

The logo for Indian Tiffin Room features the word "indian" in a small, black, sans-serif font above the word "tiffinroom" in a larger, bold, black, sans-serif font. The "t" in "tiffinroom" is stylized with a small orange square above it. The entire logo is set against a white background with a torn paper effect.

indian
tiffinroom

delicious street food

CHRISTMAS SPECIAL DRINKS

ITR MULLED WINE £9.25

Brimming with Christmassy spices,
rich in flavour of Clementine's to add
an extra festive kick.

CHRISTMAS MENU



www.indiantiffinroom.com

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ITR CHRISTMAS DINNER MENU

THREE COURSE CHRISTMAS MEAL INCLUDING CHEFS CHOICE OF AMUSE BOUCHE AT 33.50

Includes Amuse Bouche, one starter, one main course per person (does not include desserts)

FOUR COURSE CHRISTMAS MEAL INCLUDING CHEFS CHOICE OF AMUSE BOUCHE AT 35.00

Includes Amuse Bouche, One starter, one Main course and one Dessert per person.

STARTERS

VEG WARM

Medhu Vada

Fried lentil flour savoury doughnut

Gobi Manchurian

Cauliflower wok fried the Indo-Chinese way

Chilli Paneer

Homemade cottage cheese wok fried the Indo-Chinese way

Shimla Mirch Baiji

Batter Fried Indian Chilli

NON-VEG WARM

Crispy Malabar Fish

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

GRILLED KEBABS

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

Chicken Tikka

Honey glazed pineapple & paneer tikka

TIFFIN MEETS ITR

Madurai Masala Dosa

Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling

Masala Dosa

Thin rice and lentil crepe with potato masala filling

ITR Mysore Masala Dosa

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

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.

MAINS

TIFFIN CURRY

Butter Chicken

Chicken tikka in a tangy tomato based sauce

ITR Rajastani Laas Maas

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

Dal Makhani

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

Palak Panner

Spinach cooked with cottage cheese

Kerala Fish Curry

Gently spiced and flavoured with tamarind and coconut

Chicken Haddi Biryani

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

Vegetable Biryani

Vegetables cooked with spiced aromatic rice served with Raita

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

£6.00

Mangalorean Tawa Minu (Fish)

£6.00

Madras Lamb Chukka (Dry Curry)

£6.00

SIDES

PLEASE CHOOSE ONE

Plain Rice

Garlic Naan

Tandoori Roti

Plain Naan

Peshwari Naan

DESSERTS

PLEASE CHOOSE ONE

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

