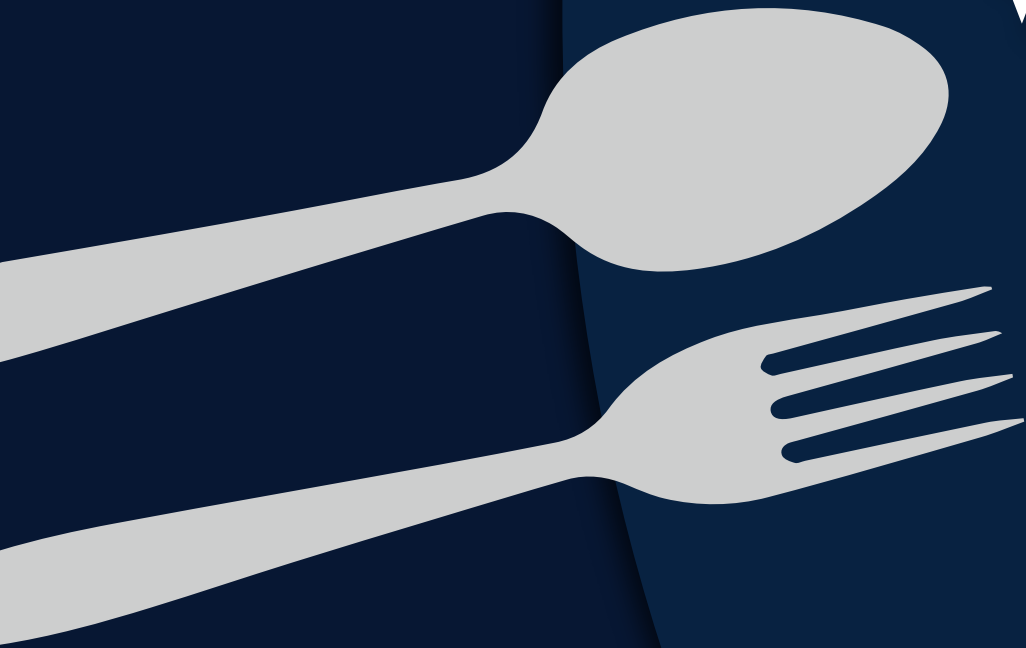


Atithi

Traditional Indian Restaurant



A LA CARTE MENU

STARTERS

- Vegetable Samosa** ■ 1 €7.50
Crispy pastry parcels stuffed with mildly spiced vegetables.
- 2. Onion Bhajee** ■ 13 €7.50
A delicious preparation of finely sliced onions and ground lentils, deep fried.
- 3. Vegetable Pakora** ■ 13 €7.00
A selection of gramflour coated fresh seasonal vegetables, juliennes, spiced with coriander seeds & cumin, fried golden.
- 4. Mixed Platter Veg** ■ 13 €8.00
Selection of veg samosa, onion bhajee and veg pakora. (1 Pice each item)
- 5. Chicken Tikka** ■ 710 €8.00
Tender pieces of breast of chicken marinated in yogurt, mustard, ginger and garlic cooked in clay oven.
- 6. Tandoori Chicken Wings** ■ 710 €8.00
Selection of chicken wing marinated in mild spices cooked in clay oven finish with pan tased.
- 7. Tandoori Chicken** ■ 710 €9.00
Chicken on the bone marinated with tandoori spices and cooked in clay oven.
- 8. Chicken Shashlik Kebab** ■ 710 €8.00
Fresh chicken Breast marinated in mild spices, cooked in clay oven, served with onions tomatoes, green peppers and mushrooms.
- 9. Samosa Chicken/Lamb/Mix** ■ 1 €7.50
Light pastry filled with minced chicken or lamb
- 10. Lamb Sheek Kebab** ■ 310 €8.00
Minced lamb rolled in a skewer, flavored with Indian herbs and cooked in a clay oven.
- 11. Prawn Pakura** ■ 12310 €8.50
Spiced king prawns coated and golden deep fried.
- 12. Tandoori Prawn** ■ 2710 €11.50
King Prawns mixed with spices, cooked in tandoori.
- 13. Atithi Mixed Meat Platter** ■ 3710 For One €9.00 For Two €15.50
Chicken Tikka, sheek kabab, chicken wings and chicken Shashlik (Platter-1 one pieces each item, Platter-2 two pieces each item)

■ Mild Spice ■ Midium Spice ■ Hot Spice

CLAY OVEN MAIN

Clay ovens are a large part of Indian cooking. Meat / Prawn or chicken are usually marinated, spiced and cooked to perfection. They are considered a full-flavored, lower-calorie dishes.

