



atithi house

inseparable relationship...



**PICK
N
CHOOSE**

LET'S CHOOSE

MENU

STARTERS

VEGETARIAN - INDIAN

- Paneer Tikka Shashlik
- Paneer Tikka Achari
- Paneer Malai Tikka
- Potli Samosa (Aloo/Mutter)
- Dahi Ke Kabab
- Dahi Ke Shole
- Soya Chap Achari Tikka
- Soya Chap Malai Tikka
- Soya Chap Hariyali Tikka
- Veg Seek Kabab
- Tandoori Mushroom
- Tandoori Pineapple
- Dhaniya Pudina Tawa Aloo
- Palak aur Channe ki Shammi
- Palak aur anar dane ki shammi
- Aloo Makai ki Tikki
- Fruit Tart's
- Potato Cheese Balls
- Soyabeen Ki Seekh
- Veg Cutlet

NON-VEGETARIAN - INDIAN

- Tandoori Murgh
- Murg Kali Mirch Tikka
- Murg Lahsooni Tikka
- Afgani Murgh
- Pesawari Tangri
- Murg Hariyali Tikka
- Murgh Nawabi Tikka
- Murgh Malai Tikka
- Murgh Seek Kabab
- Mutton Seek Kabab
- Fish Tikka Achari
- Fish Tikka

VEGETARIAN - CHINESE

- Chilly Paneer Dry
- Paneer 65
- Veg Manchurian Dry
- Crispy Honey Chilly Potato
- Dice Chili Potato
- Veg Salt N Pepper
- Veg Spring Roll
- Chilly Mushroom Dry
- Crispy Corn Salt Pepper
- French Fries
- Corn and cheese balls
- Spinach & ricotta Vol-Au-Vent
- Cheese Stuffed crumb Fried Mushroom
- Veg Quiche

NON-VEGETARIAN - CHINESE

- Chilly Chicken Dry
- Chicken Manchurian Dry
- Chicken 65
- Crispy Chicken Salt N Pepper
- Chicken Spring Roll
- Drums Of Heaven
- Crispy Chicken Honey Pepper
- Corn & Chicken Vol au Vent
- Chicken Pepper Fry
- Smoked Chicken and Black Olive Kabab
- Thyme Crusted Chicken Fingers
- Non-Veg Quiche

MAIN COURSE

VEGETARIAN - INDIAN

- Paneer Lababdar/Paneer Makhani / Kadhai paneer/Saufiyani Paneer
- Vegetable Jalfrezi / Kadhai Vegetable / Subz Miloni
- Bhutta do pyazz
- Aloo Simla Mirch / Dum aloo Kashmiri/Aloo Hara pyaz
- Baingan Aur mirch ka salan / Bagare Baigan
- Bhindi aamchoori / Bhindi Masala
- Gobhi Adraki
- Dhingri mutter
- Chap Tawa Masala
- Sabz Diwani Handi
- Mutter Mushroom
- Palak Corn
- Mutter Methi Malai
- Kesari Malai Kofta
- Baked vegetable

MAIN COURSE

NON-VEGETARIAN - INDIAN

- Murgh Makhni
- Murg Dum Kadai
- Murgh Handi Lazeez
- Murgh Saagwala
- Murgh Tikka Masala
- Fish Tikka Masala
- Murgh Tariwala
- Rara Murgh
- Murgh Kali Mirch
- Murg Tikka Lababadar
- Mutton Rogan Josh
- Rajasthani Laal Maas
- Mutton Nalli Nihari
- Mutton Tariwala
- Egg Curry

MAIN COURSE

VEGETARIAN - CHINESE

- Chilly Paneer Gravy
- Veg Manchurian Gravy
- Chilly Mushroom Gravy
- Oriental Veg in Sweet & Sour Sauce
- Oriental Veg in Hot Garlic Sauce
- Veg Choupsuey

NON-VEGETARIAN - CHINESE

- Chilly Chicken Gravy
- Chicken Manchurian Gravy
- Chicken Black Bean Sauce
- Chicken in Sweet & Sour
- Chicken in Hot Garlic
- Lemon Chicken
- Lemon Fish
- Non-Veg Chopsuey

LENTILS

- Dal Makhni
- Dal Panchratan
- Dal Tadka
- Dal Palak Masaledar
- Pindi Chole
- Dal Amritsari
- Gujrati Kadi Pakode
- Lahsooni Dal Tadka
- Rajma Masaledar

RICE

- Steamed Rice
- Jeera Bhuna Rice
- Sabaz Pulaow
- Sabaz Lucknowi Biryani
- Murgh Hydrabadi Biryani
- Muñon Hyd. Biryani
- Veg Fried Rice
- Garlic Fried Rice
- Egg Fried Rice
- Chicken Fried Rice

CURD

- Plain Curd
- Mix Veg Raita
- Cucumber Raita
- Pineapple Raita
- Boondi Raita
- Tomato Raita
- Dahi Bhalla
- Mint Raita

SALAD

VEGETARIAN

- Green Salad
- Greek Salad
- Chana Chaat
- Aloo Chaat
- Sliced Green Salad
- Tamatar & paneer ka salad
- Fresh Fruit Chaat
- Mix Sprout Salad
- Tandoori Gobhi Salad
- Russian Salad
- Mexican Salad
- Pasta Salad
- Macaroni Salad
- Papad Corn Salad

