RASA A la Carte Menu

Rasa means taste in Sanskrit

Welcome to Rasa. Rasa is casual Indian dining with emphasis on authentic flavours of India.

STARTERS

Aloo Tikki | 8 €11.50
Crispy **potato** cakes stuffed with cumin flavoured green peas & raisins, tamarind & mint yoghurt.

Subz Bhajia | VEGAN €10.00
Crispy **vegetable** fritters - onion, potato & kale leaves, ginger, carom seeds & mango chutney.

Vegetable Samosa | 1, 8 €10.00
Crispy pastry parcels with cumin **potatoes** & green **peas**, tamarind chutney & mint yoghourt

Crispy Prawns | 2, 11 €13.50
Rice flour coated crispy **prawns** with curry leaves, turmeric, fennel, chilli-garlic tomato chutney

Chicken Wings | 11, 12 €11.00
Crispy **chicken wings** with ginger-garlic, Kashmiri chilli, tossed in hot garlic sauce, green onion, roasted tomato-sesame chutney.

Chicken 65 | 8 €13.00
Spicy crispy **chicken** with chickpea flour, corn flour, curry leaf, chilli-garlic, fennel, black pepper, cucumber yoghurt dip

Poppadum with mango & tomato chutney | 1 €4.50

PLEASE CHECK OUR BLACKBOARD SPECIALS

TANDOOR

Tandoori Paneer Tikka | 8, 11 €13.50
Cottage cheese stuffed with mint, ginger, green chilly & raisin, salad & mint chutney

Tandoori Prawns STARTER | 2, 8, 11 €14.00
Jumbo **prawns** with yoghurt, Kashmiri chilli, turmeric, dill leaves, green onion & yoghurt chutney

Chicken Tikka STARTER | 8, 11 €12.50
Chicken in fresh mint, Kashmiri chilli, mustard oil marinade, onion salad, mint chutney.

Chicken Malai Kebab STARTER | 8, 11 €13.00
Chicken kebab with ginger- garlic, **cream cheese**, saffron, green cardamom, mint chutney, salad with mustard dressing.

Lamb Seekh Kebab STARTER | 8, 11 €13.00
Skewered **lamb mince** kebab with ginger, garlic, fresh mint, cumin & kashmiri chilli, onion salad, mint yoghurt

Tandoori Chicken MAINS | 8, 11 €22.00
Manor farm **chicken** (on the bone) in Kashmiri chilli, hung yoghurt, cumin, ginger-garlic, garam masala marinade, tandoor roasted with pickled onion salad & mint yoghurt.

Mixed Grill MAINS | 2, 8, 11 €24.00
Platter of Paneer Tikka, Tandoori **prawn**, crispy **prawn**, **chicken** tikka, chicken Malai kebab, **lamb** seekh kebab, salad, with mustard dressing & mint chutney

CURRY

Seafood Curry | 2, 4 €25.00
Crab Claws, seabream, tiger **prawns** with cinnamon, coconut vinegar, green cardamom, coconut milk & tomato curry

Prawn Jalfrezi | 2, 10 €23.00
Tiger **prawns** with onion-tomato masala, scallions, peppers, onions & carom seeds

Butter Chicken | 8 €23.50
Tandoori **chicken** tikka with onion-tomato masala, mace, cardamom, musky fenugreek, cream & honey.

Chicken Korma | 8, 9 CASHEWNUT €23.50
Chicken with creamy cashewnut, saffron, caramelised onion, coconut, nutmeg & screw pine extract korma sauce

Chicken Sukka | 11 €24.00
Semi-dry slow cooked tender boneless **chicken thighs**, black pepper, mustard, fennel, curry leaves & caramelised onions

Lamb Saag | 8 €23.50
Diced **lamb** with cumin, garlic, turmeric, tempered creamy spinach, raw mango powder, fresh ginger & tomato-onion masala.