14. Chicken Tikka **€17.00**

Tender pieces of breast of chicken marinated in yogurt, ginger and garlic cooked in clay oven.

15. Chicken Shashlik Kebab **€17.00**

Tender pieces of breast of chicken marinated in yogurt, ginger and garlic cooked in clay oven.

16. Atithi Tandoori Jumbo Prawn **€21.00**

An all time favorite... jumbo prawns (4 pieces) marinated with mildly fresh Indian spices and herbs, cooked in clay oven.....Not to be missed.

17. Atithi Special Tandoori Mixed **€23.00**

Combination of jumbo prawn, chicken tikka, chicken shaslik, sheek kebab, tandoori chicken and chicken wings.

All the main dishes served with choice of mild, medium or hot sauce and salad

ALLERGENS:

1. Cereals Containing (wheat) Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soyabeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphites
13. Lupin
14. Molluses

MAIN/ATITHI

- 18. Chicken Tikka Masala** ■ 7 8 10 €18.00
 Barbequed chunks of chicken tikka cooked in a creamy tandoori sauce, almonds, cashew nut with mild herbs and spices.
- 19. Chicken Korma** ■ 7 8 10 €18.00
 Chicken cooked in a creamy onion sauce with almonds, cashew nut and coconut powder.
- 20. Chicken Densak** ■ €18.00
 Tender chicken in a tangy, sweet and slightly spicy sauce, made lusciously thick and rich with the addition of red lentils.
- 21. Butter Chicken** ■ 7 8 10 €18.60
 Chicken is marinated for several hours in a mixture of indian spices, yogurt, red chilli, salt, ginger, and garlic. The marinated chicken is cooked in a tandoor traditional clay oven.
- 22. Garlic Chilli Chicken Curry** ■ €18.00
 Chicken cooked medium herbs and spices, ginger and tempered with fried garlic and finished to eat fresh coriander and tomatoes.
- 23. Aloo Gosht** ■ €18.00
 Lean pieces of lamb on slow fire with caramelized onion, garam masala, ginger, garlic, tomatoes, with baby potatoes.
- 24. Mango Prawn** ■ 2 €19.00
 Tiger prawn cooked with mango pulp and coconut milk finished with curry leaves.
- 25. Jumbo Prawn Masala** ■ 2 7 8 €20.00
 Featuring large prawns cooked in a rich, spiced gravy (masala) of onions, tomatoes, ginger, garlic, and aromatic Indian spices like cumin, coriander, and garam masala, often with a touch of yogurt or cream.

■ Mild Spice ■ Midium Spice ■ Hot Spice

ALL TIMES FAVOURITES

26. Jal Farezi ■

Choice of your meat / prawn / veg cooked with peppers onions and tomatoes in a hot sauce.

27. Sag ■

Choice of your meat / prawn cooked with fresh spinach, herbs, tomatoes and a tempered with fresh garlic, topped with coriander.

28. Balti ■

Choice of your meat / prawn / veg cooked with fried ginger, garlic, green herbs and garnished with coriander and tomato.

29. Madras ■

Choice of your meat / prawn / veg cooked with black pepper, green chillies, cinnamon, cloves and stewed with fresh curry leaves in medium to hot curry sauce.

30. Bhuna ■

Choice of your meat / prawn / veg cooked with spring onions, chopped tomatoes and green herbs.

31. Vindaloo ■

Choice of your meat / prawn / veg cooked with traditional spicy sauce slowly cooked with secret spices.

