



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.

Thank you for the trust you place in us and for supporting our team and community.

With gratitude,
Ajay & Reena

INDULGENCES

Shareable indulgences to elevate your meal

Qtr oz. GOLDEN OSSETRA CAVIAR TOAST (d, g) Home baked buckwheat bread, **cultured curry butter** and **mango, Espelette Crème Fraîche** 32

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

Featuring aged Idiazabal, Humbolt Fog, Coppa Piedmont and Siciliano salami with black truffle, marcona almonds, seasonal fruit, and *house-made orange marmalade with chilies and chili oil* 28

SMALL PLATES

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

BEETS SALAD Fresh beets and buddha's hand cut citrus, fresh pomegranate and pomegranate jelly, creamy yoghurt 19

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

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

RASA SLIDERS (g, vo) Spiced potato fritters, soft pav 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

GRILLED LION'S MANE MUSHROOM Basil, greek yogurt chutney, cucumber pachadi 19

CHUTNEY PRAWNS (df) Spiced grilled prawns, grandma's chutney, served with basil, cucumber, cherry tomatoes 19

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

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

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



MIDDLE COURSE

Golden from the tawa — crisp, soft, and deeply comforting

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

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

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

MAINS

Signature entrées crafted to celebrate each bite

MEEN VAZHAYILA POLLICHATU (df) Marinated halibut steamed in banana leaf with shallots and ginger, snow peas and sugar snap peas poriyal, coconut rice 47

COASTAL RASAM MOILEE (dfo) Fresh clams, mussels, and prawns gently cooked in a fragrant fusion of tangy South Indian rasam and creamy Kerala-style coconut moilee. Infused with curry leaves, ginger, garlic, tamarind, and aromatic spices, served with artisanal bread toasted with herb butter 34

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 BIRYANI 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, creamy tomato sauce infused with butter, spices, and a hint of fenugreek. Served with green beans poriyal, basmati rice (*can be requested dairy-free*) 34

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

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

ACCOMPANIMENTS

Kerala Paratha (2 pcs) 6

Kal Dosa (2 pcs) 8

Coconut Rice 7

Basmati Rice 6

Papad 5

Raita 5

Ghee & Gunpowder 4

Ghost Chili 4

Coconut & Tomato Chutney 4

Mint & Tamarind 4

Lemon, Onion, Chilies 6

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.