




RASA

INDI-CHINESE RESTAURANT





APPETIZERS

Lettuce Wrap 7.99
Minced chicken breast, water, chestnuts, red and green pepper, and black mushroom (chicken or vegetable)

Vegetable Spring Rolls (2)  4.99
Cooked cabbage, carrots, celery, and onion wrapped in rice paper then lightly fried. Add shrimp \$1.00

Aloo Tikki (2)   5.99
Spiced patties of potato served with chutney

Vegetable Pakoras (8)   7.00
An assortment of vegetables dipped in chickpea flour and battered then fried


Crab Cheese Wonton (6) 6.99
Cream cheese with minced onion, carrots, and crab meat in a crispy wonton skin


Drums of Heaven (6) 7.99
Chicken wings marinated in garlic, curry, chiles, turmeric, and cilantro

Pot Stickers (6) 7.99
Green onion, ginger, napa cabbage, and soy sauce wrap in dumpling skin. (Pork or vegetable) Pan fried or steamed

Vegetable Samosa (2)  5.99
Crispy puff stuffed with potatoes, peas, and herbs

Samosa Chaat 8.50
Samosa with chickpeas and Chef's special spices

Kathi Roll (Signature)  7.99
Chunks of tandoori chicken tossed with onion, bell pepper, and cilantro. Served with onion and tamarind chutney

Aloo Tikki Chhole  8.50
Potato patties topped with hot chickpeas, minced onions, tomatoes, cilantro, yogurt, mint chutney, and tamarind chutney






SOUPS & SALADS

SMALL - 4.00 **LARGE 7.00**

Wonton Soup
Fresh pork wrapping in dumplings, simmering in a vegetable broth and garnished with scallions


Egg Drop Soup 
Broken egg in a light vegetarian broth and garnished with scallions


Hot & Sour Soup 
A traditional Asian soup that stimulates the palate with hints of spicy and a burst of sourness and garnished with scallions

Dal (Lentil) Soup  
Lentils cooked in a vegetable broth and seasoned with Indian spices topped with cilantro and garnished with cilantro



SOUPS FOR TWO

Chicken Corn Soup  9.00
Minced chicken, corn, and broken egg in chicken broth and garnished with scallions

Chicken or Veggie Manchow Soup  9.00
Minced chicken, tomato, and green chili in chicken broth and garnished with scallions

Mullingtawny Soup  9.00
Split peas, vegetables, and chicken in spicy broth

SALADS  

Spinach & Mango Salad (Signature) 8.99
Organic spinach with sliced mango, carrot ribbons, and onions. Topped with toasted almonds and served with house dressing

House Salad 8.00
Romaine with fresh sliced tomatoes, cucumbers, onions, served with house dressing

FRIED RICE



All fried rice dishes can be made gluten free upon request

Traditional Fried Rice 11.00

Rice wok stirred with scallions, peas, carrots, and onion. Choice of vegetable, chicken, or pork. Steak or Shrimp add 1.00

Yum Yum Fried Rice 12.95

Traditional fried rice sautéed with Chinese sausage, shrimp, scallions, and onions in a light soy sauce

Spicy Curry Fried Rice Combination 🌶️ 12.95

Chicken, shrimp, eggs, scallion, onion, carrots, peas, and curry powder in a light soy sauce

NOODLES

Sub shrimp or beef add 2.00



Lo Mein 12.00

Choice of vegetable, chicken, or pork, egg noodles stir-fried with scallions, carrots, onions, and napa in the house lo mein sauce

Rasa Hakka Noodles 🌶️ 12.00

Chicken, shrimp, onions, scallions, bell peppers, carrots, napa, and garlic, stir-fried in a spicy mushroom sauce

Singapore Street Noodles 🌶️ 🌾 12.00

Chicken, eggs, carrots, scallions, bean sprouts, and napa, stir-fried with thin rice noodles in a southeast asian yellow curry

Dan Dan Noodles 12.00

Red and green peppers, water chestnuts, black mushrooms, and Szechuan vegetable stir-fried with ground chicken nesting on warm wheat noodles

Ho Fun 12.00

Choice of sliced veggies, chicken, or pork, sauteed with bean sprouts and scallions in wide rice noodles and a black mushroom sauce


Pad Thai 🌾 12.00

Chicken with Thai rice noodles stir-fried with bean sprouts, carrots, onions, and scallions. Topped with crushed peanuts and lime.

