

CLASSIC CURRIES



Mild & Creamy (V)	Rich & Aromatic (●)	Hot & Spicy (●)
Masala Pasanda Korma	Karahi Balti Sagwala Bhuna Rogan Josh	Jalfrezi Naga Dhansak Pathia Madras
Lamb 7.50	King Prawn 12.00	Paneer (V) 6.50
Chicken 6.50	Chicken Tikka 7.00	Veggie (●) 6.00

PAPADOM

& DIPS

Papadom (V)	0.75
Papadom & Chutneys (V)	2.95
Two papadoms, mint & Coriander chutney, mango chutney and tamarind chutney	
Mango Chutney (●)	0.75
Tamarind Chutney (●)	0.75
Lime Pickle (●)	0.75
Spicy Mayo (V) (🔥)	0.75
Kachumber Salad (●)	0.75
Mint & Coriander Chutney (V)	0.75

SIDES

Masala Fries (●)	2.75
Home style fries tossed with unique spices	
Tikka Loaded Fries	4.50
crispy fries topped with chicken tikka	
Keema Fries	4.50
slow cooked minced lamb on fries	
Chips (●)	2.75
Curry Sauce	3.25
Korma (V), Masala (V), Balti (●) or Madras (●)	
Mixed Salad (●)	2.50
Avocado, kale, mixed leaves & cherry tomatoes	
Raita (V)	1.50
Mint, cucumber, yoghurt	

VEGGIE & VEGAN

SIDE 3.50 MAIN 6.00

Miloni Sabzi (V)	Chana Masala (●)
Mixed vegetable with spinach leaves & soft indian cheese cooked in aromatic spices	Chickpea curry from the Amritsar in Punjab - authentic, rich, spicy and comforting
Aloo Chole (●)	Matar Paneer (V)
Tarka Daal (●)	Saag Paneer (V)
Bombay Aloo (🔥)	Aloo Gobi (●)
Saag Aloo (●)	Mishti Koddu (●)
Bhindi Bhaji (●)	Saag Bhaji (●)
Brinjal Bhaji (●)	Gobhi Bhaji (●)

HYDERABADI BIRYANI

Signature aromatic biryanis served with raita (V) or curry sauce (●)

Chicken	7.00	Lamb	8.00	Jackfruit (●)	6.50
Paneer (V)	6.50	Veggie (●)	6.00	King Prawn	12.95

DESSERTS

Coconut Supreme (V)	3.25	Pistachio Kulfi (V) (N)	2.25
Mango Kulfi (V)	2.25	Gulab Jamun (V) (N)	2.25
warm, soft, Indian sweet dumplings soaked in rose flavoured syrup			

RICE & BREADS

Plain Naan (V)	2.10	Pilau Rice (●)	2.40
Fresh baked in the tandoor			
Garlic Naan (V)	2.40	Coconut Rice (●)	2.95
Fresh garlic and coriander			
Peshwari Naan (V)	2.40	Garlic Rice (●)	2.95
Classic peshwari with a sweet coconut filling			
Keema Naan	2.40	Mushroom Rice (●)	2.95
Naan stuffed with spicy minced lamb			
Lachha Paratha (●)	2.25	Keema Rice	2.95
Layered flaky flatbread			
Tandoori Roti (●)	1.80	Basmati rice stir fried with minced lamb	
Delicate and charred			
Basmati Rice (●)	2.20	Steamed and fragrant	

DRINKS

Mango Lassi (V)	2.25	Fanta/Sprite	1.00
delicious mango & yoghurt smoothie		Sparkling/Still Water	1.00
Coca Cola/Diet Coke	1.00		

SHOULD YOU HAVE ANY ALLERGIES PLEASE ALERT OUR TEAM

- (V) - Suitable for vegetarians
- (🔥) - Hot
- (●) - Plant Based
- (N) - Contains nuts



TIFFIN RASOI

INDIAN STREET FOOD

HOME DELIVERY
MINIMUM ORDER £15 (BARRY AREA)
OPEN 7 DAYS A WEEK
5PM - 11PM

37 HOLTON ROAD, BARRY, CF63 4HB

WWW.TIFFINRASOI.COM

01446 722 012

ORDER THROUGH OUR APP



STREET FOOD

INSPIRED BY THE STREET FOOD OF INDIA

- Gol Guppa** ● 3.50
Crispy pastry balls filled with chickpeas, spicy crushed potatoes served with tamarind water
- Punjabi Aloo Samosas** ⑤ 2.75
Classic Punjabi street style samosas stuffed with spiced potato and peas, in a flaky & crispy pastry
- Aloo Tikki Chaat** ● 3.50
Crispy potato cakes served with spiced chickpeas, mint and tamarind chutney, sev, pomegranate & fresh coriander
- Keema Aloo Tikki** 3.50
Spicy lamb and potato cakes
- Chicken 65** 3.50
Crisp fried chicken with Indo-Chinese spices, spring onions, garlic, chopped red chilli & coriander
- Mumbai Samosa Chaat** ⑤ 3.50
A street classic. Potato and peas samosa with chickpeas topped with spiced yoghurt, mint and tamarind chutney, sev & pomegranate
- Chilli Paneer** ⑤ / Tofu ● 3.50
Paneer or tofu cooked Indo-Chinese style in a fiery chilli sauce with peppers & spring onions
- Pakora - Chicken/Paneer** ⑤ 3.50
Chicken tikka or paneer in our special gram flour batter and deep fried
- Naga Wings** 3.95
Chicken wings with an intense Naga red chilli house marinade
- Beef Shami Kebab** 3.95
Five spiced ground beef patties
- Kale & Onion Bhaji** ● 2.95
Classic onion bhaji with kale & coriander
- Amritsari Fish Pakoras** 3.75
From the popular alleys of Amritsar, Punjab, chunks of tilapia fish coated in a spiced gram-flour batter
- Keema Samosa** 2.75
Crispy homemade samosas with a generous filling of spiced minced lamb
- Murgh Tikka Chaat** 3.50
Grilled chicken spiced with chaat masala
- Delhi Paapri Chaat** ⑤ 3.50
A sub-continental street snack - masala potatoes, chickpeas, wheat crisps, yoghurt, mint & tamarind chutneys