NON-VEGETARIAN

- Chicken Vinegrite
- Chicken Tikka Chat

BREADS

- Tandoori Roti
- Tandoori Butter Roti
- Plain Naan
- Butter Naan
- Garlic Naan
- Missi Roti
- Khasta Roti
- Lacha Parantha
- Pudina Parantha
- Mix Kulcha
- Rumali Roti
- Ulta Tawa Ka Paratha
- Malabari Paratha

DESSERT

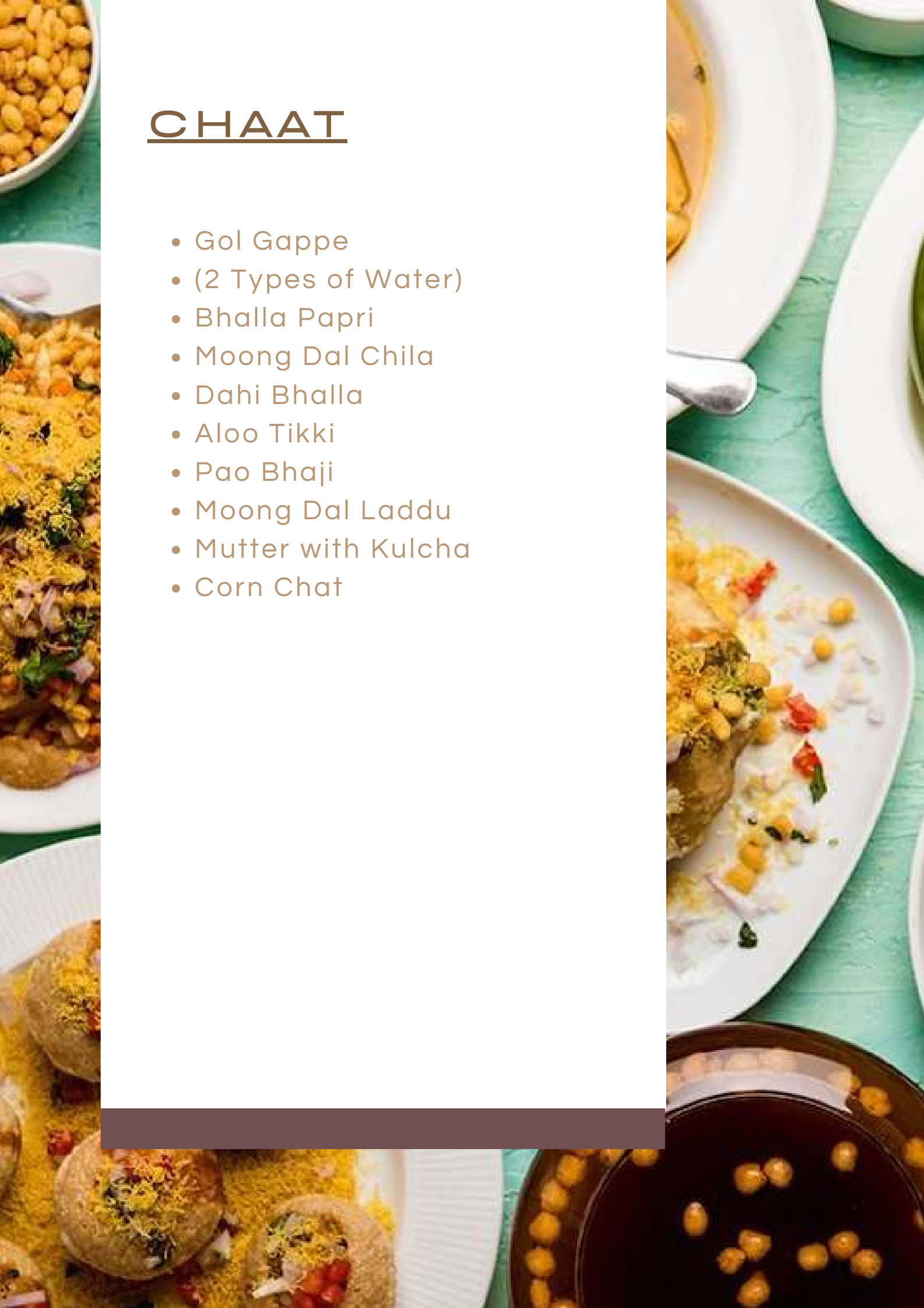
- Gulab Jamun
- Gulabari Kheer
- Moong Dal Halwa
- Gajar Ka Halwa
- Kadhai Milk
- Jalebi with Rabri
- Assorted Pastry
- Ice Cream
- Fruit Cream
- Rasmalai
- Chum chum
- Rasogulla
- Shrikhand
- Kesar Phirni
- Kalakand
- Malai Kulfi
- Raj Bhog

LIVE COUNTERS

- Tawa Vegetables
- Stir Fry Vegetables
- Pasta Station
- Noodles Station
- Pizza Station
- Dakshin Food Station
- Barbeque Starters
- Grilled Fish
- Teppanyaki Food

CHAAT

- Gol Gappe
- (2 Types of Water)
- Bhalla Papri
- Moong Dal Chila
- Dahi Bhalla
- Aloo Tikki
- Pao Bhaji
- Moong Dal Laddu
- Mutter with Kulcha
- Corn Chat



Please note:

- We levy a 5 % service charge
- Chat Item @₹60/- Per Item. (Minimum 4 Items to be chosen)
- Soft beverages Juices along with Mocktails are charged extra at INR 150 + taxes for unlimited consumption for 3 hrs.
- Staters service time is a maximum of two and half hours during the function timing or before the start of food service whichever is earlier.
- The tax percentage is as per government regulations hence, taxes at the time of the event would be applicable irrespective of the present quota ton

FOR MORE INFORMATION:

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