# Chef's Signature Starters

Bengal famed Pangasius fish morsals marinated and lightly char grilled for a tender yet flavoursome delight.
Kolji Chatt
Rajastani Hot Wings
STARTERS ①
Onion Bhaji
Aloo Chop V
Lightly spiced potatoes coated in egg batter to create the perfect light bite.
Samosa (Meat/Vegetarian)2.95 Freshly made pastry parcels filled with tender lamb or vegetables.
Paneer Samosa V2.95 Freshly made pastry parcels filled with Indian cheese.
Sheek Kebab2.95
Tender minced lamb with onions, herbs, fresh coriander cooked in our clay oven.
Garlic Mushroom Puri V2.95
Pan fried mushrooms and garlic in a tomato base sauce accompanied with a puff pastry.
Desi Murgh Tikka
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.
Tandoori Chicken
tandoori sauce, skewered and cooked in our clay oven for the perfect taste.
Chicken Chatt
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) V
Veggie heaven! An assortment of aloo chop,
vegetable samosa and the all time classic onion bhaji.
Mix Kebab
The perfect assortment, sheek kebab, meat samosa and onion bhaji.
King Prawn Bhaji Puri3.95
Lightly made puff pastry filled with fresh water prawns
in a creamy, sweet purée.

Machli Tikka.....

vie Suites
Succulent pieces of fresh water fish coated in Tiffin's pecial batter.
Aedium hot, freshly cooked with garlic, herbs and pices served with puri bread.
Sizzling Duck4.25
Succulent duck breast marinated and pan-frried.
Sombay Bash (sharing platter)

Succulent duck breast marinated and pan-trried.
Bombay Bash (sharing platter)6.95
A selection of the best marinated starters all in one.
OLACCIO CUIDDIES
CLASSIC CURRIES (1) Choose from chicken, lamb or prawn/king prawn
(lamb / prawn prices may vary).
Curry5.75
Old school favourite cooked in a medium curry sauce.
Madras
A hot but full flavoured dish with a hint of fresh lemon
juice.
Bhuna5.75
Cooked with tomato and green peppers in medium
spices.
Dopiaza5.75
Cooked with fresh grilled onions and peppers in a
medium sauce.
Korma5.75
All time classic - cooked with fresh cream and almonds in a mild sauce.
Methi
Cooked with methi leaves (fenugreek) in traditional
Indian sauce.
Dansak5.75
Cooked in very rich spices with gram peas, lentils,
pineapple and a touch of sugar.
Saag5.75
Cooked with spinach, tomatoes and green peppers.
Rogan Josh5.75
Cooked in methi leaves layered with tomatoes and
green peppers.
Pathia J
Cooked with fresh lemon juice and a touch of sugar in fairly hot sauce (sweet and sour).
ially flot sauce (sweet allu soul).

Diced lemon, peppers, coconut and hot spices (Rich,

Cooked in spices and herbs with tomato, egg and

Cooked with fresh bananas and pineapple in a mild

hot, tangy flavour).

green peppers.

sauce.

Spiced and pan fried with the finest Basmati rice, g with onions. Served with a rich vegetable sauce.	arnished
Chicken or Lamb	6.95
Freshwater Prawns	
Paneer Biryani V	
Indian paneer pieces.	
Vegetable Biryani V	6.95
Mixed vegetables.	
Fish Biryani	6.95
Morsals of Indian fish lightly spiced.	
Jumbo Tandoor King Prawns	7.50
House Mixed Biryani	
Chicken, lamb and prawn.	
Tiffin Special Biryani	7.95
Marinated chicken & lamb tikka, stir fried with a s	selection
of fresh fruit garnished with an omelette (Muglai	style).
SHABZI/VEGETARIAN SIDE DISHES	
Vegetable Bhaji V	2.95
Bombay Aloo (slightly hot) V 🥒	2.95
Saag Bhaji (fresh spinach) V	2.95
Saag Aloo (spinach and potato) V	
Saag Paneer (spinach and Indian cheese) V	
Gobi Bhaji (fresh cauliflower) V	
Chana Bhaji (chickpeas) V	
Gobi Aloo (cauliflower and potato) V	
Chana Aloo (chickpeas and potato) V	
Mushroom Bh <mark>aji</mark> V	
Tarka Daal (le <mark>nt</mark> ils and garlic) V	
Matar Paneer (peas and Indian cheese) V	2.95
RICE AND BREAD	
Boiled Rice	
Pilau Rice	
Mushroom Rice (button mushrooms)	
Egg Rice	
Onion Rice (pan-fried onions)	
Vegetable Rice	
Coconut Rice	2.50

James Price (pan-fried onions)/egetable Rice				
"2's company"				
Set Menu's Available every				

