

STREET FOOD GRAZING OR STARTERS

VEG WARM

Vada Pav <i>Indian veg burger</i>	6.25
Okra Fries <i>Crispy Fried Okra</i>	5.75
Home Made Samosa <i>Authentic Punjabi style served with tamarind and mint chutney</i>	6.00
Pav Bhaji <i>Spicy vegetable mix served with buttered bread</i>	7.25
Gobi Manchurian <i>Cauliflower wok fried the Indo-Chinese way</i>	6.95
Beetroot Shami Kebab <i>Pan fried beetroot pattie</i>	6.50
Chilli Paneer <i>Homemade cottage cheese wok fried the Indo-Chinese way</i>	6.95
Paneer Pakoda <i>Batter fried homemade cottage cheese served with mint chutney</i>	6.00

VEG COOL

Bhel Puri <i>Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney</i>	4.95
Paani Puri <i>Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water – pop them whole in the mouth for a flavour explosion</i>	4.95
Dahi Puri <i>Puffed hollow pastry rounds filled with potato and yoghurt–pop them whole in the mouth for a flavour explosion</i>	4.95
Sev Puri <i>Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli</i>	4.95
Grazing Platter <i>Taster of bhel puri, dahi puri and sev puri</i>	9.50
Samosa Chaat <i>Spicy and tangy crushed samosa</i>	6.25

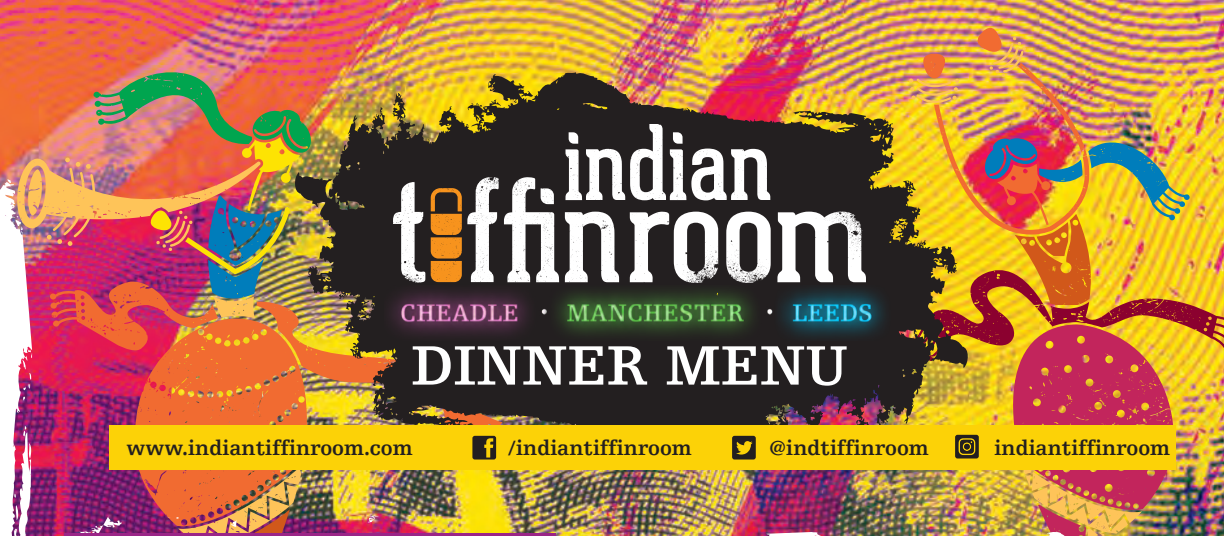
NON-VEG WARM

Chilli Squid <i>Squid rings, wok fried the Indo-Chinese way</i>	7.25
Chicken Lollypop <i>Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce</i>	6.25
Chilli Chicken <i>Diced chicken, wok fried the Indo-Chinese way</i>	7.25
Goat Keema Pav <i>Spicy minced meat served with buttered bread</i>	6.50

