1247 15T 5T. 5E. WASHINGTON, DC 20003

WWW.RASAGRILL.COM @RASA 11AM-10PM

CONNECTING COMMUNITIES & CULTURES THROUGH FOOD

Food is the gateway to culture. A connection to our roots. An opportunity to nourish our bodies, explore new worlds, and engage with the smiling faces across the table. At RASA, we celebrate this connection by sharing authentic flavors and mindfully sourced meals from our childhoods with

our communities right here in the DMV. Our dishes are handcrafted in small batches with love, and we have been fortunate to partner with our talented friends, family, and farmers along the way. So grab a seat and dig in! We couldn't be more excited to share our world with you.

LET OUR CHEFS WORK THEIR MAGIC

TIKKA CHANCE ON ME \$9

chicken tikka | tomato garlic sauce basmati rice | sauteed spinach | pickled radish | kachumber | toasted cumin yogurt | mint cilantro chutney | lentil crisp

OM MY GOODNESS \$9 (v)

green jackfruit | coconut ginger sauce supergrains | roasted brussels sprouts | masala beets | cucumber cubes | tamaring ginger chutney | lentil crisp

ALOO NEED IS LOVE \$9 (v)

sweet potato tikki | coconut ginger sauce supergrains | charred eggplant | pickled radish | tamarind ginger chutney | lentil crisp | masala beets

HOME COOKING \$12

turmeric ginger shrimp | tamarind chili sauce south indian rice noodles | tossed green beans | mango salsa | tamarind coconut powder | lentil crisp | tamarind ginger chutney | mango coconut yogurt

OPEN SESAME \$11,50

lamb kebab | peanut sesame sauce basmati rice | charred eggplant | cucumber cubes | pickled onions | mint cilantro chutney | microgreens mango coconut vogurt

VEGGIE THALI \$11

Build your base, Choose a sauce, Pick 3 veggie sides. Top it off.

YOU GOT THIS

DIY AND DESIGN YOUR MEAL \$9

1) BUILD YOUR **BASE** (Choose one) tofu + cauliflower (v) ● (Unlimited)

basmati rice (V) supergrains (v) sexygreens (V) spinach (V) romaine lettuce (V) south indian rice noodles (v)

2) PICK A MAIN

green jackfruit (V) 5) TOP IT OFF

3) GET SAUCY (Choose one) tomato garlic coconut ginger (V) peanut sesame (V) tamarind chili (V)

chicken tikka spiced beef (+\$2) lamb kebab (+\$2.50) turmeric ginger shrimp (+\$3) sautéed spinach (V) sweet potato tikki (v) o roasted brussels (v) dehydrated bitter melon

(Choose one) charred eggplant (V) tossed green beans (v)

TOPPINGS cucumber cubes (V) chopped cilantro (V) kachumber salad (V) masala beets (V) mango salsa (V) pickled onions (v) roasted lentils (V) 4) ADD VEGGIES pickled radishes (v) microgreens (V) lentil crisp (v) tamarind coconut powder (V)

toasted pumpkin seeds (v)

CHUTNEYS + DRESSINGS

mint cilantro toasted cumin yogurt mango coconut vogurt tomato (V) tamarind ginger (V) coriander chili (V) kokum vinaigrette (V)

SIDES + SWEETS

SIDES

NAAN \$1.75

GARLIC NAAN \$2 #

2 MINI SAMOSAS \$2.50 \$

PUMPKIN SOUP \$3.75 (v)

NAAN + CHUTNEYS \$5 # 0

SIDE OF VEGGIES \$4 (V)

SWEETS

KULFI POPS (Indian Ice Cream) \$3

INDIAN YOGURT \$3

MASALA CHAI COOKIES \$2.50 #

DRINKS

COLD DRINKS

MANGO LASSI \$5

HOMEMADE JUICES \$2.50 cm

RETHINK WATER \$2.50 | \$4.00 (v)

MISFIT JUICERY \$6.50 (v)

RUNNINGBYRD TEA \$3.5 (v)

WILD KOMBUCHA \$4 (v)

COCONUT WATER \$3.50 (v)

FRESH YOUNG COCONUT \$5 (v)

LACROIX SPARKLING WATER \$2.25 (v)

WARM DRINKS

MASALA CHAI \$2.50

FEEL BETTER TEA \$2.50 (V) ●

ALCOHOLIC DRINKS

MASALA GIN + TONIC \$7.50

BEER \$5 | \$6 | \$8 (v)

WINE (Red + White) \$6 (V)

ROSÉ \$7.50/glass (v)

V = VEGAN \$ = CONTAINS GLUTEN ● = SEASONAL ITEMS

ALLERGY WARNING: BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY, WE PREPARE FOOD WITH EGGS, SHELLFISH, PEANUTS, TREE NUTS, AND WHEAT IN OUR KITCHEN AND INADVERTENT CROSS CONTAMINATION MAY OCCUR.

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®RASA

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