Tuesdays priced £17.95 2x Poppadom 2x Starters (your choice) 2x Mains Courses (your choice) 1x Pilau Rice 1x Plain Nan Bread

dd a bottle of soft drink for an extra £1

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

	Lemon Rice (fresh lemon zest)	2.50		
	Keema Rice			
	Tiffin Special Rice			
	Basmati rice stir fried with sultanas and nuts for	or a		
	sweet taste.			
	Chapati			
	Garlic Chapati			
	Naan			
	Peshwari Naan	2.30		
	Sweet.	2 20		
	Garlic Naan			
	Chilli Naan	2.30		
	Fresh green chillies. Kulcha Naan	2 20		
	Peppers, onions and coriander.	2.30		
	Cheese Naan	2 20		
	Tandoori Roti			
	Special Naan			
	(including tomato, sliced almond & garlic).	2.70		
	Keema Naan	270		
	Lean mince			
	Paratha	2.95		
	Plain or stuffed.			
	Tidan of ottainous			
	COMBO NANS			
	Choose any two flavours from the above section to			
	create your perfect nan bread.			
	i.e cheese & chilli	2.95		
1	SUNDRIES			
	Poppadom	0.50		
	Plain or spiced.			

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	amilu 1		

Fresh yoghurt with onion and cucumber.

Assorted pickles exclusive to Tiffin. Large Bottles of soft drinks .

..1.80

..1.95

..1.95

. 2.50

Enjoy a Tiffin family meal for 4 people Including Poppadoms, 4 starters, 3 mains and 3 sundries. Every Sunday. 6pm - 9pm\*\*





# think TAKEAWAY? think TIFFIN!



# **FREE DELIVERY**

DISCOUNT

Minimum orders £12 within a 3.5 Mile radius (£1 every additional mile)

**OPEN 6 DAYS A WEEK** 5.30pm - 11.00pm

(Closed Mondays except Bank Holidays)

To order call **01246 414 442** or **07484 526 541** www.tiffindronfield.co.uk

Tiffin Dronfield, 59 Pentland Road Car Park, Dronfield S18 8ZQ

Dhai Raita

Pickle Tray .

Chips (french fries)...

### Tiffin Legend

Create your own for 7.95

#### **CHEF'S CHOICE**

Mix 'n' Match - choose 2 x half portions to create 1 delicious dish. The perfect Tiffin for those who simply can't decide which is their favourite!

From selected dishes only, T&C's apply

#### Britain's all-time favourite

Chicken Tikka Masala ......5.95 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

Malai Tikka (Sweet) ......3.50 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.

Papri Chat......3.50 Bengali chot poti served with potatoes, chickpeas, chillies, yoghurt, tamarind sauce and spices.

Daal Puri ......2.95 Puffed hollow pastry, filled with chickpea mash and lentils.

All dishes are available as vegetarian options

## NORTHERN REGIONAL SPECIALITIES . 7.95

**WESTERN REGIONAL SPECIALITIES** 

Punjabi Gosht (Ginger) ...... 6.50

Lamb flavoured with fresh ginger, simmered

in an onion based sauce and garnished with

cooked with sliced onions, peppers and bullet

Creamy based dish flavoured with an exotic

Tandoori Chicken Masal 0 ......

sauce with a aromatic flavour.

Badshahi Lamb .....

auspicious occasions price.

tomatoes for a handi style flavour.

in a creamy and fragrant masala sauce.

fruit stock and red wine for a very rich flavour.

CHEF'S CHOICE Tender chicken strips cooked

Shatkora Monsoon ...... 6.95

CHEF'S CHOICE - Lamb strips slow cooked

with dried citrus macroptera in a medium

**CHEF'S CHOICE** Marinated lamb chops

cooked in a rich authentic sauce with sliced

NEW Royal Korma 0 ......£6.95

CHEF'S CHOICE - Rich creamy korma base

with addition of exotic fruits created for

chillies in a hot but flavoursome curry based

Jalfrezi 🔰 🛈 .....

sauce (hot).

All time favourite, chicken or lamb tikka

NEW Tiffin Special...... CHEF'S CHOICE A mixture of marinated chicken, meats and sheek kebab cooked with grilled onions and peppers for a rich authentic taste fit for royalty.

Noni (Paneer/Cheese) 0 ................................ 6.50 Chicken or lamb cooked with roast onions and green peppers in a rich medium sauce. garnished with paneer.

Cooked in the famous Karahi, simmered with chunky onions, peppers and mushrooms. Rich

Chicken/Lamb Tikka Balti 0 ...... 6.50 Tender chicken cooked with ginger, onions. tomatoes and capsicums to create an authentic balti taste.

in taste, rich in flavour.

NEW Shaslik Akbari..... ...8.50 CHEF'S CHOICE Chicken or Lamb marinated and served with seared onions and peppers. skewered and slow cooked in our clay oven and cooked in a rich tantalising curry sauce.

