

STARTERS

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

VEG WARM

Time Pass Fryums Crispy crackers served with mint and tamarind chutney	3.75
Mumbai Vada Pav Indian veg burger	5.95
Aloo Tikki Channa Chaat Spicy and tangy crushed potato patties with Chickpea masala	7.25
Paneer Pakoda Batter fried homemade cottage cheese served with mint chutney	5.95
Home Made Samosa Authentic Punjabi style served with tamarind and mint chutney	5.95
Pav Bhaji Spicy vegetable mix served with buttered bread	6.95
Gobi Manchurian Cauliflower wok fried the Indo-Chinese way	7.25
Tibetan Schezwan Momo's Veg dumplings tossed with schezwan sauce	6.95
Chilli Paneer Homemade cottage cheese wok fried the Indo-Chinese way	7.25
 Honey glazed pineapple & paneer tikka Combination that is delightful together - Soft Home made Paneer and pineapple marinated and cooked in Tandoor	8.50
 Tandoori Broccoli Florets of broccoli Packed with flavours of our marinade	8.50

VEG COOL - ALL SERVED WITH HOMEMADE SAUCES

Bhel Puri Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney	5.75
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	5.25
Dahi Puri Puffed hollow pastry rounds filled with potato and yoghurt - pop them whole in the mouth for a flavour explosion	5.50
Sev Puri Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli	5.50
Grazing Platter Taster of bhel puri, dahi puri and sev puri	10.50

NON VEG WARM

Chilli Squid Squid wok fried the Indo-Chinese way	7.95
Crispy Malabar fish fry Fish marinated with ground spices and fried, a coastal delicacy	7.50
Chicken Lollypop Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce	6.50
Chilli chicken Diced chicken, wok fried the Indo-Chinese way	7.95
Goat keema pav Spicy minced meat served with buttered bread	7.25
 Jumbo Prawn Kebab A Seafood speciality, Deliciously marinated Prawns with our ITR spices. Cooked in tandoor	9.95
 Highway Chicken Tikka Nations Favourite - Succulent pieces of Chicken marinated with traditional tandoori spices, cooked in Tandoor	8.95
 Reshmi Kebab Succulent pieces of Chicken Marinated with cream and mild Spices. Kids Favourite!!	8.95
 Seekh Kebab Lamb Mince infused with Herbs and spices cooked on a skewer in tandoor	8.50
 Tandoori Lamb Chops Chefs Favourite!, Lamb chops marinated overnight in yogurt based mixture of ginger, garlic and variety of spices to bring out the best Flavour	9.95



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

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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!!

Masala Dosa Thin rice and lentil crepe with potato masala filling	8.95
Chilli Cheese Dosa Thin rice and lentil crepe with grated cheese and chilli - a favourite of ours	9.50
ITR Mysore Masala Dosa Thin rice and lentil crepe with ITR chutney and potato masala filling	9.50
Madurai Masala Dosa Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling	9.50
Onion Rava Masala Dosa Thin and crispy semolina crepe, sprinkled with onion and filled with potato masala	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
Fried Rice	7.95	8.95
Haka Noodles	7.95	8.95
Schezwan Rice	8.50	9.50
Schezwan Noodles	8.50	9.50

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!

Vegetarian Thali	15.95
Non veg Thali	17.50

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.

 = From the tandoor

BIRYANI & PULAV

Vegetable Biryani Vegetables cooked with spiced aromatic rice served with Raita	13.25
Chicken Biryani Chicken cooked with spiced aromatic rice, served with Raita and Salan. Simply Lip smacking.	14.95
Nawabi Lamb Biryani Lamb cooked with rice and flavourful spices. A delightful dish which is indulgent and delicious. It has an unforgettable taste and is totally out of the world!!	16.25

SIDES

Sweet potato masala chips with garlic yoghurt	4.50
Diced Kuchumber salad	4.95
Tadka Dal	5.95
Raita	2.50
Sliced Onions	2.50
Dips & Chutneys (each)	1.00

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ITR MAINS - SPECIALLY CRAFTED BY OUR CHEFS

These dishes are a speciality at ITR!!

Dal Makhani Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce	11.75
Palak Paneer Spinach cooked with cottage cheese	12.25
Chatpata Mango and Aubergine masala Mango and Aubergine cooked in spicy and tangy sauce	12.95
Methi Mutter Malai Fenugreek leaves cooked with green peas and paneer in a rich creamy sauce	12.50
Channa Batura Authentic puffed bread served with chickpea masala	12.95
Butter Chicken Chicken tikka in a tangy tomato based sauce	12.95
Tanjore Chicken Chicken cooked with freshly ground legendary chettinad spices	13.50
Kerala Fish Curry Gently spiced and flavoured with Tamarind and coconut	13.25
Konkan Prawn Curry Prawns cooked in traditional coastal flavours	14.25
Lamb Chukka Diced lamb slow cooked with coconut and chefs handpicked spices, a favourite traditional dish	15.25
ITR Rajasthani Laal Maas Aromatic Lamb dish in a spicy sauce, Originally from the northern part of India	14.25
Nalli Nihari Slow cooked lamb shank in a aromatic sauce	16.50

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!!

Dhaba Style Chicken	17.95
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RICE & BREAD

Rice	3.00	Malabar paratha	3.25
Jeera Pulav	3.95	Peshwari Naan	4.25
Roti	3.15	Onion and Chilli Naan	4.25
Naan	3.25	Batura	3.25
Garlic Naan	3.50	Puri	3.15

CLASSIC DESSERTS

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

Phirni Classic Indian creamy sweet pudding made with crushed rice	4.95
Gulab Jamun Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract	4.95
Rasmalai Homemade milk curd served in creamy saffron flavoured sauce	4.95
Kulfi Traditional Indian ice cream	4.95