Vegetarian Delights

Main: 11.50 Side: 8.50

41. KADHAI PANEER
Homemade cottage cheese cooked with kadhai spices, peppers and yoghurt finished with scallion. Served medium/hot. Allergen: Milk

42. SAAG PANEER
Paneer pieces cooked with spinach tomato and cream and flavoured with Indian spices. Served mild. Allergen: Milk

43. MIX MAX VEGETABLE
Vegetables tossed with garlic and peppers in onion tomato sauce flavoured with spices. Served mild/medium.

44. CHANA MASALA
Slow cooked spiced chickpeas with ginger and tomato. Served mild/medium.

45. LASONI TARKA DAL
Lentils tempered with garlic and cumin. Served medium.

46. JEERA ALOO GOBI
Baby potato and cauliflower florets tossed in cumin seeds, ginger, turmeric, and home blend spices. Served medium. Allergen: Milk.

47. BOMBAY ALOO
Baby potato cooked with garlic, green chillies, and onion tomato sauce. Served medium. Allergen: Milk

48. BHINDI BHAJI
Stir-fried okra with onions, tomatoes with yeti spices.

Kids Favourite Corner

51. KIDS CHICKEN TIKKA MASALA 11.50
Served with Rice or Chips. Allergen: Milk, Nuts.

52. KIDS CHICKEN KORMA 11.50
Served with Rice or Chips. Allergen: Milk, Nuts.

53. KIDS CHICKEN NUGGETS OR GOUJONS & CHIPS 7.00
Allergen: Gluten, Egg.

We offer catering
Sayapatri provides catering service for birthday parties or any occasion. Please contact our team at info@sayapatri.ie

Allergens and Spice Info
The allergens have been mentioned above for each dish, however, there is always a chance of cross contamination on the kitchen. If you have any allergies, please inform us when ordering.

We can cater most of our dishes to suit your palate. If you have any spice requirement, please mention when placing the order.

Biryani

A traditional dish made with a combination of tender pieces of Chicken/Lamb/Prawn, Vegetables or Mix meats with aromatic basmati rice and biryani masala. Garnished with fresh herbs. Served mild/medium. Allergen: Milk (In Yogurt Raita) ,Nuts, Mustard seed in Curry Sauce, Crustacean in Prawn and Mix.
Served with Raita, Tikka sauce or curry sauce.

55. Chicken Biryani	13.99
56. Lamb Biryani	15.50
57. Prawn Biryani	15.50
58. Special Mix Biryani	14.99
59. Vegetable Biryani	12.99
60. Paneer Biryani	13.99

Rice and Breads

Our aromatic Basmati Rice or Flavoured Pulao Rice and Flat breads in different combination and fillings.
Allergens: Naan bread contains Gluten, Egg and Milk.
Peshwari naan contains nuts(almond)

61. Basmati rice	2.50
62. Pulao Rice	2.95
63. Lemon & Cumin Rice	3.25
64. Egg Fried Rice	3.50
65. Peshawari Naan	3.95
66. G.O.C Naan	3.50
67. Plain Naan	2.50
68. Garlic Naan	3.00
69. Coriander Naan	3.00
70. Garlic Coriander	3.50
71. Garlic Chilli Naan	3.50
72. Cheese Naan	3.95
73. Keema Naan	4.60
74. Aloo Naan	4.50

Sundries

76. Chips	3.00
77. Poppadom	1.50
78. Raita	3.00
79. Mixed Pickle	1.25
80. Dips Mint, Mango	1.00
Allergens: Milk in Mint Dip & Mango Lassi	
81. Mineral Water	2.00
82. Sparkling Water	2.00
83. Mango Lassi	3.25
84. Soft Drinks	2.00/4.00
Coke, Coke Zero, Fanta, 7UP, Water	
85. Energy Drink Red Bull / Monster	3.75

Deserts

86. Gulab Jamun 5.00 — Deep fried soft cottage cheese dumplings in sugar syrup.
Allergens: Gluten, Milk.

87. Chocolate Brownie 5.00
Allergens: Gluten, Egg, Soya.

Sayapatri Special Set Meals

Great value meal from Sayapatri:
Choose from the following choice of starter, main, side, and drink.