Shahi Nawab ..... 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 paste & shahi jeera. Slow cooked with a lightly pan fried whole egg

Balti Chicken Rezzela ..... Marinated chicken & mince meat cooked with onions, tomatoes & a hint of fresh chillies. 

Marinated chicken or lamb cooked with onions. tomatoes, fresh garlic and green chillies (fairly hot).

Balti Chicken Delight 0 ......6.70 Tandoori pulled chicken off the bone in a light creamy sauce with garlic, fried tomatoes and crunchy flaked almonds. Balti Plaza ......6.95

Marinated chicken with king prawn, cooked with garlic, tomatoes and grilled onions Phodeena - Ki - Khazana......7.50

CHEF'S CHOICE Tantalising combination of fresh chicken breast, lean lamb & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint

Balti Lazeez ......7.95 Marinated king prawn cooked with onions. tomatoes, capsicum & a touch of fenugreek

Akbori Sag Massala......6.95 Fresh spinach & chickpeas pan fried with lean mince in a bhuna style sauce, garnished with lemon zest - tantalising & flavoursome

Kolijee Masalia ......6.70 Marinated fresh chicken liver slow cooked in Tandoor oven, seasoned in Tiffin's special sauce to create a tantalising curry.

### SOUTHERN REGIONAL SPECIALITIES

Special Khatta Masala 0 ...... Tender lamb cooked in a bhuna style sauce garnished with a hint of natural yoghurt for a very distinct taste.

Mango Delight 0 ..... Tender marinated chicken chunks cooked in a rich, flavoursome mango sauce - curry style.

Sweet Chilli Chicken J 0 ....... ..6.95 Marinated fresh chicken slow cooked in Tandoor oven, cooked in a hot sweet chilli sauce for a alternative to a Jalfrezi.

Sylheti Chingri..... Jumbo king prawns, fresh water prawns and fresh fish fillet all combined to create a classic Bangladeshi speciality.

NEW Goan Duck Rogan (Ray's special choice). 7.95 Tender duck fillet cooked with natural yoghurt and medium spices to create the perfect duck curry.

Tandoori Trout..... Freshtrout marinated in our flavoursome paste & slow cooked in tandoor. Garnished with fresh coriander & side salad.

Achar Chicken 🕡 ..... Succulent chicken pieces marinated with achar pickle and cooked with authentic spices to create a very flavoursome dish.

NEW Sea Bass Saag..... ...8.50 Lightly pan-fried sea bass cooked in medium spice tantalising sauce beddedon a rich Saag base.

Special Curry 0 ..... A combination of chicken breast, lamb and small fresh water prawns cooked in the classic curry sauce.

NEW Crab Massala..... Marinated crab flakes slow cooked with grilled onions and peppers to create a rich refreshing alternative seafood dish

#### **EASTERN REGIONAL SPECIALITIES**

Sliced tandoori chicken breast blended with diced onions, green peppers, fresh green chillies and naga chilli (Bengals hottest chilli).

CHEF'S CHOICE Tender chicken chunks cooked in a rich and spicy tomato sauce.

CHEF'S CHOICE An Imperial favourite, fresh tomatoes slow cooked with cream and pulled tandoori chicken for a sweet but flavoursome taste.

Butter Chicken 0 ...... 5.95 Marinated pulled chicken cooked in a medium base, topped with a rich butter sauce.

Shobuz Masala / 0 ...... 5.95 A hot sauced curry cooked in a flavoursome array of classic spices including green chillies to create a dish with bite.

Kolkata Fish Curry..... Tender succulent Pangasius fillet cooked in a medium and rich sauce.

Machli Bemisal..... Fresh fish fillet cooked in a full flavoured sauce with peppers and an array of spices.

NEW Jal Jinga 🔰 ......7.95 Jumbo king prawns roasted with onions and peppers slow cooked for a dry and flavoursome dish garnished with chillies. (Hot)

coriander) cooked over charcoal. Tandoori Chicken......5.95 Jangli Mirch 🔰 ...... 6.50 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 Murgh Makoni 0 ...... 5.95 perfect combination.

Paneer Tikka V......5.95 CHEF'S CHOICE Soft Paneer cheese marinated and cooked in a tandoori oven, served with seared peppers and onions.

**TANDOORI FEAST** 

slow cooked in our clay oven.

Includes fresh salad and plain curry sauce.

Tandoori Shaslik ......6.95

Desi Murgh Tikka ......5.95

Boneless chicken or tender lamb marinated in

yoghurt, herbs and spices (ginger, garlic, fresh

Chicken or Lamb marinated and served with

seared onions and peppers, skewered and

Akbari Sizzler ......6.95 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.

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

vegetarian option, call **01246 414 442** or **07484 526 541** for more info.