

Tiffin

by Sunil



MENU

SUNDAY TO THURSDAY
4:00PM – 10:00PM

FRIDAY AND SATURDAY
4:00PM – 10:30PM

CLOSED TUESDAY



Call your order at:

01 2876525 or 01 2876924

STARTERS

- POPPADUMS** 🌱 (VEGAN) €3.00
With Chef Sunil's homemade mango, dill chutney & mix pickle.
- ACHARI PANEER SHASHLIK** 🍷 🍷 €8.00
Tandoori Cottage cheese, onion & peppers marinated in Indian pickle spices yoghurt, mustard oil & nigella seeds.
- TIFFIN SPECIAL SALAD** 🍷 (VEGAN) €5.50
Beetroot, pear, baby spinach leaves, sun blush tomatoes & walnuts with curry leaf & cumin dressing.
- GUPTAJI'S SAMOSA** 🌱 (VEGAN) €6.50
Leena's school time favourite crispy pastry parcels stuffed with potatoes & green peas, date & tamarind chutney.
- GWALIOR KI SUBZ BHAJJI** (VEGAN) €6.75
Crispy fritters of kale , spinach , potatoes & onions served with spiced mango chutney
- KARWARI JHINGA** 🍷 🍷 🍷 🍷 €8.25
Tiger prawns spiced with nigella seeds, kashmiri chilly & corn flour. Pickled cucumber, garlic & dill yoghurt relish.
- PUNJABI CHICKEN TIKKA** 🍷 €8.50
Chicken supremes steeped in ginger, Kashmiri chilly & yoghurt marinade charred in tandoor served with mint yoghurt.
- VENISON SAMOSA (2 PIECES)** 🌱 €8.75
Tiffin special venison minced samosa infused with juniper berries served with wild berry chutney.
- NAWABI SEEKH KEBAB** 🍷 €9.00
All time favourite hand pounded lamb mince skewered kebab charred in tandoor, mint yoghurt .
- MIZO PORK FRY** 🌱 🍷 €8.25
Crispy fried strips of pork fillets tossed with Mizo chilly and coriander & ginger sauce.
- TASTY TANDOORI KEBAB BOX** 🍷 🍷 €13.50
Selection of kebabs from tandoor consist of chicken tikka, seekh kebab, samosa, crispy prawns & dips.

MAINS

PLEASE ASK OUR STAFF FOR DAILY SPECIAL

POULTRY

TANDOORI CHICKEN €14.50

Manor farm chicken, **on the bone**, rubbed in kashmiri chilly, ginger and garam masala charred in tandoor. Served with brown rice & yellow lentils, perfect for healthy diet. **Also available off the bone**

JAIPURI HUNTERS CHICKEN CURRY €13.25

Rajasthani traditional dish - Chicken (**B/L Thigh**) in hand pounded caromseeds, fennel, black pepper & round chilly slowly cooked with onion, turmeric & yoghurt curry.

FARMER'S BUTTER CHICKEN €14.25

A traditional Punjabi dish - chicken tikka cooked with onion & tomato sauce finished with musky fenugreek, cream & honey.

CHICKEN SAAG €13.00

Chicken morsels cooked with tempered five greens & spinach puree finished with raw mango powder & ginger.

CHILLY CHICKEN DILLI WALA €13.25

Delhi street special Crispy fried chicken morsels tossed with garlic, pepper & smoked chilly in onion, tomato Masala & scallions.

NIZAMI CHICKEN QURMA €14.00

Chicken morsels simmered in almond, saffron & onion Qurma finished with nutmeg & saffron.

FROM THE IRISH SEA SHORES

MALABAR PRAWN €13.50

Tiger prawns with sautéed onions, chilli, mustard seeds & turmeric finished with coconut milk & lime.

MANGO FISH CURRY €14.00

Kerala special - Sea bass fish cooked with shallots, ginger, turmeric & coconut sauce finished with fresh mango, curry leaf & mustard.

