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Rasa
KERALA • MANGALORE • GOA



Rasa

KERALA • MANGALORE • GOA

Rasa has fresh written all over it!

In South India, Rasa means “Curries”, herein we bring forth authentic and immensely delicious curries from Kerala, Mangalore & Goa.

South Indian delicacies without the use of sea food is quite hard to fathom. So, this elegant new address in Karama, serves fresh seafood and authentic curries from coastal belt of the Indian Ocean.

The live interactive kitchen works wonders with Appams and the freshest seafood. Try resisting the tiger prawns and lobsters..

Come, experience seafood and South Indian curries like never before.



“A day without fish is
like a day without sunshine.”

SIDES - SOUPS

KERALA

Rasam

Staple diet of Kerala

Kozhikode Kozhi Rasam

Spicy broth of chicken tempered with spices

Kongu Nadu Special Mutton Soup

Specialty from this region mutton cubes cooked with vegetables

Mix Seafood Soup

Prepared with Hamour fish, Squid, Prawns and special spices

MANGALORE

Tomato Saar

Staple diet of Mangalore

Crab Soup

Extract of crabs stew tempered with mustard seeds, chili & curry leaves

GOA

Caldo Verde

Potato and spinach soup

Canja De Galinha

Chicken cooked with tomatoes coriander, pepper & herbs

SALADS / ACCOMPANIMENTS

Garden Fresh Green Salad

Cucumber & Coconut Salad

Plain Curd

Raita (Veg or Cucumber)

Beans Sprout Salad

Masala Papad (2Pc)

All prices are in UAE Dirhams, inclusive of 7% Municipality fees, 10% Service Charge & 5% VAT

SEAFOOD DELICACIES

Lobster Ghee Roast

Manglorean delicacy, lobster meat cooked in ghee with specially ground spices & dry red chili

Prawn / Beef Potato Chop

Prawn or beef minced sauté with onion, garlic & green chili stuffed in creamy mashed potatoes patties & shallow fried

Chemmeen Ularthiyathu / Chuttathu / Pepper Fry

Kerala style spicy preparation of fresh prawns with sliced coconut, crushed black pepper & spices

Goan Tigeress

Tiger prawn stuffed with traditional Goan spices and grilled to perfection

Goan Stuffed Squids

Goan famous recheado masala as the base of squid tubes. A stuffing is a made with any prawns with the masala & stuffed in squids & shallow fried

Kallumakai (Mussels) Thoran OR Ularthiyathu

Succulent squid rings cooked with onions, ginger, garlic, chilli and crushed black pepper

Koonthal (Squids) Chilly / Pepper Fry

Squids cooked typical South Indian style

Stuffed Crabs

Crab meat marinated in Goan spices, cooked & stuffed in shells then baked

Crab Ghee Roast

Crab cooked in ghee with specially ground spices & dry red chili

Squid Ghee Roast

Squid cooked in ghee with specially ground spices & dry red chili

99

38

39

75

39

38

34

39

39

39



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“Oru cup chaya chetta”

APPETIZERS - NON VEGETARIAN

KERALA

Fish Pollichathu 44

King Fish / Avoli / Karimeen with ethnic Kottayam spices wrapped in Banana leaf & cooked on slow flame

Chicken / Mutton - Pepper Fry 34/40

Chicken or Mutton - Succulent and bursting with bold peppery flavours, the Pepper Fry is an Indian feast

Chicken 65 Kerala style 32

Spicy, red, deep fried chicken chunks, we recommend this as a perfect bar snack!

Beef Ularthiyathu 35

Tiny cubes of beef slowly cooked and then dry roasted, Also available in Chicken.

MANGALORE

Meen Tawa / Rawa Fry / Masala Fry (King Fish / Kane / Avole / Mackerel) 42/39

Your choice of fish are marinated in red masala and then either crumbed, shallow or deep fried

Prawns Chilli/Tawa Fry 39

Prawns simmered in mangalorean masala tossed with green chilli / prawns marinated in special masala & tawa fry.

Chicken Uruval 32

Fiery red, tangy and medium spicy dish with lots of roasted curry leaves, dry red chillies and cashew nuts.

Chicken Ghee Roast 28

Chicken cooked in ghee with specially Mangalorean spices & dry red chili

Silver Fish Fry 28

Fresh anchovy marinade with authentic Mangalorean masala and deep fried

GOA

Chicken Cafreal / Bali Bali 34

Chicken chunks cooked in green/red masala made with fresh herbs and spices

Stuffed Pomfret 39

Fresh whole pomfret stuffed with green chutney and rawa fried

Pomfret / Bangda Recheado 39/42

Bangdo is the Konkani word for mackerel fish. Recheado Masala is spicy, sour and slightly sweet.

