

[t](#) [v](#) [f](#) [i](#)  
Share your moments...

Rasa  
Coastal Vibes





## Rasa *Coastal Vibes*

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.”

Please inform your server if you have allergy to any of the food group below:



## SOUPS

### KERALA

#### Rasam

clear and spicy South Indian soup, may be eaten with rice or consumed as a soup.

15

#### Kozhikode Kozhi Rasam

Spicy broth of chicken tempered with spices

17

#### Kongu Nadu Special Mutton Soup

Specialty from this region mutton cubes cooked with vegetables

19

### MANGALORE

#### Tomato Saar

Staple diet of Mangalore

15

#### Crab Soup

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

19

### GOA

#### Caldo Verde

Potato and spinach soup

15

#### Canja De Galinha

Chicken cooked with tomatoes coriander, pepper & herbs

17

## SALADS / SIDES

#### Garden Fresh Green Salad

20

#### Khamang Kakdi

Grated cucumber & crushed peanuts tempered with green chillies, cumin & mustard seeds

15

#### Kosambari

Lentil soaked and spiked with cucumber, carrots, green chilies and coconuts. - A healthy salad indeed.

15

#### Yoghurt

10

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 with specially ground spices & dry red chili

## Prawns / Beef Potato Chops

Prawns / Beef minced sauté with onion, garlic & green chilli 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 prawns 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 tiny prawns with the masala and then 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) Chilli / Pepper Fry

Squids cooked typical South Indian style

## Stuffed Crabs

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

120

36

42

75

38

35

34

50



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







“Oru cup chaya chetta”

## APPETIZERS - NON VEGETARIAN

### KERALA

<b>Meen Pollichathu</b>	45
King Fish / Avoli / Karimeen with ethnic Kottayam spices wrapped in banana leaf & cooked on slow flame	
<b>Chicken / Mutton - Pepper Fry</b>	38
Chicken or Mutton - Succulent and bursting with bold peppery flavors, the pepper fry is an Indian feast	
<b>Chicken 65 Kerala style</b>	34
Spicy, red, deep fried chicken chunks, we recommend this as a perfect bar snack!	
<b>Beef Ularthiyathu / Fry</b>	36
Tiny cubes of beef slowly cooked and then dry roasted, also available in chicken.	
<b>Chicken Varattiyathu</b>	36
Chicken sauteed with onions, garlic & species tempered with curry leaves & green chillies	

### MANGALORE

<b>Meen Tawa / Rawa Fry / Masala Fry (King Fish / Pomfret / Lady Fish / Bangada)</b>	42   36
Your choice of fish are marinated in red masala and then either crumbed, shallow or deep fried	
<b>Prawns Chilli / Tawa Fry</b>	42
Prawns simmered in Mangalorean masala tossed with green chilli / prawns marinated in special masala & tawa fry.	
<b>Chicken Uruval</b>	34
Chicken cooked in red masala paste, tempered with curry leaves & fried cashew nuts	
<b>Silver Fish Fry</b>	30
Fresh anchovy marinade with authentic Mangalorean masala and deep fried	

### GOA

<b>Chicken Cafreal / Bali Bali</b>	34
Chicken chunks cooked in green / red masala made with fresh herbs and spices	
<b>Stuffed Pomfret</b>	45
Fresh whole pomfret stuffed with green mint chutney and rawa fried	
<b>Bangda (Mackerel) Or Pomfret Recheado</b>	36   45
Bangdo is the Konkani word for mackerel fish. Recheado masala is spicy, sour with hint of sugar	
<b>Bombay Duck Crumbed Fried (Seasonal)</b>	34
<b>Sungtyachi Bhaji</b>	36
Baby prawns minced mixed with masala & gram flour & crispy fried	
<b>Rawa Fried Mussels</b>	36
Succulent mussels marinated with red masala coated with rawa & fried (Deep / Shallow)	

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



APPETIZERS - VEGETARIAN

KERALA

<b>Kappa Masala Fry</b> A tapioca cubes marinated in red masala paste & fry	26
<b>Paneer Pepper Fry</b> Cottage cheese cooked with onion & peppery masala	32
<b>Koon Pepper Fry / Ularthiyathu</b> Fresh mushrooms sautéed with onions & crushed pepper / authentic masala	30

MANGALORE

<b>Paneer Ghee Roast</b> Paneer cubes cooked with desi ghee, roast with red chilli paste & spices	32
<b>Beetroot Cutlets</b> Grated beetroot, mash potatoes mixed with mails species, shaped like patty & shallow fried	25
<b>Sonay Sukka</b> Chick peace cocked with onions, green chillies & spices	25

