SIARIERS
Onion Bhaji2.10
Fragrant onions mixed with spices and gram flour,
served with sauce. A beautiful beginning to
an Indian feast.
Aloo Chop V2.50
Lightly spiced potatoes coated in egg batter to create
the perfect light bite.
Samosa (Meat/Vegetarian)
Samosa (Meat/ Vegetarian) 2./5
Freshly made pastry parcels filled with tender lamb
or vegetables.
Paneer Samosa V2.50
Freshly made pastry parcels filled with Indian cheese.
Desi Murgh Tikka3.20
Boneless chicken or tender lamb marinated in
yoghurt, herbs and spices (ginger, garlic, fresh
coriander) cooked over charcoal.
coriander) cooked over charcoal.  Sheek Kebab
Tender minced lamb with onions, herbs, fresh
coriander cooked in our clay oven.
Tandoori Chicken2.95
All time classic, chicken breast marinated in our famed
tandoori sauce, skewered and cooked in our clay
oven for the perfect taste
Mix Kebab2.95
The perfect assortment, sheek kebab, meat samosa
and anian bhaii
Prawn Puri2.95
Lightly made puff pastry filled with fresh water prawns
in a croamy sweet purée
in a creamy, sweet purée.  Garlic Mushroom Puri V
Gariic Mushroom Puri V2.95
Pan fried mushrooms and garlic in a tomato base
sauce accompanied with a puff pastry.
Chicken Chatt3.20
Marinated chicken tikka diced and cooked with
onions, peppers, a combination of spices and fresh
ground coriander, garnished with fresh cucumber.
Accompanied with a lightly made puff pastry.
Mix Bhaji (Veggie Combo) V3.20
Veggie heaven! An assortment of aloo chop,
vegetable samosa and the all time classic onion bhaji.
CHEF'S CHOICE STARTERS
Kolji Chatt 3.50
Chicken livers cooked in a medium strength sauce
& served in a puff pastry.
Fish Pakora3.50
Succulent pieces of fresh water fish coated in Tiffin's
special batter.
Rajastani Hot Wings3.50
Skewered chicken wings sauteed in our chefs special
marinade for a flavoursome yet spicy bite.
Squid Purée4.25
Medium hot, freshly cooked with garlic, herbs and
spices served with puri bread.
Sizzling Duck4.25
Succulent duck breast marinated & grilled with onions
Succulent duck breast mannated & grilled with onlons

& stir fried to a medium strength.

STARTERS 0

CLASSIC CURRIES •	SHABZI/VEGETARIAN SIDE DISHES
Choose from chicken, lamb or prawn	Vegetable Bhaji V2.70 5.20
(lamb / prawn prices may vary).	Bombay Aloo (slightly hot) V2.70 5.20
Curry5.50	Saag Bhaji (fresh spinach) V
Old school favourite cooked in a medium curry sauce.	Saag Aloo (spinach and potato) V
Madras5.50	Saag Paneer (spinach and Indian cheese) V 2.70 5.20
A hot but full flavoured dish with a hint of fresh lemon juice.  Bhuna	Gobi Bhaji (fresh cauliflower) V
Cooked with tomato and green peppers in medium spices.	
Dopiaza5.50	Chana Bhaji (chickpeas) V
Cooked with fresh grilled onions and peppers in a	Gobi Aloo (cauliflower and potato) V2.705.20
medium sauce.	Chana Aloo (chickpeas and potato) V2.705.20
Korma5.50	Mushroom Bhaji V
All time classic - cooked with fresh cream and	Tarka Daal (lentils and garlic) V2.705.20
almonds in a mild sauce.  Methi	Matar Paneer (peas and Indian cheese) V2.70 5.20
Cooked with methi leaves (fenugreek) in traditional	
Indian sauce.	RICE, BREAD AND SUNDRIES
Dansak	Boiled Rice1.90
Cooked in very rich spices with gram peas, lentils,	Pilau Rice2.00
pineapple and a touch of sugar.	Mushroom Rice (button mushrooms)2.30
Saag	Egg Rice2.30
Cooked with spinach, tomatoes and green peppers.  Rogan Josh	Onion Rice (pan-fried onions)
Cooked in methi leaves layered with tomatoes and	Vegetable Rice
green peppers.	
Pathia5.50	Coconut Rice
Cooked with fresh lemon juice and a touch of sugar in	Tiffin Special Rice
fairly hot sauce (sweet and sour).	
Ceylon	Lemon Rice (fresh lemon zest)
(Rich, hot, tangy flavour).	Chilli Rice (fresh green chillies)2.60
Masala5.50	
Cooked in spices and herbs with tomato, egg and	"9's some au(s"
green peppers.	"2's company" 🛡 📗
Kashmir5.50	Set Menu's Available every Tuesdays
Cooked with fresh bananas and pineapple in a mild sauce	priced <b>£17.95</b>
	priced #17100

.6.95

. 7.50

6.95

Spiced and pan fried with the finest Basmati rice,

garnished with onions. Served with a rich vegetable sauce.

