

APPETIZERS

*A sampling of Indian favorites from across the continent.
These treats can be a snack or a meal and are delicious
any time of day.*

VEGETABLE SAMOSA (sa-MO-sa) 5.00

Crisp, flaky pastry filled with potato and peas, spiced with cumin, turmeric, garam masala and a hint of chili. Served with chutney.

ONION BHAJI (BAH-ghee) 4.75

Perfectly fried fritters of sliced onion, potato, spinach and chickpea flour. Served with chutney.

ALOO PAPRI CHAAT* (AL-oo PUH-pree-chawt) 6.50

Crisps (papri) topped with potato (aloo), chickpeas and red onion, swirled with mint cilantro and tamarind chutney and yogurt.

FISH KALI MIRCH (KAL-ee mirch) 8.00

Crunchy fried tilapia with a bite of black pepper (kali mirch). Chickpea flour batter dashed with black pepper, garam masala and turmeric.

SAMOSA CHAAT* (sa-MO-sa chawt) 8.50

Hot, flaky samosa blanketed with chickpeas and red onion, swirled with mint cilantro and tamarind chutney and yogurt.

CAULIFLOWER BEZULE (beh-ZOOLE) 10.00

Battered cauliflower bites, quick fried and finished with a subtle coconut glaze with mustard seeds.

CHILI CHICKEN* 10.00

Tender strips of chicken combined with pepper, onion and a spicy chili soy sauce.

CAULIFLOWER MANCHURIAN* 10.00

Battered cauliflower bites, fried and finished with a spicy tomato glaze laced with soy sauce and chili paste.

SPICY KAKORI KEBAB (kuh-KOR-ee ke-BAWB) 10.00

Minced chicken flavored with garlic, cumin and ginger, formed around a skewer and roasted.

DRINKS

Mango Lassi	4.50
Mango, Lychee, Guava Juice	3.75
Coke, Diet Coke, Sprite, GingerAle	2.75
Lemonade, Iced Tea	2.75
Bottled Water	1.75

SWEETS

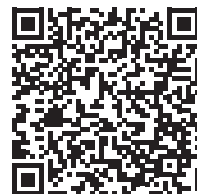
As ingrained in Indian culture as its festivals and ceremonies, it is believed no special occasion is complete without sweets!

GULAB JAMUN (GOO-lahb JAH-mun) 4.25

Soft, melt-in-your-mouth fried dumplings made of thickened milk and soaked in rose flavored syrup.

RICE PUDDING (Kheer) 4.25

A delightful concoction of cooked rice, milk and sugar. A cool, sweet finish to a spicy, satisfying meal.



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TRADITIONAL FAVORITES

Everyone’s favorites! Includes rice.

- DAL MAKHANI (dahl MA-khun-ee)

V

GF

13.00

Black lentils and red kidney beans cooked slowly with tomato, garlic and butter.
- DAL TADKA* (dahl TAR-ka)

V

GF

13.00

Yellow lentils tempered with garlic, ginger and toasted whole red chilis.
- CHANA MASALA* (CHAH-nuh muh-SAWL-uh)

V

GF

14.00

Whole chickpeas stewed with tomato, ginger, garlic, and turmeric.
- ALOO GOBHI* (Al-oo GO-bee)

V

GF

14.00

Potato and turmeric spiced cauliflower cooked with tomato, onion, ginger and garlic.
- BAINGAN BHARTA* (BANG-un BHAR-tuh)

V

GF

14.00

Smoky roasted eggplant in a slow cooked stew of tomato and onion with mustard seeds, garam masala, ginger and turmeric.
- KAJU MATAR PANEER (KA-jhew MUH-ter pun-NEER)

V

GF

N

15.00

Cubes of cottage cheese and peas in a rich cashew sauce with toasted fennel, fenugreek and cardamom.
- MALAI KOFTA (muh-LIE KOFF-tuh)

V

GF

N

15.00

Potato and cottage cheese dumplings in a slow cooked cashew onion sauce fragrant with cumin, coriander and fenugreek.
- SAAG PANEER (sawg puh-NEER)

V

GF

15.00

Cubes of cottage cheese in velvety spinach sauce spiced with ginger, garlic and onion.
- CHICKEN TIKKA MASALA (TEE-kuh muh-SAWL-uh)

GF

16.50

Boneless chicken breast in hearty tomato onion sauce rich with cumin, coriander, ginger and fenugreek.
- BUTTER CHICKEN (aka chicken makhani)

GF

16.50

Boneless chicken thighs in buttery tomato cream sauce spiced with clove, nutmeg, cardamom and cinnamon.
- CHICKEN KORMA (KOR-muh)

GF

N

16.50

Boneless chicken breast in creamy sauce of cashews, onion and ricotta spiced with cardamom, clove and cinnamon.
- LAMB ROGANJOSH (ROW-gan-josh)

GF

19.00

Lamb leg cubes with a flavorful sauce of tomato, ginger, black cardamom and bay leaves.

