

STARTERS

We encourage sharing small plates around the table; after all, what's food for if it's not for bringing friends together?

VEG WARM

Time Pass Fryums 3.75

Crispy crackers served with mint and tamarind chutney

Mumbai Vada Pav 5.95

Indian veg burger

Aloo Tikki Channa Chaat 7.25

Spicy and tangy crushed potato patties with Chickpea masala

Paneer Pakoda 5.95

Batter fried homemade cottage cheese served with mint chutney

Home Made Samosa 5.95

Authentic Punjabi style served with tamarind and mint chutney

Pav Bhaji 6.95

Spicy vegetable mix served with buttered bread

Gobi Manchurian 7.25

Cauliflower wok fried the Indo-Chinese way

Tibetan Schezwan Momo's 6.95

Veg dumplings tossed with schezwan sauce

Chilli Paneer 7.25

Homemade cottage cheese wok fried the Indo-Chinese way



Honey glazed pineapple & paneer tikka 8.50

Combination that is delightful together - Soft Home made

Paneer and pineapple marinated and cooked in Tandoor



Tandoori Broccoli 8.50

Florets of broccoli Packed with flavours of our marinade

VEG COOL - ALL SERVED WITH HOMEMADE SAUCES

Bhel Puri 5.75

Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney

Paani Puri 5.25

Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water - pop them whole in the mouth for a flavour explosion

Dahi Puri 5.50

Puffed hollow pastry rounds filled with potato and yoghurt-pop them whole in the mouth for a flavour explosion

Sev Puri 5.50

Pastry rounds topped with chopped onions, garnished with tamarind chutney and pastry vermicelli

Grazing Platter 10.50

Taster of bhel puri, dahi puri and sev puri

NON VEG WARM

Chilli Squid 7.95

Squid wok fried the Indo-Chinese way

Crispy Malabar fish fry 7.50

Fish marinated with ground spices and fried, a coastal delicacy

Chicken Lollypop 6.50

Lollypop shaped wings, coated in ITR marinade, deep fried served with hot garlic sauce

Chilli chicken 7.95

Diced chicken, wok fried the Indo-Chinese way

Goat keema pav 7.25

Spicy minced meat served with buttered bread



Jumbo Prawn Kebab 9.95

A Seafood speciality, Deliciously marinated Prawns with our ITR spices. Cooked in tandoor



Highway Chicken Tikka 8.95

Nations Favourite - Succulent pieces of Chicken marinated with traditional tandoori spices, cooked in Tandoor



Reshmi Kebab 8.95

Succulent pieces of Chicken Marinated with cream and mild Spices. Kids Favourite!!



Seekh Kebab 8.50

Lamb Mince infused with Herbs and spices cooked on a skewer in tandoor



Tandoori Lamb Chops 9.95

Chefs Favourite!, Lamb chops marinated overnight in yogurt based mixture of ginger, garlic and variety of spices to bring out the best Flavour



delicious street food

At Indian Tiffin Room our dishes are all about spice and flavour rather than heat, so we don't do chilli ratings. Talk to the team and they'll tell you the kind of kick you'll get from each dish.

Cheadle: 0161 4912020

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TIFFIN MEETS ITR

South Indian Tiffin dishes are the cornerstone of our menu. These dishes are traditionally eaten for breakfast, lunch or dinner in India even to this day. They are served in Indian streets, restaurants and homes!!

Masala Dosa 8.95

Thin rice and lentil crepe with potato masala filling

Chilli Cheese Dosa 9.50

Thin rice and lentil crepe with grated cheese and chilli - a favourite of ours

ITR Mysore Masala Dosa 9.50

Thin rice and lentil crepe with ITR chutney and potato masala filling

Madurai Masala Dosa 9.50

Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling

Onion Rava Masala Dosa 9.95

Thin and crispy semolina crepe, sprinkled with onion and filled with potato masala

INDO-CHINESE

The term 'Indo-Chinese' was coined from the small Chinese community that lived in Kolkata for over a century. It is an adaptation of Chinese seasoning and cooking according to Indian tastes!!

