

KADAI TOFU (D) £ 8.00

SOFT PIECES OF TOFU COOKED WITH BELL PEPPERS AND ONIONS IN A RICH MILD KADAI MASALA SAUCE

CHANA MASALA (V) £ 7.00

CHICKPEA CURRY PREPARED WITH ONION TOMATO MASALA AND A SPECIAL BLEND OF SPICES

ALOO GOBI (V) £ 7.00

CAULIFLOWER FLORETS AND CUBES OF POTATOES FRIED AND SAUTEED IN SPICY KADAI SAUCE AND HOMEMADE SPICES

MUMBAI ALOO (V) £ 6.50

POTATOES AND PEPPERS COOKED IN THE PERFECT FIVE SPICED MASALA GRAVY

DAL TADKA (V) £ 6.50

DAL TADKA IS A SIMPLE SOFT COOKED LENTIL PREPARATION MADE FROM SPLIT YELLOW PEAS COOKED IN BUTTERY TEMPERING OF ONION AND GARLIC

DAL MAKHANI (D) £ 10.00

DAL MAKHANI IS RICH BLACK LENTIL PREPARATION SLOW COOKED FOR HOURS ON THE CLAY OVEN AND FINISHED WITH RICH CREAM AND BUTTER GARLIC TEMPERING

NON VEG MAINS

BHINDI BAZAR KI NALI (LAMB SHANK) (N)(D) £ 14.00

SLOW COOKED LAMB SHANK IN ITS OWN JUICES FOR HOURS AND FINISHED WITH AN AROMATIC SAUCE

SEA BASS TAWA FRY (ON THE BONE) (SF) £ 14.00

WHOLE SEA BASS MARINATED IN A HOME MADE MASALA AND COOKED ON A THICK CAST IRON TAWA

KOLI FISH CURRY (SF) £ 11.50

COOKED BY THE KOLI'S, NATIVES OF MUMBAI, THIS FISH CURRY IS PREPARED WITH ONION, CORIANDER, GINGER GARLIC PASTE

KONKAN PRAWN CURRY (SF) £14.00

PRAWNS COOKED IN THE SIGNATURE KONKAN STYLE WITH A RICH CREAMY COCONUT BASED SAUCE

LAMB ROGAN JOSH (D) £ 11.00

SLOW COOKED PIECES OF LAMB THAT FALL OF THE BONE COOKED IN A SMOOTH AND MILD FLAVOURED SAUCE

LAMB KOLHAPURI (S) £ 11.00

LAMB PIECES SLOW COOKED IN A SPICY RICH KOLHAPURI MASALA

STAFF LAMB CURRY (ON THE BONE) £ 10.50

CHUNKY PIECES OF LAMB ON THE BONE COOKED IN HOME STYLE

LAMB PALAK (D) £ 11.00

SOFT PIECES OF LAMB COOKED IN SOFT BUTTERED ONION & GARLIC FLAVOURED CREAMY SPINACH

BUTTER CHICKEN (D)(N) £ 10.00

MARINATED CHICKEN ON THE BONE COOKED IN A CLAY OVEN AND BRAISED IN RICH MAKHANI SAUCE

CHICKEN TIKKA MASALA (D)(N) £ 10.00

MARINATED BONELESS CHICKEN COOKED IN A CLAY OVEN AND BRAISED IN RICH MAKHANI SAUCE. THE NATION'S FAVOURITE!

