



Where Rasa meets Soma

For us, modern Indian dining isn't about altering original flavours, but elevating how they are crafted. We start with pure ingredients, freshly ground spices, slow-cooked sauces and a commitment to cooking only with butter, ghee and olive oil. No seed oils, no compromises - just the exceptional produce of Greece brought together with the finest Indian ingredients.

The menu reflects dishes gathered from across India - some faithfully preserved, others reinterpreted through our own lens here in Athens. In our kitchen, a dedicated team of chefs brings decades of experience from five-star hotels and acclaimed Indian restaurants around the world. Together, we focus on depth of flavour, time-honoured techniques and modern plating designed for sharing.

Our name pairs Rasa - the Sanskrit concept of essence, emotion and flavour - with Soma - the mythic nectar. We hope your evening here feels much the same: vibrant, restorative and warmly shared.

Welcome to Rasom - Fine Indian

THE CHAAT ROOM

India's vibrant street-side small plates.

Spinach Patta	10
Crisp fried spinach, strained yogurt, mint, tamarind, chaat masala	
Dairy	
Avocado & Makhana Bhel	12
Avocado, roasted makhana (foxnut), puffed rice, tangy chutneys, citrus	
Gluten - Dairy - Nuts	
Old Delhi Aloo Tikki	10
Crisp potato croquettes, cooling yogurt, tamarind & cilantro chutneys, aromatic spices	
Dairy	
Dahi Puri	9
Semolina shells, potato, dew bean, chilled yogurt, sweet-sour chutney	
Gluten - Dairy	
Jalpuri	10
Crisp shells, potato-chickpea filling, three chilled spiced waters	
Mint & Coriander Tamarind & Jaggery Mango & Chilli	
Gluten	
Chai-Wai Bites	12
Golden samosa, crisp onion fritter, trio of chutneys	
Gluten - Dairy - Nuts	

CHARRED & TANDOORED

From the clay tandoor, marinated and finished over intense heat.

Angara Murgh	16
Chicken thigh, yogurt, Kashmiri chilli, warming spices, smoky char	
Dairy	
Reshmi Malai	16
Chicken breast, cream, cheddar, cardamom, mild spices, finished in the tandoor	
Dairy - Nuts	
Tandoori Chicken	16
Half chicken on the bone, whole-spice yogurt marinade	
Dairy	
Lamb Seekh	17
Skewered minced lamb, cumin, black pepper, house spice blend	
Dairy	
Smoked Boti	18
Flame-roasted lamb cubes, robust spice marinade	
Dairy	
Masala Salmon	22
Charred salmon, yogurt, smoked chilli, citrus	
Dairy	
Lasooni Prawns	20
Succulent prawns, garlic, coastal spices	
Dairy - Nuts	
Duck Tandoor Se	22
Charred duck breast, yogurt, red chilli, house spice blend, red wine-fig compote	
Dairy	
Paneer Bahar	14
House cheese, seasonal vegetables, yogurt marinade, carom seeds	
Dairy - Nuts - Vegetarian	
Subz Kebab	12
Seasonal vegetables, aromatic spices, charred	
Vegan	
Tandoor Feast (For Two)	48
An abundant selection of chicken, lamb, duck, salmon and prawns, charred in the tandoor.	
Dairy - Nuts	

SAUCE & SPICE

India's celebrated curries, rich in heritage and slow-crafted depth.

LAND & SEA

Butter Chicken	16
Chicken tikka, fenugreek, velvet tomato-butter sauce	
Dairy - Nuts	
Crimson Tikka	16
Charred chicken thigh, smoked tomato masala	
Dairy - Nuts	
Nawabi Korma	16
Chicken breast, fragrant cashew-saffron sauce	
Dairy - Nuts	
Duck Malabar	22
Duck breast, roasted tomato, black pepper, red chilli, bold coastal spices	
Dairy	
Rogan Gosht	18
Slow-braised lamb, Kashmiri chillies, warm spices	
Dairy	
Jammu Hearth	20
Slow-cooked lamb shank, tart pomegranate, toasted spices, aromatic smoke	
Dairy	
Coastal Moilee	20
Prawns, delicate coconut milk, turmeric, garlic, curry leaf, gentle spices	
Raan-e-Rasom	30
Slow-roasted lamb leg, signature spice blend	
Dairy	