Starter: Vegetable Samosa, Onion Bhaji, Chicken Tikka, Chicken Wings, Nepalese Lamb Kebab, Aloo Tikki
Main: Chicken/Paneer/Veg/Lamb: Tikka Masala, Korma, Bhuna, Jalfrezi, Saag. Extra €2 for Prawns.
Sides: Basmati Rice, Pilau Rice, or Plain Naan.
Drinks: Soft Drinks or Water

90. Meal For One 22.95
Any One of the above selections
91. Meal For Two 45.95
Any Two of the above selections

حلال HALAL

Vegan options

For menu/website/marketing: www.ctrlhq.com

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Starter

Vegetarian Starters



1. SAYAPATRI SPECIAL SAMOSA 4.99
Home-made soft and crispy fried savoury parcel filled with potato, green peas, onion, coriander, cumin.
Allergen: Gluten

2. ONION BHAJI 4.99
Crispy gram flour battered fried onions served with mango sauce.

3. ALOO PALAK TIKKI 5.99
Pan fried crispy cake with cumin, fenugreek & spinach.
Allergen : Gluten,

4. SAYAPATRI MIXED VEGETABLE PLATTER 8.99
A selection of starters, contains vegetable samosa [2 pieces], onion bhaji [1 piece], and aloo tikki [1 piece].
Allergen: Gluten, Milk, Nuts.

Non-Vegetarian Starters

5. SAYAPATRI CHICKEN TIKKA 5.99
Cubes of tender chicken marinated overnight with Yeti spices, natural yoghurt ginger, garlic and cooked in a clay oven.
Allergen: Milk

6. CHICKEN PAKORA 5.99
Tender pieces of chicken lightly battered with gram flour and Indian spices. Deep-fried until golden brown. Allergen: Egg.

7. SPICY CHICKEN WINGS 6.50
Slow cooked chicken wings with black pepper, served with peppers and hot sauce. Allergen: Gluten, Soya, Sulphite, Egg.

8. NEPALESE LAMB KEBAB 6.99
Minced lamb kebab with ginger, garlic, onion, fenugreek, chilli, fresh coriander & cumin. Cooked in a clay oven. Allergen: Milk, Egg.

9. SAYAPATRI MIXED MEAT PLATTER 11.99
A selection of meat starters. Contains chicken tikka, tandoori chicken, and lamb kebab. Allergen: Milk, Egg.

10. MO:MO: NEPALESE DUMPLING 12.50
Authentic Nepalese MO:MO: made with flour and stuffed with minced chicken with a blend of curry flavour, shallot, ginger, garlic, and fresh coriander. Served with tomato & sesame chutney. Steaming time approx. 20 mins. Allergen: Gluten, Milk, Sesame.

11. SPECIAL SPICE BAG 8.99
Fried chicken and potato chips tossed with our special spices.





Main Course

Sayapatri Signature

15. CHICKEN HIMALAYAN CURRY 12.959
Chef Special sauce made with cashew nuts, green chilli, fresh coriander, mint, ginger, garlic, and aromatic spices. Served medium. Allergen: Milk, Nuts.

16. BUTTER CHICKEN 13.99
Juicy, melt in the mouth, grilled chicken pieces in a rich creamy butter, tomato, and fenugreek sauce. Served mild/ medium.
Allergen: Milk.

17. LAMB GORKHALI CURRY 14.50
Spicy Nepali curry with yoghurt, cashew nuts, fresh chillies and aromatic Yeti spices. Served spicy. Allergen: Milk, Nuts.