GOA

<b>Green Peas Potato Chops</b> Green peas cooked in onions, garlic & green chillies stuffed in mashed potatoes patties & shallow fried	28
<b>Kaju Kothimbir Wadi</b> A dough of fresh coriander, gram flour, spices cooked & settled, make cubes then fried	25
<b>Veg Kaju Roll</b> Mixed boiled vegetable minced mixed with mashed potatoes, spices and deep fried	25
<b>Konkani Kebab</b> A typical Konkani dish made from fresh corn, cottage cheese & potatoes with herbs makes a perfect delicacy to cherish	28
<b>Paneer Bali Bali</b> Cubes of cottage cheese sauté in traditional Goan red masala	32

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







MAIN COURSE - NON VEGETARIAN

KERALA

<b>Alleppey Fish Curry</b>	38
Home style king fish cooked with coconut milk and raw mango	
<b>Meen Chatti Curry (Mulakittathu ) - Mathi / Ayala / Kingfish</b>	32   38
Kottayam style red fish curry with tamarind	
<b>Fish / Prawns Mappas</b>	45
Delicacy from Kerala - cooked in a coconut gravy with mail spices & crushed cashew nuts	
<b>Karimpinkala Konju / Njandu Roast (Served with Kappa)</b>	40   34
Spicy red curry of prawns / crabs cooked with kerala spices	
<b>Thalassery Mutton Curry</b>	38
Fresh mutton cooked with authentic spices of Malabar	
<b>Chicken / Mutton Stew</b>	34   38
Choice of Mutton or Chicken cooked in aromatic coconut milk	
<b>Meen Moilee</b>	45
Pomfret / Kingfish simmered in mild coconut gravy, cooked with ginger, onions & tomatoes	
<b>Chicken/Beef Varutharacha Curry</b>	34   36
A classic preparation of home style Chicken / Beef	
<b>Kappa Irachi</b>	38
Meat cooked with roasted grated coconut, shallots, garlic and curry leaves mixed with boiled tapioca and cooked on a slow flame	
<b>Achayan Beef Roast</b>	36
Meat cooked with roasted coconut, shallots, garlic red chilli paste	
<b>Kallumakai Roast</b>	34
Fresh succulent mussels cooked in Kerala spices	

MANGALORE

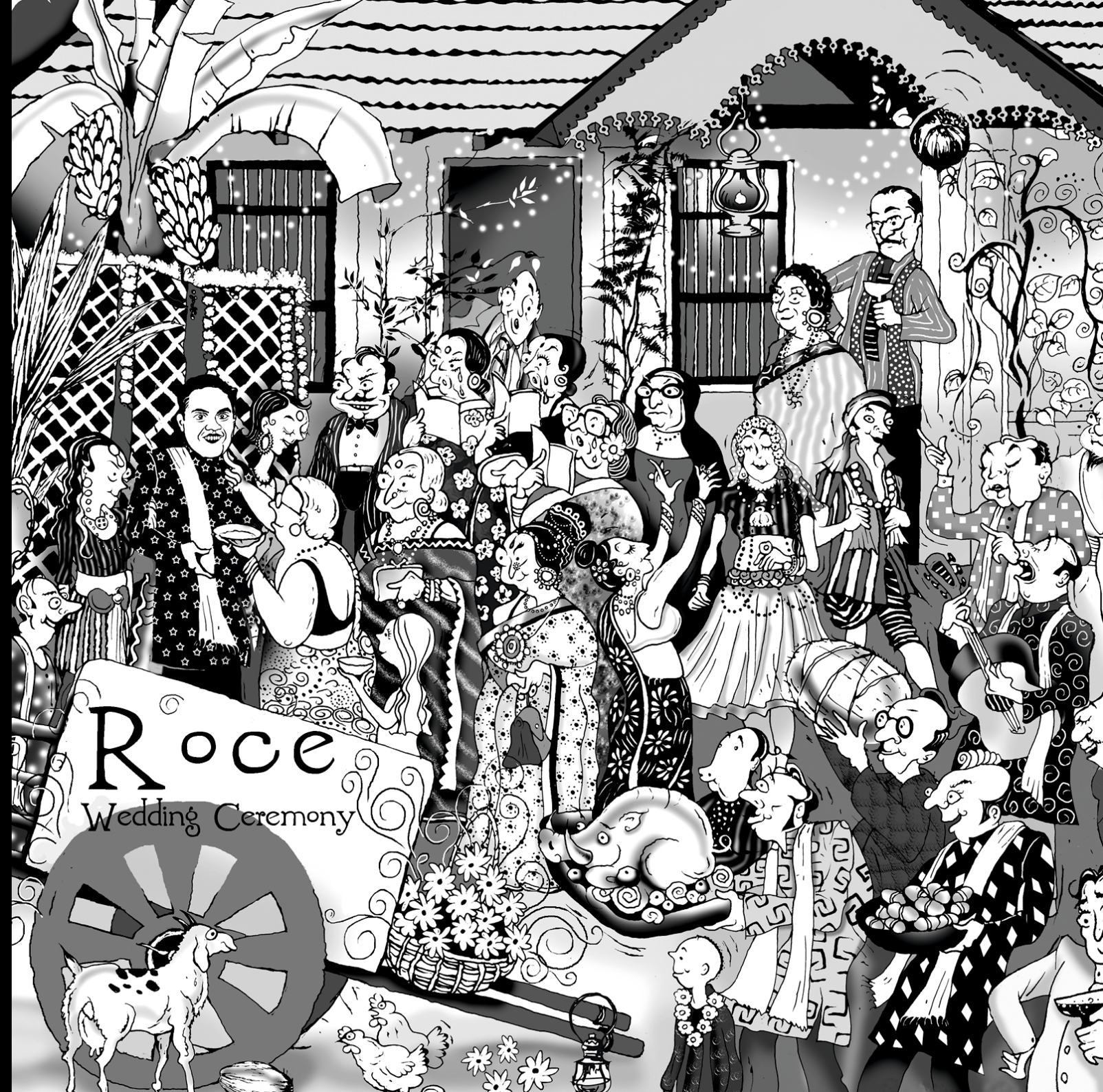
<b>Kori Rotti</b>	36
Crispy rice flakes served with Mangalorean chicken curry	
<b>Crab Sukka</b>	36
Crab cooked with coconut Mangalorean special masala	
<b>Chicken / Mutton Sukka</b>	34   38
Dry preparation of meat cooked in whole spices & coconut	
<b>King Fish Pulimunchi</b>	40
Mangalorean specialty of fried fish topped with spicy tangy tomato paste	

