



# tiffin

Authentic Indian Cuisine

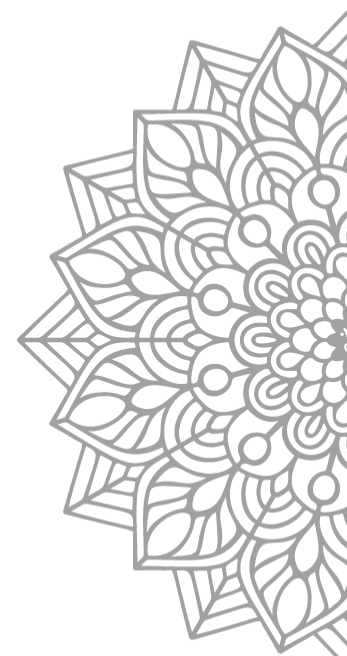
Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

Discover with me the depth of our culinary culture and the result of over 8000 years of history blend in a creative menu.

Authenticity. Indian cuisine is not a cuisine that you learn in books but an art you learn with your hands, mouth and feelings.

Spices. One thousand and one different flavors, fragrances, textures and tastes.

tiffin



# Appetizers

## Tiffin Chaat Platter - 320

Papri chaat, sev puri and aloo ki chaat

## Vegetables Samosa - 350

Pastry filled with mashed potato, green peas, ginger, garlic, coriander

## Fish Amritsari - 350

Crispy deep fried marinated fish finger in chick peas flour, ginger, garlic and Indian spice

# Tandoor Oven

## Lehsuni Murg Tikka - 550

Chicken skewers served with garlic, onion salad, spicy beetroot puree.

## Malai Paneer - 650

Cottage cheese marinated with yogurt and spices served with vegetables, onion salad, spicy beetroot puree.

## Tandoori Zinga - 850

Marinated tiger prawn with onion salad and spicy beetroot puree

## Paneer Multani - 620

Cubes of cottage cheese, carom seeds, yogurt and bell pepper served with mint sauce

## Mahi fish tikka 1200

Yogurt Marinated snow fish, mustard oil, yellow. chili powder, carom seeds served with onion salad and mint chutney

## Murgh Kali Mirch Tikka - 560

Boneless chicken marinated in yogurt served with black pepper onion salad, spicy beetroot puree

## Tandoori King Prawn - 1150

Jumbo king prawn yellow chili and saffron served with onion salad, spicy beetroot puree

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### Tandoori Salmon Steak with Moilee Gravy - 990

Yogurt marinated salmon steak cooked in tandoor served with coconut moilee sauce, and jeera rice

### Saffroni Butter Chicken - 620

Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spice

### Lamb Vindaloo - 920

Braised lamb chop with potato onion tomato gravy Indian spices green chili and coriander leaves

# Authentic Pan

## Murg Tikka Masala - 620

Chicken tikka cooked with cashew nuts, tomato and fenugreek gravy

## Kashmiri Lamb Rogan Josh - 890

Slow cooked lamb shank with kashmiri chili, fennel and tomato

## Prawn Tikka Masala - 820

Marinated tandoori prawn served with capsicum masala gravy

## Goan Fish Curry - 620

Seabass cooked in coconut milk and chilies

## Paneer Makhani - 590

Cottage cheese in a tomato and fenugreek gravy

## Aloo Gobi - 470

Potato and cauliflower cooked with onion, tomato, ginger, garlic

## Dal Anantara - 520

Black whole lentil slow cooked with tomato, butter cream and spice

## Assorted Vegetable Curry - 450

Sauté vegetables, mushrooms, and cheese with Masala curry sauce

## Lehsuni Palak Paneer - 530

Spinach and fenugreek leaves cooked with cottage cheese flavor of garlic

## Dal Tadka - 490

Yellow split peas cooked with tomato, onion and garlic roasted cumin seeds

## Rices

### Prawn Biryani - 780

Classic basmati rice cooked with Indian spices with marinated prawn

### Subz Biryani - 480

Classic basmati rice cooked with assorted vegetables and Indian spices

### Hyderabadi Chicken Biryani - 630

### Plain Basmati Rice - 150

### Jeera Rice - 180

## Naans

### Classic Naan - 130

Plain, butter or garlic

### Cheese Naan - 170

### Yogurt Cucumber Raita - 130

### Masala Kulcha - 150

Stuffed with mashed potato and Indian spices

## Sweets

### Gulab Jamun with Carrot Pudding - 290

Deep fried milk ball soak in rose flavored sugar syrup served with carrot pudding



### Saffron Pistachio Kulfi - 290

Homemade Indian ice cream, saffron, pistachio, almonds, cardamom powder

