

STREET FOOD Grazing or Starters

VEG WARM

Vada Pav

Indian veg burger

Mysore Bonda

Crunchy lentil fritters with chutney

Homemade 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

Paneer Pakoda

Batter fried homemade cottage cheese served with mint chutney

Chilli Paneer

Homemade cottage cheese wok fried the Indo-Chinese way

Beetroot Shami Kebab

Pan fried beetroot pattie

Shimla Mirch Bhajji

Batter fried Indian Chilli

VEG COOL

Bhel Puri

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

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

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

Grazing Platter

Taster of bhel puri, dahi puri and sev puri

Samosa Chaat

Spicy and tangy crushed samosa

NON-VEG WARM

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 mince meat served with buttered bread

GRILLED KEBABS

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

Tandoor Broccoli

Paneer Tikka

Jumbo Prawn Kebab

Chicken Tikka

Reshmi Kebab

Lamb Chop

Sheek Kebab



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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 dumpling dipped in sambar

Pan Fried Idly

Crushed idli sautéed with onions and ITR spice

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 spice 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 Punjabi style 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.

	VEG	CHICKEN
Fried Rice		
Haka Noodles		
Schezwan Rice		
Schezwan Noodle		

SIDES

Tadka Dal

Kachumber Salad

Raita

Plain Rice

Jeera Pulao

Plain Naan

Garlic Naan

Tandoori Roti

Puri/Batura

Lemon Rice

Peshwari Naan

Sliced Onion

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.

TIFFIN Curry with Rice or Indian Bread

Shimla Mirch Shakarakanda

Sweet potato, spinach and shimla chilli

Paneer Masala (Makhanwala)

Homemade cottage cheese in a tangy tomato based sauce

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

Lamb Dalcha

Home cooked style of lamb with lentils

ITR Lamb

Lamb cooked in chef's handpicked ITR spices

Vegetable Biryani

Served with lentil stew and raita

Chicken Biryani

Served with lentil stew and raita

Dhaba Style Chicken

“Typical Indian street food”. Half chicken marinated with classic ITR spices and cooked in charcoal tandoor. Served with tandoori roti or naan

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

AUTHENTIC DRINKS

Badam Milk

Chaas

Masala Chai

Mysore Coffee

Lassi