Lamb Roganjosh €24.00
Lamb curry with onion, tomato, Kashmiri chilli, fennel, saffron & dry ginger powder

Lamb Chettinad | 11 €24.50
Spicy **lamb** with mustard, curry leaves, onion-tomato masala, coconut, whole red chilli & fennel, stone flower & black pepper

Authentic Flavours of India

Non-Vegetarian Thaali | 1, 2, 3, 8 €31.50
Thaali is a platter with four individual dishes - **prawns**, **chicken**, **lamb**, potatoes, pulao rice & coriander-garlic-onion naan bread **(not for sharing)**

BIRYANI

Chicken Biryani | 8 €26.00

Lamb Biryani | 8 €27.00
Perfumed basmati rice with caramelised onions, cardamom, mace, ginger, saffron, fresh mint with cream & rose water, sauce & raita

Subz Biryani | 8 €23.00
Perfumed basmati rice with vegetables, caramelised onions, saffron, raisins & Kashmiri spices, sauce & raita

VEGETARIAN

Subz Miloni | 8 €17.50
Mixed vegetables with ginger, garlic, onion, tomatoes, spinach & special homemade spice blend.

Vegetarian Thaali €27.50
1, 3, 8, VEGAN OPTION AVAILABLE
Vegetarian delight-paneer, lentils, potatoes, fresh vegetables, pulao rice & coriander-garlic-onion naan bread **(not for sharing)**

Paneer Butter Masala | 8 €23.50
Cottage **cheese** with creamy onion-tomato sauce & fenugreek

Kadhai Paneer | 8 €22.00
Cottage **cheese** in onion-tomato, peppers, onion, coriander seeds & fenugreek

Achari Baingan Masala | 11, VEGAN €20.00
Aubergines in tomato sauce infused with pickling spices

Dal Makhani | 8 €22.00
Slow cooked creamy & buttery black lentil, tomato, ginger, garlic & fenugreek

Chana Masala | VEGAN €18.00
Chickpea curry with onion, tomato, cumin & fresh coriander, mint, ginger, garlic

Aloo Gobhi | VEGAN €18.00
Potato & cauliflower florets tempered with cumin, turmeric, ginger, onion & tomato

Bhindi Do Pyaza | VEGAN €18.00
Okra with smoked chilli, raw mango powder, vine tomatoes, caramelised & sauteed onions

Tadka Dal | 8, OPTIONAL VEGAN **SM** €8.00 **LG** €13.00
Yellow lentils tempered with turmeric, cumin, garlic, ginger, onion, tomatoes & coriander

Aloo Anardana | VEGAN **SM** €8.00 **LG** €13.00
Crispy potatoes tossed in coriander, green chilli, ginger & dry pommegranate

RICE/BREAD/CONDIMENTS

Pulao Rice	€3.95
Aged Basmati Rice	€3.50
Plain Naan | 1, 3, 8	€3.95
Garlic Naan | 1, 3, 8	€4.25
Coriander, Garlic, Onion Naan | 1, 3, 8	€4.25
Peshawri Naan | 1, 3, 8, 9, ALMONDS, PISTACHIO	€5.00
Cheese & Chilly Naan | 1, 3, 8	€4.50
Tandoori Roti | 1, 8	€4.00
Keema Naan | 1, 3, 8	€5.00
Lacha Parantha | 1, 8	€5.00
Cucumber, Mint, Toasted Cumin Raita | 8	€4.00
Mixed Pickle | 11	€2.00
Potato Chips	€4.50
Rasa Green Salad	€6.00

KIDS MENU
with steamed rice & plain naan

Prawn Curry | 2	€17.50
Chicken Korma | 8, 9 CASHEWNUT	€16.50
Butter Chicken | 8	€16.50
Paneer Makhani | 8	€16.00

ALLERGENS

1	Gluten-Wheat	5	Peanuts	10	Celery
2	Crustaceans	6	Soybeans	11	Mustard
3	Eggs	7	Lupins	12	Sesame Seeds
4	Fish	8	Dairy	13	Sulphites
		9	Nuts	14	Molluscs

All our chicken and lamb are Halal certified.
10% service charge on groups of 6 and above.

While we do all we can at Rasa to accommodate all our guests with allergies & food intolerances, we are unable to guarantee 100% that our dishes are totally allergen-free. Some of our dishes may contain or have been in contact with nuts, fish may contain small bones. We import some of our spices directly from approved growers across India.