TANDOOR (tan-DOOR)

A traditional tandoor is a cylindrical oven fired at the bottom with clay-lined walls. Its 900-degree interior is used to bake bread and roast skewered meat, cheese and vegetables. All tandoor items include rice and are served with mint cilantro chutney.

- PANEER SHASHLIK (puh-NEER SHAH-shlick)

V

GF

15.00

Cottage cheese cubes, red onion, red and green peppers, yogurt and cream cheese marinade with nutmeg and cardamom.
- MALAI TIKKA (muh-LIE TEE-kuh)

GF

16.00

Boneless chicken breast, sour cream and cream cheese marinade with nutmeg and lemon.
- TANDOORI CHICKEN (tan-DOOR-ee)

GF

16.00

Bone-in chicken steeped in yogurt and mustard oil marinade with garam masala, chili, cumin and coriander.
- LASOONI TIKKA (la-SOO-nee TEE-kuh)

GF

16.00

Boneless chicken breast, yogurt and garlic marinade with lemon, fenugreek and saffron.
- TANDOORI SHRIMP (tan-DOOR-ee)

GF

18.00

Shrimp, cream cheese and sour cream marinade with lemon, garlic, chili and turmeric.
- BOTI KEBAB (Bo-tee ke-BAWB)

GF

18.00

Lamb leg, yogurt and mustard oil marinade with lemon, fenugreek, cumin and coriander.

BREAD

An essential part of every Indian meal.
From plain to filled, buttery to spicy!

- CLASSIC NAAN

V

3.25

leavened white flour
- CHILI NAAN

V

4.50

scallion, green chili
- GARLIC NAAN

V

4.50

garlic, cilantro
- PESHAWARI NAAN

V

N

5.50

(pesh-WAR-ee)
almond, pistachio, coconut, cashew
- ROTI

VG

3.25

whole wheat flour
- ONION NAAN

V

4.50

red onion, chat masala
- LACHHA PARATHA*

V

4.50

(LAH-tcha puh-RAW-tuh)
layered wheat flour
- CHEESE KULCHA

V

5.50

(COOL-chuh)
mozzarella, garlic, onion seed

BIRYANI (beer-YAWN-ee)

Spice infused Basmati rice layered with slow-cooked tomato sauce and your choice of protein. Comes with raita (RIE-tuh), a cool and savory yogurt preparation.

Vegetable \$14 Paneer \$15 Chicken \$16.50
Tilapia \$17 Lamb \$19 Shrimp \$19

CURRY POTS

Ask what curry is, and you’ll get many different answers. From the word “kari” meaning sauce, it describes dishes that are Indian in origin and use a complex combination of spices. Create your own dish by choosing your sauce, protein and spice level.

Vegetable \$14 Paneer \$15 Chicken \$16.50
Tilapia \$17 Lamb \$19 Shrimp \$19

- TRADITIONAL CURRY*

V

GF

Homestyle sauce with tomato, ginger, onion, cumin and fenugreek.
- SAAG* (sawg)

V

GF

Velvety smooth spinach sauce with cumin, ginger, garlic, and onion.
- KORMA (KOR-muh)

V

GF

N

Onions caramelized with toasted cardamom, clove and cinnamon. Finished with cashew paste and ricotta.
- MAKHANI (MA-khun-ee)

V

GF

Buttery tomato cream sauce. Clove, nutmeg, cardamom and cinnamon.
- TIKKA MASALA

V

GF

(TEE-kuh muh-SAWL-uh)
Hearty tomato onion sauce with coriander, ginger and fenugreek.
- CHETTINAD* (CHETT-eh-nawd)

V

GF

Coconut milk, cinnamon, cloves, cardamom and curry leaves.
- KERALA PEPPER* (keh-RAWL-uh)

V

GF

Whole red chilis, mustard seed, curry leaves, onion, garlic and turmeric.
- VINDALOO* (VIN-duh-lu)

V

GF

Vinegar, black pepper, cardamom, mustard seed and whole red chilis.

- V

Vegetarian

VG

Vegan

GF

Gluten-Free
- DF

Dairy-Free

N

Nuts

* Can be prepared vegan, gluten-free or dairy-free upon request

All food prepared in our restaurants is in a shared environment which could cause exposure to known food allergens. This includes, but is not limited to, peanuts (Tiffin does not use peanuts but some ingredients may come from a facility that has contact with peanuts), tree nuts, soy, wheat, eggs, fish, shellfish and milk.