

ATHLONE
THE SILVER OAK



INDIAN RESTAURANT

A House of Different Authentic Flavours

TAKE AWAY MENU

Open 7 Days

OPENING HOURS

MON- THURS 5.30 PM – 11.00 PM

FRI- SUN 5.30 PM - 11.30 PM

Restaurant

EARLY BIRD MENU

MON - FRI 5.30PM - 7.30PM

STARTER, MAIN COURSE

TEA/COFFEE/DESSERT

€16.95

FREE HOME DELIVERY

WITHIN THE TOWN

JUST SPEND €22 OR MORE!

FREE Boiled or Pilau Rice

with Main Courses

www.silveroakrestaurant.net

090 64 74891

090 64 74892



14/16 CHURCH ST.
ATHLONE
CO. WESTMEATH

STARTERS		€
01	VEGETARIAN PATIES Spiced potato cutlets deep fried and topped with chilled yoghurt and chutneys	3.75
02	ONION BHAJEE Sliced onions mixed with aniseed, cumin seeds and grain flour, then deep fried to a golden brown colour	3.50
03	VEGETABLE / MEAT SAMOSA Tongue tickling crispy traditional delicacy with vegetable or meat filling	3.50
04	CHICKEN PAKORA Chicken strips fried in spicy butter	4.25
05	METHI MALAI TIKKA (MILD) Succulent pieces of chicken in light marinade of cream and fenugreek leaves	5.50
06	JUMBO PRAWN BUTTERFLY Jumbo Prawns marinated in a spicy oriental butter, deep fried	8.95
07	SHAHI SHISH KEBAB Lamb mince, mixed with home pounded Tandoori spices, skewered and cooked in a clay oven	5.25
08	BOTI KEBAB JAIPURI Tender lamb chunks marinated overnight with aromatic spices, ground fennel and cooked in tandoor	5.25
09	TANDOORI CHICKEN Spring chicken marinated in spices and cooked in tandoor	5.00
10	FISH PUNJABI Fresh cod fish marinated in lemon juice and yellow mustard paste, deep fried	6.25
11	TANDOORI ZHINGA Jumbo king prawns marinated in yoghurt, ginger, garlic flavoured with home ground spices and cooked in Tandoor	8.95
12	THE SILVER OAK SPECIAL KEBAB MIX A selection of fine meats marinated and cooked in tandoor	6.75
13	TANDOORI CRAB CLAWS Jumbo crab claws marinated in pickling spices & yoghurt, BBQ	8.95
14	CHICKEN LOLLIPOP Chicken wings dipped in spicy batter	5.25
15	ACHARI CHICKEN Cubes of Chicken marinated in yoghurt North Indian Spices with a special pickling flavour. Medium Spiced.	5.25
16	VEGETABLE CASHEW NUT ROLLS A rare combination of cottage cheese, vegetable and cashew nut powder marinated in ginger	3.75
TANDOORI MAIN COURSE DISHES		
17	CHICKEN TIKKA KALIMIRCH Succulent pieces of chicken marinated in exotic spices, black peppers & yoghurt cooked in clay oven	9.50

