2013

Rasam Indian Restaurant: Menu

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**starters**

**ALOO TIKKI** Awadh
Pan fried spiced potato cakes stuffed with green peas served with tamarind glaze.

**PALAK PATTAR** Rajasthann
Crispy baby spinach leaves topped with honey & yoghurt dressing.

**TRIO OF CHICKEN** Punjab
Served in three delightful selections of marinades - mustard + ginger, cream + cheese, red chillies, garlic + yoghurt.

**CALAMARI** Coastal India
Sempore crusted squid, served with homemade tomato chutney.

**PORK CHATPATTA** Goa
Pork marinated with red chilli, dry mango powder, salt, vinegar & tossed with bell peppers & onions.

**JHINGA KALI MIRCH** Konkan
Stir fry tiger prawns with mustard seeds, garlic, ginger green chilli & black pepper.

**DUCk ROLL** Kerala
Star Anise flavoured Muscovy duck roll with figs & tamarind chutney.

**AMRITSARI MACCHU** Mumbai
Red snapper in a marinade of carom seeds, ginger, garlic & gram flour, deep fried.

**RASAM PLATTER** Rasam
Miniature portions of aloo tikka, pork, creamy tikka, duck roll & calamari.

**HALDI JHINGA** Mumbai
Grilled jumbo prawns accentuated with flavours of turmeric, kashmiri round chillies, ginger, biscuits weed, fenugreek powder, lemon juice & garlic.

**mains**

**NADAAN KOZHI** Syrian Christians of Kerala
Chicken Curry with a difference, enjoy combined flavours of roasted black pepper, curry leaves, cinnamon, cloves & coconut oil.

**BEEFROO T CHICKEN** (Semi - dry) Bengal
Chicken simmered in beetroot & tomato sauce finished with dry pomegranate & fresh coriander leaves.

**CHOOZA KHAS MAHKANI** Punjab
Fresh skewered chicken tikka with garlic, cream & tomato sauce finished with fenugreek leaves.

**PORK BALCHAO** Goa
Braised pork shank curry infused with star anise, fennel & black pepper.

**LAL MAAS** Rajasthann
Slow cooked lean leg of lamb on the bone with red chilli, garlic, ginger, coriander seeds, tomatoes & specially blended garam masala. (Served boneless).

**BANJARA GOSHT** Hyderabad
A little taste of authentic Nizami cuisine from southern India. Spices are ground coarsely to give the lamb a distinctive Hyderabad flavour. You will taste a combination of cinnamon, black & green cardamom, cloves, yoghurt & tomatoes in this highly stylised dish.

**BARRAH NALU** Punjab
Lamb shank marinated in brown onions, green cardamom, cloves & yoghurt (Served dry).

**GOAN FISH CURRY** Goa
Fresh Hake in a delightful mix of coconut milk, vinegar, goan garam masala & tomatoes.

**MANGO PRAWN** Bengal
Tiger prawn with mango puree, curry leaves & tamarind.

**TANDOORI SEA- BASS** Chennai
Fresh whole Sea Bass cooked with tomato, lemon juice, red chilli & crushed coriander served with chilli mango salad (Served dry).

**MANGAHAIRI THALI** All Indian Homes
Traditional balanced meal with lamb, chicken, prawn, dal & spinach served with pulao, naan & homemade pickle. All served on a silver platter.

**vegetarian**

**SOYA MATAR** All Indian Homes
Soya chunks served in a home style broth of ginger, garlic, onions, tomatoes & green peas.

**PALAK KOFTA** Lucknow
Spinach dumplings in a creamy tomato & garlic sauce.

**ALOO BAINGAN** All Indian Homes
Aubergine & potatoes stir fried in dry mango powder, ginger, green chillies, onions & fresh tomatoes.

**SHAKAHARI THALI** All Indian Homes
Traditional balanced meal with five assorted vegetarian dishes served with pulao, naan & homemade pickle. All served on a silver platter.

