



STREET FOOD Grazing or starters

VEG WARM

Vada Pav

Indian veg burger

Mysore Bonda

Crunchy lentil fritters with chutney

Home Made Samosa

Authentic Punjabi style served with tamarind and mint chutney

Pav Bhaji

Spicy vegetable mix served with buttered bread

Gobi Manchurian

Cauliflower wok fried the Indo-Chinese way

Beetroot Shami Kebab

Pan fried beetroot pattie

Chilli Paneer

Homemade cottage cheese wok fried the Indo-Chinese way

Paneer Pakoda

Batter fried homemade cottage cheese served with mint chutney

Shimla Mirch Bajji

Batter fried Indian chilli

VEG COOL

Bhel Puri

Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney

Paani Puri

Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water – pop them whole in the mouth for a flavour explosion

Dahi Puri

Puffed hollow pastry rounds filled with potato and yoghurt – pop them whole in the mouth for a flavour explosion

Sev Puri

Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli

Grazing Platter

Taster of bhel puri, dahi puri and sev puri

Samosa Chaat

Spicy and tangy crushed samosa



NON-VEG WARM

Whole Crispy White Bait

Deep fried, with a light coating of flour and ITR spices

Chilli Squid

Squid rings, wok fried the Indo-Chinese way

Chicken Lollypop

Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce

Chilli Chicken

Diced chicken, wok fried the Indo-Chinese way

Goat Keema Pav

Spicy minced meat served with buttered bread

GRILLED KEBABS

Succulent meat or fish marinated with special spices and cooked in the charcoal tandoor.

Tandoor Broccoli

Tulsi Paneer Tikka

Machli Kebab (fish)

Jumbo Prawn Kebab

Tiranga Chicken Kebab

Reshmi Kebab

Lamb Chops

Sheek Kebab



DINNER MENU

www.indiantiffinroom.com

[f /indiantiffinroom](#)

[@indtiffinroom](#)

[indiantiffinroom](#)

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.

Idly

Rice and lentil steamed dumplings

Medu Vada

Fried lentil flour doughnut

Idly Vada

Combination of dumplings and doughnut

Mini Idly

Coin sized rice and lentil dumplings dipped in sambar

Pan Fried Idly

Crushed idly sautéed with onions and ITR spiced

Plain Dosa

Thin rice and lentil crepe

Masala Dosa

Thin rice and lentil crepe with potato masala filling

ITR Mysore Masala Dosa

Thin rice and lentil crepe with ITR chutney and potato masala filling

Madurai Masala Dosa

Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling

Rava Dosa

Thin and crispy semolina crepe, mildly spiced and garnished

Rava Masala Dosa

Thin and crispy crepe with potato masala filling

Onion Rava Dosa

Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished

Uttapam

Thick rice and lentil pancake

Pesarattu

Thin ground moong dal crepe, mildly spiced and garnished

Puri Masala

Puffed wheat flour bread served with potato masala

Channa Batura

Authentic puffed bread served with chickpea masala

INDO-CHINESE

Indian take on Chinese food!!

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.

Fried Rice

Haka Noodles

Schezwan Rice

Schezwan Noodles

SIDES

Bhindi Fry

Bombay Potato

Kachumber Salad

Tadka Dal

Raita

Plain Rice

Jeera Pulao

Lemon Rice

Tandoori Roti

Plain Naan

Garlic Naan

Peshwari Naan

Puri / Batura

Sliced Onions

TIFFIN Curry with Plain Rice or Plain Indian Bread

Nawabi Kofta Curry

Mildly cooked paneer and vegetable dumplings fit for a Royal Indian kitchen

Shimla Mirch Shakarakanda

Sweet potato, Shimla chilli in a rich gravy

Palak Paneer

Spinach cooked with cottage cheese

Dal Makhani

Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce

Butter Chicken

Chicken tikka in a tangy tomato based sauce

Chicken Vishaka

Fiery Andhra style chicken

ITR Chicken

Chicken cooked in chef's handpicked ITR spices

Jumbo Prawn Masala

Konkan coastal recipe of coconut, red chilli and tamarind

Kerala Fish Curry

Gently spiced and flavoured with coconut

Lamb Kashmiri

Slow cooked lamb curry with intense flavours

ITR Lamb

Lamb cooked in chef's handpicked ITR spices

Lamb Dalcha

Home cooked style of lamb with lentils

Parsi Lamb

An aromatic lamb dish of Persian origin

Vegetable Biryani

Served with lentil stew and raita

Chicken Biryani

Served with lentil stew and raita

INDIAN 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.

Dhaba Style Chicken

Lamb Nalli Nihari

Manglorean Tawa Minu (Fish)

DESSERTS

Kesari Bath

Semolina cooked with saffron milk and topped with dried nuts

Gulab Jamun

Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract

Carrot Halwa

Grated carrot cooked in condensed milk

Rasmalai

Homemade milk curd served in creamy saffron flavoured sauce

Kulfi

Traditional Indian ice cream

Shahi Tukda

Bread pudding served with warm cardamom flavoured milk reduction