CHICKEN MALVANI £ 10.00

SPECIALITY OF MALVAN REGION, PREPARED WITH SAUTEED ONION, GINGER GARLIC AND WHOLE SPICES WITH COCONUT

STAFF CHICKEN CURRY (ON THE BONE) £ 9.50

CHICKEN ON THE BONE COOKED IN HOME STYLE

MURGH PALAK (D) £ 10.00

SOFT PIECES OF CHICKEN COOKED IN SOFT BUTTERED ONION & GARLIC FLAVOURED CREAMY SPINACH

RICE

PLAIN RICE £ 3.00

PULAO RICE £ 3.50

TAWA PULAO (D) £ 6.00

CHICKEN SAUSAGE TAWA PULAO (D) £ 8.50

PRAWN TAWA PULAO (D)(SF) £ 15.00

BIRYANI

CHICKEN BIRYANI (D) £ 12.00

LAMB BIRYANI (D) £ 13.50

SIDES

EXTRA DIPS £1.00

YOGHURT £1.50

RAITA £2.50

RED ONION SALAD £1.50

MIX SALAD £2.50

BOONDI RAITA £3.00

BREAD

PLAIN NAAN (G) £ 2.50

GARLIC NAAN (G)(D)(CV) £ 3.00

RUMALI ROTI (G) £ 4.50

CHILLI & GARLIC NAAN (G)(D)(CV) £ 4.00

CHEESE NAAN (G)(D) £ 3.50

KHEEMA NAAN (G)(D)(CV) £ 5.00

TANDOORI ROTI (G) £ 2.50

LACHHA PARATHA (G)(D) £ 3.50

PESHAWARI NAAN (G)(D)(N) £ 4.00

INDO CHINESE

SCHEZWAN VEG HAKKA NOODLES (G)(S)(C)(SO) £7.00

SCHEZWAN CHICKEN HAKKA NOODLES (G)(S)(C)(SO) £8.00

SCHEZWAN PRAWN HAKKA NOODLES (G)(S)(C)(SO) £10.00

SCHEZWAN VEG FRIED RICE (G)(S)(C)(SO) £7.00

SCHEZWAN CHICKEN FRIED RICE (G)(S)(C)(SO) £8.00

SCHEZWAN PRAWN FRIED RICE (G)(S)(C)(SO) £10.00

DESSERT

GULAB JAMUN (G)(D)(N) £3.00

GULAB JAMUN WITH ICE CREAM (G)(D)(N) £4.00

RASMALAI (G)(D)(N) £4.00

KULFI (PISTACHIO/ MALAI/ MANGO) (G)(D)(N) £3.50

NOTES & LINKS

V – VEGAN

D – DAIRY

G – GLUTEN

N – NUTS

CV - CAN BE VEGAN

S - SESAME

SF – SEAFOOD

SO – SOYA

C- CELERY

The above notification against the dishes indicate that the dishes contain the traces of above mentioned allergens. Please let your server know if you have any allergies. Please be aware that although some dishes do not contain certain allergens, they are prepared in a kitchen which handles allergens such as dairy, gluten and nuts.

 @mumbaitiffinroom

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Delivery Partners :



 01618818111

 <http://www.mumbaitiffinroom.co.uk/>

406 BARLOW MOOR RD, CHORLTON-CUM-HARDY,
MANCHESTER M21 8AD

MUMBAI TIFFIN ROOM



MTR

FOOD MENU



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APPETISERS

MIXED PAPADAM BASKET ^(G) £ 2.50

ASSORTED CRISPS MADE OF BLACK BEAN FLOUR, RICE, SOYA,TAPIOCA AND POTATO

CHUTNEY TRAY ^{(D)(G)} £ 2.00

SPICED ONION, MINT YOGHURT, MANGO CHUTNEY, MINT & CORIANDER CHUTNEY

MASALA PAPAD ^{(D)(G)} £ 3.00

DEEP FRIED PAPAD TOPPED WITH CHOPPED ONION, TOMATO, NYLON SEV AND CORIANDER, SERVED WITH GREEN CHUTNEY

VEG STARTERS HOUSE SPECIAL

KANDA BHAJJI £ 5.00

BRITAIN'S FAVOURITE STARTER ALSO KNOWN AS ONION BHAJJI, MADE FROM THINLY SLICED ONION, GRAM FLOUR AND SERVED WITH MINT AND CORIANDER CHUTNEY

CUT MIRCHI BHAJJI £ 5.00

STUFFED GREEN CHILLIES DIPPED IN GRAM FLOUR BATTER, DEEP FRIED AND SERVED WITH GREEN CHUTNEY

SAMOSA ^(G) £ 5.00

FILO PASTRY STUFFED WITH POTATOES, PEAS, SPICES, CORIANDER AND CHILLI

ALOO TIKKI ^(G) £ 5.00

FAVOURITE PUNJABI SNACK MADE OUT OF MASHED POTATO AND SPICES, SERVED GARNISHED WITH SWEET YOGHURT, TAMARIND AND MINT CORIANDER CHUTNEY, SEV AND POMEGRANATE SEEDS