GRILLED KEBABS

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

Tandoor Broccoli	7.50
Tulsi Paneer Tikka	8.25
Machli Kebab (fish)	8.75
Jumbo Prawn Kebab	9.50
Chicken Tikka Kebab	9.00
Reshmi Kebab	8.75
Seekh Kebab	8.25
Lamb Chops (2 Pieces)	7.95



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 <i>Rice and lentil steamed dumplings</i>	5.50	Madurai Masala Dosa <i>Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling</i>	8.10
Medu Vada <i>Fried lentil flour doughnut</i>	5.50	Rava Masala Dosa <i>Thin and crispy semolina crepe with potato masala filling</i>	8.50
Plain Dosa <i>Thin rice and lentil crepe</i>	6.75	Onion Rava Dosa <i>Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished</i>	8.50
Masala Dosa <i>Thin rice and lentil crepe with potato masala filling</i>	7.75	Uttapam <i>Thick rice and lentil pancake</i>	7.95
Chilli Cheese Dosa <i>Thin rice and lentil crepe with grated cheese and chilli – a favourite of ours</i>	8.10	Puri Masala <i>Puffed wheat flour bread served with potato masala</i>	8.95
ITR Mysore Masala Dosa <i>Thin rice and lentil crepe with ITR chutney and potato masala filling</i>	8.10		

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	PRAWN
Fried Rice	7.55	7.85	8.75
Haka Noodles	7.55	7.85	8.75
Schezwan Rice	7.85	8.45	9.00
Schezwan Noodles	7.85	8.45	9.00

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.

BIRYANI & PULAV

Vegetable Biryani <i>Vegetables cooked with spiced aromatic rice served with Raita</i>	12.25
Chicken Haddi Biryani <i>On the bone Chicken cooked with spiced aromatic rice, served with Raita. Simply Lip smacking</i>	13.75

SIDES

Sweet Potato Masala Chips	3.95
Bombay Potato	4.75
Diced Kuchumber Salad	4.25
Tadka Dal	5.00
Coloured Fryums	2.95
Raita	2.00
Sliced Onions	1.75
Dips & Chutneys (each)	1.50

ITR MAINS

Vegetable Kolhapuri <i>Seasonal vegetables cooked in thick flavoursome spiced sauce</i>	10.95
Methi Mutter Malai <i>Fenugreek leaves cooked with green peas and paneer in a rich creamy sauce</i>	10.95
Palak Paneer <i>Spinach cooked with cottage cheese</i>	10.95
Dal Makhani <i>Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce</i>	10.25
Channa Batura <i>Authentic puffed bread served with chickpea masala</i>	11.50
Jumbo Prawn Masala <i>Konkan coastal recipe of coconut, red chilli and tamarind</i>	12.95
Kerala Fish Curry <i>Gently spiced and flavoured with Tamarind and coconut</i>	11.75
Butter Chicken <i>Chicken tikka in a tangy tomato based sauce</i>	11.75
Chicken Vishaka <i>Fiery Andhra style chicken</i>	11.75
ITR Chicken Tikka Masala <i>Chicken cooked in chef's handpicked ITR spices</i>	11.95
ITR Rajastani Laal Maas <i>Aromatic Lamb dish in a spicy sauce. Originating from the Northern part of India</i>	12.10
Lamb Nalli Nihari <i>Slow cooked lamb shank in a aromatic sauce</i>	15.50

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.

Madras Lamb Chukka (Dry Curry)	15.95
Dhaba Style Chicken	15.95
Manglorean Tawa Minu (Fish)	15.95

RICE & BREAD

Rice	3.50	Naan	3.25
Brown Rice	3.85	Garlic Naan	3.50
Jeera Pulav	3.85	Peshwari Naan	3.95
Lemon Rice	4.35	Batura	3.00
Roti	3.00	Puri	2.75

DESSERTS

Phirni <i>Classic Indian creamy sweet pudding made with crushed rice</i>	4.95
Gulab Jamun <i>Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract</i>	4.95
Rasmalai <i>Homemade milk curd served in creamy saffron flavoured sauce</i>	4.95
Kulfi <i>Traditional Indian ice cream</i>	4.95
Shahi Tukda <i>Bread pudding served warm, with cardamom flavoured milk reduction</i>	4.95