



small plates

Burrata Arugula Kachumber 14

orange, shallots, almonds, honey

Pani-Puri Flight 14

semolina puffs with chili mint & pomegranate-tamarind water /

make them boozy 7

Rasai Chaat 14

potato, tamarind, sev

Achari Paneer 14

guacamole and corn chaat

Jackfruit Baos 14

red cabbage slaw, mint, spicy zest aioli, togarashi

Cauliflower Ghee Roast 14

raw papaya slaw, pickled red onions, mint, crushed masala peanuts

Patiala Fried Chicken 16

tzatziki raita

Domestic Prawns Balchao 20

rose petal mayo

accompaniments

Bread Board 12

(comes with pineapple chutney with breads below)

(miso lacha paratha, spinach & paneer, white garlic & gochujang naan)

Pickled Serrano Peppers, Salmon Roe, & Cream Cheese Kulcha 9

Tzatziki Raita - Saffron Rice 6/each

House Daal 12

large plates

Methi Malai Kofta 23

jalapeño & cream-cheese dumplings, creamy fenugreek curry, POM Molasses sand, lotus root chips

Rainbow Carrots Korma 23

pan-seared rainbow carrots, new potatoes, morel achaar, saffron, almond flour

Malabar Stuffed Poblano 23

paneer keema, lemongrass coconut curry

Kid Eggplant Pepper Fry 23

sesame tamarind curry

Sigri Grilled Poussin 23

grilled whole baby chicken, makhani emulsion, molasses beet slaw

Nalli RoganJosh 26

lamb shank, tomato & kashmiri chili curry, potato salli, green chimichurri

Pressure-Cooker Goat Curry 25

traditional preparation of braised goat cooked with our signature house spice blends

Parduh Goat Biryani 25

mint & pomegranate raita

Deccan Pacific Halibut 32

raw mango curry, mango dust, blue curacao, charred asparagus

*A 15% Service Charge is Already Added to Your Bills, Rasai Retains
100% of this Charge to Provide Livable Wages and Expenditures for our Crew
No Additional Gratuity is Expected
We Don't Accept Cash or Apple Pay at this Moment



Dessert: 14 each

Rabdi Tiramisu

saffron pistachio mascarpone, pistachio crumble, chai tuile

Shrikhand Profiteroles

frozen chocolate hung yogurt, hazelnut praline, acid-adjusted strawberry gel

The Broken Matka - A Spoiled Kulfi Falooda

saffron almond ice cream, rose syrup vermicelli noodles, kala khatta chia seeds, ginger honey wafer

Digestifs: Ask Server for Prices

amaro nonino, amaro montenegro, jaan paan liqueur, batavia arrack

Tea & Coffee: Ask Server for Prices

Mango Lassi, Masala Chai

Espresso Single/Double, Latte

B'Fuller's Tea Kettles

Odd Flowers Herbal, Yung Wu Cloudmist Green Tea, Clockwork Orange Earl Grey

Fortified Wine: Ask Server for Prices

Casa Manuel Boullosa 'Carcavelos 1997'

dried citrus, caramelized barley sugar, spice

Niepoort 10 year Tawny Port

candied plum, light chocolate, toffee

Lustau 'East India Solera' Cream Sherry

brown sugar, raisin, burnt citrus, nutty

*The King County Department of Health warns that consuming raw or undercooked foods increases your risk of foodborne illness