

starters

- palak patta chaat** ^{7, nf, gf, lc} 8.95
spinach fritters, cumin yoghurt, tamarind, mint chutney, seasonal fruits, gram flour crispies
- aloo tikki with crispy corn** ^{7, nf, gf} 8.95
mashed potato patties, crispy corn, mild spices, tamarind, mint chutney, yoghurt
- chatpata pork** ^{6, nf, gf} 10.95
dark soy sauce, onion, tomato, spices, peppers
- trio chicken** ^{7, 10, nf, gf} 12.50
thigh on the bone, mustard, fennel, kashmiri chilli, yoghurt, lemon
- duck roll** ^{1, 3, nf} 12.95
star anise, filo, fig, tamarind, peppers, beetroot coulis
- calamari** ^{1, 3, 6, 7, 14, nf} 11.50
semolina crust, sweet chilli, tamarind, fenugreek leaf
- ajwaini jhinga** ^{2, 7, 10, nf, gf} 18.50
jumbo prawns, carom seed, lemon juice, turmeric, kashmiri chilli, mint chutney
- malai prawns** ^{2, 7, 10, nf, gf} 13.50
cream, cheddar cheese, scallion, ginger, red onion, coriander leaf
- rasam platter** ^{1, 2, 7, 10, 14} 18.95
chatpata pork, murgh tikka, duck roll, calamari, ajwaini jhinga

Our lamb and chicken are both fresh and proudly Irish, and our fish is sourced freshly from Wrights of Marino.



mains

- beetroot chicken** ^{7, nf, gf, lc} 22.50
tomato, onion, mild spices, pomegranate, coriander leaf, ginger, garlic
- koli saaru** ^{gf, nf} 22.50
chicken, coconut milk, onion, coriander leaf, tomato, poppy seed
- old delhi butter chicken** ^{7, nf, gf} 23.50
char-grilled, tomato sauce, cream, butter, fenugreek & kashmiri chilli, honey
- awadhi lamb curry** ^{7, nf, gf} 24.95
poppy seed, whole spices, onion, tomato, ginger
- dum pukht gosht - signature dish** ^{7, nf} 24.95
lamb, yoghurt, vetiver root, pan ki jad, stone flower, clarified butter, coriander leaf, onion
- khade masale ki nalli** ^{7, nf, gf} 24.95
lamb shank, yoghurt, onion, ginger & garlic paste, kashmiri red chilli, mild spices
- mango prawn** ^{2, 10, nf, gf, lc} 24.95
sweet & tangy sauce, coconut milk, curry leaf, mild spices, mango chunks
- whole sea bass** ^{4, nf, gf, lc} 24.95
oven roasted, mild spices, lemon juice, ginger, garlic
- rasam mansahari thali** ^{1, 2, 7, 10, nf} 33.50
traditional - lamb, chicken, prawn, dal, spinach, pulao rice, naan, raita
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vegetarian

- malai kofta** ^{7, 8, gf} 18.95
potato, cottage cheese, onion, tomato, cashew nut, mace, cardamon, cream, chilli
- subz makhana** ^{7, gf, nf} 17.95
carrot, beans, cauliflower, green peas, lotus seed, tomato, honey, onion, mild spices
- chatpate aloo baingan** ^{nf, gf, v} 17.95
potato, aubergine, dried mango powder, green chilli, onion, tomato, panch phoron
- rasam shakahari thali** ^{1, 7, 8, 10} 29.95
traditional selection of five vegetarian dishes, pulao rice, naan, raita

sides

raita of the day ^{7, nf, gf} ask your server for details	4.00
dal panchmel ^{nf, gf, lc, v} melange of five lentils, onion, tomato, ginger, garlic, coriander leaf, turmeric, asafoetida	6.95
pindi choley ^{nf, gf, v} chickpea, tomato, green chilli, carom seed, tea extract, mild spices	6.95
gobhi methi ^{nf, gf, lc, v} cauliflower, fenugreek leaf, tomato, green chilli, ginger, lemon juice	6.95
aloo podimas ^{10, nf, gf, v} potato, asafoetida, turmeric, curry leaf, coconut, mustard seed	6.95
bhindi teen mirch ^{nf, gf, lc, v} okra, onion, peppers, tomato, ginger, lemon juice, mild spices	6.95
palak paneer ^{7, nf, gf, lc} spinach, cottage cheese, garlic, onion, tomato, mild spices	8.95
chaunka patta ^{nf, gf, v, lc} white, red & savoy cabbage, coriander seed, curry leaf, onion	6.95

tandoori, breads, rice

garlic, onion & coriander naan ^{1, 3, 7, nf, lc}	4.50
roti ^{1, nf, v, lc} wheat flour flatbread	3.00
plain naan ^{1, 3, 7, nf, lc} leavened fermented wheat flour bread	3.00
peshawari naan ^{1, 3, 7, 8} coconut, almond, raisin, cream, sugar	4.50
cheese chilli naan ^{1, 3, 7, nf} cheddar cheese, onion, green chilli, dried fenugreek leaf	4.50
mushroom pyaaz naan ^{1, 3, 7, nf} mushroom, onion, mild spices	4.50
masala pulao ^{7, nf, gf} onion, mild spices, saffron	4.25
steamed basmati rice ^{nf, gf, v}	4.00

desserts

duo of kulfi ^{7, nf, gf}	8.50
dried beetroot powder, blueberry, milk, sugar, saffron, cardamon	
almond & coconut mousse ^{8, gf, v, lc}	7.95
coconut cream, dairy free dark chocolate, almond extract	
raspberry & yoghurt panna cotta ^{7, nf, gf}	7.95
cream, yoghurt, sugar, raspberry compote	
mango & passion fruit cheesecake ^{1, 7, nf}	8.50
cream cheese, mascarpone, sugar, cream, mango & passion fruit puree	
chocolate brownie ^{1, 3, 7}	7.95
dark fudge, vanilla ice cream	
selection of ice creams ^{3, 7}	7.50
chocolate, rum & raisin, vanilla	
selection of sorbets	7.50
lime & ginger, strawberry, blackcurrant	

tea / coffee

tea	2.50
assorted herbal teas	2.75
espresso	2.50
decaffeinated coffee	2.50
fresh ground coffee	3.25
cappuccino/latte	3.50
double espresso	4.25
irish coffee	5.95
baileys coffee	6.25
cointreau coffee	6.50
french coffee	6.50
tia maria coffee	6.50

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



spices

All our spices are freshly prepared in the restaurant each day.

To retain their freshness and natural oils, these spices are added to your dish shortly before serving.

We use rice with a low glycemic index (GI).

spices at 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

Our freshly prepared dishes can also be enjoyed with our take-away service - by collection.

allergens

- 1 wheat
- 2 crustacean
- 3 eggs
- 4 fish
- 5 peanut
- 6 soya bean
- 7 milk

- 8 nuts
- 9 celery
- 10 mustard
- 11 sesame seeds
- 12 sulphur dioxide
- 13 lupin
- 14 molluscs

gf - gluten free

nf - nut free

lc - low calorie

v - vegan

Rasam



the true taste of india



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