



2013

Rasam Indian Restaurant: Menu

Rasam Indian Restaurant

Follow this and additional works at: <http://arrow.dit.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Rasam Indian Restaurant, "Rasam Indian Restaurant: Menu" (2013). *Menus of the 21st Century*. 66.
<http://arrow.dit.ie/menus21c/66>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)



Rasam

INDIAN RESTAURANT



MENU
www.rasam.ie

starters

ALOO TIKKI Awadh	6.95
Pan - fried spiced potato cakes stuffed with green pea served with tamarind glaze.	
PALAK PATTA Rajasthan	7.95
Crispy baby spinach leaves topped with honey & yoghurt dressing.	
TRIO OF CHICKEN Punjab	7.95
Served in three delightful selections of marinades - mustard + ginger, cream + cheese, red chillies, garlic + yoghurt.	
CALAMARI Coastal India	8.50
Semolina crusted squid, served with homemade tomato chutney.	
PORK CHATPATA Goa	8.95
Pork marinated with red chilli, dry mango powder, malt vinegar & tossed with bell peppers & onions.	
JHINGA KALI MIRCH Konkan	10.50
Stir fry tiger prawns with mustard seeds, garlic, ginger green chilli & black pepper.	
DUCK ROLL Kerala	10.50
Star Anise flavoured Muscovy duck roll with figs & tamarind chutney.	
AMRITSARI MACCHLI Mumbai	11.95
Red snapper in a marinade of carom seeds, ginger, garlic & gram flour, deep fried.	
RASAM PLATTER Rasam	13.95
Miniature portions of aloo tikki, pork, creamy tikka, duck roll & calamari.	
HALDI JHINGA Mumbai	15.95
Grilled jumbo prawns accentuated with flavours of turmeric, kashmiri round chillies, ginger, bishops weed, fenugreek powder, lemon juice & garlic.	



Our fresh Lamb, Chicken & Fish is sourced locally.



All Rasam spices are freshly dry roasted, ground & blended daily. These spices are only added to your chosen dish a short time before being served to your table to retain oil & freshness.



All dishes are prepared fresh to order. We ask for your patience during busy times.



There is no service charge at Rasam. All gratuities go directly to staff members.



All menu items are inclusive of VAT.

mains

NADAAN KOZHI Syrian Christians of Kerala	16.95
Chicken Curry with a difference, enjoy combined flavours of roasted black pepper, curry leaves, cinnamon, cloves & coconut oil.	
BEETROOT CHICKEN (semi - dry) Bengal	16.95
Chicken simmered in beetroot & tomato sauce finished with dry pomegranate & fresh coriander leaves.	
CHOOZA KHAS MAKHANI Punjab	17.50
Fresh skewered chicken tikka with garlic, cream & tomato sauce finished with fenugreek leaves.	
PORK BALCHAO Goa	17.50
Braised pork shank curry infused with star anise, fennel & black pepper.	
LAL MAAS Rajasthan	18.95
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	18.95
A little taste of authentic Nizami cuisine from southern India. Spices are ground coarsely to give the lamb a distinctive Hyderabadi flavour. You will taste a combination of cinnamon, black & green cardamom, cloves, yoghurt & tomatoes in this highly stylised dish.	
BARRAH NALLI Punjab	19.95
Lamb shank marinated in brown onions, green cardamom, cloves & yoghurt (Served dry).	
GOAN FISH CURRY Goa	19.95
Fresh Hake in a delightful mix of coconut milk, vinegar, goan garam masala & tomatoes.	
MANGO PRAWN Bengal	20.95
Tiger prawn with mango purée, curry leaves & tamarind.	
TANDOORI SEA - BASS Chennai	21.95
Fresh whole Sea - bass cooked with tomato, lemon juice, red chilli & crusted coriander served with chilli mango salad (Served dry).	
MANSAHARI THALI All Indian Homes	27.50
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	11.95
Soya chunks served in a home style broth of ginger, garlic, onions, tomatoes & green peas.	
PALAK KOFTA Lucknow	12.95
Spinach dumplings in a creamy tomato & garlic sauce.	
ALOO BAINGAN All Indian Homes	12.95
Aubergine & potatoes stir fried in dry mango powder, ginger, green chillies, onions & fresh tomatoes.	
SHAKAHARI THALI All Indian Homes	21.50
Traditional balanced meal with five assorted vegetarian dishes served with pulao, naan & homemade pickle. All served on a silver platter.	
sides <i>A perfect accompaniment with main course</i>	
RAITA All Indian Homes	2.50
Cucumber - Yoghurt with cucumber, roasted cumin & fresh coriander. Burani - Yoghurt tempered with garlic & chilli.	
DAL TADKA All Indian Homes	4.65
Yellow lentils tempered with garlic, onion, fresh tomato, cumin & asafoetida.	
ALOO North & South India	4.65
Jeera - Potatoes tempered with cumin seeds, ginger, green chilli, turmeric & asafoetida. Chettinad - Potatoes served with mustard seeds, curry leaves, green chillies & tomatoes.	
CHONKA PATTA Hyderabad	4.75
Savoy cabbage tempered with mustard seeds, whole red chillies & curry leaves.	
PINDI CHOLEY Punjab	4.95
Chick peas cooked with tomatoes, green chilli & yoghurt.	
GOBHI ADRAKI All Indian Homes	4.95
Cauliflower florets tempered with cumin, ginger, green chillies & fresh tomatoes.	
SAAG Delhi	5.50
Spinach purée tempered with garlic & nutmeg.	
OKRA Bengal	5.50
Fresh okra served with onions, tomatoes, mango & coriander powder.	
LOBIA MASALA Delhi	5.50
Black eyed beans cooked with tomato, ginger, green chilli & onions.	
KHUMB HARA DHANIYA Mumbai	5.50
Stir-fried mushrooms with fresh coriander, garlic, ginger, green chilli & cumin.	
PANEER PYAZ KA BHARTA Punjab	6.50
Grated cottage cheese tossed with onions, tomato, green chilli & ginger.	

rice and breads

STEAMED RICE A favourite of Indian Homes High quality steamed basmati rice.	2.95
JEERA PULAO Delhi Basmati rice cooked in a "Dum process" with cumin, turmeric & fried onions.	3.50
ROTI All Indian Homes Made with unleavened whole wheat flour.	1.95
PLAIN NAAN Punjab	1.95
ROOMALI ROTI Lucknow Handkerchief bread.	2.50
GARLIC ONION CORIANDER NAAN (GOC) Rajasthan	2.95
CHEESE CHILLI NAAN Delhi Naan bread filled with cheese & green chilli.	2.95
FIG NAAN Kashmir Naan bread filled with fresh figs.	2.95
MUSHROOM TOMATO NAAN Delhi Naan bread with sliced mushroom & fresh tomatoes.	2.95
PESHAWARI NAAN Peshawar Naan bread filled with roasted coconut, almonds & raisins.	2.95
ALOO KULCHA Delhi Naan bread filled with spiced potatoes & onions.	2.95

desserts

ICE CREAM & SORBET Selection of ice - creams & sorbets.	5.50
KHEER Indian Sago Rice Pudding.	5.50
SHAHI TUKRA Indian Bread & Butter pudding.	6.50
ROSE PETAL BRULEE	6.50
BROWNIE Partnered with delicious vanilla ice cream.	6.50
MALAI KULFI Homemade Indian ice - cream fudge served with rose scented basil seeds.	6.95

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



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