

## STARTERS

We encourage sharing small plates around the table; after all, what's food for it it's not for bringing friends together?

### VEG WARM

<b>Vada Pav</b> Indian veg burger	6.95
<b>Okra Fries</b> Crispy Fried Okra	5.95
<b>Home Made Samosa</b> Authentic Punjabi style served with tamarind and mint chutney	6.50
<b>Pav Bhaji</b> Spicy vegetable mix served with buttered bread	6.75
<b>Gobi Manchurian</b> Cauliflower wok fried the Indo-Chinese way	7.25
<b>Shimla Mirch Bajji</b> <b>NEW</b> Batter fried Indian Chilli	6.50
<b>Tibetan Schezwan Momo's</b> <b>NEW</b> Veg dumplings tossed with schezwan sauce	7.25
<b>Chilli Paneer</b> Homemade cottage cheese wok fried the Indo-Chinese way	7.25
<b>Samosa Channa Chaat</b> <b>NEW</b> Spicy and tangy crushed samosa with Chickpea masala	7.50

### VEG COOL

<b>Time Pass Fryums</b> Crispy crackers served with mint and tamarind chutney	4.50
<b>Bhel Puri</b> Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney	5.25
<b>Paani Puri</b> Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water – pop them whole in the mouth for a flavour explosion	5.25
<b>Dahi Puri</b> Puffed hollow pastry rounds filled with potato and yoghurt–pop them whole in the mouth for a flavour explosion	5.25
<b>Sev Puri</b> Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli	5.25
<b>Grazing Platter</b> Taster of bhel puri, dahi puri and sev puri	10.50

### NON VEG WARM

<b>Crispy Malabar fish fry</b> <b>NEW</b> Fish marinated with ground spices and fried, a coastal delicacy	8.00
<b>Chicken Lollypop</b> Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce	6.50
<b>Chilli chicken</b> Diced chicken, wok fried the Indo-Chinese way	7.75
<b>Goat keema pav</b> Spicy minced meat served with buttered bread	7.25

## TANDOORI SPECIALITY

Fresh vegetables, homemade paneer, succulent meat and seafood marinated with special spices and cooked in the charcoal tandoor!!

<b>Honey glazed pineapple &amp; paneer tikka</b> <b>NEW</b>	9.75
<b>Tandoori Broccoli</b>	9.75
<b>Jumbo Prawn Kebab</b>	12.50
<b>Highway Chicken Tikka</b> <b>NEW</b>	10.95
<b>Reshmi Kebab</b>	10.50
<b>Seekh Kebab</b>	9.95
<b>Lamb Chops ( 2 pieces )</b>	11.25

# indian tiffinroom

delicious street food



At Indian Tiffin Room our dishes are all about spice and flavour rather than heat, so we don't do chilli ratings. Talk to the team and they'll tell you the kind of kick you'll get from each dish.



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## TIFFIN MEETS ITR

South Indian Tiffin dishes are the cornerstone of our menu. These dishes are traditionally eaten for breakfast, lunch or dinner in India even to this day. They are served in Indian streets, restaurants and homes!!

<b>Idly</b> Rice and lentil steamed dumplings	6.75
<b>Medu Vada</b> Fried lentil Flour doughnut	6.75
<b>Plain Dosa</b> Thin rice and lentil crepe	8.00
<b>Masala Dosa</b> Thin rice and lentil crepe with potato masala filling	9.25
<b>Chilli Cheese Dosa</b> Thin rice and lentil crepe with grated cheese and chilli – a favourite of ours	9.95
<b>ITR Mysore Masala Dosa</b> Thin rice and lentil crepe with ITR chutney and potato masala filling	9.95
<b>Madurai Masala Dosa</b> Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling	9.95
<b>Rava Masala Dosa</b> Thin and crispy semolina crepe with potato masala filling	10.50
<b>Onion Rava Dosa</b> Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished	10.50
<b>Uttapam</b> Thick rice and lentil pancake	9.95

## INDO-CHINESE

The term 'Indo-Chinese' was coined from the small Chinese community that lived in Kolkata for over a century. It is an adaptation of Chinese seasoning and cooking according to Indian tastes!!

