

GRAZING OR STARTERS

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

Vada Pav Straight from every street corner in India, our Mumbai style traditional potato burger.	6.95
Okra Fries Spiced crispy okra, lightly fried, there's enough for two and great for a nibble with a drink!	5.95
Home Made Samosa Authentic Punjabi style samosa served stuffed with spiced potatoes and peas - made with love and sells out regularly!	6.50
Pav Bhaji Originally sold outside Mumbai factories to feed workers - now a popular street food; spicy vegetable mix bhaji served on a buttered bread roll.	6.75
Gobi Manchurian Cauliflower like you've never experienced before and an all-time ITR bestseller - crispy, lightly wok fried, coated in homemade hot garlic sauce.	7.25
Samosa Channa Chaat <i>NEW</i> Spicy and tangy crushed samosa with Chickpea masala	7.50
Idly Rice and lentil steamed dumplings.	6.75
Medu Vada Golden fried savoury doughnuts made from freshly ground lentil batter.	6.75
Shimla Mirch Bajji <i>NEW</i> Batter fried Indian Chilli.	6.50
Tibetan Schezwan Momo's <i>NEW</i> Veg dumplings tossed with schezwan sauce.	7.25
ITR Sweetcorn fry <i>NEW</i> Wok tossed sweetcorn with spices, Indian's answer to corn on the cob	6.75
Honey glazed pineapple & paneer tikka <i>NEW</i> Unique to us and a dish on its own - Paneer and Pineapple marinated with our magic Indian Tiffin Room spices and served with mint chutney.	9.75
Time Pass Fryums Crispy crackers served with mint and tamarind chutney	4.50

PURIS

As authentic Indian street food as it gets; we've grown up eating these puffed hollow pastry rounds filled with different flavours. Pop them whole into your mouth for the full flavour explosion.

Paani Puri Puri filled with seasoned potatoes and chilled mint and tamarind flavoured water.	5.25
Dahi Puri Puri filled with potato, chickpea, sweet and spiced yoghurt, coriander, cumin, sugar and chilli.	5.25
Bhel Puri Crushed crispy pastry, seasoned potatoes and puffed rice, tossed with tamarind, date and mint chutney - it's an Indian street food classic.	5.25
Sev Puri Pastry rounds filled with potatoes, topped with ITR's tamarind and date chutney.	5.25
Grazing Platter Spoilt for choice? Go for everything and try the taster platter of Dahi Puri and Sev Puri, 3 of each served with our famous Indian crunchy salad.	10.50

indian tiffinroom

delicious street food



Here at Indian Tiffin Room, we're proud of the Indian heritage that flows through our food, and we love vegetarian dishes that deliver incredible flavours. That's what we're celebrating with this special meat-free menu.

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. If you'd like us to talk you through our menu in more detail, just let one of our waiting team know when they come to take your order - chatting about our food is their thing.

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THE FAMOUS INDIAN TIFFIN ROOM DOSA

A rice and lentil crepe served with tomato chutney, coconut chutney, spiced lentil gunpowder and sambar. Like a meze, it can be shared between friends; this is classic Indian finger food.

Plain Dosa The original dosa recipe - it's an Indian Tiffin Room classic.	8.00
Masala Dosa Comes stuffed with mashed potatoes spiced with turmeric, mustard seeds, curry leaves, lentils, and onions.	9.25
Chilli Cheese Dosa Unique to Indian Tiffin Room, a rolled dosa with grated cheese and chilli - our take on cheese on toast!	9.95
Indian Tiffin Room Mysore Masala Dosa Classic dosa with a masala filling and a special chutney recipe from our hometown Mysore.	9.95
Madurai Masala Dosa Slightly spicier and another hometown favourite - comes with spicy red chilli chutney and potato masala filling.	9.95
Rava Masala Dosa Thin and crispy semolina crepe with a potato masala filling.	10.50
Onion Rava Dosa Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished.	10.50
Uttapam A lovely thick rice and lentil pancake, it's like an Indian mini pizza with onion, tomatoes and coriander drizzled on top.	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!!

Vegetable Fried Rice	9.50
Vegetable Haka Noodles	9.50
Vegetable Schezwan Rice	10.00
Vegetable Schezwan Noodles	10.00

SIDES

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

ITR MAINS - AWESOME TWOSOME

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

Dum Aloo / Kashmiri Pulav New potatoes cooked with rich onion and tomato gravy, flavoured with fennel and cardamom. Served with fruity and nutty rice.	16.95
Burmese Bamboo and Chestnut Masala / Onion and Coriander Naan Bamboo and chestnut cooked with spicy tomato based gravy, served with onion and coriander naan.	17.50
Channa Batura Authentic puffed bread served with chickpea masala.	13.50

ITR CLASSICS

Dishes that have been an all time favourite!!

Dal Makhani Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce	11.95
Palak Paneer Spinach cooked with cottage cheese	12.75
Vegetable Biryani Vegetables cooked with spiced aromatic rice served with Raita.	14.00

RICE & BREAD

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

CLASSIC DESSERTS

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

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



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.

