

# tiffin

Authentic Indian Cuisine

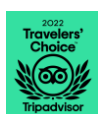
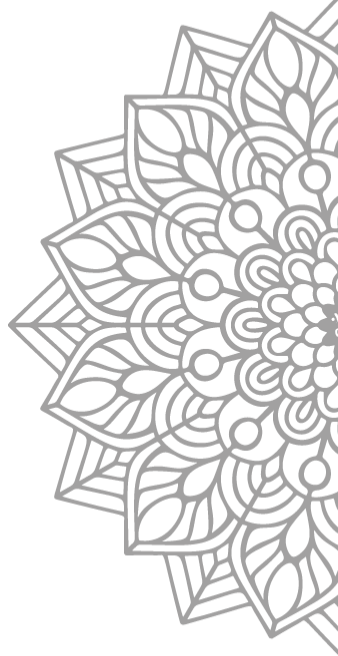
Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

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

## Papri Chaat Platter - 320

Papri chaat, diced potato, yogurt, tamarind and mint sauce

## Vegetable Samosa - 350

Pastry filled with mashed potato, green pea, cashew nut, ginger, garlic, coriander and mint sauce

## Aloo Tikki - 320

Mashed potato with Indian spices and mint sauce

## Pani Puri - 320

Diced potato, chickpea, tamarind yogurt and mint sauce

## Papadam - 110

With mint sauce

# Tandoor Oven

## Tandoori Murgh Tikka - 550

Chicken skewers served with garlic, onion salad and mint sauce

## Murgh Malai Kebab - 560

Marinated chicken breast with cream cheese, butter and Indian herbs

## Tandoori Chicken - 850

Marinated spring chicken with Indian herbs, yogurt and mint sauce

## Tandoori Broccoli - 550

Marinated broccoli with cream cheese, butter, Indian herbs and mint sauce

## Tandoori Paneer - 650

Cottage cheese marinated with cream cheese, butter, chickpea powder, turmeric powder, Indian herbs and mint sauce

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## Tandoori Salmon - 990

Yogurt marinated salmon steak cooked in tandoor served with yellow rice and Moilee sauce

## Saffroni Butter Chicken - 620

Chicken tikka cooked in tomato, butter, cashew nut, ginger, garlic, cream and spices

## Chicken Vindaloo - 620



Chicken with potato, onion, tomato gravy, Indian spices, green chili, coriander leaves, and coconut milk

# Authentic Pan

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

  **Kashmiri Lamb Rogan Josh - 890**  
Slow cooked lamb shank with kashmiri chili, fennel and tomato

   **Buna Ghost Masala - 890**  
Slow cooked boneless lamb with onion tomato gravy and Indian herbs



  **Mutton Korma - 890**  
Boneless lamb, cashew nut gravy, turmeric powder, brown onion and Indian herbs

  **Goan Prawn Curry - 820**  
Marinated fresh prawn cooked in coconut milk and chili

  **Goan Fish Curry - 620**  
Seabass cooked in coconut milk and chili

  **Paneer Makhani - 590**  
Cottage cheese and fenugreek gravy



**Aloo Gobi - 470**    
Potato and cauliflower cooked with onion, tomato, ginger and garlic

**Dal Anantara - 520**    
Slow cooked black lentil with tomato, butter cream and spices

**Assorted Vegetable Curry - 450**  
    
Sauté vegetables and cheese with Masala curry sauce

**Lahsuni Palak Paneer - 530**    
Spinach and fenugreek leaves cooked with garlic and cottage cheese

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

**Lahsuni Dal Palak - 490**    
Yellow Dal with spinach, onion, garlic, butter and Indian herbs

## Rices

**Lamb Biryani - 880**    
Basmati rice cooked with marinated lamb and Indian spices

**Subz Biryani - 480**     
Basmati rice cooked with assorted vegetable and Indian spices

**Chicken Biryani - 630**    
Basmati rice cooked with marinated chicken thigh and Indian spices

**Basmati Rice - 150** 

**Jeera Rice - 180** 

**Yellow Rice - 170** 

**Yogurt Cucumber Raita - 130**  





# Naans

Classic Naan - 150   
Plain, Butter or Garlic

Cheese Naan - 180   
Mozzarella cheese

Olive Naan - 180   
Black and green olive

Masala Kulcha - 180    
Stuffed mashed potato, green chili,  
coriander, butter and Indian spices

Paneer Kulcha - 180    
Cottage cheese, green chili, coriander,  
butter and Indian spices


Tandoori Roti - 150   
Wheat flour, butter

Laccha Paratha - 180 



# Sweets



Gulab Jamun - 290   
Deep fried milk ball soaked in rose  
flavored sugar syrup

Saffron Pistachio Kulfi - 290    
Homemade Indian ice cream,  
saffron, milk, cashew nut, pistachio, almond, and  
cardamom powder

Gajar Ka Halwa - 290    
Carrot Pudding, ghee, milk and pistachio

Rice Firani - 290    
Rice pudding, milk, sugar, cardamom powder and pistachio