Drunken Noodles (Than Noodles) 12.00


Red and green peppers, green beans, eggs, tomatoes, fresh basil, coconut thani, brown garlic sauce, and chicken


INDI-CHINESE

Rasa Chili Chicken  **12.95**
Battered chicken tossed with Soy garlic, red and green peppers, onions, and chillies (Dry or Sauce)
Sub shrimp or paneer add 3.00

Rasa Manchurian Chicken  **12.95**
Chicken in mildly spiced soy garlic sauce, cooked with fresh cilantro, chilis, and ginger
Sub shrimp add 3.00


Honey Walnut Chicken **12.95**
White meat chicken sauteed with broccoli, mushrooms, and snow peas in a honey wine sauce
Sub shrimp add 3.00

Szechuan Green Bean Chicken  **12.95**
Garden fresh string beans, bean sprouts, and carrots sauteed in a spicy szechuan sauce
Sub shrimp or beef add 3.00

Chicken Hot Garlic Sauce  **12.95**
Stir-fried with broccoli, red and green peppers, water chestnuts, and bamboo shoots in a hot garlic sauce. Sub shrimp or beef add 3.00

Chicken with Fresh Vegetables **12.95**
Fresh broccoli, snow peas, mushrooms, onions, napa cabbage, carrots, and yellow squash in a ginger brown sauce
Sub shrimp or beef add 3.00


Moo Shu **12.99**
Sliced cabbage, bean sprouts, onions, carrots, bamboo shoots, scallions, mushroom and egg.
Served with 4 pancakes and plum sauce
Choice of pork or chicken


Kung Pao Chicken  **12.95**
Chicken breast, chili peppers, and peanuts in a szechuan kung pao sauce
Sub shrimp or beef add 3.00

Sauteed Broccoli Chicken **12.95**
Stir-fried broccoli with carrots in a ginger soy brown sauce
Sub shrimp or beef add 3.00



General Tso Chicken  **12.95**
Battered chicken breast in chili honey-sherry wine sauce with broccoli on the side


Sesame Chicken **12.95**
Battered and quick fried chicken then sauteed with broccoli in a chili honey-sherry wine sauce
Sub beef add 3.00

Orange  **12.95**
Battered chicken with fresh orange in a zesty spicy orange sauce
Sub beef add 3.00


Mongolian  **12.50**
Sauteed chicken, onion, and scallions in a spicy Mongolian sauce
Sub beef add 3.00

Sweet & Sour Chicken **12.95**
Red and green peppers, battered tender chicken quick fried with sweet and sour sauce
Sub shrimp add 4.00



Thai Basil   **12.99**
Stir-fried broccoli, snow peas, squash, and carrots with a hint of basil in a creamy coconut basil sauce
Sub shrimp add 3.00

Happy Family  **15.00**
Roast pork, shrimp, beef and chicken sauteed with broccoli, snow peas, mushroom, onion, napa, and carrots in ginger brown sauce

Black Bean Chicken or Pork **12.95**
Stir-fried broccoli, carrots, green beans, mushrooms, and onion in a spicy black bean sauce
Sub beef add 3.00

Moo Goo Gai Pan  **12.50**
Chicken with stir-fried broccoli, mushroom, squash, carrots, and snow peas in a white wine sauce
Sub shrimp or beef add 3.00

Thai Red Curry   **12.95**
Red and green peppers, onions, fresh basil, lemongrass, in a spicy thai red curry
Sub shrimp or beef add 3.00

Thai Green Curry   **12.95**
Red and green peppers, onions, potatoes, lemongrass, and green beans with fresh basil
Sub shrimp or beef add 3.00

INDIAN SPECIALTY

Authentic Indian Curry (Signature) 14.95

Boneless choice of chicken, tofu, or paneer, cooked with fresh tomato, onion, ginger, garlic, and delicious spices, garnished with cilantro
Sub for lamb or shrimp add 2.00

Makhani (Signature) 15.00

Tandoori chicken cooked in a rich and creamy cashew nut sauce with fresh tomato and a combination of delicious spices

Vindaloo (Goan Specialty) 15.00

Chicken cooked in a fiery red hot curry sauce. Goan specialty
Sub for lamb add 2.00

Shahi Biryani (Signature) Vegetable 12.00

Baked casserole veggies and basmati rice flavored of saffron, nuts, and raisins
Chicken add 2.00 Lamb add 4.00

Chicken or Paneer Tikka Masala 15.00

Boneless cooked with tomatoes, onions, and yogurt. This is an all time favorite!
Sub for lamb or shrimp add 2.00

Malabari (A Southern Specialty) 15.99

Fresh jumbo shrimp or fresh fish cooked with freshly ground coconut and array of masterfully blended spices
Sub for lamb or shrimp add 2.00

Korma Kashmeri 15.99

Chicken cooked in a creamy sauce with cashews and raisins, lightly spiced
Sub for lamb or shrimp add 2.00

Palak Saag (Spinach) 15.99

Chicken cooked in a fresh mustard green curry with herbs and spices
Sub for lamb or shrimp add 2.00

