

SIDES

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

ALOO GOBHI (VEGAN)
Potato & cauliflower florets
tempered with cumin, turmeric
& ginger.
€6.00

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

LASHUNI PATTI
Garlic Sauté
Spinach
€4.50
(11)

BREAD

PLAIN NAAN
€3.50 (5,11,4)

**GARLIC CORIANDER
& ONION NAAN**
€4.00 (4,11,5)

PESHAWARI NAAN
€4.50 (5,11,4,3)

CHEESE, CHILLY & NAAN
€4.50 (5,4,11)

GARLIC NAAN
€4.00 (5,4,11)

ROTI
(MULTI GRAIN WHOLE
WHEAT BREAD)
€3.50 (4)

BUTTER NAAN
€4.50 (4,5,11)

KEMMA NAAN
€5.00 (4,5,11)

CONDIMENTS

**AGED BOILED
BASMATI RICE**
€3.00

SAFFRON PILAU RICE
€3.75

LEMON RICE
€4.00

BOONDI RAITA
€2.50 (11)

CHIPS
€3.50

PAPADOMS
SERVED WITH HOUSE
SPECIAL SEASONAL
CHUTNEY
€4.00

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

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RITUCORK RITUCORK

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



Seasons of an Indian Aroma



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STARTERS

- VEGETABLE BHAJJIA** - All-time favourite crispy fritter with potato, onion & spinach, with dates & tamrind chutney, mint chutney,spiced yoghurt & nylon sev €8.50
- PANJABI SAMOSA CHAAT** - Crispy pastry parcels stuffed with potatoes & green peas with dates and tamrind chutney, mint chutney,spiced yoghurt & nylon sev €9.50 (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 €10.00 (11)
- ACHARI PANEER TIKKA** - Cottage cheese, onion & peppers marinated with yoghurt, achari masala charred in tandoor oven served with pepper mint yoghurt. €10.50 (11, 8)
- KURKURI JHINGA** - Crispy tiger prawns dusted with nigella & fennel seeds fresh curry leaf, rice flour & corn flour served with dill raita €12.00 (11,3,1)
- SCALLOPS** - Fennel & cardamom infused Pan Seared Scallops.Served with Crayfish patio and brocolli & green pea puree €13.50 (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 €13.50 (1,11)
- AMRITSHARI CHICKEN TIKKA** - Chicken thigh marinade with north Indian spices, chilli & mint pepper yoghurt €10.50 (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 €9.00
- KATMANDU LAMB CHOPS** - Overnight marinated lamb chops, char grilled in clay oven, served with mint & pepper yoghurt with seasonal salad €13.00 (11)
- SEEKH KEBAB** - Hand pounded skewered lamb kebab charred in tandoori oven with mint pepper yoghurt & mustard €11.00 (11)
- MURG MALAI TIKKA** - House special grilled chicken with ginger, garlic chilli cream cheese with beetroot yoghurt and mint chutney €10.50 (11)
- TANDOORI DUCK TIKKA** - Chilli yoghurt, star anise marinated chargrilled duck breast. Served with cherry chutney €18.50 (11)

MAINS

CHICKEN TIKKA MASALA
Chicken tikka simmered in velvety tikka masala sauce.
€19.50 (11)

TANDOORI CHICKEN
Chicken (on the bone) rubbed in Kashmiri chilli, ginger and garam masala charred in tandoor clay oven with salad & mint yoghurt, lemon rice, tandoori sauce & onion salad.
€22.00 (11, 8)

FARMER'S BUTTER CHICKEN
A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek & cream.
€20.00 (11)

CHICKEN OR LAMB SAAG
Cooked with tempered spinach puree finished with raw mango powder & fresh ginger.
Chicken €19.50 Lamb €20.00 (11)

BADAMI KORMA
Chicken or lamb morsels simmered in cashew butts, saffron & onion korma finished with nutmeg & saffron.
Chicken €19.50 Lamb €20.00 (11,15,3)

MANGALORE SEAFOOD CURRY
All time favourite coastal prawn, sea bass & mussels with 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.
€17.50 (11)

SAAG PANEER
Perfect vegetarian option with Cottage cheese with fresh creamy spinach puree.
€17.50 (11)

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

MAINS

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

MADRAS
Cooked with, onion & fresh curry leaves madras spices & baby coconut milk.
Chicken €19.50 Lamb €20.00 (8)

LAMB CHOPS
Overnight marinated lamb chops, char grilled, served with mint chutney and aubergine mousse, with pilau rice & lamb sauce.
€26.00 (11)

JHALFREZI
Cooked with peppers, onion, tomato & peppers in jhalfrezi masala.
Chicken €19.00 Lamb €19.50 Prawns €20.00 (11,7)

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

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

LAMB ROGANJOSH
Lamb cooked with onions, Kashmiri chilli, dry ginger powder. 8 house spices
€19.50

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

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

BIRYANIS & THALI

- TAKATOK DUCK** ALL BIRYANIS ARE SERVED WITH RAITA
Chargrilled duck tikka served on a bed of spicy bell pepper, onion & tomato sauce €22.00 (11)
- DUM BIRYANI**
Basmati rice cooked with chicken/lamb morsels, caramelized onion, cardamom & mint finished with rose extract.
Chicken €22.00 Lamb €22.50 Prawn €23.00 (11,1)
- VEGETABLE BIRYANI**
Perfumed aged rice cooked with vegetables, fried onions, raisins & Kashmiri spices. €18.50 (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 €27.00 Veg €25.00 (3,7,11,4,8,5,15)