

# dinner



we prepare our dishes with organic produce from local farms, sustainable seafood, and natural free-range poultry and meats wherever possible

## SMALL PLATES

**beets and berries salad (n)** beets, berries, mandarins, almonds, snow of goat cheese and beet dressing 14

**asparagus and nettle soup** shallots, ginger, mint, finished with coconut milk 13

**mangalore fried chicken** lime-chili yoghurt, crispy chard, red onions, fennel 14

**indian railway peppers** crispy sweet banana peppers, greek yoghurt, lime and black mustard 13

**chutney prawn** spiced prawns grilled, grandma's chutney, cucumber salad, cherry tomatoes 16

**bombay sliders (g)** spiced potato fritters, soft pav bread, tangy tamarind chutney, cilantro chutney, market salad 14

**spring stir fry** delta asparagus, cippolini onions, roasted new potato and pea leaves poriyal. 14

## UTHAPPAM / DOSA

**wild mushroom uthappam** wild and cultivated mushrooms, white truffle oil 18

**seasonal uthappam** delta asparagus, english peas, green garlic, baby turnips, red onions, gun powder 17

**fava bean dosa** fava beans, shallots, ginger and pea tendrils 18

**genovese basil dosa** basil chutney, ginger, garlic, cilantro, tamarind chutney, spiced potato masala hash 18

**bollywood dosa** spiced potato masala hash, "ghost chili" chutney spread 18

## MAIN COURSE

**malabar shrimp masala** gulf shrimp, onions, fresh chilies, coriander masala blend, coconut rice 32

**halibut pollichathu** sustainably caught halibut in banana leaf, shallot ginger spice crust, coconut rice, green beans foogath 37

**rasa chicken biryani** organic chicken cooked in our masala blend with basmati rice flavored with mint and brown onions served with raitha and pickle 28

**andhra chicken curry (n, g)** bone-off chicken, onion, ginger, poppy seeds, cashew nuts, cilantro, coconut milk, served with kerala paratha 29

**butter chicken (n, g)** marinated chicken, ginger, garlic, creamy tomato-fenugreek curry, kerala paratha 29

**spring kofta and pea leaf curry (n, g)** kohlrabi, english peas, carrots, mint, creamy pea leaf curry served with basmati rice 26

**seasonal vegetable curry** blue lake beans, rainbow carrots, heirloom potatoes, cauliflower served with coconut rice 26

## SIDES

<b>papad</b>	4	<b>ghee &amp; gun powder</b>	2
<b>green bean poriyal</b>	13	<b>raitha</b>	3
<b>mint &amp; tamarind</b>	2	<b>coconut &amp; tomato chutney</b>	2

(n) — contains nuts • (g) — contains gluten • - our kitchen uses the same utensils and equipment for processing dairy and nuts  
Consumption of raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of food borne illnesses  
gratuity added for parties of five or more • limit two credit cards per bill. An optional Quality of Life Surcharge of 3% is included to benefit employees

## craft cocktails

a distinctly rasa spin on the classics, our menu of cocktails takes inspiration from India's vibrant coastal regions. we use fresh california produce, carefully curated spirits, along with sustainable ingredients wherever



**aama sutra** mezcal, mango, cilantro, grilled jalapeño, lava salt 18

**original sin** rye bourbon, lemon, honey ginger syrup, egg whites, laguvulin 18

**rasa** ghee-infused bourbon, allesio, cynar, orgeat, mint, chocolate bitters 18

**thyme me up** vodka, basil, grapefruit, elderflower, thyme, angostura 18

**indian air conditioning** cucumber vodka, lemon, elderflower, angostura 17

**maharani** butterfly tea-infused gin, alessio blanco, lime, tonic 17

**preciosa** tequila reposado, guava, lime, cayenne salt, caramelized jalapeño 18

## BEER

### draft

Amber Ale, Speakeasy	9
Blond Ale 805, Firestone	9
Lager, Trumer	8
IPA Deschutes	9

### bottle

Lager, Taj Mahal	6
Pilsner, Stella Artois	6
Lager, Kingfisher	6

## NON-ALCOHOLIC

### signature drinks

lemonade spritzer	8
homemade ginger ale	9
mango ginger-jito	10
mint-cucumber cooler	9

### beverages

coke, diet coke	4
mango lassi	5
san pellegrino 500 ml	6
assorted tea	4

## wine

### sparkling

	gl	btl
Mumm, Brut Prestige, Napa (187 ml)	15	—
La Francaise Brut, Taittinger (375 ml)	—	72
Veuve Cliquot, Brut	—	145
Blanc De Noirs, Gloria Ferrer, Sonoma (375 ml)	—	26

### rosé

Rosato, Calafuria, Italy	14	54
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### white

Chardonnay, Farm, Napa	16	64
Chardonnay, Patz and Hall, Sonoma Coast	19	76
Chardonnay, Jordan, Russian River	—	78
Viognier, Darioush, Napa	—	117
Riesling, Chateau Montelena, Potter Valley	20	80
Gruner Jetliner, Darcie Kent, Livermore	14	56
Sancerre Blanc, Comte LaFond, France	20	80
Sauvignon Blanc, Cakebread Cellars, Napa	—	76
Sauvignon Blanc, Groth, Napa	17	68

### red

Syrah, Summerland, Santa Ynez Valley	16	64
Malbec, Clos De Los Siete, Argentina	16	64
Malbec, Finca Altamira, Achaval, Argentina	—	298
Meritage, Deranged, Prisoner Wine, Napa	—	198
Red Blend, Prisoner Wine, Napa	—	100
Pinot Noir, Route Stock 116, Sonoma	15	60
Pinot Noir, Belle Glos, Monterey	22	88
Pinot Noir, Holdredge, Russian River	—	128
Cabernet Sauvignon, Justin, Paso Robles	20	80
Cabernet Sauvignon, Hall, Napa	—	149
Cabernet Sauvignon, Artemis, Stags Leap, Napa	—	155
Cabernet Sauvignon, Caymus, Napa	—	205
Cabernet Sauvignon, Cask 23, Stags Leap, Napa	—	545

corkage: \$40 each (750 ml), after two: \$70 each (750 ml)

## spirits

### vodka

Tito's	13
Absolut Elyx	15

### gin

Hendrick's	14
Drumshanbo Gunpowder	15
Monkey 47	16

### rum

Goslings	13
El Dorado 12-year	15

### tequila

El Tesoro Blanco	16
El Tesoro Reposado	16
El Tesoro Añejo	17
Don Julio 1942	38

### mezcal

El Silencio Espadin	13
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### rye

Sazerac	15
Rittenhouse 100	14
Whistle Pig 10-year	26

### bourbon

Bulleit	15
Basil Hayden's	16
Larceny	15
Blanton's	24

### blended scotch

Sheep Dip	17
Johnnie Walker Black	19
Johnnie Walker Blue	55

### single malt

Aberlour 12-year	20
Highland Park 12-year	20
Glenkinche	18
Glen Scotia 15-year	22
Oban 14-year	26
Glenlivet 15-year French Oak	23
Macallan 12-year	23
Macallan 15-year	36
Lagavulin 16-year	28

### indian single malt

Paul John Bold	20
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