

STARTERS

Onion Bhaji	2.10
Fragrant onions mixed with spices and gram flour, served with sauce. A beautiful beginning to an Indian feast.	
Aloo Chop V	2.50
Lightly spiced potatoes coated in egg batter to create the perfect light bite.	
Samosa (Meat/Vegetarian)	2.50
Freshly made pastry parcels filled with tender lamb or vegetables.	
Paneer Samosa V	2.50
Freshly made pastry parcels filled with Indian cheese.	
Desi Murgh Tikka	3.20
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.	
Sheek Kebab	2.95
Tender minced lamb with onions, herbs, fresh coriander cooked in our clay oven.	
Tandoori Chicken	2.95
All time classic, chicken breast marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect taste.	
Mix Kebab	2.95
The perfect assortment, sheek kebab, meat samosa and onion bhaji.	
Prawn Puri	2.95
Lightly made puff pastry filled with fresh water prawns in a creamy, sweet purée.	
Garlic Mushroom Puri V	2.95
Pan fried mushrooms and garlic in a tomato base sauce accompanied with a puff pastry.	
Chicken Chatt	3.20
Marinated chicken tikka diced and cooked with onions, peppers, a combination of spices and fresh ground coriander, garnished with fresh cucumber. Accompanied with a lightly made puff pastry.	
Mix Bhaji (Veggie Combo) V	3.20
Veggie heaven! An assortment of aloo chop, vegetable samosa and the all time classic onion bhaji.	

CHEF'S CHOICE STARTERS

Kolji Chatt	3.50
Chicken livers cooked in a medium strength sauce & served in a puff pastry.	
Fish Pakora	3.50
Succulent pieces of fresh water fish coated in Tiffin's special batter.	
Rajastani Hot Wings	3.50
Skewered chicken wings sauteed in our chefs special marinade for a flavoursome yet spicy bite.	
Squid Purée	4.25
Medium hot, freshly cooked with garlic, herbs and spices served with puri bread.	
Sizzling Duck	4.25
Succulent duck breast marinated & grilled with onions & stir fried to a medium strength.	

CLASSIC CURRIES

Choose from chicken, lamb or prawn (lamb / prawn prices may vary).	
Curry	5.50
Old school favourite cooked in a medium curry sauce.	
Madras	5.50
A hot but full flavoured dish with a hint of fresh lemon juice.	
Bhuna	5.50
Cooked with tomato and green peppers in medium spices.	
Dopiaza	5.50
Cooked with fresh grilled onions and peppers in a medium sauce.	
Korma	5.50
All time classic - cooked with fresh cream and almonds in a mild sauce.	
Methi	5.50
Cooked with methi leaves (fenugreek) in traditional Indian sauce.	
Dansak	5.50
Cooked in very rich spices with gram peas, lentils, pineapple and a touch of sugar.	
Saag	5.50
Cooked with spinach, tomatoes and green peppers.	
Rogan Josh	5.50
Cooked in methi leaves layered with tomatoes and green peppers.	
Pathia 	5.50
Cooked with fresh lemon juice and a touch of sugar in fairly hot sauce (sweet and sour).	
Ceylon	5.50
Diced lemon, peppers, coconut and hot spices (Rich, hot, tangy flavour).	
Masala	5.50
Cooked in spices and herbs with tomato, egg and green peppers.	
Kashmir	5.50
Cooked with fresh bananas and pineapple in a mild sauce.	

BIRYANI

Spiced and pan fried with the finest Basmati rice, garnished with onions. Served with a rich vegetable sauce.

Chicken or Lamb	6.95
Freshwater Prawns	6.95
Paneer Biryani V	6.95
Indian paneer pieces.	
Vegetable Biryani V	6.95
Mixed vegetables.	
House Mixed Biryani	7.50
Chicken, lamb and prawn.	
Fish Biryani	6.95
Morsals of Indian fish lightly spiced.	
Jumbo Tandoor King Prawns	7.50

SHABZI/VEGETARIAN SIDE DISHES

Vegetable Bhaji V	2.70	5.20
Bombay Aloo (slightly hot) V 	2.70	5.20
Saag Bhaji (fresh spinach) V	2.70	5.20
Saag Aloo (spinach and potato) V	2.70	5.20
Saag Paneer (spinach and Indian cheese) V	2.70	5.20
Gobi Bhaji (fresh cauliflower) V	2.70	5.20
Chana Bhaji (chickpeas) V	2.70	5.20
Gobi Aloo (cauliflower and potato) V	2.70	5.20
Chana Aloo (chickpeas and potato) V	2.70	5.20
Mushroom Bhaji V	2.70	5.20
Tarka Daal (lentils and garlic) V	2.70	5.20
Matar Paneer (peas and Indian cheese) V	2.70	5.20

