

# Tiffin

by Sunil

## MENU

MONDAY, WEDNESDAY,  
THURSDAY & SUNDAY  
4:00PM – 10:00PM

FRIDAY & SATURDAY  
4:00PM – 10:30PM

WE ALSO DELIVER TO YOUR DOORSTEP



Call your order at:

01 2876525 or 01 2876924

## STARTERS - TANDOOR, FRYER & TAWA

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### POPPADUMS | 1, 8 €4.00

With Chef Sunil's homemade mango, dill & spicy tomato, chutney & pickled yoghurt.

### TIFFIN SPECIAL SALAD | 9 WALNUTS, V €6.00

Beetroot, pear, baby spinach leafs, sun blush tomatoes & walnuts with curry leaf & cumin dressing.

### KALE, ONION & POTATO FRITTERS | V €8.00

Crispy kale & onion fritters dusted with crushed coriander, cumin & fennel mix, spiced mango chutney.

### GUPTAJI'S VEGETABLE SAMOSA | 1, V €8.00

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 with mint chutney.

### ANDHRA CHILLY PRAWNS | 2, 8 €11.50

Crispy fried prawns with nigella seeds, fennel coated with rice flour, corn flour & kashmiri chilly & served with home made garlic yoghurt.

### PUNJABI CHICKEN TIKKA | 8 €10.50

Chicken supremes in a amritsari chilly, kastoori methi & yoghurt marinade, cooked in tandoor & served with pickled onion & mint yoghurt.

### CRISPY CHICKEN WINGS | 10, 12 €9.50

Crispy fried chicken wings with sesame, chilly salt, hot tomato & garlic relish.

### LAMB TASTING COMBO | 1, 3, 8 €12.75

Hand pounded lamb mince & green peas samosa and skewered lamb mince kebab, with pickle onion, mint yoghurt & tamarind chutney

### PORK BELLY RIBS | 11 €9.50

Pork belly ribs tossed in sweet mango pickle, nigella seeds & fennel seeds.

### TASTY KEBAB BOX | 1, 2, 8 €15.00

Selection of kebabs from tandoor consist of chicken tikka, seekh kebab, samosa, prawn & dip.

### VEGETARIAN MIX STARTER BOX | 1, 8 €14.00

Assortment of Tandoori paneer tikka, veg samosa, kale fritters.

## MAINS FROM SUNIL'S KITCHEN

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### ANNIE'S CHICKEN CURRY

€15.25

Annie aunty's home style chicken curry (thigh on the bone) cooked with onions, whole spices, vine tomatoes, potato cubes & fresh coriander.

### TANDOORI CHICKEN | 8

€16.99

Manor farm chicken (on the bone) marinated overnight with Kashmiri chilly, yoghurt & garam masala charred in clay oven. Served with brown rice, yellow lentils & pickled onion salad

### 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 JHALFREZI | 8

€15.50

Chicken tikka supreme tossed peppers, onions & fresh coriander finished with onion tomato masala carom seeds.

### NIZAMI CHICKEN KORMA | 8, 9 CASHEW

€16.00

Diced chicken slowly cooked in a rich caramelised onion & cashew sauce, enhanced with saffron, cardamom & lotus seeds.

### CHICKEN MALAI SAAG | 8, 11

€15.50

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

### PRAWN MANGO CURRY | 4, 11

€16.50

Tiger prawns simmered in mango, coconut & turmeric sauce  
Tempered with mustard seeds & curry leaf.

### GOAN SEAFOOD CURRY | 2, 4, 14

€16.99

My all time favourite goan coastal curry: crab claws, mussels, tiger prawns & fish simmered in aromatic cinnamon, green cardamom & coconut vinegar.

### MADHU FISH CURRY | 2

€16.75

Authentic Kerala dish: seabass fillets with curry leaves, shallots, round chilly & mangosteen cooked with vine tomatoes & fenugreek

### PRAWN JHALFREZI | 2, 10

€16.75

Tiger prawns tossed with peppers, red onions & tomato masala infused with carom & nigella seeds.

### RAILWAY LAMB CURRY

€15.50

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

### ZAFRANI LAMB KORMA | 8, 9 ALMOND CASHEW

€15.50

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

### LAMB MADRAS | 11

€15.99

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



**MEMSAHIBS RARA GOSHT | 8****€15.00**

Larry Flynn's diced & hand pounded lamb, slow braised with clarified butter, onions, kalpasi, lotus seeds & chef Sunil's special spice mix

**SHIMLA GOSHT | 8, 11****€15.99**

Wicklow lamb slow cooked with shallots, buttermilk, dried chillies, black cardamom & fresh fenugreek local dish from mountains of Shimla

**JUNGLEE MAANS****€15.50**

Traditional hunters family recipe of pork diced cooked with shallots, ginger, sun dried red chillies & black pepper finished with tamarind.

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

## **BIRYANI CORNER**

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**ALL OUR BIRYANI'S ARE SERVED WITH BIRYANI SAUCE**

Biryani is the quintessential celebratory dish in India & an aromatic delicacy that dazzles as a sublime one-dish meal. Biryani is a signature dish in some of the famous streets of India.

**LUCKHNOWI LAMB BIRYANI | 8****€15.99**

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

**BUTTER CHICKEN BIRYANI | 8****€16.99**

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

**SEAFOOD BIRYANI | 2, 4, 8, 14****€16.99**

Fish, crab claws, mussels & prawns cooked with perfumed basmati rice, ginger, green chilli & fried onions, touch of coconut & curry leaf.