Bombay Duck Crumbed Fried (Seasonal) 34

Sungtyachi Bhaji 39

Baby prawns minced mixed with masala & gram flour & crispy fried

APPETIZERS - VEGETARIAN

KERALA

Kappa Masala Fry A tapioca Cubes marinated in Red Masala Paste & Fry	27
Paneer Pepper Fry Cottage Cheese with Onion & Pepper	34
Koon Pepper Fry / Ularthiyathu Fresh Mushrooms sautéed with Onions & Crushed Pepper	30

MANGALORE

Mirchi Podi Broad green chilies stuffed, dipped in gram flour batter & deep fried.	25
Dal Vada A crispy and savory deep fried fritter made from chana dal and spices, is a popular street food of South Indian cuisine	26
Goli Baje Maida and curd batter deep fried in oil	25
Biskut Ambade Urad dal crispy & spongy vadas with hint of coconut, green chilies & onions	28

GOA

Green Peas Potato Chops Green Peas cooked in onions, garlic & green chili stuffed in Mashed Potatoes Patties & shallow fried	29
Kaju Kothimbir Wadi A dough of fresh coriander, gram flour, spices cooked & shaped in cubes & fried	26
Veg Kaju Roll Minced boiled vegetable mixed with mashed potatoes, spices and deep fried	26
Konkani Kebab Fresh corn, cottage cheese & potatoes with herbs makes a perfect delicacy to cherish	29
Paneer Bali Bali Cubes of cottage cheese sauté in traditional goan red masala	34

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MAIN COURSE - NON VEGETARIAN

KERALA

Alleppey Fish Curry Home Style cooked King Fish with Coconut Milk and Raw Mango	42
Meen Chatti Curry (Mulakittathu)- Mathi / Ayala / KingFish Kottayam style Red Fish Curry with Tamarind	32/39/42
Meen Moilee Rich curry of King fish / Pomfret cooked with Coconut Milk	42
Chemmeen Manga Charu / Theeyal Prawns cooked with Coconut milk & Raw Mango/ Fried coconut & onions	39
Karimpinkala Konju/ Njandu Roast (Served with Kappa) Spicy red curry of Prawns / Crabs cooked with Kerala Spices	42/39
Deer Meat Paper Fry / Ghee Roast Cooked in ghee with specially ground spices and dry red chili.	55
Thalassery Mutton Curry Fresh Mutton cooked with Authentic Spices of Malabar	42
Chicken / Mutton Stew Choice of Mutton or Chicken cooked in Aromatic Coconut Milk	38/42
Chicken/Beef Varutharacha Curry A Classic preparation of Home style Chicken/Beef	36/38
Kappa Irachi Meat cooked with roasted grated coconut, shallots, garlic and curry leaves mixed with boiled tapioca and cooked on a slow flame	40
Achayan Beef Roast Meat cooked with roasted coconut, shallots, garlic red chili paste	39
Kallumakai Roast Fresh succulent Mussels cooked in Kerala Spices	36

MANGALORE

Kori Rotti Crispy rice flakes served with Mangalorean chicken curry	38
Crab Sukka Crab cooked with Coconut Mangalorean Special Masala	38
Chicken / Mutton Sukka Dry preparation of meat cooked in whole Spices & Coconut	36/42
King Fish Pulimunchi Mangalorean Specialty of Fried fish Topped with Spicy Tangy Tomato Paste	40

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Meen Gassi (Pomfret / King Fish / Mackerel) Classic Manglorean Seafood in coconut gravy	42/42/39
Prawns / Mutton / Crab / Chicken Ghee Roast Mangalore Style Flavored Fiery Red, Tangy and Spicy	39/42/36/34
Kundapur Chicken Curry one of the versatile Costal Curries, which goes with Neer Dosa, Sanna	32
Mangalorean Fish Curry (Pomfret, Mackerel, Kane) Manglorean Style Chef’s special combo of Fish Curry & Brown Rice	42/39/42
Raggi Mudde with Mutton Curry / Chicken Curry Autentic Mangalorean mutton curry served with raagi lump balls	42/38
Marwai Pundi Clams cooked in authentic gravy & served with steamed rice dumplings	36
Pancha Koli Chicken cooked with spinach paste, green chilly, fresh mint coriander, leaves and authentic local spices	34
Nati Koli – Pulimunchi / Sukka / Homestyle Curry Grandma’s recipe from Manglorian village full of local spices	46
GOA	
Lobster Peri Peri Chunks of Lobsters cooked with Peri Peri sauce	99
Prawns Goan Curry / Balchao Traditional Goan Prawns with Coconut and Tamarind Curry	39
Chicken / Mutton Vindaloo Chicken / Mutton cooked in Red Vinegar and Garlic Masala	36/42
Crab Xec Xec Crab Marinated in Spices & Cooked In Coconut Gravy	36
Xacuti (Chicken / Mutton) A Delicious Goan Aromatic Flavour of Chicken , Mutton	36/42
Pomfret / Prawn Caldin Seafood cooked with rich coconut based aromatic gravy	42/48
Tisryaon Sukkem Traditional goan preparation sukkem calms and grated fresh coconut & spices	34
Ros Omelette Goan street food lovers favourite, Masala Omelete topped with xacuti gravy served with Pao	30
Beef Stew with Carrots & Potatoes This classic beef stew is the ultimate preparaton of Goan where the meat becomes meltingly tender in a rich wine sauce.	38
Butter Garlic – Squids / Crab / Shrimps Rich gravy made of broth, chopped Garlic, crushed black pepper & dash of Lemon Juice	36/36/42

