

## 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 Pav**

*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 Biryani**

*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*

**Kulfi**

*Traditional Indian ice cream*