

# Tiffin

by Sunil



## MENU

MONDAY - SATURDAY  
4:30PM - 10:30PM

SUNDAY  
2:00PM - 9:00PM

TUESDAY CLOSED

WE ALSO DELIVER TO YOUR DOORSTEP



Call your order at:

01 2876525 or 01 2876924

## STARTERS - TANDOOR, FRYER & TAWA

ALL KEBABS ARE SERVED WITH PICKLE ONION & MINT CHUTNEY

- POPPADUMS** | 1 WHEAT, 11 €4.20  
With Chef Sunil's homemade **mango**, dill chutney & mixed pickle.
- TIFFIN SPECIAL SALAD** | 9 WALNUTS, V €6.00  
**Beetroot, pear**, baby **spinach** leaves, sun blush **tomatoes & walnuts** with curry leaf & cumin dressing.
- 3 ONION & KALE BHAJJI** | V €8.00  
Crispy **kale & onion** fritters dusted with gram flour, crushed coriander, cumin & carom seeds, spiced mango chutney.
- ALOO TIKKI** | 8 €9.50  
Gwalior's famous crispy **potato** cakes with yoghurt & selection of chutnies.
- GUPTAJI'S VEGETABLE SAMOSA** | 1 WHEAT, V €9.00  
Leena's school time favourite crispy pastry parcels stuffed with **potatoes & green peas**, served with tamarind chutney.
- TANDOORI PANEER TIKKA** | 8, 11 €10.00  
Grilled **Cottage cheese**, peppers & onions marinated in yoghurt & pickling spices.
- PRAWN & CALAMARI PAKORA** | 2 €12.50  
Crispy **tiger prawns & squid** fritters with carom seeds, coriander in spiced batter served with basil & tomato chutney.
- PUNJABI CHICKEN TIKKA** | 8 €11.50  
**Chicken** supremes in a Amritsari chilly, Kastoori methi & yoghurt marinade, cooked in tandoor.
- VENISON SAMOSA** | 1 WHEAT €10.50  
Tiffin special **venison** minced samosa infused with juniper berries served with wild berry chutney.
- CRISPY CHICKEN WINGS** | 12 €10.50  
Crispy fried **chicken wings** marinated overnight in Kashmiri chilli, black pepper & garam masala. Sesame & coconut chutney.
- LAMB SHEESH KEBAB** | 8 €12.75  
Hand pounded spiced **lamb mince** skewered kebab with cumin, mint & clove.
- TASTY KEBAB BOX** | 1 WHEAT, 2, 8 €15.50  
Selection of kebabs from tandoor consist of **chicken** tikka, **seekh kebab**, samosa & **prawn**.
- VEGETARIAN MIX STARTER BOX** | 1 WHEAT, 8 €14.00  
Assortement of Tandoori **paneer** tikka, veg **samosa, kale** fritters.

## MAINS FROM SUNIL'S KITCHEN

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### MANOR FARM POULTRY

- TANDOORI HALF ROAST CHICKEN | 8** €17.00  
Irish **chicken**, on the bone, rubbed in kashmiri chilli, Ginger and garam masala charred in tandoor. Served with brown Rice & yellow lentils, perfect for healthy diet.
- HIGHWAY CHICKEN CURRY** €16.50  
Home style **chicken** curry (thigh on the bone) cooked with onions, whole spices, vin tomatoes, potato cubes & fresh coriander.
- FARMER'S BUTTER CHICKEN | 8** €16.50  
A traditional Punjabi dish - **chicken** tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.
- CHICKEN TIKKA MASALA | 8** €16.95  
Old Delhi style **chicken** tikka cubes simmered in velvety tomato sauce finish with cream & green cardamom.
- CHICKEN JHALFREZI | 8** €16.25  
**Chicken** tikka supreme tossed peppers, onions & fresh coriander finished with onion tomato masala carom seeds.
- ZAFRANI CHICKEN KORMA | 8, 9 ALMOND CASHEW** €16.50  
Diced **chicken** slowly cooked in a rich caramelised onion & cashew sauce, enhanced with saffron, cardamom & lotus seeds.
- CHICKEN SAAG | 8, 11** €15.75  
**Chicken** morsels cooked with tempered five greens & spinach finished with smoked whole red chilly & ginger.

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### FROM THE IRISH SEA SHORES

- PRAWN MANGO CURRY | 4, 11** €16.50  
**Tiger prawns** simmered in mango, coconut & turmeric sauce Tempered with mustard seeds & curry leaf.
- GOAN FISH CURRY | 4** €16.99  
My all time favourite goan coastal curry - crispy **seabass** with cinnamon, cardamom & shallots infused with coconut milk & turmeric.
- LIMBU JHINGA CURRY | 2** €16.50  
A flavourful north indian **prawn** curry with a blend of sun dried red chillies, coriander, cumin & dried coconut, finished with pickled lime, onion & tomato paste.
- TIGER PRAWNS | 2** €15.75  
Steamed **Tiger Prawns** with ginger & broccoli served brown rice, turmeric & coconut curry.