RICE, BREAD AND SUNDRIES

Boiled Rice	1.90
Pilau Rice	2.00
Mushroom Rice (button mushrooms).....	2.30
Egg Rice	2.30
Onion Rice (pan-fried onions).....	2.30
Vegetable Rice	2.30
Coconut Rice	2.60
Tiffin Special Rice	2.60
Basmati rice stir fried with sultanas and nuts for a sweet taste.	
Lemon Rice (fresh lemon zest).....	2.60
Chilli Rice (fresh green chillies) 	2.60

Naan	1.95	
Peshwari Naan	2.20	
Sweet.		
Garlic Naan	2.20	
Chilli Naan 	2.20	
Fresh green chillies.		
Kulcha Naan	2.20	
Peppers, onions and coriander.		
Cheese Naan	2.20	
Special Naan	2.70	
(including tomato, sliced almond & garlic)		
Paratha	2.95	
Plain or stuffed.		
Chapati	1.00	
Tandoori Roti	2.60	
Combo Nans		
Choose any two flavours from the above section to create your perfect nan bread i.e cheese & chilli.....		2.95
Chips (french fries)	1.90	
Dhai Raita	1.80	
Fresh yoghurt with onion and cucumber.		
Poppadom	0.50	
Plain or spiced.		
Pickle Tray	1.95	
Assorted pickles exclusive to Tiffin.		
Large Bottles of soft drinks	1.95	

"2's company"

Set Menu's Available every Tuesdays
priced **£17.95**

2x Poppadom

2x Starters (your choice)

2x Mains Courses (your choice)

1x Pilau Rice

1x Plain Nan Bread

Add a bottle of soft drink for an extra £1

All items with the icon  available on the Main menu. T&C Apply

"mega deal" sundays

are family tiffin night

Enjoy a Tiffin family meal for
4 people Including Poppadoms,
4 starters, 3 mains and 3 sundries.
Every Sunday. 6pm - 9pm**

All for just £20

**Terms and conditions apply. Certain menu dishes may vary in content on Family Sundays and some specific dishes may incur an extra charge.



tiffin

gleadless



Indo-Bengali Cuisine to take away

FREE DELIVERY

(Minimum orders £12 within a 3.5 Mile radius - £1 every additional mile)

NEW ^{to} **GLEADLESS**
Grand Opening - 20TH FEB 2018



OPEN 6 DAYS A WEEK

5.30pm - 11.00pm

(Closed Mondays except Bank Holidays)

To order call **0114 265 0008** or
07552 185 027

www.tiffingleadless.co.uk

194 Ridgeway Road, Sheffield, S12 2TA. (next door to ridgeway store)

Dronfield - Gleadless - Ecclesall (coming soon!!!)

* FINISHES 20TH MARCH 2018 & minium spend applies
Other terms and conditions apply. Some items may incur the 5p carrier bag charge

Tiffin Legend

(Create your own)
7.95
CHEF'S CHOICE

Choose from any two curries for your perfect Tiffin - for those who simply can't decide which is their favourite!

T&C's apply

Britain's all-time favourite

Chicken Tikka Masala **T**5.95
Tender chicken breast cooked in a creamy and fragrant masala sauce - make it even better with some delicious naan bread.

AUTHENTIC STREET FOOD

Authentic home cooked streetfood has always been the essence of Indian culture. Here at Tiffin we have recreated several of these classic Eastern on-the-go snacks from traditional recipes.

Chicken Pakora3.50
Marinated fresh chicken slow cooked in Tandoor oven, seasoned in Tiffin's special batter.

Malai Tikka (Sweet)3.50
Marinated fresh chicken slow cooked in Tandoor oven. A sweeter, delicate alternative to a standard Tikka. (children's favourite).

Kerala Squid Rings4.50
Coated in spicy batter, deep fried.

Papri Chat3.50
Bengali hot poti served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices.

Daal Puri2.95
Puffed hollow pastry, filled with chickpea mash and lentils.

NORTHERN REGIONAL SPECIALITIES

Tiffin Special7.95
CHEF'S CHOICE A mixture of marinated chicken, meats and sheek kebab cooked with grilled onions and peppers for a rich authentic taste fit for royalty.

