

welcome to rasa

We invite you to discover the wonderful tastes and textures of our authentic Indian cuisine.

Rasa means essence or juice in Hindi – a concept that describes every nuance of our dining experience, from our food and service, to our décor and atmosphere.

We're honoured to bring our Indian culture to life through fresh, genuine ingredients and an obsession with perfecting the details. From the number of ice cubes in your drink to the spiciness of each dish, your complete satisfaction is our top priority. If you have any questions about our menu, we will gladly take you through it dish by dish to find something that will please your palate.

Whether you're joining us for a simple night out or celebrating one of life's special moments, you are family here.

starters

ONION BHAJIA | 7 V GF **DF**

Sliced onion battered in lemon, gram flour, carom seeds, then deep fried.

PRAWN PAKORA / FRITTERS | 15 GF **DF**

Prawn battered in lemon, gram flour, carom seeds, then deep fried.

AMRITSARI FISH | 15 GF

Fish marinated in yogurt, fresh ginger-garlic and gram flour, then deep fried.

from the tandoor (CLAY OVEN)

LAMB SEEKH KEBAB | 20 GF

Tender rolls of lamb mixed with onion, ginger-garlic, green chillies, coriander, and cumin. Skewered in tandoor.

LAMB CHOP | 18 GF

Lamb marinated in yogurt with ginger-garlic paste, cumin, coriander and chili. Grilled in tandoor.

TANDOORI CHICKEN | 15 GF

The 'King of Kebab' and the best known Indian delicacy. Chicken marinated in a mixture of yogurt, ginger-garlic paste, lemon juice, and Indian spices. Skewered in tandoor.

CHICKEN TIKKA HARIYALI | 15 GF

Boneless chicken marinated in ginger-garlic paste, cumin, coriander and chili. Grilled in tandoor.

MACHHLI TIKKA | 20 GF

Boneless, succulent fish marinated in a mixture of yogurt, ginger-garlic paste, lemon and cooked to perfection in tandoor.

TANDOORI JHEENGE | 20 GF

Prawns marinated in a mixture of yogurt and flavoured with a mixture of Indian spices. Roasted in the tandoor.

PANEER TIKKA | 18 V GF

Kebab of fresh paneer (cottage cheese), marinated in yogurt and fresh ginger-garlic paste. Skewered along with onions and bell pepper in the tandoor.

TANDOORI GOBHI | 15 V GF

Cauliflower marinated in yogurt and Indian spices. Grilled in tandoor.

TANDOORI MUSHROOM | 16 V GF

Mushroom marinated in mix of Indian spices and yogurt, skewered in tandoor.

VEG. TANDOORI PLATTER | 18 V GF

Paneer Tikka, Mushroom Tikka, Tandoori Gobhi – 2 pieces each.

NON-VEG. TANDOORI PLATTER | 22 GF

Tandoori Chicken, Machhli Tikka and Tandoori Jheenge – 2 pieces each.

soups

MURG ZAFRANI SHORBA | 12 ^{GF}

A delicate broth of spring chicken infused with traditional spices and finished with chicken morsels.

TOMATO SHORBA | 10 ^{GF}

Fresh creamy tomato broth flavoured with cumin, bay leaves and Indian spices.

Lentils

DAL MAKHNI | 15 ^{GF}

A harmonious combination of black lentils, kidney beans, tomatoes, ginger and garlic simmered overnight on slow flame and finished with cream. Garnished with unsalted butter.

DAL RASA | 14 ^{V GF}

Yellow lentils tempered with cumin seeds, garlic and crushed tomatoes.

curries

chicken & lamb

BUTTER CHICKEN | 16 ^{GF}

Grilled tandoori chicken cooked in rich creamy gravy of tomatoes, ginger garlic with Indian spices for mild flavour.

KADHAI CHICKEN | 18 ^{GF}

Boneless chicken pieces cooked with onions, bell peppers and tomatoes in Indian spices.
(Contains nuts)

CHICKEN/LAMB VINDALOO | 18 ^{GF}

Cooked in Goan spice with potato, lemon juice and coconut milk.

