

allergens

- | | |
|--------------|--------------------|
| 1 wheat | 8 nuts |
| 2 crustacean | 9 celery |
| 3 eggs | 10 mustard |
| 4 fish | 11 sesame seeds |
| 5 peanut | 12 sulphur dioxide |
| 6 soya bean | 13 lupin |
| 7 milk | 14 molluscs |

nf - nut free gf - gluten free v - vegan lc - low calorie

Our spices are freshly blended, dry-roasted and ground daily.

We add these spices, just before the dish is ready, to retain their freshness and natural oils. We use rice with a low glycemic index (GI)

There is no service charge, all gratuities go directly to our staff.

spices to take home

If you would like to try indian cooking at home, we would be delighted to blend any combination of rasam spices for you.

roasted cumin (15g)	2.50
garam masala (15g)	3.00



RASAM
is pleased to offer a

20%

DISCOUNT*

on your total bill for
'RASAM AT HOME'
orders.
Enjoy!

***20% discount only applies to orders above €15.00.**



DINE AT HOME
MENU



the true taste of india



starters

palak patta ^{7, nf, gf, lc} crispy fried baby spinach, cumin yoghurt, tamarind, mint chutney	7.95
pork chatpata ^{nf, gf} pork, bell pepper, scallion, tomato & chilli jam	8.95
trio chicken ^{7, 8, 10, gf, lc} tandoori grilled tikka: ginger & apricot, chilli & mustard, cream cheese & pine nut	10.50
duck roll ^{1, nf} muscovy duck, star anise, fig, tamarind, filo pastry, roasted pepper coulis, curry leaf gun powder	10.95
calamari ^{1, 2, 7, nf} squid, semolina crust, lemon chutney, avocado salsa	9.50
curry leaf prawns ^{2, 7, 10, nf, gf} tiger prawn, fresh curry leaf, chilli, garlic, cumin, tomato & coriander chutney	11.50
haldi jhinga ^{2, 7, 10, nf, gf} jumbo prawn, mint, turmeric, chilli, dill potato salad, mustard yoghurt	16.50
fish & prawn cake ^{1, 2, 3, 7, nf} tilapia fish, tiger prawn, ginger, coriander, tomato	11.95
tasting platter ^{1, 7, 8, 10, 14} <i>our most loved starters:</i> duck roll, pork chatpata, masala scallop palak patta, cream cheese & pine nut flavoured gular kebab	16.95

for children

1 main course, small naan bread, rice - 10.95

- old delhi butter chicken** ^{7, nf, gf}
char-grilled chicken, tomato sauce, fenugreek, butter
- gajar murgh** ^{7, nf, gf, lc}
chicken curry, baby carrot, ginger, tomato, yoghurt - *made without garlic*
- palak kofta** ^{7, 8, gf}
spinach dumpling, raisin, pistachio nut, creamy tomato & garlic sauce

main courses

beetroot chicken ^{7, nf, gf, lc} chicken, beetroot, tomato, chilli, pomegranate seed, fresh coriander leaf - <i>a nigella lawson favourite</i>	19.95
gajar murgh ^{7, nf, gf, lc} chicken curry, baby carrot, ginger, tomato, yoghurt - <i>made without garlic</i>	20.50
guntur kodi kura ^{nf, gf} chicken curry, coconut, curry leaf, stone flower, coriander seed	19.95
old delhi butter chicken ^{7, nf, gf} char-grilled chicken, tomato sauce, fenugreek, butter	20.50
dayal's lamb ^{nf, gf} lamb, rose petal, stone flower, gram flour	22.50
dum pukht gosht ^{1, 7, nf} lamb, yoghurt, vetiver root, pan ki jad, stone flower - <i>rasam's signature dish</i>	22.50
barrah nalli ^{7, nf, gf} tandoori lamb shank, fried onion, clove, yoghurt - <i>served dry</i>	22.50
mango prawn ^{2, 10, nf, gf, lc} tiger prawn, tangy mango sauce, coconut milk, curry leaf, red chilli - <i>an all-time favourite</i>	21.95
meen manga curry ^{4, 10, nf, gf, lc} fresh fish with coconut, curry leaf, mustard seed, raw mango, shallots	22.50

vegetarian

palak kofta ^{7, 8, gf} spinach dumpling, raisin, pistachio nut, creamy tomato & garlic sauce	16.50
tulsi vegetable curry ^{8, 10, gf, v} vegetables, cashew nut, tomato, crushed coriander seed, fresh basil	15.95
achari aloo baingan ^{10, nf, gf, v} aubergine & potato stir-fried, dried mango, tomato, panch phoron spice	15.95
saag mushroom ^{7, nf, gf, lc} button mushroom, spinach, tomato, garlic, cumin	15.95

side dishes

cucumber & mint raita ^{7, nf, gf} yoghurt, cumin, cucumber, mint, honey	3.50
paneer pyaz ki bhurji ^{7, nf, gf} cottage cheese, green pea, onion, tomato, fenugreek, chilli, garlic	6.95
dal tadka ^{7, nf, gf, lc, v} bengal gram lentil, onion, tomato, cumin	5.95
choley ^{nf, gf, v} chickpea, tomato, green chilli, carom	5.95
chonka patta ^{nf, gf, lc, v} savoy cabbage, bell pepper, cumin, coconut, asafoetida	6.95
gobhi adraki ^{nf, gf, lc, v} cauliflower, ginger, cumin, green chilli, tomato	5.95
aloo podimas ^{10, nf, gf, v} potato, asafoetida, turmeric, cumin, coriander leaf	5.95
kairi bhindi ^{nf, gf, lc, v} stir-fried okra, dried mango, onion, tomato, cumin	5.95
fresh green salad ^{nf, gf, lc, v}	4.95

tandoori, breads, rice

garlic, onion & coriander naan ^{1, 3, 7, nf}	3.95
sesame, fennel & kalonji naan ^{1, 3, 7, 11, nf}	2.95
roti ^{1, nf, v} unleavened flatbread made from wholewheat flour	2.50
plain naan ^{1, 3, 7, nf} all naan are leavened, made with fermented wheat	2.50
peshwari naan ^{1, 3, 7, 8} roasted coconut, almond, raisin	3.95
pudina naan ^{1, 3, 7, nf} dry mint	2.95
cheese chilli naan ^{1, 3, 7, nf} cheddar cheese, green chilli	3.95
pulao rice ^{7, nf, gf} cumin seed, saffron, green pea, brown onion	3.50
steamed basmati rice ^{nf, gf, v}	3.25

Our lamb, chicken and fish are fresh and proudly Irish