GOAN SEAFOOD CURRY €14.25

My All time favourite goan coastal curry simmered with fish & shellfish in aromatic cinnamon, green cardamom & coconut vinegar.

PRAWN METHI MASALA €14.25

Tiger prawns simmered in velvety tomato curry finished with fenugreek, ginger & lime.

COUNTRY MEATS















- BHUNA ADARAKI GOSHT** 🍄 €13.25
Wicklow lamb braised with whole spices, caramelized onion, garlic & vine tomatoes, finished with fresh ginger & black pepper.
- RAILWAY LAMB CURRY** €13.50
Old fashioned lamb curry cooked with potatoes, onion & fresh coriander.
- LAMB CHETTINAD** 🍛 (REAL MADRAS) €13.75
Irish country lamb diced cooked in southern spices, tomato, onion & coconut sauce tempered with curry leaves.
- LAMB SAAG** 🍛 🌿 €13.50
Wicklow lamb cooked with tempered spinach puree, purple garlic & fennel.
- LAMB VINDALOO** €13.50
Wicklow Lamb with vindaloo masala sauce (made in house).

BIRYANIS

All biryanis are served with house special raita & pickle







- DUM BIRYANI** 🌿 €14.75
Perfumed basmati rice cooked with lamb/chicken morsels, caramelized onion, cardamom & mint finished with rose extract & saffron .
- BHOPALI PRAWN BIRYANI** 🌿 🌟 €15.00
Tiger prawns are cooked with perfumed basmati rice, ginger, green chilly & fried onions
- KASHMIRI SUBZ BIRYANI** 🌿 🍷 €12.50
Perfumed aged rice cooked with vegetables, fried onions, raisins & kashmiri spices.

ALLERGENS



 Crustacean	 Sesame	 Nuts	 Gluten	 Egg	 Fish	 Shellfish
 Mustard	 Celery	 Peanuts	 Milk	 Sulphite	 Soya	 Lupins

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.

WICKLOW GARDENS














- BENARSI KOFTA CURRY**    (CASHEW NUTS) €12.50
Mix vegetable dumplings served velvety tomato & cashew nut sauce finished with screwpine & cardamom.
- PANEER SAAG**  €12.00
Cottage cheese simmered in tempered spinach & fresh herbs puree finished with royal cumin & raw mango powder.
- PANEER MAKHAN MASALA**  €12.00
Cottage cheese simmered in velvety tomato, musky fenugreek sauce finished with touch of cream & honey.
- BOMBAY MASALA ALOO**  €9.50
Crispy diced potatoes tempered with cumin, garlic, tamarind & chilly finished with fresh coriander and ginger.
- THALI - "PERFECT MEAL"** (AVAILABLE ONLY SUNDAY TO THURSDAY) €18.05
A combination of cottage cheese, vegetables, lentil, potato dishes are served with rice, naan & pickle.

VEGAN FRIENDS

- HYDERABADI VEGETABLE KORMA** (VEGAN) €11.50
Garden fresh vegetables simmered in caramelised onion cashew nut & cardamom flavoured coconut korma sauce.
- ACHARI ALOO BAINGAN**  (VEGAN) €10.50
Aubergine & potato cooked with onion, tomato & turmeric flavoured curry Infused with Indian pickling spices.
- KASHMIRI VEGETABLE CURRY**  (VEGAN) €10.00
Garden fresh vegetables simmered in turmeric, onion & tomato curry.
- TADKA DAL MURADABADI (LARGE)** (VEGAN) €9.00
Yellow lentils tempered with tomatoes & muradabadi masala.
- CHICKPEA & POTATO CURRY** (VEGAN) €10.50
Delhi style chickpeas & Potato simmered in red onion, ginger & raw mango finished with fresh coriander.
- RAJASTHANI OKRA (LARGE)** (VEGAN) €8.50
Okra dices cooked with smoked chilly, raw mango powder, tomatoes & fresh ginger.
- ALOO GOBHI (SMALL)** (VEGAN) €5.95
Potato & cauliflower florets tempered with cumin, turmeric & ginger.