BIRYANI

Chicken or Lamb...

Paneer Biryani V.

Freshwater Prawns ....

Indian paneer pieces.

Chicken, lamb and prawn.

Tiffin Special Biryani ..

Morsals of Indian fish lightly spiced.

Marinated chicken and lamb tikka, stir fried with a

selection of fresh fruit garnished with an omelette

Jumbo Tandoor King Prawns ....

Vegetable Biryani V

Mixed vegetables. House Mixed Biryani...

Fish Biryani..

(Muglai style)

# "2's company" 🛡

2x Poppadom 2x Starters (your choice) 2x Mains Courses (your choice) 1x Pilau Rice 1x Plain Nan Bread

Add a bottle of soft drink for an extra £1

All items with the icon of availble on the Main menu. T&C Apply

SHABZI/VEGETARIAN SIDE DIS	SHES 0	Naan1.	95
Vegetable Bhaji V2.70.	5.20	Peshwari Naan2.	20
Bombay Aloo (slightly hot) V J2.70.	5.20	Sweet.	
Saag Bhaji (fresh spinach) V2.70.	5.20	Garlic Naan2.	20
Saag Aloo (spinach and potato) V2.70.		Chilli Naan 🗲2.	20
Saag Paneer (spinach and Indian cheese) V 2.70.		Fresh green chillies.	
Gobi Bhaji (fresh cauliflower) V2.70.	5.20	Kulcha Naan2.	20
Chana Bhaji (chickpeas) V2.70.	5.20	Peppers, onions and coriander.	
Gobi Aloo (cauliflower and potato) V2.70.	5.20	Cheese Naan2.	
Chana Aloo (chickpeas and potato) V2.70.	5.20	Special Naan	.70
Mushroom Bhaji V2.70.	5.20	Paratha2.	05
Tarka Daal (lentils and garlic) V2.70.	5. <u>2</u> 0	Plain or stuffed.	90
Matar Paneer (peas and Indian cheese) V2.70.	5.20	Chapati 1.	.00
		Tandoori Roti2.	
RICE, BREAD AND SUNDRIES		Combo Nans	
Boiled Rice1.90		Choose any two flavours from the above section to	
Pilau Rice		create your perfect nan bread	
Mushroom Rice (button mushrooms)2.30		i.e cheese & chilli2.	95
Egg Rice			
Onion Rice (pan-fried onions)	2.30	Chips (french fries)1.	
Vegetable Rice2.30		Dhai Raita	80
Coconut Rice		Fresh yoghurt with onion and cucumber.	
		Poppadom0. Plain or spiced.	50
Basmati rice stir fried with sultanas and nuts for a sweet taste.		Pickle Tray1.	95
		Assorted pickles exclusive to Tiffin.	55

195

.2.50

# "mega deal" sundays

.. 2.60 Large Bottles of soft drinks

are family tiffin night

4 people Including Poppadoms, 4 starters, 3 mains and 3 sundries.

All for just £20

OPEN 6 DAYS A WEEK - 5.30pm - 11.00pm (Closed Mondays except Bank Holidays) 194 Ridgeway Road, Sheffield, S12 2TA. (next door to The Spa)

\* Offer limited depending on distance other T&C's apply call takeaway for further information (Minimum orders £12 within a 3.5 Mile radius - £1 every additional mile)



**GLEADLESS** 





indo-bengali cuisine to take away

TO ORDER CALL

0114 265 0008



OR **07552 185 027** 

www.tiffintakeaways.co.uk

**FREE HOME DELIVERY\*** 

part of the tiffin takeaways family

# **Tiffin Legend**

(Create your own) 7.95 **CHEF'S CHOICE** 

Choose from any two curries for your perfect Tiffin - for those who simply can't decide which is their favourite!

T&C's apply

# Britain's all-time favourite

Tender chicken breast cooked in a creamy and fragrant masala sauce - make it even better with some delicious naan bread.

#### **AUTHENTIC STREET FOOD**

Authentic home cooked streetfood has always been the essence of Indian culture. Here at Tiffin we have recreated several of these classic Eastern on-the-go snacks from traditional recipes.

Chicken Pakora ......3.50

Marinated fresh chicken slow cooked in Tandoor oven, seasoned in Tiffin's special batter.

Marinated fresh chicken slow cooked in Tandoor oven. A sweeter, delicate alternative to a standard Tikka. (children's favourite).

Kerala Squid Rings ......4.50 Coated in spicy batter, deep fried.

Bengali chot poti served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices.

Puffed hollow pastry, filled with chickpea mash and lentils.



