

# Tiffin Bowls

Choose your curry  
includes rice

## Choose your protein

|                         |       |
|-------------------------|-------|
| Chicken                 | 11.90 |
| Lamb                    | 13.50 |
| Prawns                  | 13.50 |
| Paneer                  | 11.50 |
| Vegetable               | 10.50 |
| Falafel                 | 11.50 |
| Chickpeas & Kidneybeans | 11.50 |



# The Tiffin Bowl

Modern Indian Bowls & Shared Feasts

## Creamy Tikka Masala

A silky tomato and cream curry infused with aromatic spices, delivering that comforting balance of tangy and mild — the world's most-loved Indian classic.

## Royal Cashew Korma

Smooth, delicate and luxurious — slow-cooked with ground cashews, cream, and subtle spices. A gentle yet decadent curry that melts in your mouth.

## Royal Tomato Masala

A royal North Indian delight — buttery tomato base simmered with onions, cream, and aromatic spices to create a perfectly balanced, mildly smoky curry.

## Coconut Spice Explosion

Inspired by Tamil Nadu's famous Chettinad cuisine — a vibrant coconut-based curry with roasted spices, black pepper, and a touch of heat that wakes up every taste bud.

## Grandma's Mince Masala

A comfort dish straight from India's family kitchens — minced meat slow-cooked with onions, tomatoes, and peas in a fragrant masala that tastes just like grandma made it.

## Spicy Street Style Kadai

Cooked the traditional kadai way — stir-fried with peppers, onions, and tomatoes in a bold, spicy masala that captures the spirit of India's bustling street stalls.

## Creamy Spinach Delight

Fresh spinach purée cooked to perfection with cream, garlic, and warming spices — wholesome, nourishing, and irresistibly smooth.

## Bold & Rustic Dhaba Curry

Inspired by India's roadside dhaba shacks — a rich, rustic curry with caramelised onions, earthy spices, and that unmistakable "slow-cooked by the highway" depth.

## Kashmiri Rogan Josh

A regal curry from the valleys of Kashmir — tender meat simmered in a vibrant red gravy with yogurt, garlic, and exotic Kashmiri spices for a rich, full-bodied finish.

# Curry Dishes

Choose your curry

## Choose your protein

|                         |       |
|-------------------------|-------|
| Chicken                 | 13.90 |
| Lamb                    | 14.90 |
| Prawns                  | 14.90 |
| Paneer                  | 13.20 |
| Vegetable               | 13.20 |
| Falafel                 | 13.20 |
| Chickpeas & Kidneybeans | 13.20 |

## Appetizers

**Poppadums with Mango Chutney** 2.90  
Crispy lentil wafers served with a tangy mango chutney.

**Onion Bhaji (3 pieces)** 3.90  
Crispy onion fritters with tamarind and mint chutneys.

**Vegetable Samosa** 5.90  
Golden pastry filled with spiced potatoes and peas. Served with chutneys.

**Chicken Pakora** 5.50  
Juicy chicken fritters in seasoned batter. Served with mint chutney.

**Mixed Appetizer Platter** 8.90  
Assorted starters to get a sizzling taste of everything.

## Rice

**Basmati Rice** 3.50  
Light, aromatic basmati rice cooked to perfection for that signature Indian fragrance and texture — the ideal base for any curry.

**Biryani Rice** 4.90  
A beautifully spiced basmati rice infused with saffron, caramelised onions, and whole spices — bursting with flavour even before the curry touches it.

**Pilaf Rice** 3.90  
Delicately flavoured basmati rice sautéed with onions and gentle spices — a fragrant, balanced choice that pairs well with both creamy and spicy curries.

## Bread

**Plain Naan** 2.50  
Hand-rolled dough baked in our rotating oven until pillowy and golden — the perfect way to scoop up every bit of curry.

**Garlic Naan** 3.00  
Fluffy naan bread baked in the tandoor and finished with melted butter, minced garlic, and fresh coriander for a fragrant finish.

**Butter Naan** 3.00  
Classic naan generously brushed with butter for that rich, melt-in-your-mouth taste that complements any curry.

**Plain Paratha** 2.50  
Multi-layered whole-wheat paratha, pan-grilled with a light touch of ghee until golden and flaky — delicious on its own or with spicy curries.

**Garlic Paratha** 3.00  
Crispy, layered paratha infused with garlic and herbs — a bold twist on a classic Indian flatbread, perfect for dipping and sharing.

**Butter Paratha** 3.00  
Warm, golden paratha with buttery layers that flake apart beautifully — a comforting side for rich curries or lentil dishes.

## Beautiful Stuffed Naans

**Garlic Cheese Naan** 4.50  
Soft, indulgent naan filled with molten cheese, garlic, and coriander — baked golden in our rotating oven for the perfect balance of crunch and melt.

**Keema Naan** 5.40  
A hearty naan filled with tender, seasoned minced meat and fresh herbs — a true North-Indian favourite bursting with flavour in every bite.

**Aloo Naan** 4.70  
Classic street-style stuffed naan — creamy mashed potatoes blended with mild spices and fresh coriander, wrapped in soft dough and baked golden.

**Paneer Naan** 4.70  
Soft naan filled with fresh Indian paneer, onions, and gentle spices — warm, cheesy, and full of flavour with every tear.

## Sizzling Grills

**Chicken Tikka** 12.90  
Marinated boneless chicken, smoky and flavorful from the tandoor.

**Lasuni Tikka** 12.90  
Garlicky, yogurt-marinated chicken with a mildly spicy, smoky taste.

**Malai Tikka** 12.90  
Creamy, mildly spiced chicken that's tender and melt-in-your-mouth.

**Tandoori Chicken** 12.90  
Bone-in chicken, smoky and juicy with bold spice flavor.

**Lamb Seekh** 13.90  
Spiced ground lamb kebabs with fresh herbs, tender and flavorful.

**Tandoor Temptations** 15.90  
Assortment of all tandoori grills, perfect for tasting variety.



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