



WELCOME TO RASA

RASA reflects the journey that shaped us, rooted in tradition, guided by craft, and grounded in the Bay Area community we call home. Alongside **Saffron** and **Amara**, it represents our continued exploration of cuisine, hospitality, and belonging. As the first Indian restaurant to earn Michelin Star on the West Coast, our cooking honors time, technique, and the people behind every ingredient.

Guided by farmers, markets, and purveyors we trust, each dish is prepared with care and intention. Here, meals are meant to be shared, savored, and remembered - inviting conversation, slowing the moment, and celebrating the joy of gathering around the table.

With gratitude,
Ajay & Reena

DAYTIME COCKTAILS

Bright, refreshing cocktails designed for the earlier hours

SURYA NAMASKAR Fresh-squeezed orange juice, Sparkling wine, pomegranate liqueur 18

MAHARANI Butterfly tea infused gin, elderflower, lime, tonic 18

209 PARK GIN Tanqueray gin, fresh-squeezed grapefruit, elderflower, grapefruit twist 18

INDIAN AIR CONDITIONING Vodka, elderflower, lemon, basil, celery bitters 19

ZERO PROOF

Mint Cucumber Cooler 2.0 Acidified cucumber juice, mint syrup, soda water 13

Bagicha Fizz Seedlip Garden, herbs cordial (basil, coriander, curry leaves, rosemary), tonic water 14

Homemade Ginger Ale 12

Mango Ginger-jito 12

Shikanji 14

BITES

RASA's SIGNATURE CHARCUTERIE & CHEESE (d,n) A carefully curated rotating selection, complemented with southern Indian flavors.

*Featuring aged **Idiazabal** - firm aged sheep cheese, **Humbolt Fog** - soft goat cheese, house-selected **Coppa Piedmont** and **Siciliano salami with black truffle**, complemented by marcona almonds, seasonal fruit, and *house-made orange marmalade with chilies and chili oil* 28*

(v) vegan | (vo) vegan option | (df) dairy-free | (dfo) dairy-free option | (g) contains gluten | (go) gluten optional | (n) contains nuts



SMALL PLATES

Small plates designed for sharing - best enjoyed by ordering two or more

PEA TENDRIL SALAD Summer greens and pea tendrils with Indian lime pickle and a cooling ricotta-mascarpone herb dressing 19

ASPARAGUS SOUP Yellow onion, celery, leeks, white pepper, lemon juice, garnished with chives oil 15

RASAM MUSSELS Fresh steamed mussels, tangy spiced rasam broth 21

CORN CHAAT Crispy corn fritters, whipped yoghurt, tamarind, mint chutneys 19

✿ **RASA SLIDERS** (g, vo) Spiced potato fritters, soft bread, tangy tamarind, cilantro chutney 18

THATTUKADA ERACHI CROQUETTE Malabar-spiced beef croquettes with cooling yogurt and pickles, a nod to the roadside stalls of the chef's youth 20

CHUTNEY PRAWNS Spiced grilled prawns, grandma's chutney, served with basil, cucumber, cherry tomatoes 18

GENERAL TSO'S CAULIFLOWER (df) Indian-Chinese style spicy tomato chili sauce, sesame seeds 19

ANDHRA FRIED CHICKEN Crispy chard, red onions, fennel, chili lime yoghurt 20

MAINS

Signature entrées crafted to celebrate each bite

✿ **BREAKFAST EGG CURRY** (go) Coconut, turmeric, black mustard, Kerala paratha — a soulful South Indian classic, and one of our most loved dishes, hailed by the San Francisco Chronicle 24

BEEF VARATTIYATHU (df) Slow-roasted ribeye, coated in South Indian varattiyathu spices and finished with caramelized aromatics. Served with roasted bone marrow 48

DUCK CONFIT BIRIYANI Slow-cooked duck with fragrant basmati rice, aromatic spices and caramelized onions, raita 35

KANGANADU CHICKEN CURRY (df) Toasted whole spices, curry leaves, char magaz, coconut milk, seasonal vegetables and basmati rice 34

BUTTER CHICKEN (dfo) Tender chicken in a creamy tomato sauce infused with butter, spices, and a hint of fenugreek. Served with green beans poriyal, basmati rice 34

LOTUS ROOT KOFTA CURRY Crisp, lotus root dumplings in a richly spiced gravy. Served with asparagus and, basmati rice. 32

MALAI PANEER (n) Paneer stuffed with spinach, creamy tomato-onion sauce. Served with sautéed snap peas and broccoli, basmati rice 32

✿ **GENOVESE BASIL DOSA** (vo) Basil chutney, tamarind-spiced potato masala 24

WHITE ELEPHANT DOSA (vo) Two feet-long house-churned butter dosa, gunpowder dust, spiced potato masala hash 26

OLD MADRAS DOSA (vo) Madras spice paste, flavorful masala, spiced chutney 24

CLASSIC UTTAPAM (vo) Savory South Indian pancake topped with onion, tomato, and green chili 24

ACCOMPANIMENTS

Basmati Rice 6

Papad 5

Coconut & Tomato Chutney 4

Coconut Rice 7

Raita 5

Mint & Tamarind 4

Kerala Paratha (2 pcs) 6

Ghee & Gunpowder 4

Lemon, Onion, Chilies 6

Kal Dosa 8

Ghost Chili 4

DESSERT

COCONUT ESPUMA (v, gf) Light and airy perfect for mid-day, mango sorbet, coconut foam, dark chocolate crumble, berries 14

✿ **KESAR PISTA & ROSE GULKAND KULFI** (n, gf) Saffron pistachio and cardamom, rose 14

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.

A 20% service charge is added for parties of 8+. A 3.5% employer mandate surcharge is added to each check. Cakeage \$5 per guest.