

Rasam



the natural taste of india

early bird menu



18/19 Glashule Road, Dún Laoghaire, Co. Dublin, Ireland
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Appetisers

ALOO TIKKI – New Delhi (GF) (NF)

Full-flavoured, pan-fried vegetable and potato cakes with green peas, mint leaves, and spices. Complemented with a sauce of tamarind and banana yoghurt.

GOBI KEMPU BEZULE – Karnataka (GF) (NF)

Crunchy florets of cauliflower prepared south-Indian style with fresh chillies and curry leaves.

BASIL PRAWN FRY – Tamil Nadu (GF) (NF)

Tiger prawns dipped in fresh basil and sesame seeds - Served with sprouts & tomato salsa.

CALAMARI – Coastal India (NF)

Squid coated in a crispy semolina crust, served with a spice infused tomato chutney.

MURGH TIKKA – North India (GF) (NF)

Fresh from the Tandoor, flavoured with red chillies, fenugreek leaves, lemon, ginger, garlic and yoghurt.

PORK VARUVAL – Tamil Nadu (GF) (NF)

Pork marinated with star anise, chilli powder, black pepper, curry leaves, ginger, and garlic.

Main Courses

MURGH MAKHANI – Punjab (GF) (NF)

Chicken breast pieces mixed with fenugreek leaves, red chilli powder, tomato, onion, melon seeds, cardamom, ginger, garlic, and cream. Delicately blended to give a uniquely full-flavoured dish.

SAFED MURGH – Uttar Pradesh (GF) (NF)

Very tender slow cooked chicken in a sauce of poppy seeds, melon seeds, yoghurt, onions, green cardamom and crushed black pepper - Mildly flavoured to suit all palates.

ANDHRA CHICKEN CURRY – Andhra Pradesh (GF) (NF)

Flavoured with aniseeds, cinnamon, star anise, tomato, onion and coconut.

LAL MAAS – Rajasthan (GF) (NF)

Lean leg of lamb, slow cooked on the bone with garlic, ginger, coriander seeds, tomatoes, red chillies and our special blend of garam masala. Served boneless.

MANGO PRAWN – Kerala (GF) (NF)

A favourite dish, tiger prawns in a beautiful mango sauce tempered with curry leaves, tamarind and coconut milk.

PALAK KOFTA – Lucknow (GF)

Spinach dumplings in a creamy tomato and garlic sauce.
An all time Rasam favourite.

MIXED VEG CURRY – Rajasthan (GF) (NF) (V)

Carrot, green beans, potatoes, cauliflower and peas, in a tomato and onion sauce.

**All mains are served with potatoes, pulao rice and plain Naan bread.*

Regular tea or coffee included.

€23.95 pp (all inclusive)

Monday – Thursday (5:30pm – 7:00pm)

**Last orders in kitchen by 7.00pm at the latest. Table to be vacated by 8.15pm*

Sunday (5:00pm – 7:00pm)

**Last orders by 7:00pm at the latest. Table to be vacated by 8:15pm*

**The Early Bird is not available on Fridays, Saturdays & Bank Holidays.*

Supplements

Extra portion of rice or naan €1.50 Flavoured naan €2.00 Extra poppadum €2.00
Herbal tea €2.00 Speciality coffee €2.00 Dessert €5.00

Minimum spend €20.00 per person