

spices

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

We add these spices to your dish shortly before serving it at your table, to retain their freshness and natural oils.

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

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



20%

DISCOUNT*

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

Enjoy!

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

Kasam

DINE AT HOME MENU



the true taste of india



starters

- palak patta chaat** ^{7, nf, gf, lc} 8.95
spinach fritters, cumin yoghurt, tamarind,
mint chutney, seasonal fruit, 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
- 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
- rasam platter** ^{1, 2, 7, 10, 14} 18.95
chatpata pork, murgh tikka, duck roll, calamari,
ajwaini jhinga
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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
clarified butter, 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} 24.50
oven roasted, mild spices, lemon juice, ginger, garlic
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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

sides

raita of the day ^{7, nf, gf}	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}	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
masala pulao ^{7, nf, gf} onion, mild spices, saffron	4.25
steamed basmati rice ^{nf, gf, v}	4.00