



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 12.50

The Thali consists of:

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

NON-VEGETARIAN THALI 13.50

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 23.95 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