

STREET FOOD Grazing or starters

VEG WARM

Vada Pav

Indian veg burger

Vegetable Kati roll

Veg croquette with salad, spicy mint and tangy chutney rolled in a flat bread

Pav Bhaji

Spicy vegetable mix served with buttered bread

VEG COOL

Bhel Puri

Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date paste

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

Dahi Puri

Puffed hollow pastry rounds filled with potato and yoghurt - pop them whole in the mouth for a flavour explosion

Sev Puri

Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli

NON-VEG WARM

Chicken Kati Roll

Chicken tikka with salad, spicy mint and tangy chutney rolled in a flat bread

Goat Keema Pav

Spicy mince meat served with buttered bread

ITR SALADS

Our salads are delicious, healthy and balanced, with all the textures of a meal on one plate, yet so much lighter than a full meal.

- Paneer Tikka Salad
- Chicken Tikka Salad

indian tiffinroom

LUNCH MENU

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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. All are served with chutneys (coconut and tomato) and a mild spicy lentil stew (sambar).

Idly

Rice and lentil steamed dumpling

Mini Idly

Coin sized rice and lentil dumplings dipped in sambar

Medhu Vada

Fried lentil flour doughnut

Plain Dosa

Thin rice and lentil crepe

Masala Dosa

Thin rice and lentil crepe with potato masala filling

ITR Mysore Masala Dosa

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

Passarattu

Thin ground moong dal crepe, mildly spiced and garnished

Onion Rava Dosa

Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished

Puri Masala

Puffed wheat flour bread with potato masala

Channa Batura

Authentic Punjabi puffed bread served with chickpea masala

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.

- Fried Rice
- Haka Noodles
- Schezwan Rice
- Schezwan Noodles

VEG CHICKEN PRAWN

THALI – MINI BUFFET ON A PLATE

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.

Vegetarian Thali

Non-Vegetarian Thali

BIRYANIS

Vegetable Biryani

Chicken Biryani

DESSERTS

Kesari Bath

Semolina cooked with saffron milk and topped with dried nuts

Gulab Jamun

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

Carrot Halwa

Grated carrot cooked in condensed milk

Rasmalai

Homemade milk curd served in creamy saffron flavoured sauce

Kulfi

Traditional Indian ice cream

Shahi Tukda

Bread pudding dessert served with warm cardamom flavoured milk reduction

