

tiffin

by La'Sala
AUTHENTIC INDIAN CUISINE

APPETIZER

































Pani Puri  	210
Semolina pastry, mashed potato, white mutter, onion, mint water, tamarind sauce.	
Papadi Chat 	180
Dough wafers, potato, chick peas, tamarind chutney, sweet yogurt, mint sauce, sev bhujia, indian spices.	
Vegetables Samosa 	190
Pastry filled with mashed potato, green peas, ginger, garlic.	
Onion Bhaji  	180
Gram flour batter, ginger, garlic, coriander leaves.	
Chicken Potali Samosa	230
Pastry filled with chicken, ginger, garlic.	

FRESH FROM TANDOORI OVEN

Murg Malai Tikka  	360
Marinated white chicken skewer.	
Tandoori Murg Tikka 	370
Chicken marinated red chicken skewer.	
Lamb Sheek Kabab 	450
Spiced ground lamb skewer.	
Tandoori Zingaa 	1400
Marinated tiger prawn skewer.	
Tandoori Paneer Tikka  	450
Marinated Indian cheese skewer	
Tandoori Cauliflower  	310
Marinated cauliflower skewer	

(All appetizer served with mint sauce, tamarind sauce and mango salad)

AUTHENTIC PAN DISHES

Saffroni Butter Chicken  	450
Chicken tikka, butter, cashew nuts, ginger, garlic, tomato gravy, cream.	
Chicken Tikka Masala   	410
Chicken tikka, cashew nuts, ginger, garlic, tomato gravy, capsicum.	
Shahi chicken  	490
Chicken, Indian spices and nuts.	
Chicken Saag 	420
Chicken, spinach, butter, cream, ginger, garlic.	
Lamb vindaloo   	650
Spicy lamb curry onions, tomato, ginger, garlic, potatoes.	
Lamb Rogan Josh   	550
Lamb curry, tomato onion gravy, kashmiri chili, ginger, garlic.	
Prawn Tikka Masala   	750
Prawns, onion masala, cashew nut, ginger, garlic, tomato gravy, cream, capsicum.	
Goan Fish Curry   	430
Sea bass fillet, ginger, garlic, red chili, mustard seeds, tomato puree, coconut milk.	
Paneer Butter Masala   	390
Paneer, onion masala, ginger, garlic, tomato gravy, capsicum.	
Aloo Gobi   	250
Cauliflower, potatoes, onion, tomato, ginger, garlic.	
Paneer Saag  	380
Spinach, butter, cream, ginger, garlic.	
Bharwan Shimla Mirch   	390
Whole capsicum stuffed with cottage cheese, potatoes, dry nuts, onion tomato gravy.	
Dal Tadka  	220
Yellow dal, butter, cumin, garlic, tomatoes.	

CHEF SUNIL SIGNATURE DISHES

Dal Anantara  	350
Black whole lentil, Indian butter, tomato, cream.	
Matka chicken Biryani 	510
Rice, chicken, Indian spices, Yogurt, Mint.	

FAVOURITE RICE

Plain Basmati Rice 	100
Jeera Rice 	100
Saffron Pulao Rice	130

FRESH BAKED NAAN

Plain Naan	100
Butter Naan	100
Garlic Naan	100
Cheese Naan	120
Raita	100
Tandoori Roti	100

SWEET SPECIALTIES

Gulab Jamun shot with carrot pudding  	210
Rose flavored sugar syrup, Green Cardamom served with carrot pudding.	
Rice Pudding  	180
Indian basmati rice, indian ghee, sugar, cardamom powder, milk, dry nuts.	
Saffron pistachio kulfi   	190
Handmade indian ice cream, saffron, pistachio, almonds, cashew nuts, cardamom powder.	

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