## **VEGETABLE CORNER**

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**PUNJABI CHANA BHATURA | 1, 8, 11****€16.50**

White chickpea curry with sun-dried mango, red onions & pomegranate powder. Served with poori (fried puffed bread), mango pickle.

**HYDERABADI BAINGAN KA SALAAN | 5 PEANUT, 12****€13.75**

Aubergine cooked with onion, sesame & peanut sauce finished with tamarind & fresh curryleaves.

**PANEER MAKHAN MASALA | 8****€15.50**

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

**SAAG PANEER | 8, 11****€15.00**

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

**KADHAI PANEER | 8, 10****€15.00**

Cottage cheese cooked in onion tomato gravy mix with peppers, scallions & Tiffin special kadhahi masala.

**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****€15.00**

36hrs slow cooked black lentil with ginger, vin tomato puree & deggi chilly paste finished with cream & musky fenugreek.

**VEGAN FAMILY & FRIENDS****VEGETABLE KORMA | 9 CASHEW, V****€13.50**

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

**SINDHI ALOO (SMALL) | V****€6.50**

Crispy diced potatoes tempered with Whole red chilly & tossed with dry spices finished with lemon & coriander.

**VEGAN BIRYANI | V****€14.99**

Perfumed rice cooked with seasonal vegetables, mint, brown onions, finished with coconut cream, biryani masala and served with vegetable curry sauce.

**KASHMIRI CURRY | V****€13.50**

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

**DHABA DAL FRY | V****€11.50**

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

**RAJASTHANI OKRA | V****€11.25**

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

**CAULIFLOWER COCONUT CURRY | V****€12.25**

Cauliflower florets simmered in coconut milk with mustard seeds, curryleaf & turmeric.

**HONEY CHILLY POTATOES | 10, 12, V****€9.99**

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

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		

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.



## BREADS

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PLAIN NAAN   1, 8	€2.90
GARLIC CORIANDER & ONION NAAN   1, 8	€3.50
MASALA CHEESE & CHILLY NAAN   1, 8	€3.99
PURE GARLIC NAAN   1, 8	€3.40
LAMB KEEMA NAAN   1, 8	€4.25
PESHAWARI NAAN   1, 8, 9	€3.99
VEGAN ROTI (MULTI GRAIN WHOLE WHEAT BREAD)   1	€2.40
FRENCH FRIES (CHIPS)	€4.00

## RICE

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

AGED BASMATI RICE	€3.00
PULAO RICE (WITH FRIED ONIONS AND CUMIN)   8	€3.50
KERALA LEMON RICE   5 PEANUT /	€3.95
BROWN BASMATI RICE	€3.60

## SALADS / PICKLES / CHUTNEYS / RAITA

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All our pickles & chutneys are home made

PICKLED ONION SALAD	€2.00
MANGO PICKLE   11	€1.50
MANGO & DILL CHUTNEY	€1.50
GARLIC & CHILLI CHUTNEY	€2.00
CUCUMBER & AVOCADO RAITA   8	€4.00
DIPS Tamarind, Mint Yoghurt, Mango	€1.00

## DRINKS

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WATER (AQUA PANNA, SAN PELLEGRINO)	€2.25
MANGO LASSI   8	€3.99
MINERALS (COKE, DIET COKE, SPRITE)	€2.25

## 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

### MUMBAI TIFFIN €35.00

*Mixed Starter Box including:*

Samosa (1 Pcs)  
Seekh kebab (1 Pcs)  
Chicken Tikka (1 Pcs)

*A choice of one main course:*

Butter Chicken  
Lamb Kadhai  
Saag Paneer

Yellow Lentils (side)  
Basmati Rice  
Naan

Check for the allergens in the main menu

## KIDS FAVOURITES

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

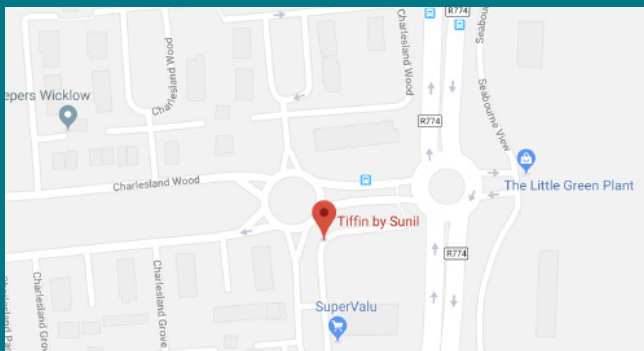
All listed dishes for kids are served with rice or naan | 1, 3, 8

CHICKEN KORMA   8, 9	€13.95
PRAWNS WITH TIKKA MASALA SAUCE   1, 2, 8	€14.50
BUTTER CHICKEN FOR KIDDOS   2, 8	€14.00

## SUNIL'S SPICE BAZAAR

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

DATE & TAMARIND CHUTNEY	€4.99
TIFFIN MIXED PICKLE	€3.99
TIFFIN HOMEMADE MANGO SWEET CHUTNEY	€4.99
TIFFIN SUNIL'S GARAM MASALA	€6.99
HIMALAYAN TURMERIC	€2.99
KASHMIRI CHILLI POWDER	€1.99
CORIANDER WHOLE	€2.50
CUMIN WHOLE 100G	€1.50
BLACK CARDAMOMS	€3.00
FENNEL SEEDS 100G	€1.99



Unit 4, Charlsland Shopping Centre,  
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Tel: +353 1 2876525 | Email: [info@tiffin.ie](mailto:info@tiffin.ie)



**Spices, Homemade Chutneys,  
Pickles and Sauces to take home  
available at our shop...**

Call your order at:

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