



MUMBAI TIFFIN ROOM CHRISTMAS MENU

AMUSE BOUCHE

(MANGO FLAVOURED DRINK WITH MINT
AND ROASTED CUMIN)

SOUP

TOMATO BASIL DA SHORBA

FRESH TOMATO AND BASIL TAMPERED WITH CUMIN
AND CORIANDER, GARNISHED WITH FRESH BASIL

STARTER

VEGETARIAN

TAH TAH KABAB POTAHARI

COTTAGE CHEESE STUFFED WITH NUT MINT AND
OTHER SPICE AND HERBS, COOKED IN CLAY OVEN

TANDOORI SHKERKANDI KI CHAT

SWEET POTATO MARINATED WITH INDIAN SPICE
COOKED IN TANDOOR AND CREATE MUMBAI STYLE
CHAT, SERVED WITH YOGURT, MINT, TAMARIND CHUTNEY

NON VEG KABAB

PESHAWARI CHAAMEPIN

MARINATED TENDER LAMB CHOP WITH SALT, GINGER, GARLIC
PASTE, LEMON JUICE AND COARSELY GROUND BLACK PEPPER, COOKED
IN TANDOOR AND GLAZED WITH RUM WITH BONE

TANDOORI BHATTI DA KUKAAD

SIGNATURE PREPARATION OF CHICKEN MARINATED IN SPECIAL
MASALA, PREPARED BY CHEFS AND FINISHED IN CLAY OVEN

MAIN COURSE

MUMBAI DE SOYA CHAAP MASALA

SOYA DUMPLING COOKED IN TANDOOR FINISHED IN ROBUST GRAVY

MEAT BELIRAM

A DELICATE AND POPULAR RECIPE FROM KITCHENS OF MAHARAJA RANJIT SINGH JI

BREAD

NAAN/ROTI/KULCHA/ROOMALI ROTI/KASHMIRI PULAO

DESSERT

DESSERT, RAS MALAI, CHEESE CAKE, XMAS PUDDING



£45.00 /PER PERSON

www.mumbaitiffinroom.co.uk