OKRA FRIES ^(G) £ 5.00

FRESH OKRA CUT INTO STRIPS AND SEASONED WITH SPICES, LIME JUICE, GINGER GARLIC PASTE, COATED IN GRAM FLOUR AND DEEP FRIED UNTIL CRISPY

VADA PAV ^{(G)(D)(CV)} £ 3.00

COMING ALL THE WAY FROM THE HEART OF MUMBAI, VADA PAV IS A SPICY DEEP FRIED POTATO FILLING STUFFED IN A PAV, SERVED WITH HOMEMADE GARLIC CHUTNEYS AND SALTED FRIED CHILLI

PAV BHAJI ^{(G)(D)(CV)} £ 6.00

A STREET FOOD LOVED BY MUMBAIKARS, PAV BHAJI IS MASHED MIXED VEGETABLES IN A SPICY ONION TOMATO MIXTURE SERVED WITH PAV AND WHOLESOME BUTTER

CHAAT

SPDP ^{(G)(D)(CV)} £ 4.00

HOLLOW PURI SHELLS FILLED WITH A POTATO AND PEAS MIXTURE ALONG WITH SWEET YOGHURT, MINT AND CORIANDER CHUTNEY, TAMARIND CHUTNEY, CRUNCHY SEV AND FRESH POMEGRANATE

PANI PURI ^(G) £ 4.00

MUMBAI'S MOST POPULAR STREET FOOD, PURIS FILLED WITH TANGY POTATO AND PEAS MIXTURE AND SERVED WITH SPICY TANGY WATER AND SWEET TAMARIND WATER

RAGDA PATTICE ^{(G)(D)(CV)} £ 4.00

STUFFED POTATO CAKES TOPPED WITH A TANGY POTATO AND WHITE PEAS MIXTURE KNOWN AS RAGDA WITH SWEET YOGHURT, MINT CORIANDER CHUTNEY AND TAMARIND CHUTNEY

SAMOSA CHAAT ^{(G)(D)(CV)} £ 4.00

DECONSTRUCTED SAMOSAS SERVED WITH SWEET YOGHURT, TAMARIND, MINT CHUTNEY AND GARNISHED WITH CHOPPED ONION, CORIANDER, SEV AND FRESH POMEGRANATE

PAPDI CHAAT ^{(G)(D)(CV)} £ 4.00

CRISPY DISKS TOPPED WITH RAGDA, MINT AND CORIANDER CHUTNEY, TAMARIND CHUTNEY AND GARNISHED WITH CRUNCHY SEV AND FRESH POMEGRANATE

BHEL ^{(G)(D)(CV)(N)} £ 4.00

PUFFED RICE MIXED WITH FRESH ONION, TOMATO, MASALA PEANUTS, GRAM FLOUR SEV AND BOMBAY MIX, TOPPED WITH SWEET AND SPICY CHUTNEY

CHARCOAL PIT

MTR PANEER TIKKA ^(D) £ 7.00

CUBES OF COTTAGE CHEESE, BELL PEPPERS AND ONION MARINATED IN YOGHURT, SPICES, GINGER GARLIC PASTE AND COOKED IN A CLAY OVEN

TOFU TIKKA ^(V) £ 7.00

CUBES OF TOFU, BELL PEPPERS, ONION AND MARINATED IN SPICES, GINGER GARLIC PASTE AND COOKED IN A CLAY OVEN

TANDOORI BROCCOLI ^(V) £ 6.00

BROCCOLI FLORETS MARINATED IN SPICES, GINGER GARLIC PASTE AND COOKED IN A CLAY OVEN

MUSHROOM TIKKA ^(V) £ 5.50

CHUNKY MUSHROOM MARINATED IN SPICES, GINGER GARLIC PASTE AND COOKED IN A CLAY OVEN

INDO CHINESE

CHILLI PANEER ^{(G)(D)(C)(S)(SO)} £ 6.00

CUBES OF COTTAGE CHEESE SEASONED WITH SPICES, DEEP FRIED AND COATED IN FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