	VEG	CHICKEN
Fried Rice	7.95	8.95
Haka Noodles	7.95	8.95
Schezwan Rice	8.50	9.50
Schezwan Noodles	8.50	9.50

THALIS

Thali is the traditional way Indian families eat at home. It gives a balanced combination of nutrition, flavour texture and colour.

At ITR it consists of several bowls of food on one platter, put together by our chef.

Available from Sunday to Thursday!

Vegetarian Thali 15.95

Non veg Thali 17.50

All our dishes may contain traces of nuts, dairy and gluten. Every customer is important to us, and we want you to love your experience here. So please tell the team if you have allergen or special dietary requirements. We're here to help you make the right choices for you.

 = From the tandoor

BIRYANI & PULAV

Vegetable Biryani 13.25

Vegetables cooked with spiced aromatic rice served with Raita

Chicken Biryani 14.95

Chicken cooked with spiced aromatic rice, served with Raita and Salan. Simply Lip smacking.

Nawabi Lamb Biryani 16.25

Lamb cooked with rice and flavourful spices.

A delightful dish which is indulgent and delicious. It has an unforgettable taste and is totally out of the world!!

SIDES

Sweet potato masala chips with gartic yoghurt 4.50

Diced Kuchumber salad 4.95

Tadka Dal 5.95

Raita 2.50

Sliced Onions 2.50

Dips & Chutneys (each) 1.00

ITR MAINS - SPECIALLY CRAFTED BY OUR CHEFS

These dishes are a speciality at ITR!!

Dal Makhani 11.75

Black lentils and red kidney beans cooked with ITR spices in a rich creamy sauce

Palak Paneer 12.25

Spinach cooked with cottage cheese

Chatpata Mango and Aubergine masala 12.95

Mango and Aubergine cooked in spicy and tangy sauce

Methi Mutter Malai 12.50

Fenugreek leaves cooked with green peas and paneer in a rich creamy sauce

Channa Batura 12.95

Authentic puffed bread served with chickpea masala

Butter Chicken 12.95

Chicken tikka in a tangy tomato based sauce

Tanjore Chicken 13.50

Chicken cooked with freshly ground legendary chettinad spices

Kerala Fish Curry 13.25

Gently spiced and flavoured with Tamarind and coconut

Konkan Prawn Curry 14.25

Prawns cooked in traditional coastal flavours

Lamb Chukka 15.25

Diced lamb slow cooked with coconut and chefs handpicked spices, a favourite traditional dish

ITR Rajasthani Laal Maas 14.25

Aromatic Lamb dish in a spicy sauce, Originally from the northern part of India

Nalli Nihari 16.50

Slow cooked lamb shank in a aromatic sauce

HIGHWAY MAINS

Highway Dhabas (roadside eatery joints), which were once used as mere stopovers, have now become destinations for food in their own right. Here are some of their most popular main dishes, served with a naan or roti!!

Dhaba Style Chicken 17.95

RICE & BREAD

Rice	3.00	Malabar paratha	3.25
Jeera Pulav	3.95	Peshwari Naan	4.25
Roti	3.15	Onion and Chilli Naan	4.25
Naan	3.25	Batura	3.25
Garlic Naan	3.50	Puri	3.15

CLASSIC DESSERTS

Super special authentic Indian deserts. All homemade by our chefs!

Phirni 4.95

Classic Indian creamy sweet pudding made with crushed rice

Gulab Jamun 4.95

Deep fried milk dumplings dipped in sugar syrup flavoured with rose extract

Rasmalai 4.95

Homemade milk curd served in creamy saffron flavoured sauce

Kulfi 4.95

Traditional Indian ice cream

Scan to view our menus, view our latest offers and share your feedback





LUNCH MENU

Open from 11:30am to 4:00pm

STREET FOOD LUNCH

Dishes loaded with flavour

Bun Muska Chai Buttered bread with our Masala Chai	3.95
Bombay Grilled Sandwich Thinly sliced and mildly spiced vegetables in mint and coriander chutney	4.95
Vada pav Slider Veg Indian burger	5.50
Pav Bhajji Spicy vegetable mix served with buttered bread	5.95
Goat Keema Pav Spicy minced meat served with buttered bread	6.95
Channa Batura Authentic puffed bread served with chickpea masala	12.50

