

DESSERTS

Vermicelli Kheer ^{1,7} €6.95
vermicelli, milk, saffron

Aloe Vera Halwa ^{1,5,7} €6.95
aloe vera, pistachio, almond, semolina milk,
saffron

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

RASAM RESTAURANT
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.

Rasam

TAKE AWAY MENU



The natural taste of India



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STARTERS

Aloo Poha Tikki ^{7, gf, nf}	€7.95
rice flake galette, yoghurt, sev, coconut chutney	
Pork Chilli Fry ^{gf, nf}	€8.95
pork, onion seed, aniseed, star anise, sweet chilli jam	
Trio Chicken Tikka ^{7, 11, gf, nf}	€10.50
tandoori-grilled chicken tikka, chilli & garlic, saffron & cardamom, dill & cream cheese, ghee	
Duck Roll ^{1, nf}	€10.95
muscovy duck, star anise, fig, tamarind, filo pastry, berry jam	
Calamari ^{1, 2, 7}	€9.50
squid, semolina crust, sprouts, avocado	
Sunheri Jhinga ^{2, nf}	€11.50
tiger prawns, chilli, garlic, crushed fenugreek, cumin, coriander, panko crumbs, corn, cherry tomato chutney	
Ajwaine Jhinga ^{2, gf, nf}	€16.50
jumbo prawns, carom, chilli, dill potato salad, cherry tomato chutney	
Rasam Platter ^{1, 7, 11}	€16.95
<i>our most loved starters</i> - duck roll, dill tikka,	



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.

MAIN COURSES

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

VEGETARIAN

Subz Kofta ^{7, gf, nf}	€16.50
vegetable dumplings, raisins, creamy tomato, garlic	
Saraswat Vegetable Curry ^{11, gf, nf, v}	€15.95
vegetables, coconut, plum tomato, crushed coriander, tamarind, mustard seed	
Lasooni Saag Paneer ^{7, gf, nf}	€15.95
cottage cheese, spinach, tomato, fenugreek, chilli, garlic	
Aloo Baingan ^{11, gf, nf, v}	€15.95
aubergine & potato stir-fried, dry mango, plum tomato, panch phoron spice	

SIDE DISHES

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

TANDOORI, BREADS & RICE

Garlic, Onion & Coriander Naan ^{1, 3, 7, nf}	€3.95
Roti ^{1, v}	€2.50
unleavened flatbread made from whole wheat flour	
Plain Naan ^{1, 3, 7, nf}	€2.50
all naans are leavened, made with fermented flour	
Palak Aloo Kulcha ^{1, 3, 7, nf}	€3.95
naan, spinach, potato, crushed coriander spice	
Peshwari Naan ^{1, 3, 7, 8}	€3.95
naan, roasted coconut, almond, raisins	
Pudina Naan ^{1, 3, 7, nf}	€2.95
naan, dry mint	
Cheese Chilli Naan ^{1, 3, 7, nf}	€3.95
naan, cheddar cheese, green chilli	
Basmati Rice ^{gf, nf, v}	€1.50
steamed to perfection	
Pulao Rice ^{7, gf, nf}	€2.50
basmati, cinnamon, bay leaf, black cardamom, brown onion, ghee	