

## 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

|  |      |
|--|------|
| <b>Vada Pav</b><br>Indian veg burger   | 6.95 |
| <b>Home Made Samosa</b><br>Authentic Punjabi style served with tamarind and mint chutney     | 6.50 |
| <b>Pav Bhaji</b><br>Spicy vegetable mix served with buttered bread                           | 6.75 |
| <b>Gobi Manchurian</b><br>Cauliflower wok fried the Indo-Chinese way                         | 7.25 |
| <b>Shimla Mirch Bajji</b> <b>NEW</b><br>Batter fried Indian Chilli                           | 6.50 |
| <b>Tibetan Schezwan Momo's</b> <b>NEW</b><br>Veg dumplings tossed with schezwan sauce        | 7.75 |
| <b>Chilli Paneer</b><br>Homemade cottage cheese wok fried the Indo-Chinese way               | 6.95 |
| <b>Samosa Channa Chaat</b> <b>NEW</b><br>Spicy and tangy crushed samosa with Chickpea masala | 7.50 |

### VEG COOL

|   |       |
|---|-------|
| <b>Time Pass Fryums</b><br>Crispy crackers served with mint and tamarind chutney  | 4.50  |
| <b>Bhel Puri</b><br>Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney   | 5.25  |
| <b>Paani Puri</b><br>Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water – pop them whole in the mouth for a flavour explosion | 5.25  |
| <b>Dahi Puri</b><br>Puffed hollow pastry rounds filled with potato and yoghurt–pop them whole in the mouth for a flavour explosion                                    | 5.25  |
| <b>Sev Puri</b><br>Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli  | 5.25  |
| <b>Grazing Platter</b><br>Taster of bhel puri, dahi puri and sev puri   | 10.50 |

### NON VEG WARM

|   |      |
|---|------|
| <b>Crispy Malabar fish fry</b> <b>NEW</b><br>Fish marinated with ground spices and fried, a coastal delicacy      | 8.00 |
| <b>Chicken Lollypop</b><br>Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce | 6.50 |
| <b>Chilli chicken</b><br>Diced chicken, wok fried the Indo-Chinese way  | 7.50 |
| <b>Goat keema pav</b><br>Spicy minced meat served with buttered bread   | 7.25 |

## TANDOORI SPECIALITY

Fresh vegetables, homemade paneer, succulent meat and seafood marinated with special spices and cooked in the charcoal tandoor!!

|   |       |
|---|-------|
| <b>Honey glazed pineapple &amp; paneer tikka</b> <b>NEW</b> | 8.95  |
| <b>Jumbo Prawn Kebab</b>                                    | 11.50 |
| <b>Highway Chicken Tikka</b> <b>NEW</b>                     | 9.95  |
| <b>Reshmi Kebab</b>   | 9.50  |
| <b>Seekh Kebab</b>  | 10.00 |
| <b>Lamb Chops ( 2 pieces )</b>                              | 10.25 |

# indian tiffinroom

delicious street food

At Indian Tiffin Room our dishes are all about spice and flavour rather than heat, so we don't do chilli ratings. Talk to the team and they'll tell you the kind of kick you'll get from each dish.

Cheadle: 0161 4912020

www.indiantiffinroom.com

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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!!

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|--|-------|
| <b>Idly</b><br>Rice and lentil steamed dumplings   | 6.75  |
| <b>Medu Vada</b><br>Fried lentil Flour doughnut  | 6.75  |
| <b>Plain Dosa</b><br>Thin rice and lentil crepe  | 8.00  |
| <b>Masala Dosa</b><br>Thin rice and lentil crepe with potato masala filling                                      | 9.25  |
| <b>Chilli Cheese Dosa</b><br>Thin rice and lentil crepe with grated cheese and chilli – a favourite of ours      | 9.95  |
| <b>ITR Mysore Masala Dosa</b><br>Thin rice and lentil crepe with ITR chutney and potato masala filling           | 9.95  |
| <b>Madurai Masala Dosa</b><br>Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling | 9.95  |
| <b>Rava Masala Dosa</b><br>Thin and crispy semolina crepe with potato masala filling                             | 10.50 |
| <b>Onion Rava Dosa</b><br>Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished      | 10.50 |
| <b>Uttapam</b><br>Thick rice and lentil pancake  | 9.95  |

## INDO-CHINESE

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 |
|-------------------------|------|---------|
| <b>Fried Rice</b>       | 8.50 | 9.25    |
| <b>Haka Noodles</b>     | 8.95 | 9.50    |
| <b>Schezwan Rice</b>    | 9.25 | 9.75    |
| <b>Schezwan Noodles</b> | 9.25 | 9.75    |

## THALIS

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.