18. LAMB OKRA 14.00
Home style spring lamb cooked with okra, onion, fresh coriander & garam masala.

19. SAAG (CHICKEN 13.50/ LAMB 14.00/ PRAWN 14.50)
Cooked in spinach, Indian spiced sauce with a touch of cream.
Allergen: Milk, Crustacean in Prawn.

20. LEDOBEDO (CHICKEN 13.50/ LAMB 14.00/ PRAWN 14.50)
Authentic Nepalese curry with rich onion, tomato, spring onion & infused fenugreek oil. Allergen: Milk, Nuts, Crustacean(Prawn)

21. GARLIC CHILLI MASALA
(CHICKEN 13.50/ LAMB 14.00 / PRAWN 14.50)
Cooked in a sauce flavoured with lots of garlic and a hint of black pepper. Served hot. Allergen: Gluten, Crustacean in Prawn

22. JHINGA MASALA 14.95
Chef Special prawn cooked with coconut cream, coriander, chilly, tomato, onion sauce. Served medium.
Allergen: Milk, Crustacean.

23. NEPALESE STYLE GARLIC CHILLY (CHICKEN) 14.50
Crispy chicken cooked with peppers, green chilli, garlic, and hot sauce. Finished with aromatic spices. Served hot.
Allergen: Gluten, Egg, Soya.

24. KADHAI (CHICKEN 13.50/ LAMB 14.00/ PRAWN 14.50)
Cooked in a tomato-onion based sauce with diced peppers, onion and crushed coriander. Served medium/hot. Allergen: Milk,Crustacean in Prawn

All Time Favourites

Veg: 11.50 **Paneer**: 12.00
Chicken: 12.99 **Lamb**: 13.99 **Prawn**: 14.99

26. TIKKA MASALA
Simmered in a delicate tomato, cream and almond sauce with mild spices and garnished with fresh cream and herbs. Served mild. Allergen: Milk, Nuts.

27. KORMA
Cooked in mild cashew, cream sauce with mild spices. Garnished with almond flakes. Served mild. Allergen: Milk, Nuts.

28. BHUNA
Cooked in an onion tomato-based sauce with fresh scallions. Served mild/medium.



29. JALFREZI
A semi-dry dish cooked with mixed peppers and onion, fresh coriander and green chillies. Served medium/hot.

30. BALTI
Cooked in an onion tomato sauce with finely chopped mixed peppers garnished with fresh herbs. Served medium/hot.
Allergen: Mustard seed.

31. MADRAS
Cooked in an onion tomato-based sauce with desiccated coconut and flavoured with fresh curry leaves and mustard seed. Served hot.
Allergen: Mustard seeds, Sulphite.

32. ROGAN JOSH
Slowly cooked thick gravy flavours of sweet onion, plum tomato, garlic, ginger, Kashmiri chili, fresh coriander, yeti spices and cooked till separate or release oil from sauce which is call Rogan. Served medium.

33. VINDALOO
Hot and spicy goan style curry cooked with onion, chillies, tomato, ginger, garlic, cumin seed, coriander, turmeric, cinnamon, cardamom, cloves, bay leaves. Served very hot.

Tandoori Specialities

Served with curry sauce.

36. BBQ CHICKEN SASHLIK 15.45
Tender cubes of chicken fillet marinated with yeti spices and yogurt. Skewered with mixed peppers, mushrooms, and onion. Cooked in clay oven. Allergen: Milk

37. SEEKH KEBABS 15.45
Minced lamb kebabs with smokey garlic, sweet onion, fenugreek leaf, ginger, chilli, fresh coriander & cumin. Allergen: Milk

38. TANDOORI CHICKEN 15.45
Half of a fresh chicken marinated with tandoori spice, natural yogurt, lemon juice. Cooked in slowly clay oven and served on a bed of mix pepper and onion. Allergen: Milk

39. YETI SPECIAL MIX 15.95
Mixture of prawns, tandoori chicken, chicken tikka, seekh kebab.
Allergen: Milk, Crustacean.