CHICKEN KORMA | 18 ^{GF}

Boneless chicken cooked in a creamy, cashew nut and onion sauce.

CHICKEN/LAMB PALAK | 18/20 ^{GF}

Boneless chicken cooked in delicious spinach-based gravy, garlic and spices.

seafood

PRAWN MASALA | 20 ^{GF} DF

Prawn tikka cooked with tomatoes, bell peppers and onions in Indian spices.

CURRY (FISH/ PRAWN) | 20 ^{GF} DF

Pieces of fish or prawn cooked in onion, ginger-garlic, curd and mustard.

vegetarian

SHAHI PANEER | 18 ^{GF}

Cottage cheese cooked in a creamy tomato purée, cashew nuts and Indian spices.

PALAK PANEER | 18 ^{GF}

Paneer (cottage cheese) in a delicious spinach gravy, flavoured with garlic and onions.

MALAI KOFTA | 18 ^{GF}

Dumplings of mashed cottage cheese and dry fruit, simmered in a white gravy.

KADHAI PANEER | 18 ^{GF}

Paneer (cottage cheese) cooked with onion, tomatoes and bell pepper in tomato gravy.

MIX VEGETABLES | 16 ^{V GF}

Seasonal vegetables cooked in fresh ginger-garlic and tomato base.

VEGETABLE KORMA | 15 ^{GF}

Seasonal vegetables cooked in cashew nut gravy, green cardamom and cream.

BHINDI DO PYAAZA | 16 ^{V GF} DF

Bhindi/Okra cut and sautéed with onion, tomatoes and Indian spices.

BAINGAN BHARTA | 15 ^{V GF} DF

Roasted eggplant cooked with onions, tomatoes, peas and ground spices, with a smoky tinge

ALOO GOBHI | 15 ^{V GF} DF

Fresh cauliflower and potatoes cooked with ginger, tomatoes and Indian spices.

CHANNA MASALA | 15 ^{V GF} DF

Chick peas cooked with tomatoes, onion, ginger tossed with cilantro in a light amount of onion sauce.

biryani

CHICKEN BIRYANI | 18 ^{DF} ^{GF}

Chicken and vegetables cooked with basmati rice, saffron and whole Indian spices. Garnished with nuts.

LAMB BIRYANI | 20 ^{DF} ^{GF}

Spiced boneless lamb and vegetables cooked with basmati rice, saffron, fresh ground and curry spices.

VEGETABLE BIRYANI | 15 ^{DF} ^{GF} Not dairy free

Assortment of fresh seasonal vegetables cooked with basmati rice, saffron with fresh ground spices and curry.

sides

BASMATI RICE | 5

Steamed

CHICKPEA CHAAT | 7

Chickpea with diced cucumber, tomato, onion tossed in lemon juice

GREEN SALAD | 7

Sliced cucumber, tomatoes, onion and carrots

RAITA | 5

A traditional yogurt with chopped cucumber, tomato and onion

DAHI BHALLA | 12

Lentil balls dipped in yogurt, topped with tamarind chutney and cilantro-mint chutney

Indian Breads

LACCHA PARANTHA | 4

TANDOORI ROTI | 2

GARLIC NAAN | 4.5

BUTTER NAAN | 4

PLAIN NAAN | 3.5

PESHAWARI NAAN | 10

desserts

GULAB KI PHIRNI | 12

Grounded basmati rice, sweetened milk, fresh rose dry fruits

PISTA GULAB JAMUN | 10

Deep fried whole milk fudge dumplings filled with pistachio

RASMALAI | 12

Milk dumplings, soaked in cream with saffron

beverages

INDIAN TEA MASALA | 5

Milk tea made with blend of green cardamom, cinnamon, ginger, cloves and more

LASSI | 7

Sweet or salted

MANGO LASSI | 10

Sweetened yogurt with fresh mango purée

FRESH GINGER ALE | 10

Fresh lemon juice, ginger, sugar and soda