**sides**

**RATA** All Indian Homes
* Cucumber - Yoghurt with cucumber, roasted cumin & fresh coriander.
* Burani - Yoghurt tempered with garlic & chilli.

**DAL TAQDA** All Indian Homes
Yellow lentils tempered with garlic, onion, fresh tomato, cumin & asafoetida.

**ALOO** North & South India
* Jeera - Potatoes tempered with cumin seeds, ginger, green chilli, turmeric & asafoetida.
* Chettinad - Potatoes served with mustard seeds, curry leaves, green chillies & tomatoes.

**CHONKA PATTAR** Hyderabad
Savory cabbage tempered with mustard seeds, whole red chillies & curry leaves.

**PINDI CHOLEY** Punjab
Chick peas cooked with tomatoes, green chilli & yoghurt.

**GOEBI ADBAKI** All Indian Homes
Cauliflower florets tempered with cumin, ginger, green chillies & fresh tomatoes.

**SAAG** Delhi
Spinach puree tempered with garlic & nutmeg.

**OKRA** Bengal
Fresh okra served with onions, tomatoes, mango & coriander powder.

**LOBA MASALA** Delhi
Black eyed beans cooked with tomato, ginger, green chilli & onions.

**KHUMB HARA CHANNA** Mumbai
Stir fried mushrooms with fresh coriander, garlic, ginger, green chilli & cumin.

**PANEER PYAZ KA BHARTA** Punjab
Grated cottage cheese tossed with onions, tomato, green chilli & ginger.
rices and breads

STEAMED RICE  A favourite of Indian Homes  2.95
High quality steamed basmati rice.

JEERA PULAO  Delhi  3.50
Basmati rice cooked in a “Dum process” with cumin, turmeric & fried onions.

ROT TO All Indian Homes  1.95
Made with unleavened whole wheat flour.

PLAIN NAAN  Punjab  1.95

ROO MALI ROTI  Lucknow  2.50
Handkerchief bread.

GARLIC ONION CORIANDER  NAAN  2.95
(Rajasthan)

CHEESE CHILLI NAAN  Delhi  2.95
Naan bread filled with cheese & green chilli.

F I G NAAN  Kashmir  2.95
Naan bread filled with fresh figs.

MUSHROOM TOMATO NAAN  Delhi  2.95
Naan bread with sliced mushroom & fresh tomatoes.

PESHAWARI NAAN  Peshawar  2.95
Naan bread filled with roasted coconut, almonds & raisins.

ALOO KULCHA  Delhi  2.95
Naan bread filled with spiced potatoes & onions.

teas and coffees

Tea  2.25
Espresso  2.00
Decaffeinated Coffee  2.25
Assorted Herbal Tea (Camomile / Green / Peppermint)  2.50
Fresh Ground Coffee  2.50
Ginger Lemon Tea (Homemade)  2.75
Cappuccino / Latte  2.75
Double Espresso  4.00
Irish Coffee  5.50
Baileys Coffee  6.00
Cointreau Coffee  6.50
French Coffee  6.50
Tia Maria Coffee  6.50

take home spices

If you would like to try Indian cooking at home, we would be delighted to blend any combination of Rasam spices for a nominal charge. Please just let your waiter know, a short time before you depart Rasam.

Roasted cumin (40gms)  2.50
Garam masala (40gms) chicken / lamb  3.00
Mixed spices ideal for fish (40gms)  3.00
Mixed spices specially for a prawn dish (40gms)  3.00

desserts

ICE CREAM & SORBET  5.50
Selection of ice - creams & sorbets.

KHEER  5.50
Indian Sago Rice Pudding.

SHAHI TUKRA  6.50
Indian Bread & Butter pudding.

ROSE PETAL BRULEE  6.50

BROWNIE  6.50
Partnered with delicious vanilla ice cream.

MALAI KULFI  6.95
Homemade Indian ice - cream fudge served with rose scented basil seeds.

18 - 19 Glasthule Road, Dun Laoghaire, Co. Dublin, Ireland
P: +353 01 2300 600  E: info@rasam.ie  W: www.rasam.ie