

## VEGAN MENU

### STREET FOOD

#### GRAZING OR STARTERS

#### VEG WARM

<b>Vada pav</b> <i>Indian veg burger</i>	6.95
<b>Mysore Bonda</b> <i>Crunchy lentil fritters with chutnev</i>	6.50
<b>Home Made Samosa</b> <i>Authentic Punjabi style served with tamarind and mint chutney</i>	6.50
<b>Gobi Manchurian</b> <i>Cauliflower wok fried the Indo-Chinese way</i>	7.25
<b>ITR Sweetcorn Fry</b> <i>Wok tossed sweetcorn with spices, Indian's answer to Corn on the cob</i>	6.75

#### VEG COOL

<b>Time Pass Fryums</b> <i>Crispy crackers served with mint and tamarind chutney</i>	4.50
<b>Bhel Puri</b> <i>Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney</i>	5.25
<b>Paani Puri</b> <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>	5.25
<b>Sev Puri</b> <i>Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli</i>	5.25

### GRILLED KEBAB

*Vegetables marinated with special spices and cooked in the charcoal tandoor.*

<b>Honey Glazed Pineapple Tikka</b>	8.25
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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 at homes.*

<b>Idly</b> <i>Rice and lentil steamed dumplings</i>	6.75
<b>Medu Vada</b> <i>Fried lentil flour doughnut</i>	6.75
<b>Idly Vada</b> <i>Combination of dumplings and doughnut</i>	8.95
<b>Plain Dosa</b> <i>Thin rice and lentil crepe</i>	8.00
<b>Masala Dosa</b> <i>Thin rice and lentil crepe with potato masala filling</i>	9.00
<b>ITR Mysore Masala Dosa</b> <i>Thin rice and lentil crepe with ITR chutney and potato masala filling</i>	9.75
<b>Madurai Dosa</b> <i>Thin rice and lentil crepe with spicy red chili chutney and potato masala filling</i>	9.75
<b>Rava Masala Dosa</b> <i>Thin and crispy semolina crepe with potato masala filling</i>	10.00
<b>Onion Rava Dosa</b> <i>Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished</i>	10.00
<b>Uttapam</b> <i>Thick rice and lentil pancake</i>	9.75

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.

[www.indiantiffinroom.com](http://www.indiantiffinroom.com)

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# tiffinroom

delicious street food

## VEGAN MENU

### AWESOME TWOSOME ITR MAINS

**Burmese Bamboo & Chestnut Masala/Onion & Coriander Naan** 11.50  
*Bamboo & chestnut cooked with spicy tomato based gravy, Served with onion & coriander naan.*

**Channa Batura** 13.50  
*Authentic puffed bread served with chickpea masala*

### ITR MAINS

**Dal Makhani** 11.95  
*Black Lentils and Red Kidney Beans cooked with ITR spices*

**Aloo Palak** 12.50  
*Spinach cooked with potatoes*

**Vegetable Biryani** 14.00  
*Vegetables cooked with spiced aromatic rice served with lentil stew*

### 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
Fried Rice	9.50
Haka Noodles	9.50
Schezwan Rice	10.00
Schezwan Noodles	10.00

### SIDES

**Tadka Dal** 6.00  
**Diced Kachumber salad** 5.00  
**Sliced Onions** 2.50

*Dal and Bread can be prepared with out dairy, please ask our Team.*

### RICE & BREAD

**Rice** 3.75  
**Jeera Pulao** 4.25  
**Lemon Rice** 4.50  
**Roti** 3.25  
**Naan** 3.50  
**Garlic Naan** 3.75  
**Puri** 3.00  
**Batura** 3.25

*Bread can be prepared with out dairy, please ask our Team.*

### DESSERT

**Kesari Bath** 4.95  
*Semilona cooked with saffron and topped with dried nuts*

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