

# tiffin room

delicious street food

## TABLE D'HÔTE MENU

**Three course meal including Chefs choice of Amuse Bouche at £33.50**

Includes Amuse Bouche, Chefs selection of approximately one to two mixed starter per person, one main course and does not include desserts.

**Four course meal including Chefs choice of Amuse Bouche at £35.00**

Includes Amuse Bouche, Chefs selection of approximately one to two mixed starter per person, one Main course and one Dessert.

### STARTERS

We encourage sharing small plates around the table; after all, what's food for it it's not for bringing friends together?

#### VEG WARM

##### Medhu Vada

Fried lentil flour savoury doughnut

##### Gobi Manchurian

Cauliflower wok fried the Indo-Chinese way.

##### Shimla Mirch Baiji

Batter fried Indian Chilli

##### Chilli Paneer

Homemade cottage cheese wok fried the Indo-Chinese way.

#### NON-VEG WARM

##### Crispy Malabar fish fry

Fish marinated with ground spices and fried, a coastal delicacy.

##### 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.

##### Highway Chicken Tikka

Marinated in spices and cooked in charcoal tandoor.

### 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.

##### Masala Dosa

Thin rice and lentil crepe with potato masala filling.

##### Chilli Cheese Dosa

Thin rice and lentil crepe with grated cheese and chilli- a favorite of ours.

##### ITR Mysore Masala Dosa

Thin rice and lentil crepe with ITR chutney and potato masala filling.

### MAIN COURSE

#### TIFFIN / Curry with Plain Rice or Plain Indian Bread

##### Dal Makhani

Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce.

##### Palak Paneer

Spinach cooked with cottage cheese

##### Buter Chicken

Chicken tikka in a tangy tomato based sauce

##### Kerala Fish Curry

Gently spiced and flavoured with Tamarind and Coconut

##### Vegetable Biryani

Served with lentil stew and raita.

##### Chicken Haddi Biryani

On the bone Chicken cooked with spiced aromatic rice, served with Raita. Simply Lip smacking.

##### ITR Rajastani Laas Maas

Aromatic Lamb dish in a spicy sauce. Originating from the Northern part of India.

#### CHOICE OF BREAD AND RICE:

Plain Rice / Plain Naan / Tandoori Roti

### 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	£5.50
Lamb Nalli Nihari	£6
Madras Lamb Chukka (Dry Curry)	£6
Manglorean Tawa Minu (Fish)	£6

### CLASSIC DESSERTS

Super special authentic Indian deserts. All homemade by our chefs!

##### Gulab Jamun

Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract.

##### Phirni

Classic Indian creamy sweet pudding made with crushed rice.

##### Kulfi

Traditional Indian ice cream.