

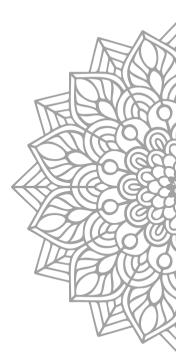
Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

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 were communication of the communication

#### ♥♥♥● Tiffin Chaat Platter - 320

Papri chaat, sev puri and aloo tikki

### ♥♥♥♥Vegetables Samosa - 350

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

### Fish Amritsari – 350

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

## NINK Tandoor Oven KNXNINK XXVIII

#### Lehsuni Murgh Tikka – 550 🏽 🖉 💋

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

### Murgh Kali Mirch Tikka - 560 🗐 🎒

Boneless chicken marinated in yogurt served with black pepper 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

### Malai Paneer - 650 🛇 🎯 🍘

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

# tiffin Signature

### 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 www.

Murgh Tikka Masala - 620 Chicken tikka cooked with cashew nuts, tomato and fenugreek gravy

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

# Assorted Vegetable Curry - 450

Sauté mix vegetables and cheese with Masala curry sauce

Lehsuni Palak Paneer - 530 Solution Spinach and fenugreek leaves cooked with cottage cheese flavor of garlic

Dal Tadka - 490 S S Yellow split peas cooked with tomato, onion and garlic roasted cumin seeds

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Prawn Biryani – 780 🖉 🍘 Classic basmati rice cooked with Indian spices with marinated prawn

Subz Biriyani – 480 🛇 🗞 🥑 🖉

Classic basmati rice cooked with assorted vegetables and Indian spices

Hyderabadi Chicken – 630 🖉 🖨 Biryani

Plain Basmati Rice – 15000

Jeera Rice - 180 🛇 🚱

## 

Classic Naan - 130 ♥ ♥ ♥ Plain, butter or garlic

Cheese Naan - 170 🛇 🧐 🗐

Yogurt Cucumber Raita – 130 🛇 🍘

Masala Kulcha – 150 Stuffed with mashed potato and Indian spices

### W/M/W/PRANTING SWEEts M/W/PRANTING

Gulab Jamun with Carrot Pudding - 29000



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



Please inquire with senior management if you have any dietary restrictions, allergies or special considerations