Rogan Josh (Signature) 17.99

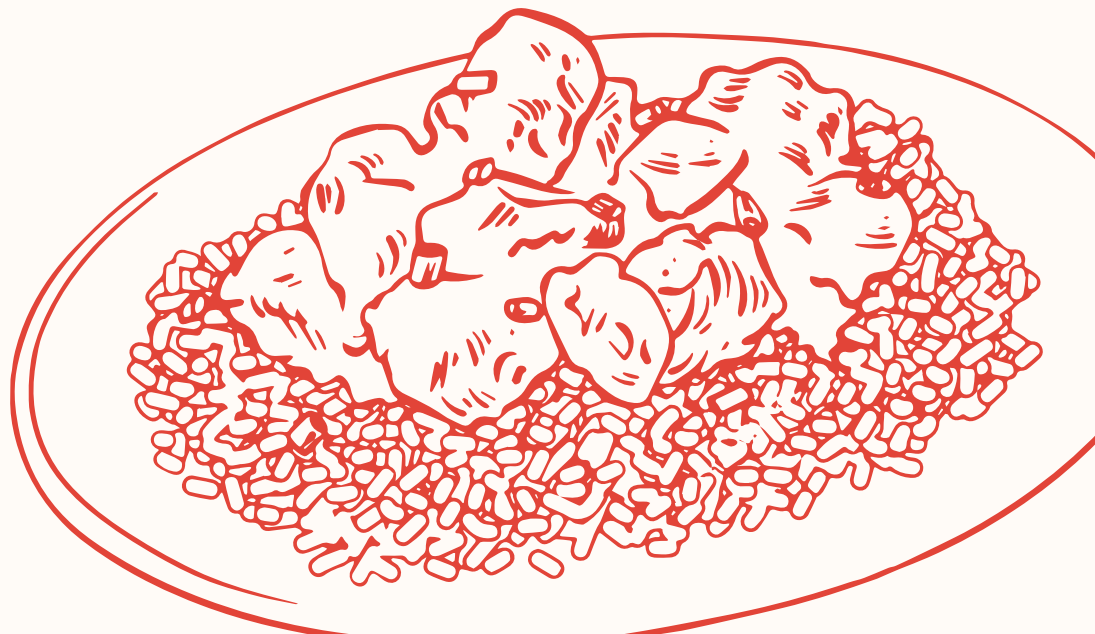
A Kashmiri specialty, lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices.
Sub for lamb add 2.00

Fish or Shrimp Masala 16.00

Fresh jumbo shrimp or fresh sautéed with Chef's special Masala sauce
Sub for lamb add 2.00

Fish or Shrimp Mango Curry 16.00

Fresh jumbo shrimp or fresh cooked in a Mango curry sauce
Sub for lamb add 2.00



INDIAN VEGETARIAN

Palak Paneer, Veggie, or Tofu 13.00
Fresh homemade Indian cheese cooked in delicious spinach, herbs, and spiced gravy
Vegan upon request

Shahi Paneer, Veggie, or Tofu 13.00
Fresh homemade Indian cheese cooked in Chef's special creamy tomato masala sauce topped with cashews
Vegan upon request

Malai Kofta 13.00
Fresh homemade Indian vegetable cheese balls cooked in Chef's special cashew cream sauce

Baingan Bharta 13.00
Eggplant roasted over charcoal then mashed and cooked with fresh tomatoes, onions, garlic, ginger, and spices. Vegan upon request
Panneer or Tofu add 2.00

Aloo Methi Mutter
TBD

Chana Peshawar 13.00
Chickpeas simmered with tart pomegranate seeds cooked with onions, tomatoes, and spices Vegan upon request

Dal Makhani 13.00
Simmered black lentils and red kidney beans sauteed with ginger, garlic, tomatoes, onions, and cumin. Vegan upon request

Vegetable Masala or Korma 13.00
Cooked cauliflower with fresh tomatoes, onions, garlic, ginger, carrots, green peas, spices, and beans, garnished with cheese. Vegan upon request

Paneer Makhni 13.00
Homemade cheese cooked in rich and creamy cashew sauce with a fresh tomato and a combination of delicious spices

CONDIMENTS & BREAD

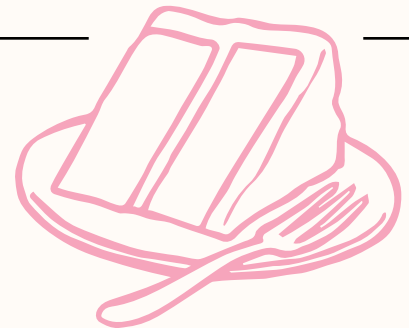
Tamarind Chutney 3.00
Mint Chutney 2.00
Mango Chutney 3.00
Spicy Pickles 3.00
Raita 2.00

Papad 2.00
Naan 3.00
Garlic Naan 3.95
Paratha 3.00

SWEETS

Gulab Jamun 4.00
Rice Pudding 4.00
Mango Kulfi 4.00

Pistachio Kulfi 4.00
House Cake 6.50



BEVERAGES

Jasmine Green Tea 2.00
Oolong Tea 2.00
Chai Tea 4.00
Iced Tea 2.50
Coffee 3.00

Sparkling Water 5.00
Milk 2.00
Apple Juice 2.00
Mango Lassi 3.00
Lemonade 2.50

Sierra Mist 2.50
Pepsi 2.50
Diet Pepsi 2.50
Dr. Pepper 2.00
Mountain Dew 2.00