



# **CHRISTMAS SPECIAL DRINKS**

## ITR MULLED WINE 6.00

Brimming with Christmassy spices, rich in flavour of Clementine's to add an extra festive kick.

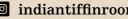
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# **CHRISTMAS MENU**



# ITR CHRISTMAS LUNCH MENU

Thali is the traditional way Indian families eat at home. It gives a balanced combination of nutrition, flavour, texture and colour. At ITR it consists of several bowls of food on one platter, put together by our chef.

## VEGETARIAN THALI

12.00

#### The Thali consists of:

Salad,
Chilli Paneer,
Uttapam,
Veg starter,
Dry Veg,
Veg Curry,
Dal,
Raita,
Pulao Rice,
Puri,
Pickle,
Dessert

## NON-VEGETARIAN THALI

13.00

# The Thali consists of: Salad.

Chilli Chicken,
Chicken Tikka,
Veg starter,
Dry Veg,
Chicken Curry,
Dal,
Raita,
Pulao Rice,
Puri,
Pickle,
Dessert



All our dishes may contain traces of nuts, dairy and gluten. Please ask a member of our ITR team for any allergen and special dietary requirements.

## **DINNER MENU 22.95 per person**

Amuse Bouche will be served on arrival to the table (Chef Choice) Choice of 1 Starter, 1 Main, 1 Dessert per person

#### STARTERS

#### **VEG WARM**

#### Medhu Vada

Fried lentil flour doughnut

#### Gobi Manchurian

Cauliflower wok fried the Indo-Chinese way

#### Chilli Paneer

Homemade cottage cheese wok fried the Indo-Chinese way

#### Mysore Bonda

Crunchy lentil fritters with chutney

#### Paneer Pakoda

Batter fried homemade cottage cheese served with mint chutney

#### **NON-VEG WARM**

#### 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

#### Goat Keema Pay

Spicy minced meat served with buttered bread

#### Chilli Chicken

Diced chicken, wok fried the Indo-Chinese way

#### **GRILLED KEBABS**

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

#### Chicken Tikka

Sheek Kebab

#### TIFFIN MEETS ITR

#### Madurai Masala Dosa

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

#### 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

#### **MAIN COURSE**

#### TIFFIN CURRY

#### **Butter Chicken**

Chicken tikka in a tangy tomato based sauce

#### Chicken Vishaka

Fiery Andhra style chicken

#### Lamb Dalcha

Home cooked style of lamb with lentils

#### Dal Makhani

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

#### Shimla Mirch Shakarakanda

Sweet potato, Shimla chilli in a rich gravy

#### Kerala Fish Curry

Gently spiced and flavoured with coconut

#### Chicken Birvani

Served with lentil stew and raita

#### Vegetable Biryani

Served with lentil stew and raita

#### SIDE

Plain Rice Plain Naan Tandoori Roti Garlic Naan

#### Peshwari Naan

#### **HIGHWAY MAINS**

#### (Supplement charges apply)

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 5.00
Lamb Nalli Nihari 6.00
Manglorean Tawa Minu (Fish) 6.00

#### **DESSERTS**

#### Gulab Jamun

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

#### Carrot Halwa

Grated carrot cooked in condensed milk

#### V.,16

Traditional Indian ice cream

