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Rasam Indian Restaurant: Early Bird Menu

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Rasam
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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