SAUCE & SPICE

GARDEN & EARTH

Smoked Aubergine Bharta 12

Fire-charred aubergine, tomato, onion, warm spices

Vegan

Garbanzo Amritsari 12

Slow-cooked chickpeas, Punjabi spice blend

Vegan

Palak & Paneer 15

House cheese, silky spinach veloute

Dairy - Vegetarian

Tarkari Masala 14

Sauteed seasonal vegetables, ginger, coriander, gentle aromatics

Dairy

Gobi & Aloo 14

Cauliflower, baby potatoes, turmeric, ginger

Dairy - Vegetarian

Malai Kofta 14

Cottage cheese & potato dumplings, cashew-cream veloute

Gluten - Dairy - Nuts - Vegetarian

Kadhai Paneer 15

House cheese, peppers, crushed coriander, roasted tomato masala

Dairy - Nuts - Vegetarian

Dal Bukhara 12

Slow-simmered black lentils, butter, cream

Dairy - Vegetarian

Dal Tadka 10

Tempered yellow lentils, fragrant spices

Vegan

FIRE & FLOUR

Freshly baked breads from the clay tandoor oven.

NAAN

Plain	4
Butter	5
Garlic	6
Feta & Garlic	7
Jaituni (Olive)	7
Pesto Cheese	7
Meva (Dried Fruits & Nuts)	8
Keema (Minced Lamb)	9

KULCHA

Aloo (Potato)	6
Onion	6
Cheese	7

PARATHA

Laccha	6
Mint	7

ROTI

Tandoori	6
Roomali	7

Tokri (Basket)

An assortment of freshly baked naan, roti and kulcha from the tandoor.

16

DUM & SAFFRON

Fragrant biryani, layered with basmati rice and robust whole spices, slow-cooked on dum.

Murgh 	16
Spiced chicken, saffron, caramelised onion, fresh herbs	
Dairy	
Gosht 	18
Tender lamb, warming spices, fried onion, mint	
Dairy	
Jheenga 	20
Prawns, coastal spices, curry leaf, delicate aromatics	
Dairy	
Batakh 	22
Marinated duck, browned onion, whole spices, mint	
Dairy	
Subz 	14
Seasonal vegetables, fragrant spices, herbs, toasted nuts	
Dairy - Vegetarian	

RICE & RITUALS

Basmati rice, accompaniments, house-made condiments and traditional Indian beverages.

Aged Basmati	6
Steamed premium aged basmati rice	
Saffron & Cumin Rice	7
Basmati, saffron, toasted cumin	
Jeera Aloo	10
Baby potatoes, toasted cumin, ginger, fresh coriander	
Vegan	
Raita	5
Cooling yogurt, cucumber, fresh herbs	
Dairy - Vegetarian	
Tandoori Papad	7
Charred papad, fig, tamarind, mint chutneys	
Chutney Trio	5
Mint-coriander, tamarind & jaggery, chilli-tomato	
Dairy - Vegetarian	
Masala Chai	7
Assam black tea, milk, warming spices	
Dairy	
Mango Lassi	7
Mango, chilled yogurt, cardamom	
Dairy - Nuts	
Masala Chaas	6
Chilled spiced buttermilk, roasted cumin, fresh coriander	
Dairy	

ALLERGEN KEY

Gluten - Nuts - Dairy - Vegetarian Spicy

ALLERGEN INFORMATION

Please inform your server of any allergies or dietary requirements before ordering. While we clearly identify allergens in our dishes, all food is prepared in a kitchen that handles a wide range of ingredients, and cross-contact may occur. We therefore cannot guarantee an allergen-free environment.

All prices in Euro. VAT included.