

## STREET FOOD Grazing or starters

### VEG WARM

#### Vada Pav

Indian veg burger

#### Vegetable Kati roll

Veg croquette with salad, spicy mint and tangy chutney rolled in a flat bread

#### Pav Bhaji

Spicy vegetable mix served with buttered bread

### VEG COOL

#### Bhel Puri

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

#### 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

#### 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

### NON-VEG WARM

#### Chicken Kati Roll

Chicken tikka with salad, spicy mint and tangy chutney rolled in a flat bread

#### Goat Keema Pav

Spicy mince meat served with buttered bread

## ITR SALADS

Our salads are delicious, healthy and balanced, with all the textures of a meal on one plate, yet so much lighter than a full meal.

- Paneer Tikka Salad
- Chicken Tikka Salad



## LUNCH MENU

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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. All are served with chutneys (coconut and tomato) and a mild spicy lentil stew (sambar).

#### Idly

Rice and lentil steamed dumpling

#### Mini Idly

Coin sized rice and lentil dumplings dipped in sambar

#### Medhu Vada

Fried lentil flour doughnut

#### 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

#### Passarattu

Thin ground moong dal crepe, mildly spiced and garnished

#### Onion Rava Dosa

Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished

#### Puri Masala

Puffed wheat flour bread with potato masala

#### Channa Batura

Authentic Punjabi 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.

- Fried Rice
- Haka Noodles
- Schezwan Rice
- Schezwan Noodles

VEG CHICKEN PRAWN

## THALI – MINI BUFFET ON A PLATE

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

Non-Vegetarian Thali

## BIRYANIS

Vegetable Biryani

Chicken Biryani

## 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

#### Kulfi

Traditional Indian ice cream

#### Shahi Tukda

Bread pudding dessert served with warm cardamom flavoured milk reduction

