

The Tiffin Restaurant.

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Appetisers

Chilli Fry Chicken - Freshly sliced chicken fried with selected spices.

Chicken Chaat - Chicken fried with cucumber & spices.

Onion Bhaji - Sliced onion deep fried in a spicy batter.

Prawn Puri - Prawns fried with onions & spices, then served on a puri.

Samosas - Thin pastry with meat or vegetable filling.

Masala Chicken Wings - Chicken wings marinated & barbecued.

Vegetable Chaat - Vegetables fried with cucumber & spices.

Paneer Shashlic - Indian cheese barbecued with spices, tomatoes & peppers.

Tandoori Dishes

Tandoori Chicken - Half a chicken marinated in tandoori sauce, then barbecued in the tandoor.

Boti Kebab - Tender pieces of lamb marinated in selected spices, then grilled.

Chicken Tikka - Breast of chicken marinated & barbecued in the tandoor.

Seikh Kebab - Minced lamb mixed with herbs & spices, then barbecued.

Tandoori Prawns - Tiger prawns marinated & grilled in the tandoor.

Shashlic Chicken - Chicken marinated & barbecued along with onions & peppers.

Hasina Lamb - Tender lamb pieces marinated & barbecued with onions & peppers.

Tandoori Fish - A whole trout marinated in spices & grilled in the tandoor.

Mixed Grill - A selection of tandoori dishes.

Chicken

- Chicken Bhuna - Cooked with green peppers, tomatoes
- Chicken Saag - Cooked with spinach & spices
- Chicken Madras - Cooked with fresh green chillies, ginger & garlic.
Very hot & spicy.
- Chicken Korma - A mild chicken dish prepared with cream & yoghurt.
*Contains nuts.
- Kashmiri Chicken - Cooked with cream, yoghurt & fruits. Mildly spiced.
*Contains nuts.
- Chicken Vindaloo - A very HOT chicken curry with fresh green chillies,
Garlic and ginger.
- Chicken Curry - A medium chicken dish cooked with traditional spices,
Garlic & ginger.
- Methi Chicken - Cooked with Fenugreek leaves & a choice of spices.
- Dal Murgh - Chicken prepared with lentils & spices to make a
Traditional Dansakh.

Fish

- Prawn Curry - Tiger prawns cooked with spices & fresh ingredients
in a medium sauce.
- Fish Masala - Filleted Haddock cooked with spices in a medium
yoghurt based sauce. * Contains nuts.
- Fish Bhuna - Filleted fish cooked with tomatoes, green peppers,
onions & selected spices.
- Prawn Bhuna - Tiger prawns cooked with tomatoes, green peppers,
onions & spices.
- Garlic Fish - Fresh Haddock cooked with spices & garlic.
- Salmon Tikka - Fillets of Salmon marinated in selected spices,
pan fried & served on sizzling bed of onions.

Lamb

- Rogan Gosh - Selected pieces of lamb cooked with green peppers & tomatoes.
- Lamb Curry - Medium spiced lamb dish cooked with onions, garlic & ginger.
- Saag Gosh - Lamb cooked with spinach & spices.
- Lamb Pasanda - Mildly spiced slices of lamb cooked with almonds.
- Kashmiri Lamb - Lamb pieces prepared with cream, yoghurt & fruit. Mild.
- Lamb Madras - Hot spicy lamb curry.
- Lamb Vindaloo - Very hot lamb curry.

Vegetables

[As a side order or a main course]

- Saag - Spinach cooked with spices, onions & tomatoes.
- Mattar Paneer - Indian cheese cooked with peas & spices.
- Mushroom Bhaji - Fresh mushrooms prepared in spices & onions.
- Vegetable Kashmiri - Vegetable cooked in cream & fruit.
- Bhindi Bhaji - Fresh Okra cooked in tomatoes, peppers & spices.
- Aubergine Bhaji - Fresh aubergines cooked with spices.
- Vegetable Curry - Mixed vegetables cooked with onions, garlic & ginger.
- Chana Masala - Whole Bengal Beans cooked in spices & onions.
- Bombay Aloo - Potatoes cooked with spices, onions & tomatoes.
- Vegetable Kofta - Mixed vegetables rolled & cooked in a curry sauce.
- Dall Masala - Lentils cooked with spices.

Specialities

- Kadai Chicken - Chicken cooked with freshly chopped onions, ginger, garlic, & spices in a Kadai.
- Tawa Lamb - Lamb cooked on the Tawa with all fresh ingredients to create a thick spicy sauce.
- Balti King Prawn - King Prawns cooked with freshly chopped onions, ginger, garlic & spices in a Kadai.
- Tawa Chicken - Freshly diced chicken fried on a Tawa with fresh herbs & spices ~ Spicy with a thick sauce.
- Kadai Mix - Selected tandoori dishes cooked with onions, peppers & spices.
- Tawa King Prawn - King Prawns fried with fresh spices, cooked on a Tawa.
- Kadai Gosh – Tender lamb prepared with fresh ingredients and cooked in a Kadai.
- Jalfresi - Freshly sliced marinated chicken prepared with selected spices & fresh chillies.
- Tikka Masala - Chicken Tikka prepared with yoghurt, fresh cream & almonds.
- Garlic Chicken - Barbecued chicken fried with chunks of fresh garlic, peppers & onions.

Rice

Pullau Rice - Flavoured with cinnamon & cardamom seeds.

Vegetable Pullau - Pullau rice fried with mixed vegetables

Boiled Rice - Simple Basmati rice.

Mushroom Rice - Pullau rice fried with mushrooms.

Egg Fried Rice - Rice fried with eggs.

Garlic Fried Rice - Spicy rice with garlic.

Biriyani

Rice prepared with Chicken, Lamb, Vegetable or Prawns & served with a medium sauce.

Breads

Roti - Plain wholemeal Indian bread.

Keema Nan - Nan stuffed with minced lamb.

Rogini Nan - Nan glazed with egg yolk.

Nan - Leavened freshly baked bread.

Peswari Nan - Sweet nan with nuts & sultanas.

Garlic Nan - Nan with garlic & coriander.

Paratha - Butter rich wholemeal bread.

Salads & Yoghurts

Dahi Raita - Yoghurt with cucumber & herbs.

Onion Salad - Chopped onions with cucumber, tomatoes & cummin seeds.

Papadams - Available in plain & spicy.

Lassi - Butter milk mixed with sugar or salt & cummin seeds.

Salad & Oregano Salad

Dahi - Plain natural yoghurt.