## IRISH COUNTRY MEATS

**MUMBAI'S KEEMA PAO** | 1 WHEAT, 8 €17.50

Larry Flynn's hand pounded **lamb**, slow braised with clarified butter, onions, kalpasi, lotus seeds & chef Sunil's special spice mix served with maska pao (milk bread).

**SAAG GOSHT** | 8, 11 €15.99

Slow cooked spring **lamb** cooked with cooked with fresh spinach leaves, toasted garlic, cream and aromatic fenugreek.

**RAILWAY LAMB CURRY** €16.25

**Lamb** cooked with potatoes, onion, whole spices & Kashmiri chilli paste served with tomatoes & coriander.

**BADAMI LAMB KORMA** | 8, 9 ALMOND CASHEW €16.50

Wicklow **lamb** diced slowly cooked in traditional korma with caramelised onions, almond & yoghurt finished with saffron & screw pine water (kewra).

**LAMB CHETTINAD (REAL MADRAS)** | 11 €16.25

Irish country **lamb** diced cooked in southern spices, tomato, onion & coconut sauce tempered with curry leaves & black pepper.

## OLD VEGETABLE MARKET

**PANEER TIKKA MASALA** | 8 €15.99

**Cottage cheese** in old Delhi style velvety tomato sauce finished with musky fenugreek.

**SAAG PANEER** | 8, 11 €15.99

**Cottage cheese** simmered in five greens & spinach puree finished with raw mango powder & ginger.

**THALI "PERFECT MEAL"** | 8, 10 (AVAILABLE ONLY SUN-THU) €18.50

Combination of **cottage cheese**, vegetables, lentil, potato dishes are served with rice, naan & pickle.

**DAL MAKHANI** | 8 €15.99

6hrs slow cooked **black lentil** with ginger, vin tomato puree & deggi chilly paste finished with cream & musky fenugreek.

**SAAG ALOO** | 8, 11 €14.50

All time favourite new **potatoes** cooked in tempered spinach puree, raw mango powder & smoked chilly

**NATHURAM'S CHOLEY BHATURE** | 1, 8, 11 €17.50

Delhi special **chickpea** curry simmered in dry pomegranate, ginger & Buknu masala, puffed fried bread with pickle onion.

1	Gluten-Wheat	5	Peanuts	9	Nuts	13	Sulphites
2	Crustaceans	6	Soybeans	10	Celery	14	Molluscs
3	Eggs	7	Lupins	11	Mustard	V	Vegan
4	Fish	8	Dairy	12	Sesame Seeds		

## BIRYANI CORNER

ALL OUR BIRYANI'S ARE SERVED WITH BIRYANI SAUCE & RAITA

Biryani is the quintessential celebratory dish in India & an aromatic delicacy with rice and meat cooked as a sublime one-dish meal. Biryani is a signature dish in some of the famous streets of India.

**LUCKHNOWI LAMB BIRYANI** | 8 €16.99

Wicklow **lamb** diced slowly cooked traditional korma with caramelised onions, almond & yoghurt finished with saffron & cardamom.

**PICKLE BUTTER CHICKEN BIRYANI** | 8 €17.99

Perfumed basmati rice cooked with Tandoori **chicken** tikka, caramelized onion, cardamom & mint finished with rose extract & butter masala.

**VEGETABLE BIRYANI** | 8 €15.99

Garden fresh **vegetables** cooked with perfumed basmati rice, ginger, green chilli & fried onions.

## STREET SIGNATURE DISHES

**DURBAN BUNNY CHAW** | 1 WHEAT, 8 €15.25

Bunny Chow is a unique South African street food made of spicy **chicken** curry served in a hollowed loaf of bread.

**INDO CHINESE CHILLI CHICKEN** €16.00

Our take on Chinese origin chilli **chicken** with Indian Fusion from the streets of China Town in Calcutta.

## KIDS FAVOURITES

Tiffin is delighted to cater for our juniors here are some choices.