CHILLI TOFU ^{(V)(C)(S)(SO)} £ 6.00

SEASONED CUBES OF TOFU DEEP FRIED AND COATED IN FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

GOBI MANCHURIAN ^{(G)(C)(S)(SO)} £ 6.00

CRISPY CAULIFLOWER FLORETS COATED IN HOMEMADE SPICY INDO CHINESE MANCHURIAN SAUCE

CHILLI SOYA ^{(G)(C)(S)(SO)} £ 6.00

CRISPY CHUNKS OF SOYA COATED IN FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

CHILLI FRIES ^{(G)(C)(S)(SO)} £ 3.50

CRISPY FRIES COATED IN A FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

CHILLI SWEET POTATO FRIES ^{(G)(C)(S)(SO)} £ 4.00

CRISPY SWEET POTATO FRIES COATED IN A FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

SOUTH INDIAN

DOSA ^(V) £ 6.00

THIN RICE & LENTIL SAVOURY PANCAKE ACCOMPANIED WITH SAMBAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

MASALA DOSA ^(V) £ 6.50

THIN RICE & LENTIL SAVOURY PANCAKE FILLED WITH POTATOES AND ONION MASALA ACCOMPANIED WITH SAMBAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

MYSORE MASALA DOSA ^(V) £ 7.00

THIN RICE & LENTIL SAVOURY PANCAKE LACED WITH MYSORE CHUTNEY FILLED WITH POTATOES AND ONION MASALA ACCOMPANIED WITH SAMBAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

UTTAPAM ^(V) £ 7.50

THICK SAVOURY PANCAKE MADE FROM LENTILS AND RICE, TOPPED WITH ONION, TOMATOES, CORIANDER AND CHILLIES, ACCOMPANIED WITH SAMBAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

IDLI ^{(D)(V)} £ 5.00

STEAMED SAVOURY RICE AND LENTIL DUMPLINGS ACCOMPANIED WITH SAMBAR, COCONUT CHUTNEY AND TOMATO CHUTNEY

GUN POWDER IDLI ^(D) £ 6.50

CHUNKS OF IDLI COATED IN HOMEMADE SPICY GUNPOWDER SERVED WITH COCONUT CHUTNEY AND SAMBAR

MEDU VADA ^(V) £ 7.00

MEDU WADA IS A DOUGHNUT SHAPE SNACK WHICH IS CRISPY FROM OUTSIDE AND SOFT FROM INSIDE SERVED WITH HOMEMADE COCONUT CHUTNEY, SAMBAR AND TOMATO CHUTNEY