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



<b>Meen Gassi (Pomfret / King Fish / Mackerel)</b> Classic Mangalorean seafood in coconut gravy	40   38   36
<b>Prawns / Mutton / Crab / Chicken Ghee Roast</b> Mangalore style flavored fiery red, tangy and spicy	40   36   34
<b>Kundapur Chicken Curry</b> One of the versatile costal curries, which goes with neer dosa, sanna	32
<b>Mangalorean Fish Curry (Pomfret, Mackerel, Kane)</b> Mangalorean style chef's special combo of fish curry & brown rice	40   36
<b>Raggi Mudde with Mutton Curry / Chicken Curry</b> Authentic Mangalorean mutton curry served with ragi lump balls	40   36
<b>Marwai Pundi</b> Clams cooked in authentic gravy & served with steamed rice dumplings	36
<b>Pancha Koli</b> Chicken cooked with spinach paste, green chilli, fresh mint coriander leaves and authentic local spices	34
<b>Nati Koli – Pulimunchi / Sukka / Homestyle Curry</b> Grandma's recipe from Mangalorean village	45
<b>GOA</b>	
<b>Prawns Goan Curry / Balchao</b> Traditional Goan prawns with coconut and tamarind curry / pungent traditional dish	38
<b>Chicken / Mutton Vindaloo</b> Chicken / Mutton cooked in red vinegar and garlic masala	36   40
<b>Beef Tongue Roast</b> Succulent cubes cooked on the slow flame with ginger garlic paste, dry red chilli & whole spices	45
<b>Crab Xec Xec</b> Crab marinated in spices & cooked in coconut gravy	36
<b>Xacuti (Chicken / Mutton)</b> A delicious Goan aromatic flavour of chicken, mutton	36   38
<b>Pomfret / Prawn Caldin</b> Seafood cooked with rich coconut based aromatic gravy	40   38
<b>Tisryaon Sukkem</b> Traditional Goan preparation sukkem calms and grated fresh coconut & spices	34
<b>Ros Omelette</b> Goan street food lovers favourite, masala omelet topped with xacuti gravy served with pav	28
<b>Beef Stew with Carrots &amp; Potatoes</b> This classic beef stew is the ultimate preparation of Goan the meat becomes meltingly tender in a rich wine sauce.	36

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







“ Natele evediya? ”

## MAIN COURSE - VEGETARIAN

### KERALA

#### Kadala Curry (Varutharachathu)

Black chana cooked with roasted coconut

24

#### Koon Ulli Theeyal

Button mushrooms & baby corns tangy roasted coconut masala

26

#### Palkatti Roast

Cottage cheese cooked with onion & spices

34

#### Pachakari Kurma

Seasonal vegetables cooked in aromatic coconut gravy

26

#### Vegetable Stew

Mixed vegetable cooked with coconut milk

26

#### Vendakka Varutharachathu

Traditional Kerala dish, vendakka (lady fingers) cooked with aromatic grated coconut

26

#### Coconut Drum Stick Curry

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

26

### MANGALORE

#### Kadle Manoli

Black chana & ivy guard cooked with roasted coconut, tempered with mustard seeds & curry leaves