ITR DOSA ROLLS

Delicious filling rolled into our Indian savoury Rice and Lentil Pancakes

Paneer Dosa roll Delicious homemade cheese with a touch of our creamy sauce rolled into our Dosa	6.95
Chicken Dosa roll Marinated chicken Tikka cooked in a tangy Tomato based sauce and rolled into our Dosa	7.45
Lamb Dosa Roll Aromatic Lamb cooked in whole spices and rolled into our Dosa	7.95

THALIS

*Thali is the traditional way Indian families at home.
It gives a balanced combination of nutrition, flavour texture and colour.
At ITR it consists of starter, mains and dessert put together in one platter.*

Vegetarian Thali	9.95
Non-Vegetarian Thali	10.95

VEGAN MENU

STREET FOOD GRAZING OR STARTERS

VEG WARM

Vada pav 6.50
Indian veg burger

Home Made Samosa 6.75
Authentic Punjabi style served with tamarind and mint chutney

Gobi Manchurian 7.50
Cauliflower wok fried the Indo-Chinese way

Okra Fries 5.75
Crispy Fried Okra

Time Pass Fryums 3.95
Crispy crackers served with mint and tamarind chutney

VEG COOL

Bhel Puri 5.50
Crushed crispy pastry, seasoned potatoes and puffed rice coated in a date chutney

Paani Puri 5.50
Puffed hollow pastry rounds filled with seasoned potatoes and chilled mint flavoured water – pop them whole in the mouth for a flavour explosion

TIFFIN MEETS ITR

South Indian Tiffin dishes are the cornerstone of our menu. These dishes are traditionally eaten for breakfast, lunch or dinner in India even to this day. They are served in Indian streets, restaurants and home.

Idly 5.50
Rice and lentil steamed dumplings

Plain Dosa 9.00
Thin rice and lentil crepe

Masala Dosa 9.50
Thin rice and lentil crepe with potato masala filling

Madurai Dosa 9.95
Thin rice and lentil crepe with spicy red chilli chutney and potato masala filling

Onion Rava Dosa 10.5
Thin and crispy semolina crepe, sprinkled with onion, mildly spiced and garnished

Uttapam 9.50
Thick rice and lentil pancake

GRILLED KEBAB

Vegetables marinated with special spices and cooked in the charcoal tandoor.

Honey Glazed Pineapple Tikka 12.25

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delicious street food

VEGAN MENU

ITR MAINS

Shimla Mirchi Shakrakhandra 14.50
Sweet Potato and bell peppers in a rich gravy

Aloo Palak 13.50
Spinach cooked with potatoes

Dal Makhani 13.95
Black Lentils and Red Kidney Beans cooked with ITR spices

Channa Batura 13.95
Authentic puffed bread served with chickpea masala

Vegetable Biryani 14.50
Vegetables cooked with spiced aromatic rice served with lentil stew

INDO-CHINESE

Indian take on Chinese food!!

The term 'Indo-Chinese' was coined from the small Chinese community that lived in Kolkata for over a century. It is an adaptation of Chinese seasoning and cooking according to Indian tastes.

	VEG
Fried Rice Haka	9.95
Noodles	9.95
Schezwan Rice	10.95
Schezwan Noodles	10.95

SIDES

Tadka Dal	5.95
Diced salad	5.00
Sliced Onions	2.50
Sweet Potato Masala Chips	5.95

RICE & BREAD

Rice	3.75
Jeera Pulao	4.25
Roti	3.50
Naan	3.50
Garlic Naan	3.95
Puri	3.50
Batura	3.50

DESSERT

Kesari Bath 5.50
Semolina cooked with saffron and topped with dried nuts

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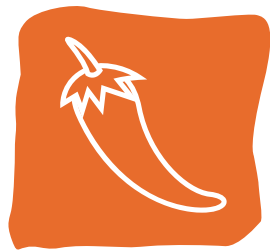
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DRINKS MENU



ITR SIGNATURE COCKTAILS



ICY SPICY CHATPATA 11.00

All in one; Bold, spicy, sweet and herbal. Shaken with coriander, Tequila and peach.