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“ Nama surukku radd unkana ”

MAIN COURSE - VEGETARIAN

KERALA

Kadala Curry (Varutharachathu)

Black Chana cooked with Roasted Coconut

25

Koon Ulli Theeyal

Button Mushrooms & babycorns Tangy Roasted Coconut Masala

30

Palkatti Roast

Cottage Cheese cooked with Onion & Spices

36

Pachakari Kurma

Seasonal Vegetables cooked in Aromatic Coconut Gravy

26

Vegetable Stew

Mixed Vegetable cooked with Coconut Milk

26

Vellarikka Moru Curry

Home style curry & Vellarikka cooked with turmeric powder to get yellow gravy

24

Vendakka Varutharachathu

Traditional kerala dish, Vendakka (lady finger) cooked with aromatic grated coconut

26

Coconut Drum Stick Curry

It's an older age dish, muringakka (drumstick) cooked with coconut milk

26

Chena Curry (Yam Curry)

An Authentic Kerala Cuisine, cooked with kerala Spices

26

MANGALORE

Kadle Manoli

Black Chana & Ivy Guard cooked with roasted coconut, tempered with mustard seeds & curry leaves

27

Vegetable Curry

An Authentic Preparation of Mangalore & Goa

27

Badanekai Ennegayi

Baby brinjals stuffed with crushed peanut & coconut, cooked with the authentic spices

27

Basale Pundi

Steamed rice dumplings topped with coconut onion gravy

27

Sauthekayi Huli

Specially of Mangalore, Udupi Region of Karnataka Cooked with Red Cucumber

24

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Basale Saru Authentic preparation of Mangalorean green spinach	24
Mix Veg Gassi Seasonal fresh vegetable cooked in mild spices	22
Mushroom Ghee Roast Mushroom cooked in ghee with specially ground spices & dry red chili	28
Mangalore Suran Curry Ammas special dish easy preparation feel your school age	24
Mango Coconut Curry Raw mango chunks and coconut cooked to perfection with Indian spices	26
GOA	
Veg Caldin Fest vegetables cooked in coconut milk and flavored with mild spices	26
Mushroom Green Peas Xacuti Fresh Button Mushrooms & green peas cooked with dry coconut paste and goan spices	28
Moogacho Ghathi Moong sprouts in delicious home spices, coconut tempered with mustard and curry leaves	28
Vagetable Foogath A favorite and staple vegetable of every Goan family	26
Mix Veg Xacuti Vegetable Xacuti has Chunks of seasonal fresh Vegetables	24
Goan Mango Curry Raw mango cooked with coconut and Indian spices	28
Goan Sorak Curry Traditional Goan recipe, Goan sorak (Pumpkin)	26
Mushroom Xacuti Authentic Goan dish, cooked in xacuti masala	28





RICE, BIRYANI & BREADS

Biryani Chicken / Fish / Mutton served with Raita & Papad	36/38/42
Vegetable Biryani Served with Papad / Pickle and Raita	32
Mutton Pulao Rice & Mutton Cubes cooked with Meat Broth & Spices	42
Chitrnam Rice cooked with the flavor of Lemon / Tomato / Coconut / Tamarind	26
Bisi Bela Bath Khichdi of Rice & Samber	26
Thayir Sadam Cooked Rice & Curd mixture Tempered with Curry leaves & Mustard seeds	24
Puliyogare Cooked rice tempered with dry red chili, mustard & asafetida & simmered in Tamarind & jaggery.	24
Matta Rice / Steamed Rice	15
Nei Choru Classic popular Ghee Rice	20
Kerala Appam / Paratha	03/05
Neer Dosa (2 pc)	04
Chappati	03
Pao (2 pc)	05
Dosa (3 pc)	09
Ragi Mudde (2 pc)	10
Pundi (4 pc)	10

MADHURAM

Payasam of the Day 12

Ask our service staff for today's special

Bebinca 15

Indo - Portuguese dessert pudding made of egg yolk, coconut milk, ghee & flour

Sabudana Ratali Kheer 12

Kheer made of Tapioca sago & sweet potatoes

Gulab Jamun 15

Fruit Salad with Ice Cream 18

Choice of Ice cream 16

Your choice of 3 scoops Ice Cream Chocolate, Vanilla and Strawberry

HOT & COLD BEVERAGES

Espresso / Cappuccino / Café Latte 10/14

Choice Of Seasonal Fruit Juices 25

Milk Shakes 20

Lassi 18

Ellu Juice 18

Kokum Juice 18

Butter Milk 18

Beetroot Juice 18

Bottled Water - Small/Big 05/10

Soft Drinks 10



“ Share your happy Moments with us! ”