26

#### Vegetable Gassi

An authentic preparation of Mangalore & Goa

26

#### Badanekai Ennegayi

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

26

#### Basale Pundi

Steamed rice dumplings topped with coconut onion gravy

26

#### Sauthekayi Huli

Specially of Mangalore, udupi region of karnataka cooked with red cucumber

24

#### Basale Saru

Authentic preparation of Mangalorean green spinach

24

#### Mushroom Ghee Roast

It's called Mangalore ghee roast masala

26

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



GOA

<b>Veg Caldin</b>	26
Fest vegetables cooked in coconut milk and flavored with mild spices	
<b>Mushroom Green Peas Xacuti</b>	26
Fresh button mushrooms & green peas cooked with dry coconut paste and Goan spices	
<b>Moogacho Ghathi</b>	26
Moong sprouts in delicious home spices, coconut tempered with mustard and curry leaves	
<b>Paneer Sacramento</b>	30
Cottage cheese cooked with onion, tomatoes & red masala paste	
<b>Goan Veg Khatkhate</b>	26
Various vegetables cooked with lentils, spicy coconut paste	
<b>Goan Sorak Curry</b>	24
Traditional Goan recipe, Goan sorak (Pumpkin)	

RICE, BIRYANI & BREADS

<b>Bamboo Biryani</b> - Steaming Chicken / Fish / Mutton biryani cooked in bamboo, served with raita & papad	40   42   44
<b>Pothi Biryani</b> - Chicken / Fish / Mutton biryani wrapped in wilted banana leaf, served with raita & papad	38   40   42
<b>Seafood Paella</b> - One pot meal of rice & seafood	42
<b>Kolambi Bhat</b> - Pulao made of baby prawns, rice & spices	36
<b>Kappa Biryani</b> - Rustic and popular - tapioca 'n beef alchemy - a countryside encounter at God's own country!	36
<b>Chitrnam</b> - Rice cooked with the flavor of Lemon / Tomato / Coconut / Tamarind	26
<b>Bisi Bela Bath</b> - Khichdi of Rice & Samber	26
<b>Thayir Sadam</b> - Cooked rice & curd mixture tempered with curry leaves & mustard seeds	24
<b>Puliyogare</b> - Cooked rice tempered with dry red chili, mustard & asafetida & simmered in Tamarind & jaggery.	24
<b>Nei Choru</b> - Classic popular Ghee Rice	20
<b>Matta Rice   Steamed Rice</b>	15
<b>Kerala Appam   Paratha</b>	03   05
<b>Neer Dosa (2 pc)</b>	04
<b>Chappati</b>	03
<b>Pao (2 pc)   Sanna (2pc)</b>	04   05
<b>Ragi Mudde (2 pc)   Pundi (4 pc)</b>	10   10

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







## PORK

### Pork Vindaloo

Pork meat cooked in fiery red Goan masala

60

### Sorpotel

An authentic curry of every Goan home

65

### Pandi Curry Coorg Style

Pork meat cooked in special coorgi masala

50

### Pork Bafaat

Home style pork curry

60

### Pork Pepper Fry

Succulent cubes of pork meat cooked in peppery masala

60

### Pork Chilli

Pork meat cooked with onion, green chilli & Mangalorean masala

50

### Pork Chilli Fry

Pork meat cooked with julienne of onions, capsicum & special Goan masala

50

### Nadan Pork Piralan / Ularthiyathu

Succulent pork cubes cooked with authentic Kerala spices

50

### Pork Chorizo Chilli Fry

Pork sausages cooked with capsicum, green chillies & spices, served with pao

65

### Feijoada

Portuguese influenced recipe, a stew of red beans and pork.

50

Pork - Not For Muslims



خنزير - لغير المسلمين

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



DESSERTS

Payasam of the Day	15
Patoli	20
A dessert of steamed rice flour dough stuffed with sweetened grated coconut	
Bebinca	15
Indo - Portuguese dessert pudding made of egg yolk, coconut milk, ghee & flour	
Sabudana Ratali Kheer	15
Kheer made of tapioca sago & sweet potatoes	
Gulab Jamun	15
Cream Caramel	15
Fruit Salad with Ice Cream	20
Choice of Ice cream	16
Your choice of 2 scoops ice cream - Chocolate, Vanilla and Strawberry	

HOT & COLD BEVERAGES

Karak Masala Chai	12
Anna’s Filter Coffee	14
Green Tea	10
Fresh Juices	22
Sol Kadhi	12
Kokam Sarbat	10
Aam Panhe	12
Fresh Lime - Soda / Water	15
Milk Shakes	25
Bottled Water - Big / Small	08   04
Soft Drinks	08

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



“ Share your happy Moments with us! ”