18	TANDOORI SHASHLIK Diced chicken or lamb grilled on a skewer with peppers, onions, mushrooms and tomatoes	10.75
19	THE SILVER OAK SIZZLERS Tandoori chicken, shish kebab, boti kebab, chicken tikka and Tandoori Prawns, served with fresh salad and naan	14.50
20	TANDOORI ZHINGA Jumbo king prawns marinated in yoghurt, ginger, garlic flavoured with home ground spices and cooked in tandoor	14.75
21	TANDOORI FISH Whole Sea Bass marinated in herbs and spices, lemon juice, yoghurt, paste and roasted in tandoor	11.75
22	TANDOORI CHICKEN Half Tandoori chicken marinated in spices and cooked in tandoor	10.50
CHEF HIGHLY RECOMMENDS		
23	CHICKEN RAINBOW (MEDIUM) Three different styles of marinated chicken, cooked in tomato with almond sauce	10.00
24	MURGH METHI MALAI (MILD) Cubes of chicken cooked with cashew nuts sauce flavoured with fenugreek leaves	10.00
25	CHICKEN CAPSICO (MEDIUM) A unique combination of green / red peppers stuffed with chicken and dried fruits filling cooked with medium sauce	10.00
26	ZAFARANI ZHINGA (MILD) Tandoori jumbo prawn cooked with smooth sauce and flavoured with saffron	13.25
27	LUCKNAWI GOSTH (MEDIUM) A famous and favourite lamb preparation cooked in yoghurt and nuts with a strong flavour of saffron	10.00
28	KASHMIRI (MILD) Chicken or lamb Kashmiri, mild dish cooked in fruit mango pulp cream and almond sauce	10.00
29	FISH GOAN CURRY (MEDIUM) Fresh cod fish in tamarind sauce, curry leaves and spices	10.75
30	MALWANI PRAWN CURRY (MEDIUM) A popular dish of prawns and Bombay region, cooked in sauce of coconut, tomato and spiced with tamdi chilli	12.75
31	CHICKEN / LAMB MAKHANI (MED/MILD) Chicken / Lamb Tikka cooked in a rich creamy butter sauce.	10.00
32	MURG AFTAB MILD DISH Roasted pieces of chicken and minced chicken cooked in onion, tomato sauce with cream & coconut	10.00
33	SALI LAMB A rich spiced curry lamb cooked in paste of ginger & chilli with baby potato & dried apricot	10.50
34	CHICKEN PATIYA (HOT) Spicy dish with similar to madras chicken cooked in curry leaves & tamarind sauce	10.00
35	CHICKEN LAJAWAB Speciality of house chicken cooked in saffron flavoured pring onions with chef's secret spice	10.00

LABBABDAR DISHES (MILD)		€
Chicken / Lamb / King Prawns cooked in a ric creamy sauce with the flavour of cocunut and cardamoms.		
36	CHICKEN TIKKA LABBABDAR	10.00
37	LAMB TIKKA LABBABDAR	10.50
38	KING PRAWN LABBABDAR	13.25
TIKKA MASALA DISHES (MILD)		
Chicken/Lamb/King Prawns marinated in spices, grilled in the Tandoor oven and then gently cooked in a mild creamy sauce topped with almonds		
39	CHICKEN TIKKA MASALA	9.50
40	LAMB TIKKA MASALA	10.50
41	KING PRAWN TIKKA MASALA	13.25
KORMA DISHES (MILD)		
Chicken /Lamb/Prawns cooked in a mild creamy sauce flavoured with coconut powder		
42	CHICKEN KORMA	10.50
43	LAMB KORMA	10.50
44	KING PRAWN KORMA	13.25
45	NAVRATAN KORMA	8.75
BALTI DISHES (MEDIUM)		
Traditional specialties prepared in ethnic round bottomed pots. Fresh meats with peppers, onions, tomatoes, herbs and spices. Pickling Flavour		
46	CHICKEN BALTI	9.50
47	LAMB BALTI	10.50
48	KING PRAWN BALTI	13.25
49	SEA FOOD BALTI (Crab Claws, Cod and Prawns)	14.25
KARAHI DISHES (MEDIUM)		
Prepared with onions, green peppers, ginger, garlic, tomato and a dash of tandoori yoghurt sauce		
50	CHICKEN TIKKA KARAHI	10.50
51	LAMB TIKKA KARAHI	10.50
52	KING PRAWN KARAHI	13.25
BHUNA DISHES (MEDIUM)		
Prepared with chunks of onion, fresh tomatoes and peppers flavoured with Himalayan spices		
53	CHICKEN BHUNA	9.50
54	LAMB BHUNA	10.50
55	KING PRAWN BHUNA	13.25
DO-PIAZA DISHES (MEDIUM)		
Fried onions, tomatoes, cumin seeds and coriander cooked with onion based curry sauce		
56	CHICKEN DO-PIAZA	9.50
57	LAMB DO-PIAZA	10.50
58	KING PRAWN DO-PIAZA	13.25

JAL FRIEZY DISHES (MEDIUM)

