



Rasika Penn Quarter
[Restaurant Week **Dinner** Menu]
January 19th – January 25th, 2026.

Appetizers

Celone Tawa Shrimp

Coconut / curry powder / Curry leaves / onions

Sea Bass Varathatu

Chili / lemon / turmeric

Lamb Shikampuri

All spice / yellow lentil / cinnamon / yoghurt

Chicken Gongura Tikka

Gongura leaves pickle / cloves / yoghurt

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Paneer Hari Gol Mirch Tikka

Cottage cheese / green & pink peppercorn / yoghurt

Entrée

Halibut Malai Curry

Coconut / cashew nut / red chilly

Imli Ambi Salmon Tikka

Tamarind / peppers / mango / mint chutney

Lamb Ahuna

Caramelized onion / green cardamom / garlic whole

Mangalore Chicken Sukha

Byadgi chili / fenugreek seed / clove / curry leaves

Lamb Tambda Rasaa

Fennel / star anise / poppy seed / stone flower

Chicken Tikka Masala

Tomato / onion / dry fenugreek

Vegetable Thali

Paneer Khurchan / Mushroom Mattar Kali Mirch / Garhwali Soybean phanu / Dal Makhani

All Entree will be served with Wadi Kinema Pulao, Achari Lemon Kulcha or Olive Truffle Paratha

Dessert

Thandai Rasmalai Mousse

Gulab Jamun with Ice Cream

Chocolate Mint Pudding

Black Carrot Halwa

The above menu is priced at \$55.00 per person. Tip and tax are extra.
Please choose one item from each course