

SIDES

DAL TADKA
Yellow lentils tempered with
tomatoes & garam masala
€5.50 (11)

ALOO GOBHI (VEGAN)
Potato & cauliflower florets
tempered with cumin, turmeric
& ginger.
€5.99

HOUSE SPECIAL ALOO
Crispy potatoes tossed in
coriander, tamarind & green
chilly blend.
€5.00

LASHUNI PATTA
Garlic Sauté
Spinach
€4.50
(11)

BREAD

PLAIN NAAN
€3.00 (5,11,4)

**GARLIC CORIANDER
& ONION NAAN**
€3.50 (4,11,5)

PESHAWARI NAAN
€4.00 (5,11,4,3)

CHEESE, CHILLY & NAAN
€4.00 (5,4,11)

GARLIC NAAN
€3.25 (5,4,11)

ROTI
(MULTI GRAIN WHOLE
WHEAT BREAD)
€3.00 (4)

BUTTER NAAN
€4.50 (4,5,11)

KEMMA NAAN
€4.50 (4,5,11)

CONDIMENTS

**AGED BOILED
BASMATI RICE**
€3.00

SAFFRON PILAU RICE
€3.50

GREEN PEAS & CORN

PILAU RICE
€4.00

BOONDI RAITA
€2.50 (11)

CHIPS
€3.50

PAPADOMS
SERVED WITH HOUSE
SPECIAL SEASONAL
CHUTNEY
€3.50

ALLERGENS

1. Crustacean 2. Sesame 3. Almond 4. Gluten 5. Egg 6. Fish 7. Shellfish
8. Mustard 9. Celery 10. Peanuts 11. Dairy 12. Sulphite 13. Soya 14. Lupins 15. Cashew

10% SERVICE CHARGES APPLY FOR TABLE OF 6 PEOPLE OR MORE.



021 437 7748 Main Street , Carrigaline, Co Cork P43 EV77

ORDER ONLINE OR BOOK A TABLE AT WWW.RITU.IE

RITUCORK   RITUCORK

Enjoy the food? Why not visit our sister restaurants, Coriander in Douglas & Ballincollig



Seasons of an Indian Aroma

Menu

RITUCORK   RITUCORK

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STARTERS

PANJABI SAMOSA CHAAT

Crispy pastry parcels stuffed with potatoes & green peas with dates and tamrind chutney, mint chutney, spiced yoghurt & nylon sev
€8.50 (11, 4)

ALU TIKKI

Crispy potato cakes filled with ginger, green peas & raisins, asafoetida infused with dates and tamrind chutney, mint chutney, spiced yoghurt & nylon sev
€8.50 (11)

ACHARI PANEER TIKKA

Cottage cheese, onion & peppers marinated with yoghurt, achari masala charred in tandoor oven served with mint chutney & bell pepper sauce.
€9.00 (11, 8)

KURKURI JHINGA

Crispy tiger prawns dusted with nigella & fennel seeds fresh curry leaf, rice flour & corn flour served with banana shallots & garlic mayo
€10.50 (11,3,1)

SCALLOPS

Fennel & cardamom infused Pan Seared Scallops. Served with Crayfish patio and brocolli & green pea puree
€13.00 (11, 7)

TANDOORI JUMBO PRAWN

Freshly marinated wild Indian ocean jumbo prawns with fennel seeds, spices, yoghurt & lemon juice. Cooked on clay oven. Served with Avocado puree & mango gel
€12.50 (1,11)

AMRITSHARI CHICKEN TIKKA

Chicken thigh in chilly & yoghurt marinade with sweetcorn, cucumber & pepper relish & mint chimichurri.
€9.00 (11,15)

CHICKEN 65

Deep fried chicken wings marinated with kashmiri chilli, black pepper, curry leaf, fennel seed & tamarind glaze. Served with roasted chana & tomato chutney
€8.00

KASHMIRI LAMB CHOPS

Overnight marinated lamb chops, char grilled in clay oven, served with mint & pepper yoghurt with seasonal salad
€12.50 (11)

SEEKH KEBAB

Hand pounded skewered lamb kebab charred in tandoori oven with mint pepper yoghurt & mustard
€10.00 (11)

MURG MALAI TIKKA

House special grilled chicken with ginger, garlic chilli cream cheese with beetroot yoghurt and mint chutney
€9.50 (11)