INDIAN SUMMER PASSION 12.00

Fresh thai basil and pure passion fruit pulp for a refreshing and tangy sweet and sour cocktail mixed with mango, lychee and lengthened with Coconut Rum.



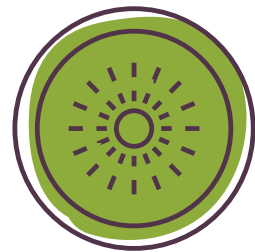
CALCUTTA GREEN 12.00

Light, fresh, refreshing and a concoction of mint and cucumber topped with a touch of elderflower and gin.



NARIYAL MARTINI 13.00

Touted as an all-round drink, coconut and grapes comes in play with this healthy but yet tasty and rich mix with peach, melon liquor and vodka.



KIWI MELON BREEZE 13.00

Exotic fruit muddled with passion fruit sugar and vanilla to give the drink a fresh, bright green colour and a dramatic tropical flair in texture.



KHATARNAAK 16.00

"Dangerous we call it"- It's a high-octane drink full of delicious fruit juices, rum filled and notoriously boozy.



ALL SPICE IN A JAR 12.00

Sugar cane meets all spices balanced with the tartness of grapefruit and smoked with apple wood as a finishing touch.



BOMBAY DELIGHT** 11.00

Mango spiced with curry leaves which lengthen the profile of the drink. Perfect combo with honey and gingerbread. Vodka as the main spirit.



GULABITINI 11.00

Pink gin forms rose in colour and subtle flavour from lychee.



BLACKBERRY BRAMBLE 12.00

Taking on the classic with our own twist to it: fruitier with Raspberry liqueur and a cucumber Gin aroma to give the drink an edgy and beautiful taste.



POPPY TALE ** 12.50

Pomegranate & ginger freshly muddled with Rhubarb gin to give the drink a fairly sharp, sweet and warm taste.



2 IN A PINK 11.50

Pink colour from fresh raspberries, lemon liquor and vodka will glide you through the foam on top.

* Contains Dairy or Nuts ** Contains Honey

* Contains Dairy or Nuts ** Contains Honey

ITR SIGNATURE COCKTAILS



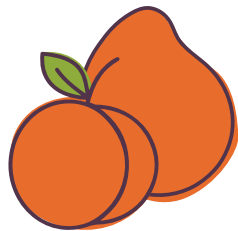
GINGER RUMSET 11.25

Lightly spiced with fresh ginger, mildly tart flavoured with physalis and a zesty finish from Aperol and ginger liquor.



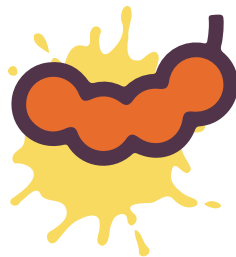
SILENT KILLER** 13.00

Celebrating ITR's 10th anniversary with a punchy mix of 10 different spirits all in one drink. Sweet, smooth and get ready to get sozzled.



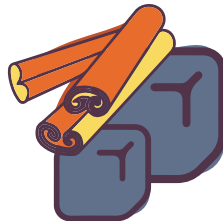
ITR WHISKY SOUR 11.50

Sweet but sour as the classic but with an ITR twist. Apricot and mango to tantalize the taste buds.



IMLI MARGARITA 11.75

Adding a twist to a classic Margarita with Indian infusion tequila. Tamarind does it!



