



TIFFIN EXPRESS LUNCH MENU

From the colonial kitchens to the flavors of today

£21 PER TIFFIN

The Origins of TIFFIN

Tiffin – a word that carries the aroma of nostalgia, the comfort of home-packed meals and a tradition born in colonial India. The term is believed to have stemmed from the British slang "tiffing", meaning to take a sip. But in the bylanes of India, it evolved into something more – a midday ritual, a box filled with warmth and flavors that bridged cultures. From bustling railway platforms to office desks and leisurely afternoons, tiffin has journeyed through time, carrying the essence of simple joys inside.

CHOOSE ONE STARTER

SZCHEUAN CHLLI CHICKEN

Calcutta street-style spicy chicken tossed with garlic, chili sauce, onion & peppers.

MUSHROOM CHUKKA

Battered mushroom tossed in onion, tomato & garlic sauce

VEG SAMOSA

Crispy punjabi pastry filled with masala potato & green peas, spicy tamarind chutney

AGRA KI ALOO TIKKI CHAAT

Channa dal stuffed potato cake, chickpeas masala, yogurt, tamarind, mint

CHOOSE ONE FROM THE GRILL

ACHARI PANNER TIKKA

Tandoori smoked pickle yogurt marinated paneer & capsicum tikka

DILL HERB SALMON

Royal cumin, fennel & dill marinated salmon tikka

CHICKEN TIKKA CHOPS

Chicken thigh marinated with carom seed, red chili & smoked yogurt

GILAFI LAMB SEEKH KABAB

Tender lamb minced skewer covered with pepper onion & coriander

CHOOSE ONE MAINS

PRAWN CURRY

Chef's beloved grandfather's recipe" of fresh prawns & green mango cooked in goan chili, coconut vinegar & onion sauce

PANNER MAKHANI (V)(D)(N)

Tandoori panner tikka, almond and cashew sauce, tossed lotus seed, fenugreek cream

BUTTER CHICKEN (D)

Old delhi style chicken thigh simmered in plum tomatoes, cashew and fenugreek gravy, garnish with fresh cream

LAMB CURRY

Succulent lamb leg diced cooked along with aromatic black cardamon, mace & onion-based sauce

ALL SERVED WITH BASMATI RICE, HOUSE SALAD & MINI NAAN BREAD