VEGETABLE BHAIJIA

All-time favourite crispy fritter with potato, onion & spinach, mango chutney.
€6.50

MAINS

KADAI JHINGA

North Indian jumbo prawn dish cooked with roasted coriander, cumin, fennel, pepper, tomato & onion sauce
€22.00 (7,11)

JHALFREZI

Cooked with peppers, onion, tomato & peppers in jhalfrezi masala.
Chicken €18.50 Lamb €19.00
Prawns €20.00 (11,7)

LAMB ROGANJOSH

Lamb cooked with onions, Kashmiri chilli, dry ginger powder. 8 house spices
€19.00

MADRAS

Cooked with, onion & fresh curry leaves madras spices & baby coconut milk.
Chicken €18.50 Lamb €19.50 (8)

GOA VINDALOO

Cooked slowly in traditional vindaloo sauce with shallots
Lamb €19.00 Chicken €18.00 (11)

LAMB SHANK

34 hour spicy yogurt, marinated & 8 hour slow cooked lamb shank spiced with bay leaf, cardamon, cloves, caramelised onion, fresh chilli Coriander served with Biryani rice & rogan sauce. €27.00 (11,8)

LAMB CHOPS

Overnight marinated lamb chops, char grilled, served with mint chutney and aubergine mousse, with pilau rice & lamb sauce.
€25.00 (11)

RARA GHOST

Lamb chop & lamb mince, medium heat curry with Himalayan ground spices serve with mint paratha
€24.00 (11)

LAMB BARUCHI

Famous south Indian lamb curry on thick sauce with curry leaf, desiccated coconut, mustard seed & tamrind €20.00

BIRYANIS & THALI

ALL BIRYANIS ARE SERVED WITH RAITA

DUM BIRYANI

Basmati rice cooked with chicken/lamb morsels, caramelized onion, cardamom & mint finished with rose extract.
Chicken €20.00 Lamb €21.00
Prawn €22.00 (11,1)

VEGETABLE BIRYANI

Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices.
€16.50 (11,15)

THALI (sharing not available)

A perfect way of sampling dishes contains chicken, lamb and prawn, Or assorted vegetable served with rice, bread, raita, chutney, and house potato.
Meat €25.00 Veg €23.00 (3,7,11,4,8,5,15)

MAINS

CHICKEN TIKKA MASALA

Chicken tikka simmered in velvety tikka masala sauce.
€18.50 (11)

TANDOORI CHICKEN

Chicken (on the bone) rubbed in Kashmiri chilli, ginger and garam masala charred in tandoor clay oven with salad & mint yoghurt, corn & peas pilau rice, tandoori sauce and onion salad.
€20.00 (11, 8)

FARMER'S BUTTER CHICKEN

A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.
€19.00 (11)

CHICKEN OR LAMB SAAG

Cooked with tempered spinach puree finished with raw mango powder & fresh ginger.
Chicken €19.00 Lamb €19.50 (11)

BADAMI KORMA

Chicken or lamb morsels simmered in cashew butts, saffron & onion korma finished with nutmeg & saffron.
Chicken €18.50 Lamb €19.00 (11,15,3)

MANGALORE SEAFOOD CURRY

All time favourite coastal prawn, sea bass & mussells curry. Aromatic cinnamon, green cardamom & coconut and fresh green vegetables.
€22.00 (7,1,6)

CHOLE KULCHA (Vegan Available)

Chickpeas curry with onion, tomato, cumin & fresh coriander served with raita & mixed pickle
€19.00 (4,5,11)

VEGETARIAN / VEGAN

PANEER LABABDAR

Cottage cheese simmered in velvety tomato sauce finished with touch of cream & honey.
€16.50 (11)

SAAG PANEER

Perfect vegetarian option with Cottage cheese with fresh creamy spinach puree.
€16.50 (11)

DAL MAKHANI

36 hours slow cooked creamy mixed lentils tempered with velvety tomatoes & garam masala
€16.00 (11)

SABJI MELONI

Seasonal vegetable sauteed with ginger, garlic, cumin, house spices with cashew & raisins
€16.00 (11,15)

MANGO OKRA MASALA (VEGAN)

Okra dices cooked with smoked chilli, raw mango powder, onion & tomatoes.
€14.50