All time favourites Jhalfrezi, Kadhai, Tikka Masala, Vindaloo are always available on request.

BREADS

PLAIN NAAN   	€2.50
GARLIC CORIANDER & ONION NAAN   	€3.25
PURE GARLIC NAAN   	€3.25
PESHAWARI NAAN   	€3.90
VEGAN ROTI (MULTI GRAIN WHOLE WHEAT BREAD) 	€2.50
RUSTIC FRENCH FRIES	€3.00




RICE

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


AGED BASMATI RICE	€2.75
PULAO RICE (WITH FRIED ONIONS AND CUMIN) 	€3.00
VEGETABLE FRIED RICE	€3.50
BROWN BASMATI RICE	€3.00

SALADS / PICKLES / CHUTNEYS / RAITA

All our pickles & chutneys are home made

PICKLED ONION SALAD	€2.00
MANGO PICKLE	€1.50
JACOBS SHRIMP PICKLE  	€2.50
MANGO & DILL CHUTNEY	€1.50
GARLIC & CHILLI CHUTNEY	€2.00
BOONDI RAITA 	€2.50

DRINKS

WATER (AQUA PANNA ,SAN PELLEGRINO)	€2.00
MANGO LASSI 	€3.00
MINERALS (coke, diet coke, sprite)	€2.00
FIZZY MANGO	€2.00




TIFFIN MARKET
















Purchase some of our fantastic products from our store,
delivered to your door.

DATE & TAMARIND CHUTNEY	€4.99
TIFFIN MIXED PICKLE	€2.99
TIFFIN HOMEMADE MANGO SWEET CHUTNEY	€4.99
TIFFIN SUNIL'S GARAM MASALA	€6.99
HIMALAYAN TURMERIC	€2.99
KASHMIRI CHILLY POWDER	€1.99
CORIANDER WHOLE	€2.50
CUMIN WHOLE 100G	€1.50
BLACK CARDAMOMS	€3.00
FENNEL SEEDS 100G	€1.99

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   

CHICKEN KORMA  	€10.50
PRAWNS WITH TIKKA MASALA SAUCE    	€11.00
COTTAGE CHEESE IN TOMATO SAUCE   	€9.00
BUTTER CHICKEN FOR KIDDOS   	€10.50
BUTTERED PRAWNS & BROCCOLI   	€11.00

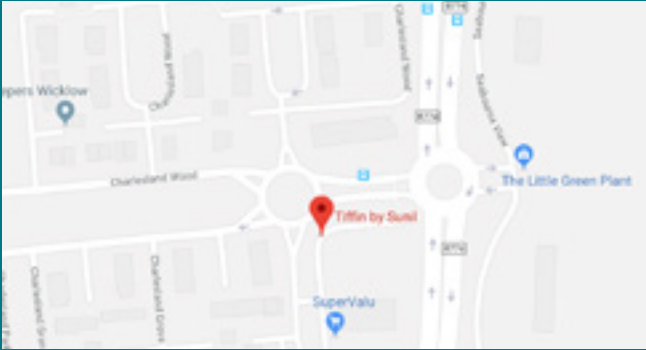
SET DINNERS

BOMBAY TIFFIN €40.00

Samosa (4 Pcs)
Butter Chicken
Lamb Saag
Chana Masala
2x Basamati Rice
1x Plain Naan

THE FAMILY TIFFIN €52.50

Mix Starter Box
(1x Samosa, 1x Chicken Tikka,
1x Seekh Kebab)
1x Kids Chicken Meal
1x Railway Lamb Curry
1x Nizami Chicken Korma
1x Saag Aloo (Sm)
2x Pulao Rice
2x Coriander Garlic Naan



Unit 4, Charlsland Shopping Centre,
Charlsland, Greystones, Co. Wicklow
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**Spices, Homemade Chutneys,
Pickles and Sauces to take home
available at our shop...**

Call your order at:
01 2876525 or 01 2876924