## WESTERN REGIONAL SPECIALITIES

Punjabi Gosnt (Ginger) 5.95
Lamb flavoured with fresh ginger, simmered in an
onion based sauce and garnished with ginger.
Jalfrezi 🔰 🛈
All time favourite, chicken or lamb tikka cooked with
sliced onions, peppers and bullet chillies in a hot but
flavoursome curry based sauce (hot).

Creamy based dish flavoured with an exotic fruit stock and red wine for a very rich flavour.

Tandoori Chicken Masala ...... 5.95 CHEF'S CHOICE Tender chicken strips cooked in a creamy and fragrant masala sauce.

CHEF'S CHOICE - Lamb strips slow cooked with dried citrus macroptera in a medium sauce with a aromatic flavour.

Badshahi Lamb ..... Marinated lamb chops cooked in a rich authentic sauce with sliced tomatoes for a handi style flavour.

Royal Korma 0 ......£6.95 CHEF'S CHOICE - Rich creamy korma base with addition of exotic fruits created for auspicious occasions.

> chef's signature dishes

### **NORTHERN REGIONAL SPECIALITIES**

mantana mana	911911
Tiffin Special	Balti Zafrani
Noni (Paneer/Cheese)	Balti Chicken Delight
Cooked in the famous Karahi, simmered with chunky onions, peppers and mushrooms. Rich in taste, rich in flavour.	Balti Plaza
Chicken/Lamb Tikka Balti	Phodeena - Ki - Khazana
Shaslik Akbari	diced onions, peppers, medium spices and a hint of fresh mint
onions and peppers, skewered and slow cooked in our clay oven and cooked in a rich tantalising curry sauce.	Kolijee Masalia
NEW Shahi Nawab	O Landing carry.
A speciality dish created for the Mogul elite. Lean mince lamb cooked with either chicken or lamb in a medium, dry onion sauce, Coated with fenugreek, mustard seed	NEW Akbori Sag Massala
paste & shahi jeera. Slow cooked with a lightly pan fried whole egg	tantalising & flavoursome

flavoursome dish.

speciality.

Jumbo king prawns, fresh water prawns and fresh

Achar Chicken 🕡 .....

fish fillet all combined to create a classic Bangladeshi

Succulent chicken pieces marinated with achar pickle and cooked with authentic spices to create a very

paste & shahi jeera. Slow cooked with a lightly pan fried whole egg	tantalising & flavoursome
SOUTHERN REGIO	NAL SPECIALITIES
Mango Delight ①	Special Curry   A combination of chicken breast, lamb and small fresh water prawns cooked in the classic curry sauce.
Goan Chilli Duck 7.50  CHEF'S CHOICE -Tender duck fillet cooked with natural yoghurt and medium spices with fresh chilli. To create	Special Khatta Masala •
the perfect duck curry.  Sylheti Chingri	Sweet Chilli Chicken

Jalfrezi.

cooked in a hot sweet chilli sauce for a alternative to a

NEW Sea Bass Saag .....

..5.95 Lightly pan-fried sea bass cooked in medium spice tantalising sauce bedded on a rich Saag base.

EASTERN REGIONAL SPECIALITIES
Jangli Mirch 6.50 Sliced tandoori chicken breast blended with diced onions, green peppers, fresh green chillies and naga chilli (Bengals hottest chilli).
Garlic Chilli Chicken
Murgh Makoni
Butter Chicken • 5.95  Marinated pulled chicken cooked in a medium base, topped with a rich butter sauce.
Kolkata Fish Curry
Shobuz Masala   The sauced curry cooked in a flavoursome array of classic spices including green chillies to create a dish with bite.
Machli Bemisal
NEW Jal Jinga 🔰

with chillies. (Hot)

india

#### **TANDOORI FEAST**

Includes fresh salad and plain curry sauce.

Chicken or Lamb marinated and served with seared onions and peppers, skewered and slow cooked in our clay oven.

Desi Murgh Tikka ......5.95 Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.

Tandoori Chicken......5.95 All time classic, whole chicken marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect tandoor taste.

CHEF'S CHOICE An assortment of the tasty tandoor dishes incl. chicken tikka, lamb tikka, Tandori Chicken and sheek kebabs for the perfect combination.

CHEF'S CHOICE Soft Paneer cheese marinated and cooked in a tandoori oven, served with seared peppers and onions.

Akbari Sizzler ......5.95 CHEF'S CHOICE A dry, pan fried dish cooked with roast onions, peppers, fresh ginger and garlic to create the perfect sizzler.

Jumbo fresh water prawns marinated in natural yoghurt, ground spices and dried herbs, slow cooked in our tandoori.

Fish Sizzler.......7.95 Morsals of Indian fish marinated in Tiffin's famous tandoori sauce slow cooked with grilled onions and peppers.

vegetarian option, call 0114 265 0008