All listed dishes for kids are served with rice or naan | 1 WHEAT, 8

**CHICKEN KORMA FOR KIDDOS** | 1 WHEAT, 8, 9 €15.00

**PRAWNS WITH TIKKA MASALA SAUCE** | 1 WHEAT, 2, 8 €16.00

**BUTTER CHICKEN FOR KIDDOS** | 1 WHEAT, 8 €15.00

**COTTAGE CHEESE BUTTER MASALA** | 1 WHEAT, 8 €14.00

## SET DINNERS

**TIFFIN TAJ MAHAL €55.00**

*Starters:*

Samosa (3 Pcs)  
Seekh kebab (3 Pcs)

*Main courses:*

Butter Chicken  
Lamb Kadhai  
Sindhi Aloo

Basmati Rice  
Pulao  
Plain Naan  
Garlic Naan

Check for the allergens in the main menu

## VEGETARIAN & VEGAN

**VEGETABLE KORMA | 9 CASHEW** €14.50

Garden fresh vegetables simmered in caramalised onion cashew nut & cardamom flavoured coconut korma sauce.

**CHICKPEA CURRY** €14.50

White chickpea curry with sun-dried mango, red onions & pomegranate Powder finished with wine tomatoes & fresh coriander.

**BANGALI BABU AUBERGINE CURRY** €13.75

Aubergine & potato cooked with onion, tomato sauce finished with coconut & turmeric.

**SUBZ MILONI | 9 CASHENUTS** €14.50

Garden vegetables tossed with royal cumin ,ginger,raisins, cashew nuts fresh basil & vin tomatoes.

**GUNPOWDER SPICED POTATO | 11** €12.50

Crispy diced potatoes with Whole red chilly & tossed with dry spices finished with FRESH coriander

**KASHMIRI VEGETABLE CURRY** €13.50

Seasonal vegetables cooked in fennel, dry ginger & coriander flavoured onion & tomato curry. .

**YELLOW DAL** €12.50

Yellow lentils tempered with cumin, whole red chilli & onions finished with coriander.

**RAJASTHANI OKRA** €11.25

Okra dices cooked with smoked chilli, raw mango powder, tomatoes & fresh ginger.

**ALOO GOBHI** €12.50

Potato & cauliflower florets tempered with cumin, turmeric & ginger

**HONEY CHILLY POTATOES | 10, 12** €11.99

Crispy fried potato tossed with peppers, toasted sesame, honey & tomato sauce, tempered with smoked red chilly.

## EXTRAS (ALL MEDIUM SIZE)

**CHICKPEA CURRY** €7.99

**GUNPOWDER SPICED POTATO | 11** €7.00

**YELLOW DAL** €7.99

**ALOO GOBHI** €7.99

## BREADS

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PLAIN NAAN   1 WHEAT, 8	€3.00
GARLIC CORIANDER & ONION NAAN   1 WHEAT, 8	€3.75
MASALA CHEESE & CHILLY NAAN   1 WHEAT, 8	€3.99
GARLIC NAAN   1 WHEAT, 8	€3.75
GARLIC & CHILLI NAAN   1 WHEAT, 8	€3.75
LAMB KEEMA NAAN   1 WHEAT, 8	€4.50
PESHAWARI NAAN   1 WHEAT, 8, 9	€4.50
VEGAN ROTI (MULTI GRAIN WHOLE WHEAT BREAD)   1 WHEAT	€2.40
FRENCH FRIES (CHIPS)	€4.50

## RICE

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We use the best quality aged basmati rice for all our rice preparations

AGED BASMATI RICE	€3.10
PULAO RICE (WITH FRIED ONIONS AND CUMIN)   8	€3.60
BROWN BASMATI RICE	€3.70

## SALADS / PICKLES / CHUTNEYS / RAITA

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All our pickles & chutneys are home made

RUBY PICKLED ONIONS	€2.50
MANGO PICKLE   11	€1.50
MANGO & DILL CHUTNEY	€1.50
CUCUMBER & AVOCADO RAITA   8	€4.00
DIPS Tamarind, Mint Yoghurt, Mango	€1.00
JACOBS SHRIMP PICKLE   11, 2	€4.00

## DRINKS

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WATER (AQUA PANNA, SAN PELLEGRINO)	€2.25
MANGO LASSI   8	€4.25
MINERALS (COKE, DIET COKE, SPRITE)	€2.00

## DESSERT

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GULAB JAMUN   1, 8, 9	€8.50
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Indian milk donuts fried in clarified butter & soaked in saffron infused sugar syrup.

*We use mustard oil, desi ghee, vegetable oil, coconut oil. All our lamb & chicken is Halal Certified from Irish Country Meats and traceable. Some of our dishes may contain or have been in contact with nuts. Fish may contain small bones. We work closely with our supplier to keep traceability and seasonality and we import some of our spices directly from approved growers across India.*



order online at [tiffin.ie](https://tiffin.ie)  
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Charlsland, Greystones, Co. Wicklow  
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Spices, Homemade Chutneys,  
Pickles and Sauces to take home  
available at our shop...

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