

Welcome to rasa

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Our menu is inspired by the spices and flavours of India's four major culinary regions – North, South, East, and West. We invite you to explore the diversity, depth, and character of Indian cuisine, reimaged through the world of Rasa.



बार

RASA

रस

cocktail bar

Flavours of the North

Warm, deep, and full of character, North Indian cuisine is shaped by rich spices and comforting flavours that linger beautifully on the palate.

Spice Market Negroni 14

A Negroni inspired by the spice markets of North India, where toasted, citric, and spiced notes wrap the classic bitterness in a silky, deep texture

Spiced gin · Red vermouth · Campari · Toasted butter · Assam Tea

Masala Mule 14

A reimagined Moscow Mule with Indian spices, where ginger, cardamom, and citrus create a refreshing, aromatic, and lightly spiced profile.

Cardamom vodka · Ginger · Curry · Jal jeera cordial · Lime · Ginger beer

Jal Jeera Spritz 14

A vibrant spritz inspired by Indian street refreshments, with toasted cumin, fresh mint, and a citrusy, saline character that is both refreshing and gastronomic.

Jal jeera cordial · Cocchi Americano · Soda

Flavours of the East

Refreshing, vibrant, and delicately tangy, the cuisine of South India balances spice, acidity, and freshness in a way that feels vivid and memorable.

Shantiniketan Garden 14

A floral and elegant cocktail inspired by Bengal, where rose and lychee meet a citrus touch in a delicate, balanced expression.

Gin · Rose and cardamom cordial · Lychee · Lemon

Andhra White Sour 14

A spiced sour where tamarind brings vibrant acidity, balanced by warm notes and a silky texture with a subtle spicy finish.

Vodka · Tamarind · Lemon · Jaggery · Egg white

Kolkata Spice Paloma 14

Inspired by the energy of Kolkata, this cocktail blends ripe mango, citrus, and a saline touch with a delicate red curry spice for added depth

Tequila · Mango · Grapefruit · Lime · Kala namak · Red curry · Cacao · Soda

Flavours of the West

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Bright, tropical, and full of life, West Indian cuisine balances vibrant ingredients, bold flavours, and a sun-filled sense of abundance.

Smoked Pineapple Chaat 14

Inspired by spiced market fruit in India, this cocktail blends ripe pineapple, toasted spices, and a saline touch with the smoky depth of mezcal.

Mezcal · Spiced pineapple cordial

Imli Daiquiri 14

Inspired by the flavors of the Indian coast. Fresh, tangy, and exotic. A tropical reinterpretation with an Indian soul

White rum · Tamarind · Jaggery · Lime

Solkadhi Gimlet 14

Inspired by a traditional West Indian coastal drink, this gimlet pairs the bright acidity of kokum with the softness of coconut milk.

Gin · Kokum cordial · Coconut milk · Lime

Flavours of the South

Refreshing, vibrant, and delicately tangy, the cuisine of South India balances spice, acidity, and freshness in a way that feels vivid and memorable.

Whispers of Kerala 14

A fresh and aromatic cocktail inspired by the South Indian monsoons, where herbal, citrus, and soft spice notes meet a subtle hint of fresh curry

Aged rum · Herbal cordial · Fresh curry leaf · Lime

Panakam Old Fashioned 14

An Old Fashioned inspired by South Indian panakam, where spiced jaggery, citrus, and a subtle saline touch create a warm, deep, and elegant profile

Bourbon · Jaggery · Macerated citrics · Bitters · Kala namak

Madras Rasam Martini 14

A reinterpretation of the traditional South Indian rasam, transformed into a dirty martini where umami, acidity and spices are balanced in a modern and surprising expression.

Vodka or Gin · Rasam

Without Alcohol

Inspired by Indian ingredients and flavours, our mocktails are refreshing, vibrant, and crafted for those moments when you want all the character of a great drink without the alcohol.

Chai Lassi 10

A reinterpretation of the classic lassi, where yogurt meets warm chai spices in a creamy, comforting drink.

Yoghurt · Chai · Milk

Monsoon Garden 10

A herbal refresher inspired by monsoon season, with green leaves, citrus, and light spices in a fresh, vibrant profile.

Herbed cordial · Lime · Soda

Bengal Blossom 10

A floral cocktail where lychee, rose, and tea come together in a delicate, aromatic, and refreshing drink

Lychee · Rose and cardamom cordial · Assam tea · Lemon

Bites

- Papdi Chaat - New Delhi** 9
Crispy fried dough with crunchy chickpeas, green chutney, tamarind, pomegranate & cilantro.
- Bhel Puri - Mumbai** 9
Puffed rice, tomato, cucumber, onion & cilantro, served with mango chutney and spices.
- Masala Vada - Andhra Pradesh** 9
Chana lentil croquettes, curry leaf, with tomato pachadi.
- Baingan Bharta - Punjab** 9
Fire-roasted eggplant with sautéed onion and tomato, spices, pomegranate molasses & cilantro.
- Gunpowder Potato - Mumbai** 9
Fried potatoes, curry leaf, green chili, spices.

Plates

- Chana Masala - Punjab** 9
Cooked chickpeas with potato, onion, tomato, cucumber, cilantro, topped with fried papad, spices.
- Aloo Tikki Chaat - Uttar Pradesh** 9
Potato fritters with yogurt raita, tomato, tamarind & green chutneys, carrot, fresh sprouts & cilantro.
- Chicken 65 - Pondicherry** 12
Crispy yogurt-marinated chicken with spices, curry leaves & green chili.
- Black Pepper Chicken - Mumbai** 12
Stir-fried chicken with black pepper, cumin, fennel, curry leaves & a touch of lime.
- Keema Pav - Mumbai** 12
Lamb stew, tomato, fresh herbs served with toasted brioche bread.
- Kofta Curry - Punjab** 12
Chicken meatballs, yoghurt sauce, tomato, spices .

TASA

LT - Lactosa / Lactose, GL - Gluten, P - Cacahuetes / Peanuts, SL - Sulfitos / Sulphites, FC - Frutos de cascara / Nuts, S - Sésamo / Sesame -
MZ - Mostaza / Mustard, SJ - Soja / Soy / H - Huevo / Egg / A - Altramucos / Lupins, AP - Apio / Celery, CR - Crustáceos / Crustaceans,
ML - Moluscos / Shellfish, F - Pescado / Fish

*Nuestros platos pueden contener trazas de alérgenos no especificados. Si tiene alergias o intolerancias, informe a su camarero
Our dishes may contain traces of unspecified allergens. If you have any allergies or intolerances, please inform your waiter*