Available from Sunday to Thursday!

|                         |       |
|-------------------------|-------|
| <b>Vegetarian Thali</b> | 17.50 |
| <b>Non veg Thali</b>    | 19.50 |

All our dishes may contain traces of nuts, dairy and gluten. Every customer is important to us, and we want you to love your experience here. So please tell the team if you have allergen or special dietary requirements. We're here to help you make the right choices for you.

## BIRYANI & PULAV

|   |       |
|---|-------|
| <b>Vegetable Biryani</b><br>Vegetables cooked with spiced aromatic rice served with Raita                                     | 12.95 |
| <b>Chicken Haddi Biryani</b><br>On the bone Chicken cooked with spiced aromatic rice, served with Raita. Simply Lip smacking. | 14.95 |

## SIDES

|                              |      |
|------------------------------|------|
| <b>Diced Kuchumber Salad</b> | 5.00 |
| <b>Tadka Dal</b>             | 6.00 |
| <b>Raita</b>                 | 2.50 |
| <b>Sliced Onions</b>         | 2.50 |

## ITR MAINS - AWESOME TWOSOME

These dishes are specially paired by our Chef, combinations that taste best together!! **NEW**

|  |       |
|--|-------|
| <b>Dum Aloo / Kashmiri Pulav</b><br>New potatoes cooked with rich onion and tomato gravy, flavoured with fennel and cardamom. Served with fruity and nutty rice.     | 15.25 |
| <b>Chatpata Mango and Aubergine masala / Onion and Coriander Naan</b><br>Mango and Aubergine cooked in coconut flavored sauce. Served with onion and coriander naan. | 16.25 |
| <b>Channa Batura</b><br>Authentic puffed bread served with chickpea masala   | 13.50 |
| <b>Tanjore Chicken / Kal Dosa</b><br>Chicken cooked with freshly ground legendary chettinad spices. Served with lentil pancake.                                      | 16.50 |
| <b>Pan Asian Prawn Masala / Lemon Rice</b><br>Prawns cooked in south east Asian inspired flavours. Served with Lemon Rice.   | 17.50 |
| <b>ITR Rajasthani Laal Maas / Mint Paratha</b><br>Aromatic Lamb dish in a spicy sauce, Originally from the northern part of India. Served with Mint Paratha.         | 17.50 |

## 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!!

|                            |       |
|----------------------------|-------|
| <b>Dhaba Style Chicken</b> | 17.95 |
|----------------------------|-------|

## ITR CLASSICS

Dishes that have been an all time favourite!!

|  |       |
|--|-------|
| <b>Dal Makhani</b><br>Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce | 11.75 |
| <b>Palak Paneer</b><br>Spinach cooked with cottage cheese  | 11.95 |
| <b>Butter Chicken</b><br>Chicken tikka in a tangy tomato based sauce                                   | 12.75 |
| <b>Kerala Fish Curry</b><br>Gently spiced and flavoured with Tamarind and coconut                      | 12.95 |
| <b>Nalli Nihari</b><br>Slow cooked lamb shank in a aromatic sauce                                      | 15.95 |

## RICE & BREAD

|                    |      |                      |      |
|--------------------|------|----------------------|------|
| <b>Rice</b>        | 3.75 | <b>Garlic Naan</b>   | 3.75 |
| <b>Jeera Pulav</b> | 4.25 | <b>Peshwari Naan</b> | 4.25 |
| <b>Lemon Rice</b>  | 4.50 | <b>Batura</b>        | 3.25 |
| <b>Roti</b>        | 3.25 | <b>Puri</b>          | 3.00 |
| <b>Naan</b>        | 3.50 |                      |      |

## CLASSIC DESSERTS

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

|   |      |
|---|------|
| <b>Phirni</b><br>Classic Indian creamy sweet pudding made with crushed rice                       | 5.25 |
| <b>Gulab Jamun</b><br>Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract | 5.25 |
| <b>Rasmalai</b><br>Homemade milk curd served in creamy saffron flavoured sauce.                   | 5.25 |