ITR OLD FASHIONED 12.50

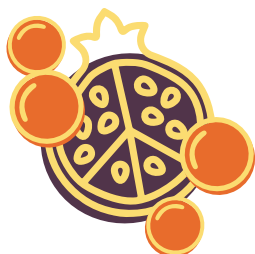
The mighty old fashioned with our homemade scented spice. Mad men's favourite!!!

THE FIZZ SELECTION



KAMASUTRA 12.00

Not your everyday Pornstar! But this one is more desirable, nail biting and exotic drink with flavours of Mango and Lychee coming together with Vanilla Vodka.



POMEGRANATE FIZZ 11.00

Botanical and aromatic things go better with a few bubbles
Lime-tangy crowd-pleaser!



GUAVA ROSE 12.00

Citrus and sharp flavour of kaffir lime blends with coconut rum and rose vodka. One not to miss!



ITR SIGNATURE SOFTAILS

NIMBU LYCHEE 5.75
Delicate mixture of lychee and lemons enhanced with rose petals.

PAANI COLADA 6.25
Sweet meets spicy in this chilli minted infusion. Coconut water and grapes taking the edge and perfectly paired with spicy dishes.

THE TARRAGON 6.25
Sweet, herbal and refreshing mocktail spiced up with ginger beer. Raspberries and mango to complete the profile.

LEMON BERRIGON 7.75
Fresh, refreshing and fruity from blueberries topped with lemonade.

GUAVA AND RHUBARB LASSI 7.75
A unique sweet and sharp twist with a hint of mango on the classic favourite.

FRESH LIME SODA 4.50
Sweet / salted

* Contains Dairy or Nuts ** Contains Honey

* Contains Dairy or Nuts ** Contains Honey



RED WINE

	125ML	175ML	BOTTLE
CARACARA VINTAGE RESERVE MERLOT - CHILE Brambly, fruity and easy drinking - Medium	5.50	6.50	25.50
DONNA JAZMIN MALBEC - ARGENTINA Velvety, bold, rich – medium bodied	6.50	7.05	27.50
ROOS ESTATE PINOTAGE – SOUTH AFRICA Light, flavoursome and smoky - light medium bodied	6.20	6.85	28.00
BOTTER PRIMITIVO DI PULGIA IGT ORGANIC – ITALY Fruity, berries and smoky - Medium -full bodied	6.75	7.45	31.00
RIOJA SEGUNDO ANO – SPAIN Spicy, smooth and bold – Light medium bodied			32.00
GROVER CABERNET SHIRAZ- INDIA Spicy, fruit and bold – medium full			34.50
VOITURETTE PINOT NOIR – FRANCE Delicate, light and flavoursome – light bodied			33.00
PIEDRA NEGRA RESERVE ORGANIC MALBEC – ARGENTINA Rich, heavy and powerful – full bodied			46.00

ROSÉ WINE

	125ML	175ML	BOTTLE
HILMAR SPRINGS RED ZINFANDEL - CALIFORNIA Rich, sweet and fruity - sweet	6.60	7.15	27.50
GLORIUS AOP COTES DE PROVENCE ROSÉ -FRANCE Elegant, fruity and fresh - medium dry	7.50	9.25	36.00



WHITE WINE

	125ML	175ML	BOTTLE
CARACARA VINTAGE RESERVE SAUVIGNON BLANC - CHILE Zingy, fruity and fresh – medium dry	5.50	6.50	25.50
VIA ENRICO PINOT GRIGIO - ITALY Delicate, light and fruity – medium dry	6.20	6.85	26.20
ROOS ESTATE CHENIN BLANC - SOUTH AFRICA Sharp, fresh and fruity - medium	6.50	7.10	27.75
DR ZENZEN RIESLING (MOSEL) - GERMANY Rich, fruity and sweet - medium Sweet			30.00
GROVER ART COLLECTION VIOGNIER - INDIA Floral, sweet and fresh – medium			34.50
COTE DU THAU PICPOUL TERRET- FRANCE Crisp, fruity and fresh - dry			36.00
AROHA BAY SAUVIGNON BLANC - NEW ZEALAND Powerful, bold and fresh - dry			38.00
LOUIS MOREAU CHABLIS - FRANCE Rich, elegant and full – dry			50.00