KEBABS & TIKKAS

FROM THE TRADITIONAL TANDOOR

- Tandoori Broccoli** ● 3.50
Broccoli florets marinated in tandoori spices, grilled in the tandoor
- Chicken Tikka** 3.50/6.50
Succulent pieces of chicken breast marinated in yoghurt and spices, grilled in the tandoor
- Lamb Seekh Kebab** 3.50
Marinated garam masala spiced minced lamb, cooked in the tandoor
- Saffron Paneer Tikka** ⑤ 3.50/6.50
Char-grilled cottage cheese, marinated with saffron, ginger & spices
- Tandoori King Prawn** 6.50/12.50
Jumbo king prawns marinated in a yoghurt-based sauce, grilled in the tandoor
- Adraki Lamb Chops** 4.50/8.50
Marinated with fresh ginger, dried fenugreek, herbs & spices
- Mumbai Wings** 3.50/6.50
Tandoori marinated chicken wings
- Tiffin Mix Grill Platter** 9.95
Paneer, lamb, chicken, fish & wings

TIFFIN RASOI SIGNATURES

- Bengali Macher Jhol** 10.95
Sea bream fillet cooked to perfection in a Bengali style kasundi sauce
- Beef Chilli Fry** 9.50
Kerala style pan roasted beef, served with Lachcha paratha
- Kosha Mangsho** 8.50
Bengali style, rich, hearty lamb curry with baby potatoes. Calcutta's answer to a Sunday roast
- Goan Chicken** 7.50
Chicken tikka cooked with fresh coriander, green chillies, mint and tamarind

HAKKA NOODLES

Ramen noodles with wok fried chicken, beef or vegetables with soy sauce and chef's special spices

Beef	Chicken	Veg ●
6.00	5.50	5.00

BOMBAY BURGERS

Indian inspired burgers, lightly spiced and bursting with flavours

- Chicken Tikka** 5.00
- Beef Shami** 5.50
- Aloo Tikki** ⑤ 4.50

CALCUTTA KATHI ROLLS

Kolkata's famous kathi roll. Tandoor fired chicken, lamb or paneer wrapped in a fresh paratha

- Lamb Seekh Kebab** 5.50
- Chicken Tikka** 5.50
- Spicy Paneer** ⑤ 5.50
- Pulled Jackfruit** ● 5.50

ROADSIDE CURRIES

- Old Delhi Butter Chicken** 7.50
Tandoor smoked chicken supreme, dry fenugreek leaves, honey and fresh creamy tomato sauce
- Railway Lamb Curry** 8.50
An iconic dish served on first class trains in India - tender lamb cooked with chef's special spices
- Dhaba Chicken** 7.50
Punjabi roadside cafe favourite. Chicken breast pieces, slow cooked with peppers, cherry tomatoes, spring onions, fresh coriander, full of rustic flavours
- Beef Chettinaad** 8.50
A spicy beef dish cooked with coconut milk, fennel, red chillies and tempered with mustard and curry leaves
- Rajasthani Laal Maas** 8.50
A royal delicacy with tender lamb pieces cooked in exotic spices like the famous Rajasthani Laal mirch, garlic and yoghurt
- Rara Murgh** 8.50
Chicken cooked with minced lamb on slow heat with onions, tomatoes and a secret spice blend
- Highway Chicken Curry** 7.50
Speciality from the G.T roadside dhabas of Punjab. Chicken breast slowly simmered in onion and tomato gravy tempered with onion seeds
- Garlic Chilli Chilli** 7.50
South Indian speciality, cooked with generous cloves of fresh garlic, onions, bell peppers & green chillies
- Paneer Butter Masala** ⑤ 6.50
Smokey tandoori Indian cheese simmered in the classic Punjabi butter masala
- Meen Moilee** 12.95
Keralan curry, king prawns with coconut, chilli, ginger, curry leaf and coconut milk

CHEF SPECIALS

- Lahori Murgh Chana** 7.95
Cooked in a rich, spicy Bhuna style sauce with chickpeas, cumin & fresh coriander
- Murgh Handi** 7.50
Home-style chicken curry infused with aromatic spices and tempered with fresh garlic & ginger
- Chicken Kolhapuri** 7.50
A legendary delicacy from Royals of Kolhapur, this chicken dish is cooked with freshly roasted spices, ginger, garlic, onions, tomatoes & green chillies
- Murgh Palak Paneer** 7.95
Tandoor grilled chicken breast slow cooked with spinach puree and soft Indian cheese