



# RAASA

RAASA is a contemporary dining experience that seamlessly blends the richness of Indian flavours with the best of British produce. Our ethos is to celebrate seasonal, locally sourced ingredients while transforming them with the depth and complexity of Indian spices and traditional cooking techniques.

With a focus on innovation, RAASA reimagines classic flavours, offering a menu that is both familiar and exciting. From slow-cooked meats infused with aromatic spices cooked on a charcoal grill, to vibrant plant-based dishes, every plate is crafted to deliver a unique and memorable experience. Combining modern presentation with authentic flavours, RAASA brings a fresh perspective to Indian-inspired cuisine.

Our vision is to create dishes which are simple yet elegant and therefore our menu is curated from the recipes cooked in kitchens all around India for thousands of years. Our inspiration for cuisines involves the whole of India and its rich heritage and culture, and it is our small attempt to bring this to you from our humble kitchen.



@raasarestaurant



# LUNCH MENU

2 COURSE LUNCH	22
*SUPPLEMENT	3

## SMALL PLATES

BATATA PURI <i>beetroot, yogurt, sev (v)</i>	7
CHICKEN MALAI <i>peppercorn cream, pepper compote</i>	9
SCALLOPS <i>curry leaves, coconut beurre blanc*</i>	13
ENOKI <i>pakora, mint mango chutney (v)</i>	8
TIKKI <i>charred corn, chana (v)</i>	8
MUTTON SEEKH <i>moong dal kachumber</i>	9
PRAWN KOLIWADA <i>coriander emulsion*</i>	11

## SALAD

CHICKEN TIKKA <i>sweet pepper, cherry vine tomato</i>	13
MASALA PANEER <i>sweet pepper, cherry vine tomato</i>	12

## LUNCH PLATE

*All dishes served with pulao rice, pickled onion and poppadoms*

CHICKEN TIKKA <i>makhani, toasted almond</i>	
FENNEL PORK BELLY <i>vindaloo, pork puffs</i>	
SALMON <i>punjabi masala</i>	
SEABASS <i>moilee</i>	
KOFTA <i>kaju kishmish, banarasi (v)</i>	
PANEER <i>lababdaar, toasted almonds (v)</i>	
KATHAL <i>masala (v, ve)</i>	

## SIDES

DAL <i>raasa</i>	7	ALOO <i>jeera</i>	6
AUBERGINE <i>bharta</i>	6	PULAO <i>onion</i>	6
BURANI <i>black garlic raita</i>	4	RICE <i>steamed</i>	5
BROCCOLI <i>bhuni</i>	7	PAROTTA <i>kerala</i>	4
DOSA <i>kari/kal</i>	6/4	SLAW <i>chaat masala</i>	4

We make all efforts to avoid cross contamination but we are not an allergen free environment.  
Please let us know if you have any specific allergies or dietary needs.  
12.5% discretionary service charge.