


2013

Rasam Indian Restaurant: Early Bird Menu

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Recommended Citation

Rasam Indian Restaurant, "Rasam Indian Restaurant: Early Bird Menu" (2013). *Menus of the 21st Century*. 67.

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Kasam

INDIAN RESTAURANT

Early Bird Menu

Early Bird Menu

€19.95pp all inclusive

5.30pm - 7.00pm / Valid Sunday - Friday

Tables to be vacated by 8.25pm at the latest

starters

ALOO TIKKI *Awadh*

Pan - fried spiced potato cakes stuffed with green pea served with tamarind glaze.

MURGH TIKKA *Punjab*

Tandoori boneless lean chicken legs flavoured with pomegranate, chilli, garam masala, and fresh lime juice.

PORK CHATPATA *Goa*

Pork marinated with red chilli, dry mango powder, malt vinegar & tossed with bell peppers & onions.

CALAMARI *Coastal India*

Semolina crusted squid, served with homemade tomato chutney.

mains

CHOOZA KHAS MAKHANI *Punjab*

Fresh skewered chicken tikka with garlic, cream & tomato sauce finished with fenugreek leaves.

NADAAN KOZHI *Syrian Christians of Kerala*

Chicken Curry with a difference, enjoy combined flavours of roasted black pepper, curry leaves, cinnamon, cloves & coconut oil.

LAL MAAS *Rajasthan*

Slow cooked lean leg of lamb on the bone with red chilli, garlic, ginger, coriander seeds, tomatoes & specially blended garam masala. (Served boneless).

PORK BALCHAO *Goa*

Braised pork shank curry infused with star anise, fennel & black pepper.

MANGO PRAWN *Bengal*

Tiger prawn with mango purée, curry leaves & tamarind.

PALAK KOFTA *Lucknow*

Spinach dumplings in a creamy tomato & garlic sauce.

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

teas and coffees


Regular tea or coffee included.


SUPPLEMENTS

Flavoured Naan €2.00 🍷 Extra portion rice/Naan €1.50 🍷 Extra poppadum €2.00

Dessert €5.00 🍷 Herbal tea €2.00 🍷 Speciality coffee €2.00

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