SPARKLING & CHAMPAGNE

	150ML	BOTTLE
LUMINISTA PROSECCO DOC BRUT - ITALY Fresh, fruity and crispy with a citrus twist	8.50	40.00
LUMINISTA ROSE PROSECCO DOC - ITALY Delicate, floral and fruity		40.00
PERRIER-JOUET - FRANCE A wonderfully rounded, generous Champagne, whose joie de vivre makes every moment more special.		80.00

SPIRITS

PRICES ARE BASED ON 25ML MEASURES

TEQUILA

HOUSE SILVER	4.20
HOUSE GOLD	4.20
PATRON SILVER	6.00
FLAVOURED	3.50
Mango / Rose / Passionfruit	

WHISKEY

BUFFALO TRACE	4.50
CHIVAS REGAL	4.50
JAMESON	4.25
SOUTHERN COMFORT	4.25
SMOKEHEAD UNFILTERED ISLAY SINGLE MALT	5.50
AMRUT	6.00
AMRUT BLENDED	6.50
HIBIKI HARMONY	8.50
GLENGOYNE 15Y	7.50
HIGHLAND SINGLE MALT	
TAMDHU 12Y SPEYSIDE SINGLE MALT	6.00
JACK DANIELS	4.30

RUM

RON CALADOS DARK	4.45
RON CALADOS WHITE	4.45
MALIBU	4.00
LANGS MANGO & GINGER	4.25
LANGS BANANA	4.25
ANNE BONNY SPICED RUM	4.75
DIPLOMATICO	6.00
RESERVA EXCLUSIVA 12 Year Old Rum	
SITARA - INDIA	5.00
OLD MONK RUM	5.25

BRANDY & COGNAC

Courvoisier VS	5.00
Martell VS	5.00
Remy Martin VSOP	5.50
Martell XO	11.00

GIN

EDINBURGH	4.20
EDINBURGH Raspberry	4.30
EDINBURGH Rhubarb & Ginger	4.50
EDINBURGH Orange & Basil	4.50
G'VINE Floraison	6.50
G'VINE Peach	6.00
G'VINE Pear & Cardamom	6.00
G'VINE Watermelon	6.00
HENDRICKS	4.65
ARBER & AGNES PINEAPPLE	6.00
TANQUERAY	4.75
OPHIR	5.00

VODKA

HOUSE VODKA	4.15
ZUBROWKA VANILLA	4.50
ZUBROWKA	4.20
ZUBROWKA RASPBERRY	4.50
ROSEL VODKA	5.00

SOFT DRINKS

STILL WATER	2.75
SPARKING WATER	2.75
STILL WATER LARGE	4.50
SPARKLING WATER LARGE	4.50
LEMONADE/COLA	3.00
GINGER BEER	3.75
GINGER ALE	3.75
SLIMLINE TONIC	3.20
TONIC BOTTLE	3.10
FLAVOURED TONIC	3.50
JUICES	3.25
SODAS	3.20

BEER & CIDER

COBRA From The Tap Pint	6.90
COBRA From The Tap Half Pint	3.45
ITR ALE / ITR LAGER	6.50
PEACOCK	8.50
Apple/ Mango & Lime Cider	

ITR AUTHENTIC DRINKS

CHAAS	3.75
CLASSIC LASSI	4.00
MYSORE COFFEE	3.10
MASALA CHAI	4.00
BADAM MILK	3.00

TEA & COFFEE

TEA & FLAVOURED TEAS	3.35
COFFEE	3.50
CAPPUCCINO / LATTE	4.25
EXPRESSO Single/Double	2.50/4.00
HOT WATER	0.50

PERFECT GIN SERVE

ANY GIN, ANY LIQUEUR, ANY FLAVOURED TONIC	12.00
STEP 1: Choose Liqueurs	
Lychee / Mandarin / Peach / Ginger	
STEP 2: Choose Flavoured Tonic	
Ask Staff Member	





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