



# ATISH KITCHEN

## MENU

### BIRYANI, BBQ & WRAPS

#### APPS



#### Chana Chaat **\$7.99**

A vibrant, refreshing chickpea salad featuring tender chickpeas slow-simmered in our signature blend of aromatic spices. Tossed with crisp onions and fresh coriander, then layered with a thinned, savory yogurt and our tangy house-made tamarind sauce. Spiced with a final dusting of custom Atish chaat masala. Served with ultra-crunchy papri crackers packaged separately on the side so they stay perfectly crisp until you're ready to mix and enjoy.



#### Atish Bun Kabab **\$7.99**

A perfectly seasoned, spiced lentil patty dipped in a light egg wash and fried until golden crisp. Layered inside a toasted bun with crunchy onions, fresh cucumbers, a fluffy omelet, and a drizzle of cool mint raita, sweet ketchup, and our signature tangy tamarind sauce. Served with an extra side of mint raita for dipping. (Eggitarian/Vegetarian-Friendly)



#### Chicken Tikka **\$7.99**

Spicy, flame-grilled chicken bone-in quarters marinated overnight in a robust heritage spice blend and yogurt, skewered and charred to perfection. Serves up a vibrant crimson color, an authentic smoky depth, and incredibly juicy meat. Accompanied by crisp sliced onions and a side of our signature tangy tamarind sauce.



#### Chicken Haleem **\$7.99**

A hearty, slow-cooked savory stew made with shredded chicken, lentils, and cracked wheat, garnished with fresh ginger, green chillies, and crispy fried onions.

#### BIRYANI



#### Chicken Biryani (38 oz) **\$16.99**

Spicy chicken biryani layered with fragrant, long-grain basmati rice, tender marinated chicken, and traditional soft-cooked potatoes. Infused with a vibrant blend of cardamoms, mint, and whole dried plums (unpitted) that release a sweet-savory tang. Slowly cooked in its own steam to trap an unforgettable aroma of dozens of heritage spices. Comes with a side of tangy mint raita.

#### WRAPS



#### Beef BBQ Wrap **\$12.99**

Spicy, succulent, and true melt-in-your-mouth beef strips marinated in a traditional heritage spice blend, then charred to absolute perfection for that signature smoky finish. Wrapped in a crispy, flaky paratha with sliced onions, our tangy signature tamarind sauce, and a fresh sprinkle of aromatic coriander and mint.



#### Chicken BBQ Wrap **\$12.00**

Spicy, flame-grilled chicken chunks infused with traditional smoky aromatics. Wrapped in a crispy, flaky paratha alongside sliced onions, our tangy signature tamarind sauce, and a rich, creamy mayo sauce that balances the heat perfectly.



#### Chicken Shawarma **\$12.99**

Tender, thinly sliced flame-grilled Middle-eastern style chicken shawarma. Wrapped neatly in a freshly made, in-house soft, warm flatbread with a rich and punchy Toum (garlic sauce), velvety smooth hummus, crisp sliced onions, fresh parsley tossed in sumac, and the perfect crunch of tangy, signature pink pickled turnips.



#### Atish Chipotle Chicken Burrito **\$12.99**

A massive, warm house-made wrap stuffed with juicy chicken marinated in a smoky, fiery chipotle blend. Layered with seasoned Mexican rice, slow-simmered vegetarian refried beans, crisp shredded lettuce, and sweet corn, then topped with cool sour cream, zesty salsa, spicy jalapeños, and a blend of shredded cheese.

#### SIDES & DRINKS



#### Assorted Soft Drinks **\$1.99**

A selection of chilled sodas (Coke, Sprite, Diet Coke, etc.)



#### Bottled Water **\$1.99**

Pure, crisp, and refreshing chilled bottled water.