Extra Allergens Apply only Prawn Dishes

Veg = €16.00 Chicken = €17.00 Lamb = €18.00 Prawn = €19.00

BIRYANI

32. Biryani Dishes ■

Choice of chicken **€18.50** / lamb €15.50 / Prawns **€19.50** / Vegetables **€16.50** / Special Biryani **€20.50** (mixed of chicken, lamb, prawn) cooked with aromatic basmati rice with mint, fried onion & saffron with biryani sauce.

Extra Allergens Apply only Prawn Dishes

All our lamb, chicken is fresh 100% Irish traceable.

■ Mild Spice ■ Midium Spice ■ Hot Spice

ATITHI VEGETABLE DISHES

		Side	Main
33. Vegetable Korma ■	7 8	€9.00	€16.00
Aromatic curry made with yogurt, cream, or nuts, offering a smooth, flavorful gravy that can be mild or spicy.			
34. Aloo Jerra ■		€9.00	€16.00
Boiled, cubed potatoes tossed with generous amounts of cumin seeds (jeera) and other spices like turmeric, chili, and ginger, often finished with fresh coriander.			
35. Mushroom Bhaji ■		€9.00	€16.00
Featuring mushrooms cooked with onions, tomatoes, ginger, garlic, and a blend of aromatic spices like cumin, coriander, turmeric, and chili powder, often finished with fresh cilantro and garam masala.			
36. Dal Tarka ■	10	€9.00	€16.00
Arhar dal-toor dal, salt and turmeric powder, fry with red chili, cumin seed, garlic, ginger, onion, tomato and green chili.			
37. Saag Panir ■	7 10	€9.00	€16.00
Warm, savory mix of finely chopped, soft spinach; spices; cream; and paneer, an Indian cheese.			
38. Chana Bhuna ■		€9.00	€16.00
Warm and delicious chana bhuna cooked in onions and tomatoes with some turmeric, chili and coriander power with the addition of potatoes.			
39. Aloo Matar Panir ■	7	€9.00	€16.00
Potatoes, cottage cheese and green peas cooked in a flavorful onion and tomato based gravy.			

RICE & BREAD

40. Plain boiled rice		€3.00
41. Pulao rice	7	€3.50
42. Egg fried rice	3 7	€4.00
43. Lemon rice	7	€4.00
44. Mushroom rice	7	€4.00
45. Vegetable rice	7	€4.00
46. Plain naan	1 3 7	€3.00
47. Peshwari naan	1 3 7 8	€4.00
48. Garlic naan	1 3 7	€3.50
49. G.O.C. naan	1 3 7	€4.00
(garlic, onion @ coriander)		

■ Mild Spice ■ Midium Spice ■ Hot Spice

50. Chilli cheese naan

1 3 7

€4.00

51. Coriander naan

1 3 7

€4.00

52. Keema cheese naan

1 3 7

€4.50

53. Chips

€3.50

54. Papadoms and Dips

1 7

€3.50

56. Any Sauce

€5.00

57. Raita

7

€4.00

KIDS MENU

58. Meal @ 10.95

Option: A

7 8 10

Chicken Tikka Masala or Chicken Korma
Served With Rice or Chips

Option: B

1 3 7 10

Chicken Nuggets / Chicken Gojun / Chicken Tender
Served With Chips

Choice of Icecream

Vanila / Strawberry / Chokolade



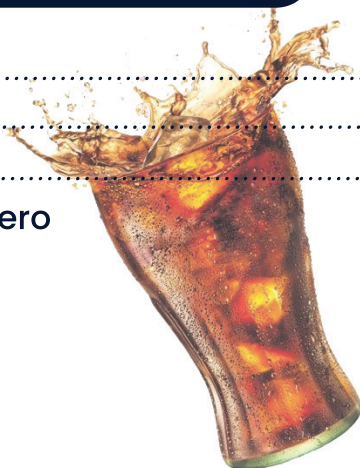
DRINKS

59. Cans of Soft Drinks 330ml..... €2.95

60. Still/Sparkling Water 500ml..... €3.00

61. Large Drinks 1.25Ltr €4.95

Coke/Diet Coke/Fanta/7 up/Coke Zero



www.atithi.ie