chef's signature dishes

Rogan Josh...

green peppers.

hot, tangy flavour).

green peppers.

sauce.

pineapple and a touch of sugar.

fairly hot sauce (sweet and sour).

Cooked with spinach, tomatoes and green peppers.

Cooked in methi leaves layered with tomatoes and

Cooked with fresh lemon juice and a touch of sugar in

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

Bengal famed Pangasius fish morsals marinated and lightly char grilled for a tender yet flavoursome delight.
Kolji Chatt
Rajastani Hot Wings
STARTERS TO Onion Bhaji
Fragrant onions mixed with spices and gram flour, served with sauce. A beautiful beginning to an Indian feast.
Aloo Chop V
Samosa (Meat/Vegetarian)2.95 Freshly made pastry parcels filled with tender lamb or yearstables.
Paneer Samosa V2.95 Freshly made pastry parcels filled with Indian cheese.
Sheek Kebab
Garlic Mushroom Puri V
Desi Murgh Tikka
coriander) cooked over charcoal. Tandoori Chicken
tandoori sauce, skewered and cooked in our clay oven for the perfect taste.
Chicken Chatt
ground coriander, garnished with fresh cucumber. Accompanied with a lightly made puff pastry.
Mix Bhaji (Veggie Combo) V
Mix Kebab
King Prawn Bhaji Puri

Machli Tikka...

Fish Pakora
Squid Puri
Sizzling Duck
Bombay Bash (sharing platter)6.95 A selection of the best marinated starters all in one.

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.
Madras5.75
A hot but full flavoured dish with a hint of fresh lemon
juice. Bhuna
Bhuna
spices.
Dopiaza5.75
Cooked with fresh grilled onions and peppers in a

medium sauce.		
Korma5.75	RICE AND BREAD	
All time classic - cooked with fresh cream and	Boiled Rice	1.95
almonds in a mild sauce.	Pilau Rice	2.00
Methi5.75	Mushroom Rice (button mushrooms)	2.50
Cooked with methi leaves (fenugreek) in traditional	Egg Rice	2.50
Indian sauce.	Onion Rice (pan-fried onions)	2.50
	Vegetable Rice	2.50
Dansak5.75	Coconut Rice	
Cooked in very rich spices with gram peas, lentils,		

"2's company"

Matar Paneer (peas and Indian cheese) V.....

Set Menu's Available every Tuesdays priced £17.95 2x Poppadom 2x Starters (your choice) 2x Main Courses (your choice) 1x Pilau Rice 1x Plain Naan Bread

add a bottle of soft drink for an extra £1

All items with the 🚺 icon available on the Main menu. T&C Apply

BIRYANI	Lemon Rice (fresh lemon zest)2.50
Spiced and pan fried with the finest Basmati rice, garnished	Chilli Rice (fresh green chillies)2.50
with onions. Served with a rich vegetable sauce.	Keema Rice2.70
Chicken or Lamb	Tiffin Special Rice2.70
Freshwater Prawns6.95	Basmati rice stir fried with sultanas and nuts for a
Paneer Biryani V	sweet taste.
Indian paneer pieces.	
Vegetable Biryani V6.95	Chapati1.00
Mixed vegetables.	Garlic Chapati1.20
Fish Biryani6.95	Naan2.00
Morsals of Indian fish lightly spiced.	Peshwari Naan2.30
Jumbo Tandoor King Prawns7.50	Sweet.
House Mixed Biryani7.50	Garlic Naan2.30
Chicken, lamb and prawn.	Chilli Naan 🦸
Tiffin Special Biryani7.95	Fresh green chillies.
Marinated chicken & lamb tikka, stir fried with a selection	Kulcha Naan2.30
of fresh fruit garnished with an omelette (Muglai style).	Peppers, onions and coriander.
	Cheese Naan2.30
SHABZI/VEGETARIAN SIDE DISHES	Tandoori Roti
Vegetable Bhaji V2.95	Special Naan2.70
Bombay Aloo (slightly hot) V 🦸2.95	(including tomato, sliced almond & garlic).
Saag Bhaji (fresh spinach) V2.95	Keema Naan2.70
Saag Aloo (spinach and potato) V2.95	Lean mince.
Saag Paneer (spinach and Indian cheese) V 2.95	Paratha2.95
Gobi Bhaji (fresh cauliflower) V2.95	Plain or stuffed.
Chana Bhaji (chickpeas) V2.95	
Gobi Aloo (cauliflower and potato) V	COMBO NAANS
Chana Aloo (chickpeas and potato) V2.95	Choose any two flavours from the above section to
Mushroom Bhaji V2.95	create your <mark>pe</mark> rfect naan bread.
Tarka Daal (lentils and garlic) V2.95	i.e cheese & chilli2.95

.. 2.95

·	30IADKIE3			
	Poppadom			 0.50
	Plain or spice	ed.		
- 1	Dhai Raita			 1.80
	Fresh voahu	rt wi	th onion and cucumber.	
			es)	 1.95
			exclusive to Tiffin.	
			soft drinks	 2.50

"mega deal" sundays are family tiffin night

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

All for just £20

on Family Sundays and some specific dishes may incur an extra charge

OPEN 6 DAYS A WEEK - 5.30pm - 11.00pm (Closed Mondays except Bank Holidays) No.9 Sheffield Road, Chesterfield S41 7LL (next door to Chesterfield College) * 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)



indo-bengali cuisine to take away

TO ORDER CALL

01246 277 852



OR **07923 097 436**

www.tiffintakeaways.co.uk

FREE HOME DELIVERY*

Dronfield - Sheffield - Chesterfield













We accept most major credit & debit cards

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.