	VEG	CHICKEN
<b>Fried Rice</b>	9.50	10.50
<b>Haka Noodles</b>	9.50	10.50
<b>Schezwan Rice</b>	10.00	11.00
<b>Schezwan Noodles</b>	10.00	11.00

## BIRYANI & PULAV

<b>Vegetable Biryani</b> Vegetables cooked with spiced aromatic rice served with Raita	14.00
<b>Chicken Haddi Biryani</b> On the bone Chicken cooked with spiced aromatic rice, served with Raita. Simply Lip smacking.	15.50

## SIDES

<b>Sweet Potato Masala Chips</b>	4.50
<b>Bombay Potato</b>	4.95
<b>Diced Kuchumber Salad</b>	5.00
<b>Tadka Dal</b>	6.00
<b>Raita</b>	2.50
<b>Sliced Onions</b>	2.50
<b>Dips &amp; Chutneys (each)</b>	1.00

All our dishes may contain traces of nuts, dairy and gluten. Every customer is important to us, and we want you to love your experience here. So please tell the team if you have allergen or special dietary requirements. We're here to help you make the right choices for you.

## ITR MAINS - AWESOME TWOSOME

These dishes are specially paired by our Chef, combinations that taste best together!! **NEW**

<b>Dum Aloo / Kashmiri Pulav</b> New potatoes cooked with rich onion and tomato gravy, flavoured with fennel and cardamom. Served with fruity and nutty rice.	16.95
<b>Chatpata Mango and Aubergine masala / Onion and Coriander Naan</b> Mango and Aubergine cooked in coconut flavored sauce. Served with onion and coriander naan.	17.50
<b>Channa Batura</b> Authentic puffed bread served with chickpea masala	13.50
<b>Tanjore Chicken / Kal Dosa</b> Chicken cooked with freshly ground legendary chettinad spices. Served with lentil pancake	18.00
<b>Pan Asian Prawn Masala / Lemon Vermicelli</b> Prawns cooked in smokey chipotle chilli sauce - a south east Asian inspired flavour. Served with thin rice noodles.	19.00
<b>Lamb Chukka / Mint Paratha</b> Diced lamb slow cooked with coconut and chefs handpicked spices, a favourite traditional dish. Served with Mint Paratha.	21.00

## HIGHWAY MAINS

Highway Dhabas (roadside eatery joints), which were once used as mere stopovers, have now become destinations for food in their own right. Here are some of their most popular main dishes, served with a naan or roti!!

<b>Dhaba Style Chicken</b>	19.95
<b>Mangalorean tawa minn</b>	21.00

## ITR CLASSICS

Dishes that have been an all time favourite!!

<b>Dal Makhani</b> Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce	11.95
<b>Palak Paneer</b> Spinach cooked with cottage cheese	12.75
<b>Butter Chicken</b> Chicken tikka in a tangy tomato based sauce	13.50
<b>Kerala Fish Curry</b> Gently spiced and flavoured with Tamarind and coconut	13.50
<b>ITR Rajasthani Laal Maas</b> Aromatic Lamb dish in a spicy sauce, Originally from the northern part of India.	14.95
<b>Nalli Nihari</b> Slow cooked lamb shank in a aromatic sauce	16.95

## RICE & BREAD

<b>Rice</b>	3.75	<b>Naan</b>	3.50
<b>Brown Rice</b>	4.00	<b>Garlic Naan</b>	3.75
<b>Jeera Pulav</b>	4.25	<b>Peshwari Naan</b>	4.25
<b>Lemon Rice</b>	4.50	<b>Batura</b>	3.25
<b>Roti</b>	3.25	<b>Puri</b>	3.00

## CLASSIC DESSERTS

Super special authentic Indian deserts. All homemade by our chefs!

<b>Phirni</b> Classic Indian creamy sweet pudding made with crushed rice	5.75
<b>Gulab Jamun</b> Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract	5.75
<b>Rasmalai</b> Homemade milk curd served in creamy saffron flavoured sauce	5.75
<b>Kulfi</b> Traditional Indian ice cream	5.75
<b>Shahi Tukda</b> Bread pudding served warm, with cardamom flavoured milk reduction	5.75