€

Green peppers, onions and tomatoes in sweet and sour pungent, thick curry sauce

59	CHICKEN JAL FRIEZY	9.50
60	LAMB JAL FRIEZY	10.50
61	KING PRAWN JAL FRIEZY	13.25

ROGAN JOSH DISHES (MEDIUM)

A classic Kashmiri Indian curry with flavours of cinnamon cardomoms, cloves & bay leaves

62	CHICKEN ROGAN JOSH	9.50
63	LAMB ROGAN JOSH	10.50
64	KING PRAWN ROGAN JOSH	13.95

MADRAS DISHES (HOT)

Cooked in curry sauce with sharp south Indian spices

65	CHICKEN MADRAS	9.25
66	LAMB MADRAS	10.25
67	KING PRAWN MADRAS	13.00

VINDALOO DISHES (VERY HOT)

Wonderfully hot dish cooked with Potatoes & Spices

68	CHICKEN VINDALOO	9.25
69	LAMB VINDALOO	10.25
70	KING PRAWN VINDALOO	13.00

KOHLAPURI DISHES (VERY HOT)

Cooked with fresh chilli sauce, flavoured with curry leaves, mustard seeds, ginger and garlic

71	CHICKEN KOHLAPURI	9.50
72	LAMB KOHLAPURI	10.50
73	KING PRAWN KOHLAPURI	13.25

CHILLI MASALA DISHES (VERY HOT)

Stir fried w/green chilli peppers, onion & thick hot sauce

74	CHICKEN CHILLI MASALA	9.50
75	LAMB CHILLI MASALA	10.50
76	KING PRAWN CHILLI MASALA	13.25

CURRY DISHES (MEDIUM)

Traditional curry, medium spiced to suit most pallets

77	CHICKEN CURRY	8.75
78	LAMB CURRY	9.75
79	PRAWN CURRY	11.75

BIRYANI DISHES (MEDIUM)

A one dish meal, the meat of your choice, cooked with Basmati rice, flavoured with delicate spices and dry. This dish is prepared in the traditional Indian way. Served with accompanying natural yoghurt containing chopped onion, coriander and tomatoes or curry sauce

80	CHICKEN BIRYANI	11.00
81	LAMB BIRYANI	12.00
82	VEGETABLE BIRYANI	10.00
83	KING PRAWN BIRYANI	14.50
84	THE SILVER OAK SPECIAL BIRYANI	15.50

85	BOMBAY ALLO Potato Curry	8.25
86	TARCA DALL Yellow Lentils	8.25
87	MIXED VEG CURRY Seasonal Baby Vegetables	8.50
88	VEGETABLE MAKHANI Veg in tomato sauce	8.50
89	CHANNA MASALA Chick Peas cooked with fresh tomatoes and onion	8.75
90	SAAG PANEER Homemade Cottage Cheese and Spinach	8.50
91	MUSHROOM BHAJEE Mushroom in thick sauce with fresh herbs	8.50
92	VEGETABLE JAL FRIEZY	8.75
93	CHILLI GARLIC OKRA A must for a cold evening, okra tossed in red peppers, garlic & chillies which are in a tomato gravy with a touch of soya sauce & fresh coriander	8.25
94	PINDI CHOLLEY Chickpeas cooked in gravy & chef's special ground spices	8.50
95	METHI CHAMAN Home made cottage cheese cooked in fresh green spinach, fenugreek, coriander & red onion, tomato sauce with a splash of cream	6.25
ROLLS		5.75
Meat of your choice, either chicken or minced lamb with capsicum, onion, mint Sauce and fresh salad, wrapped in a freshly baked naan bread		6.25
96	METHIMALAI TIKKA ROLL	6.25
97	CHICKEN TIKKA ROLL	
98	SHAHI SHISH KABAB ROLL	
SIDE DISHES		
99	BASMATI RICE ~ Plain Boiled	1.75
100	PILAU RICE ~ Delicately flavoured with herbs & spices	2.00
101	VEGETABLE RICE	2.75
102	FRIED RICE	2.75
103	LEMON RICE	2.75
104	NAAN BREAD	2.00
105	KEEMA NAAN ~ Naan stuffed with minced lamb	2.75
106	GARLIC NAAN	3.00
107	LACHA PARANTHA ~ prepared from brown flour in clay oven	1.75
108	PESHAWARI NAAN ~ almond flavoured Naan stuffed with raisin	3.00
109	CHAPATI ~ Bread prepared with whole wheat flour	1.25
110	POPPADOMS	0.75
111	MASALA/KORMA/MAKHANI SAUCE	3.50
112	CURRY SAUCE/MADRAS	3.25
113	MANGO CHUTNEY/MINT SAUCE/	1.25
114	SPICE ONIONS	1.25
115	SPL. STARTER SAUCE	1.50
116	CHIPS	1.75
117	RAITA ~ Yoghurt dip with cucumber & tomatoes	2.00
118	MINERALS ~ CAN	1.25
DESSERTS		
119	KULFI Indian dessert - flavours of mango / Saffron	2.50
120	MANGO LASSI Made from homemade yoghurt and alphonso mango	2.50

