

[Breads]

Naan	3.
Garlic Naan	4.
Roti	3.
Mint Paratha	4.
Onion and Sage Naan	4.
Chili Olive Naan	4.
Truffle Naan	4.
Goat Cheese Kulcha	5.
Bread Basket Naan / Onion Sage Naan / Mint Paratha	9.

[Rice]

Basmati Rice	3.
Saffron Pulao	5.

[Desserts]

Date Toffee Pudding* Mixed Berry Coulis	10.
Pineapple Coconut Cheesecake* Rum anglaise / roasted coconut	10.
Rice Pudding* Cashew nuts / saffron	10.
Chocolate Samosa* Chocolate mint ice cream	10.
Bhapa Doi * White chocolate / pistachio / honey cookie	10.
Gulab Jamun* Cardamom Ice Cream	10.
Kesar Pista Kulfi *	10.
Mango Rasmalai*	10.
Home Made Sorbets and Ice Creams*	9.

Dishes Marked with An Asterix * Contain Nuts

RASIKA
FLAVORS OF INDIA
West End ~ Sunday Brunch Menu

[**Tawa-Griddle**]

Scallop Moilee Coconut / ginger / green chillies	12.
Fish Chili Garlic Sea bass / burnt garlic / banana leaf / jeera aloo	11.
Mango Chili Tuna Ahi Tuna / mango salsa	14.
Roti Pe Boti Tandoori lamb / paratha / mint chutney	12.
Duck Galouti Smoked duck / cashew nut / foie gras / marmalade	12.
Tawa Baingan Eggplant / spiced potato / olive oil / peanut sauce	10.
Kale Uttapam Onion / green chili / coconut chutney	10.
Beetroot Goat Cheese Tikki Roasted cumin / black pepper / cinnamon / honey	10.
Avocado Banana Chaat Cumin / red chili powder / tamarind / date chutney	10.

[**House-made Chutneys / Papadum**]

Eggplant Ginger Chutney Papaya Raisin Chutney Mango Chutney	2.5 / 6.
Assorted Papadum	5.

[**Sunday Specials**]

Gujrati Dhokla Steamed lentil cake / ginger / green chillies / mint cilantro chutney	8.
Tikka French Toast Tandoori chicken / curry slaw	12.
Chole Batura Cumin / red chili powder / tamarind / date chutney	12.
Spinach Egg Masala Onion / tomato / baby spinach	14.
Coconut Jaggery Pancakes Fresh coconut / cardamom / caramel	12.

[**Chaat-Savories**]

Sev Batata Puri Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
Cauliflower Bezule Mustard seeds / green chillies / curry leaves	10.
Palak Chaat Crispy baby spinach / yogurt / tamarind / date	12.
Sweet Potato Samosa Ginger / green chillies / cranberry chutney	8.

** Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

[**Fish and Seafood Entrée**]

Bengali Fish Curry Icelandic cod / mustard seeds / onion seeds	22.
Red Snapper Mappas Coconut milk / fennel / malt vinegar / rice vermicelli	22.
Shrimp Lababdar Onions / tomatoes / peppers	22.
Lobster Malai Bay leaf / coconut milk / red chili	28.
Black Cod Honey / cheddar / star anise / dill potatoes	30.
[Meat Entrée]	
Andhra Chicken Curry Black pepper / curry leaves / coriander seeds	17.
Chicken Tikka Masala Onion / tomato / fenugreek powder	17.
Margi Na Curry Chicken / cashew nuts / coconut	17.
Hyderabadi Lamb Biryani Aromatic lamb / basmati rice / saffron / raita	19.
Lamb Chettinad Star anise / stone flower / black pepper	19.
Lamb Burhani Tomatoes / garlic / Chefs spice blend	19.
Pork Vindaloo Duroc pork chop / peri-peri / masala aloo	26.

[**Vegetarian Entree**]

Makhan Palak Kofta Spinach dumplings / makhani sauce / rice	18.
Vegetable Biryani Aromatic seasonal vegetables / basmati rice / raita	18.

[**Vegetarian / Side Dishes**]

Sweet Potato Peanut Curry Curry leaves / green chillies / coconut	14. / 9.
Malai Palak Spinach / cumin / garlic	14. / 9.
Bhindi Chili Garlic Okra / onions / ginger / red chili flakes	14. / 9.
Gobhi Mattar Cauliflower / green peas / ginger	14. / 9.
Mirch Mushroom Korma Cremini / cashew nuts / green chillies	14. / 9.
Baingan Ka Salan Indian eggplant / peanuts / sesame seeds	14. / 9.
Butternut Squash Bharta Smoked butternut squash / onion / cumin	14. / 9.
Dal Dhungaree Smoked lentils / garlic / tomatoes	14. / 8.
Cucumber Raita Cucumber / yogurt relish	7.