Marinated fresh chicken slow cooked in Tandoor

oven, seasoned in Tiffin's special batter.

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 Rings4.50 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.

NORTHERN REGIONAL SPECIALITIES

and	CI
	ch
	gr ta:
	No.
	Ch
WESTERN RECIONAL SPECIALITIES	
WESTERN REGIONAL SPECIALITIES	ga
	La
Punjabi Gosht (Ginger) 6.50	Co
Lamb flavoured with fresh ginger, simmered	ch
in an onion based sauce and garnished with	in
ginger.	Cl T∈
Jalfrezi 🔰 🛈	to
All time favourite, chicken or lamb tikka	ba
cooked with sliced onions, peppers and bullet	N
chillies in a hot but flavoursome curry based	CI
sauce (hot).	an
Passanda 0	sk an
Creamy based dish flavoured with an exotic	Sh
fruit stock and red wine for a very rich flavour.	A
stock and rod mino for a very more maroun	Le
Tandoori Chicken Masal 0 6.50	laı
CHEF'S CHOICE Tender chicken strips cooked	fe Slo
in a creamy and fragrant masala sauce.	310
Shatkora Monsoon 6.95	
CHEF'S CHOICE - Lamb strips slow cooked	08
with dried citrus macroptera in a medium	7
sauce with an aromatic flavour.	Sp
	Te ga
Badshahi Lamb7.95	ve
CHEF'S CHOICE Marinated lamb chops	
cooked in a rich authentic sauce with sliced	March March
tomatoes for a handi style flavour.	Te ric
NEW Royal Korma 1£6.95	110
CHEF'S CHOICE - Rich creamy korma base	Sv
with addition of exotic fruits created for	Ma

auspicious occasions.

EW Tiffin Special	Balti Chicken Rezzela
oni (Paneer/Cheese)	Marinated chicken or lamb cooked with onions, tomatoes, fresh garlic and green chillies (fairly hot). Balti Chicken Delight
hunky onions, peppers and mushrooms. Rich taste, rich in flavour. hicken/Lamb Tikka Balti	Balti Plaza
alti taste. EW Shaslik Akbari	fresh chicken breast, lean lamb & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint Balti Lazeez
hahi Nawab	Kolijee Masalia

SOUTHERN REGIONAL SPECIALITIES

Special Khatta Masala 0	5.9
Tender lamb cooked in a bhuna styl garnished with a hint of natural yog very distinct taste.	e sauce
Manga Dalight 🙃	E 0

ango Delight 😈5.95 ender marinated chicken chunks cooked in a ch, flavoursome mango sauce - curry style.

weet Chilli Chicken 🌶 🕡 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 Rogan7.95 Tender duck fillet cooked with natural yoghurt and medium spices to create the

perfect duck curry.

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

Achar Chicken 1 Succulent chicken pieces marinated with achar pickle and cooked with authentic spices to create a very flavoursome dish.

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

Special Curry 05.95 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 SPECIALI	IIIE2
HILL Dive	111
Jangli Mirch 🄰	6.50
Sliced tandoori chicken breast blended	with
diced onions, green peppers, fresh gree	en
chillies and n <mark>aga chilli (Bengals hottest c</mark>	chilli).
Garlic Chilli Chicken 🔰 🛈	
CHEF'S CHOICE Tender chicken chunk	S
cooked in a rich and spicy tomato sauce	≥.
Murgh Makoni 🕡	5.95
CHEF'S CHOICE An Imperial favourite,	fresh
tomatoes slow cooked with cream and	
tandoori chicken for a sweet but flavoursome taste.	

EASTERN DECIONAL OPECIALITIES

mail Minch 44
ingli Mirch 🕖6.50 iced tandoori chicken breast blended with
ced onions, green peppers, fresh green
illies and naga chilli (Bengals hottest chilli).
illies and riaga crilli (berigais nottest crilli).
arlic Chilli Chicken 🕖 🛈 5.95
HEF'S CHOICE Tender chicken chunks
ooked in a rich and spicy tomato sauce.
urgh Makoni 🕡 5.95
HEF'S CHOICE An Imperial favourite, fresh
matoes slow cooked with cream and pulled
ndoori chicken for a sweet but flavoursome taste.
utter Chicken 🕡
arinated pulled chicken cooked in a medium
se, topped with a rich butter sauce.
nobuz Masala 🔰 🕡 5.95
hot sauced curry cooked in a flavoursome
ray of classic spices including green chillies
create a dish with bite.
olkata Fish Curry6.95
nder succulent Pangasius fillet cooked in a
edium and rich sauce.
ashli Bawisal
achli Bemisal
th peppers and an array of spices.
an peppers and an array or spices.
EW Jal Jinga 🅖7.95
imbo king prawns roasted with onions
nd peppers slow cooked for a dry and
voursome dish garnished with chillies. (Hot)

TANDOORI FEAST

Includes fresh salad and plain curry sauce.

Tandoori Shaslik6.9
Chicken or Lamb marinated and served with seared
onions and peppers, skewered and slow cooked in
our clay oven.

Desi Murgh Tikka5.95 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 Sizzler5.95 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 277 852**