Balti Zafrani **V**6.70
Marinated chicken or lamb cooked with onions, tomatoes, fresh garlic and green chillies (fairly hot)

Balti Chicken Delight6.70
Tandoori pulled chicken off the bone in a light creamy sauce with garlic, fried tomatoes and crunchy flaked almonds

Balti Plaza6.95
Marinated chicken with king prawn, cooked with garlic, tomatoes and grilled onions

Phodeena - Ki - Khazana6.95
CHEF'S CHOICE - Tantalising combination of fresh chicken breast, lean lamb & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint

Kolijee Masalia6.70
Marinated fresh chicken liver slow cooked in Tandoor oven, seasoned in Tiffin's special sauce to create a tantalising curry.

Noni (Paneer/Cheese) **T**5.95
Chicken or lamb cooked with roast onions and green peppers in a rich medium sauce, garnished with paneer.

Lasan Karahi **T**5.95
Cooked in the famous Karahi, simmered with chunky onions, peppers and mushrooms. Rich in taste, rich in flavour.

Chicken/Lamb Tikka Balti **T**5.95
Tender chicken cooked with ginger, onions, tomatoes and capsicums to create an authentic balti taste.

Shaslik Akbari8.50
Chicken or Lamb marinated and served with seared onions and peppers, skewered and slow cooked in our clay oven and cooked in a rich tantalising curry sauce.

SOUTHERN REGIONAL SPECIALITIES

Mango Delight **T**5.95
Tender marinated chicken chunks cooked in a rich, flavoursome mango sauce - curry style.

Goan Chilli Duck **V**7.50
Tender duck fillet cooked with natural yoghurt and medium spices with fresh chilli. To create the perfect duck curry.

Sylheti Chingri7.50
Jumbo king prawns, fresh water prawns and fresh fish fillet all combined to create a classic Bangladeshi speciality.

Achar Chicken **T**5.95
Succulent chicken pieces marinated with achar pickle and cooked with authentic spices to create a very flavoursome dish.

Special Curry **T**5.95
A combination of chicken breast, lamb and small fresh water prawns cooked in the classic curry sauce.

Special Khatta Masala **T**5.95
Tender lamb cooked in a bhuna style sauce garnished with a hint of natural yoghurt for a very distinct taste.

Sweet Chilli Chicken **V**6.95
Marinated fresh chicken slow cooked in Tandoor oven, cooked in a hot sweet chilli sauce for a alternative to a Jalfrezi.

EASTERN REGIONAL SPECIALITIES

Jangli Mirch **V**6.50
Sliced tandoori chicken breast blended with diced onions, green peppers, fresh green chillies and naga chilli (Bengals hottest chilli).

Garlic Chilli Chicken **V**5.95
CHEF'S CHOICE Tender chicken chunks cooked in a rich and spicy tomato sauce.

Murgh Makoni **T**5.95
CHEF'S CHOICE An Imperial favourite, fresh tomatoes slow cooked with cream and pulled tandoori chicken for a sweet but flavoursome taste.

Butter Chicken **T**5.95
Marinated pulled chicken cooked in a medium base, topped with a rich butter sauce.

Kolkata Fish Curry6.95
Tender succulent Pangasius fillet cooked in a medium and rich sauce.

Shobuz Masala **V** **T**5.95
A hot sauced curry cooked in a flavoursome array of classic spices including green chillies to create a dish with bite.

Machli Bemisal6.95
Fresh fish fillet cooked in a full flavoured sauce with peppers and an array of spices.

TANDOORI FEAST

Includes fresh salad and plain curry sauce.

Tandoori Shaslik6.95
Chicken or Lamb marinated and served with seared onions and peppers, skewered and slow cooked in our clay oven.

Desi Murgh Tikka5.95
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.

Tandoori Chicken5.95
All time classic, whole chicken marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect tandoor taste.

Tandoori Mix Grill7.95
CHEF'S CHOICE An assortment of the tasty tandoor dishes incl. chicken tikka, lamb tikka, Tandoori Chicken and sheek kebabs for the perfect combination.

Paneer Tikka **V**5.95
CHEF'S CHOICE Soft Paneer cheese marinated and cooked in a tandoori oven, served with seared peppers and onions.

Akbari Sizzler5.95
CHEF'S CHOICE A dry, pan fried dish cooked with roast onions, peppers, fresh ginger and garlic to create the perfect sizzler.

Tandoori King Prawn7.95
Jumbo fresh water prawns marinated in natural yoghurt, ground spices and dried herbs, slow cooked in our tandoori.

Fish Sizzler7.95
Morsals of Indian fish marinated in Tiffin's famous tandoori sauce slow cooked with grilled onions and peppers.

We only use fresh chicken fillet breast. Dishes are prepared and cooked freshly as you order. Some dishes may contain traces of nuts (for allergy information please ask a member of staff). Fish dishes may contain bones, please take caution.

All dishes are also available as a vegetarian option, call **0114 265 0008** for more info.

india

chef's signature dishes