NON VEG STARTERS HOUSE SPECIAL

FISH AMRITSARI ^{(SF)(G)} £ 7.00

FISH FILLET MARINATED AND COATED IN SPICED GRAM FLOUR BATTER AND DEEP FRIED SERVED WITH MINT AND CORIANDER CHUTNEY

CRISPY MAKLI ^{(SF)(G)} £ 7.00

SQUID, FRIED AND COATED IN A SPICY RUB

BANGDA TAVA FRY ^{(SF)(G)} £ 9.00

WHOLE MACKEREL FISH ON THE BONE MARINATED IN SPICES AND PAN ROASTED, SERVED WITH A MINT & CORIANDER CHUTNEY

CHARCOAL PIT

CHICKEN TIKKA ^(D) £ 7.00

CHUNKS OF CHICKEN MARINATED IN YOGHURT, SPICES, GINGER GARLIC PASTE, CHARGRILLED IN CLAY OVEN

TRIO OF CHICKEN ^(D) £ 8.00

CHUNKS OF CHICKEN MARINATED IN YOGHURT, SPICES, GINGER AND GARLIC CHARGRILLED IN CLAY OVEN

MUGLAI LAMB SHEEKH £ 7.00

MIXTURE OF MINCED LAMB, SPICES AND FRESH HERBS PUT TOGETHER ON SKEWERS AND COOKED IN A CLAY OVEN

CHICKEN WINGLET £ 6.00

WINGLET MARINATED IN A HOMEMADE SPICE RUB WITH FRESH HERBS, COOKED IN A CLAY OVEN

MTR LAMB CHOPS ^(D) £ 10.50

CHOPS MARINATED IN FRESH HERBS, A SPICY RUB AND COOKED IN A CLAY OVEN

HALF TANDOORI CHICKEN ^(D) £ 10.00

HALF CHICKEN MARINATED IN YOGHURT, SPICES, GINGER GARLIC, CHARGRILLED TO PERFECTION IN A CLAY OVEN

FULL TANDOORI CHICKEN ^(D) £ 18.00

FULL CHICKEN MARINATED IN YOGHURT, SPICES, GINGER GARLIC PASTE CHAR GRILLED TO PERFECTION IN A CLAY OVEN

SALMON TIKKA ^{(D)(SF)} £ 9.00

PIECES OF SALMON MARINATED IN YOGHURT, SPICES, GINGER GARLIC AND CHARGRILLED IN A CLAY OVEN

SAMUDRI RATAN ^{(D)(SF)} £ 10.00

CHARGRILLED IN A CLAY OVER, THESE PRAWNS ARE MARINATED IN YOGHURT, SPICES AND GINGER GARLIC PASTE

HARYALI TIKKA ^(D) £ 7.00

CHARGRILLED IN A CLAY OVEN TO FINISH OFF, THESE CHUNKS OF CHICKEN ARE COATED IN HOMEMADE GREEN MASALA AND MARINATED IN YOGHURT, SPICES AND GINGER GARLIC PASTE

MALAI TIKKA ^(D) £ 7.00

CHUNKS OF CHICKEN MARINATED IN CREAM, YOGHURT, SPICES, GINGER AND GARLIC AND FINISHED OFF BY CHARGRILLING IN A CLAY OVEN

SHARING PLATTER

MTR MIX GRILL PLATTER ^(D) £ 17.00

AN ASSORTMENT OF CHICKEN TIKKA, LAMB SEEKH, LAMB CHOPS, MALAI TIKKA, HARYALI TIKKA AND PRAWNS IN A PLATTER

MTR SEAFOOD PLATTER ^{(D)(SF)} £ 19.00

A MIX OF FISH AMRITSARI, MAKLI MASALA, TANDOORI PRAWNS AND SALMON TIKKA

INDO CHINESE

CHILLI CHICKEN ^{(G)(S)(C)(SO)} £ 7.00

CRISPY CHICKEN TOSSED WITH PEPPERS, ONION AND A HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

CHICKEN LOLLIPOP ^{(G)(S)(C)(SO)} £ 7.00

CRISPY LOLLIPOP CHICKEN SERVED WITH SPICY INDO CHINESE CHILLI SAUCE

SCHEZWAN MAKLI ^{(G)(S)(C)(SO)(SF)} £ 8.00

CRISPY CALAMARI COATED IN FRESH HOMEMADE SPICY INDO CHINESE CHILLI SAUCE

VEG MAINS

VEG KOLHAPURI ^{(SF)(G)(S)(V)} £ 7.00

MIX VEGETABLES IN A SPICY AND AUTHENTIC KOLHAPURI SAUCE

MUSHROOM DO PYAZA ^(V) £ 7.00

MUSHROOM DO PYAZA IS A FLAVOURSOME, DISH FEATURING MUSHROOMS COOKED WITH LIGHTLY CARAMELIZED ONIONS, TOMATOES AND HOME MADE SPICES

KADAI PANEER ^(D) £ 8.00

COTTAGE CHEESE COOKED IN AN ONION AND TOMATO MASALA WITH CRUSHED CORIANDER SEEDS, RED CHILLIES AND TOSSED WITH MIXED PEPPERS

PALAK PANEER ^(D) £ 8.00

SOFT PIECES OF COTTAGE CHEESE COOKED IN GARLIC FLAVOURED CREAMY SPINACH

MUTTER PANEER ^(D) £ 8.00

SUCCULENT PIECES OF COTTAGE CHEESE AND GREEN PEAS COOKED IN TOMATO SAUCE

PANEER BHURJI ^(D) £ 8.00

CRUMBLLED COTTAGE CHEESE COOKED WITH PEPPERS, SPICES, ONION AND TOMATO