

DESSERTS

Vermicelli Kheer ^{1,7} vermicelli, milk, saffron	€6.95
Aloe Vera Halwa ^{1,5,7} aloe vera, pistachio, almond, semolina milk, saffron	€6.95
Lemon Brûlée ^{3,7} rich lemon custard, caramelised sugar	€7.95
Berry Kulfi ⁷ indian ice cream, berries	€8.95
Mango Cheese Cake ^{3,7} mango puree, mascarpone, cream cheese, fresh cream	€8.95
Chocolate Brownie ^{1,5,7} dark chocolate fudge, vanilla ice cream	€6.95
A Selection of Ice Cream & Sorbet ^{3,7}	€6.50

ALLERGENS

1 cereal containing gluten	8 almond
2 crustacean	9 cashew nut
3 egg	10 celery
4 fish	11 mustard
5 pistachio	12 sulphur dioxide
6 soy bean	13 lupin
7 milk	14 mollusca

gf - gluten free nf - nut free v - vegan

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

We only add these spices to your dish shortly before serving it at your table, to retain their freshness and natural oils. We only use rice with a low glycemic index (GI).

As all our dishes are prepared freshly to order, we ask for your patience at busy times.

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

TEA / COFFEE

Tea	€2.25
Assorted Herbal Teas camomile, green, peppermint	€2.50
Espresso	€2.25
Decaffeinated Coffee	€2.25
Fresh Ground Coffee	€2.50
Cappuccino / Latte	€2.95
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

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 AT HOME

If you would like to enjoy our freshly prepared dishes at home, we are happy to offer a take-home service, by collection only.

AYURVEDA: The ancient Indian science of life and health.

RASAM: The place where the science of life with the science of flavour come together.

Read more about Rasam's spice choices and our passion for healthy Indian cooking at www.rasam.ie



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The natural taste of India



STARTERS

Aloo Poha Tikki ^{7, gf, nf} rice flake galette, yoghurt, sev, coconut chutney	€7.95
Palak Patta ^{7, nf} crispy fried baby spinach, honey yoghurt	€7.95
Adraki Lamb Chops ^{7, gf, nf} lamb, royal cumin, nutmeg, stone flower, dill potato salad, muskmelon salsa	€15.95
Pork Chilli Fry ^{gf, nf} pork, onion seed, aniseed, star anise, sweet chilli jam	€8.95
Trio Chicken Tikka ^{7, 11, gf, nf} tandoori-grilled chicken tikka, chilli & garlic, saffron & cardamom, dill & cream cheese, ghee	€10.50
Duck Roll ^{1, nf} muscovy duck, star anise, fig, tamarind, filo pastry, berry jam	€10.95
Calamari ^{1, 2, 7} squid, semolina crust, sprouts, avocado	€9.50
Sunheri Jhinga ^{2, nf} tiger prawns, chilli, garlic, crushed fenugreek, cumin, coriander, panko crumbs, corn, cherry tomato chutney	€11.50
Ajwaine Jhinga ^{2, gf, nf} jumbo prawns, carom, chilli, dill potato salad, cherry tomato chutney	€16.50
Masala Scallop ^{11, gf, nf} scallops, sprouts, muskmelon salsa	€14.95
Rasam Platter ^{1, 7, 11} <i>our most loved starters</i> - duck roll, dill tikka, pork chilli fry, aloo poha tikki, masala scallop	€16.95

MAIN COURSES

Mirchi Murgh ^{gf, nf} chicken, plum tomato, trio peppers, green chilli, poppy & melon seeds	€19.95
Badami Murgh ^{7, 8, 9, gf} chicken, almond, cashew, green cardamom, aniseed, black peppercorn, yoghurt	€20.95
Chettinad Chicken ^{11, gf} chicken curry, cononut, curry leaf, stone flower, fennel	€19.95
Old Delhi Butter Chicken ^{7, gf, nf} char-grilled chicken, tomato sauce, fenugreek, butter	€20.50
Dayal's Lamb ^{gf, nf} lamb, rose petal, stone flower, gram flour <i>- rasam's new signature dish</i>	€22.50
Dum Pukht Gosht ^{1, 7, nf} lamb, yoghurt, vetiver root, pan ki jad, stone flower	€22.50
Barrah Nalli ^{7, gf, nf} tandoori lamb shank, fried onion, clove, yoghurt <i>- served dry</i>	€22.50
Mango Prawns ^{2, 11, gf} tiger prawns, tangy mango sauce, coconut milk, curry leaf, red chilli - <i>an all-time favourite</i>	€21.95
Fresh Catch-of-the-Day ^{4, 11, gf, nf} fish, coconut, curry leaf, mustard seed, shallot	€22.50
Rasam Mansahari Thali ^{1, 7, nf} a traditional & fully balanced meal - lamb, chicken, prawn, aloo methi, kali dal, pulao rice, naan, pickle, yoghurt - <i>presented on a silver platter</i>	€31.50

VEGETARIAN

Subz Kofta ^{7, gf, nf} vegetable dumplings, raisins, creamy tomato, garlic	€16.50
Saraswat Vegetable Curry ^{11, gf, nf, v} vegetables, coconut, plum tomato, crushed coriander, tamarind, mustard seed	€15.95
Lasooni Saag Paneer ^{7, gf, nf} cottage cheese, spinach, tomato, fenugreek, chilli, garlic	€15.95
Aloo Baingan ^{11, gf, nf, v} aubergine & potato stir-fried, dry mango, plum tomato, panch phoron spice	€15.95
Rasam Shakahari Thali ^{1, 7, nf} a traditional and fully balanced meal of five vegetarian dishes, rice, naan, pickle, yoghurt - <i>presented on a silver platter</i>	€27.50

SIDE DISHES

Cucumber & Mint Raita ⁷ yoghurt, roasted cumin, cucumber, mint, honey	€3.50
Kali Dal ^{7, gf, nf} black gram & kidney bean lentils, onion, tomato, cumin	€5.95
Cabbage Masala ^{gf, nf, v} cabbage, bengal gram lentil, fresh coconut, cumin, asafoetida	€6.95
Gobhi Matar ^{gf, nf, v} cauliflower, pea, ginger, cumin, green chilli, tomato	€5.95
Aloo Methi ^{gf, nf, v} potato, asafoetida, turmeric, cumin, fenugreek leaf	€5.95
Kairi Bhindi ^{gf, nf, v} stir-fried okra, onion, tomato, cumin	€5.95
Choley ^{gf, nf, v} chickpea, tomato, green chilli, carom	€5.95

TANDOORI, BREADS & RICE

Garlic, Onion & Coriander Naan ^{1, 3, 7, nf}	€3.95
Roti ^{1, v} unleavened flatbread made from whole wheat flour	€2.50
Plain Naan ^{1, 3, 7, nf} all naans are leavened, made with fermented flour	€2.50
Palak Aloo Kulcha ^{1, 3, 7, nf} naan, spinach, potato, crushed coriander spice	€3.95
Peshwari Naan ^{1, 3, 7, 8} naan, roasted coconut, almond, raisins	€3.95
Pudina Naan ^{1, 3, 7, nf} naan, dry mint	€2.95
Cheese Chilli Naan ^{1, 3, 7, nf} naan, cheddar cheese, green chilli	€3.95
Basmati Rice ^{gf, nf, v} steamed to perfection	€3.25
Pulao Rice ^{7, gf, nf} basmati, cinnamon, bay leaf, black cardamom, brown onion, ghee	€3.50