SET MENU

121

WINE BOTTLE OF HOUSE Red / White 12.00



Dinner for One €15.95

CHICKEN TIKKA (STARTER)
OR ONION BHAJEE (STARTER)
MURG METHI MALAI (MILD OR MEDIUM)
TARCA DALL (SIDE)
NAAN & PILAU RICE (SIDE) *for 1*
CAN OF COKE

Vegetarian Dinner €14.95

VEGETARIAN PETTIES (STARTER)
OR VEGETABLE SAMOSA (STARTER)
MIXED VEGETABLE CURRY (MILD/MEDIUM)
CHANA MASALA (SIDE)
NAAN BREAD & PILAU RICE (SIDE)
CAN OF COKE

Dinner for Two €32.95

VEGETABLE SAMOSA (STARTER)
METHI MALAI TIKKA (STARTER)
CHICKEN TIKKA LABABDAR (MILD)
LAMB BHUNA (MEDIUM)
ALOO SAAG OR BOMBAY ALOO (SIDE)
NAAN & GARLIC NAAN
2 PILAU RICE, 2 POPPADOMS
GULAB JAMUN (DESSERTS)
1 LITRE BOTTLE OF COKE



Dinner for Four €59.95

VEGETABLE SAMOSA (STARTER)
ONION BHAJEE (STARTER)
CHICKEN TIKKA (STARTER)
SHANI SHISH KEBAB (STARTER)
CHICKEN TIKKA MASALA (MILD)
CHICKEN ROGAN JOSH (MEDIUM)
LAMB JALFREZY (MEDIUM)
LAMB TIKKA KASHMIRI (MILD)
CHANA MASALA (MILD)
VEGETABLE BHUNA (SIDE)
ANY 2 NAAN OF YOUR CHOICE
PLAIN OR GARLIC.
POPPADOMS (4) AND DIPS
4 PILAU RICE
1 LARGE COKE BOTTLE 1L



FREE Boiled or Pilau Rice with Main Courses



OUTDOOR CATERING

SPICE UP YOUR LIFE WITH FRESHLY COOKED CURRIES & TANDOORI DISHES. QUALITY & QUANTITY GUARANTEED

CHRISTENINGS

COMMUNIONS

CONFIRMATIONS

FAMILY OCCASIONS

BIRTHDAY PARTIES

PUB PARTIES

OFFICE MEETINGS

OFFICE PARTIES

ALL PRICES ARE INCL. OF VAT



The Silver Oak has the following Strict Policy...

- All the dishes on this menu are prepared on our premises and from fresh ingredients.
- No use of additives, preservatives, off-the-shelf-concoctions in our kitchen!
- We exceed and surpass EU health and hygiene requirements.
- We use low-cholesterol polyunsaturated oils to maintain a Healthy Heart.
- Meats, poultry & veg are sourced from HACCP compliant Irish Suppliers ONLY for traceability.
- We are always focused on customer delight and satisfaction.
- All of our staff are fully trained, and aware of the rules of HACCP.

CREDIT CARDS ACCEPTED

