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53 Rathgar Ave , Dublin, Do6 RK18

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Food that restores, and revives.

The aim and Concept of our restaurant are to serve a great variety of authentic regional cuisines of India which includes "Small meals – dosa-vada-idli", "Mumbai street food", finger food, "Fast food (Indo Chinese)" and Most exciting "Biryanis and Curry with Naan / Paratas".

Authentic flavours

All freshly cooked on a daily basis, 'no frozen' concept, quality not compromised, a blend of spices at affordable prices in a pleasant and welcoming ambiance.

Also, food is available all day long with a variety of drinks and Masala Chai, no need for extra planning for your meals, informal and casual walk-ins, and more of a relaxed ambiance to catch up with your loved ones



delicious

Most importantly, it's a place where you can find the blend of 'fine dining' and 'street food/fast food' as most of the Indian restaurants are exclusively fine dining so far in Ireland.

We hope you love this new kind of Authentic food experience

Indulge in the authentic flavors of India, known for its vibrant spices and traditional cooking techniques.

From crispy dosas to fluffy idlis, from tasty Samosas to Hakka noodles, each dish is carefully crafted to capture the essence of these flavours, delivering a delightful fusion of taste and texture.

Please Note: We only serve HALAL Meat.





STARTERS

NON - VEG

Lamb Chops (3) €11.99
Marinated lamb chops with Kashmiri chili, garlic & mustard oil, grilled to perfection

Tandoori Prawns (3) €10.99
Prawns marinated in chili, garlic, lemon juice & carom seeds, chargrilled in tandoor

Tandoori Fish Tikka (3) €12.99
A Boneless fish cubes marinated in blend of yogurt and aromatic spices and cooked in tandoor

Hyderabad Style - Sheek Kebab (3) €9.99
Minced lamb mixed with herbs, green chillies, garlic & spices, skewered and chargrilled

Chilli Chicken (3) €11.99
Boneless Chicken Coated With Spicy & Tangy Sauce With Chilli & Herb

Tandoori Chicken (Bone-in) (3) €9.99
Whole leg pieces marinated with red chili, garlic, lemon & roasted in a clay oven

Chicken Tikka (2,3) €10.99
Creamy boneless chicken marinated in cheese, cream, cardamom & mild spices, tandoor-roasted

Chicken Malai Tikka (2,3) €10.99
Creamy boneless chicken marinated in cheese, cream, cardamom & mild spices, tandoor-roasted

Chicken Lollipop (3) €11.99
Chicken With Bone Coated With Spicy & Tangy Sauce With Chilli & Herbs

Chicken 65 (3) €11.99
Boneless Chicken Coated With Corn Flour, red Chilli, green Chilli, curry Leaves, spicy & Tangy Sauce.



VEG

Aloo Tikki €9.99
potato, some spices, corn flour, green peas, deep fried in oil

Onion Bhaji €9.99
Finely sliced onion mixed with coriander, Green chilli, red chilli, turmeric and gram flour

Veg Samosa 2pcs (7,8) €5.99
Finely Chopped Onions, potatoes, peas, cumin seeds, chilli's, turmeric, amchur

French Fries €5.99
A julienne cut potatoes deep fried in oil served with ketchup.

Veg Manchurian (3) €10.99
Crispy veggie balls in a spicy soy-garlic sauce with chillies and spring onions.

Chilli Paneer (3) €10.99
Paneer cubes tossed in a fiery chili-garlic sauce with peppers and spring onions.

Papadam (3) €2.49
A thin, crisp indian wafer's made from seasoned lentil, chickpea, rice and potato flour.



TANDOOR SPECIAL PLATTER - €19.99

Aloo tikki (1pcs) | Lamb chop (2pcs) | Tikka (3pcs) | Prawn (2pcs)

Allergy Information:

1. Egg 2. Nuts 3. Dairy 4. Sesame 5. Soya 6. Peanut 7. Gluten / Wheat 8. Mustard





RICE VARIETIES

Plain Basmati Rice €4.99
Long-grain steamed rice – soft, fluffy, and fragrant.

Pulao Rice (3) €5.99
Rice cooked with mild spices and caramelized onions.

Jeera rice (8) €5.99
Fluffy And Fragrant Basmati Rice Mixed With Curnin Seeds, Oil, Coriander, Black Pepper, Chillies.

SOUTH INDIAN SPECIAL

Samber Rice €12.99
Rice in lentil soup, with papadam

Chicken Samber Rice €14.99
Chicken Curry, Rice in lentil soup, with papadam

CURRIES

NON - VEG

Murgh Hariyali (2,3) €14.99
A North indian dish made from coriander, mint, green chili and yogurt, coconut milk its aromatic, tangy and rich.

Butter Chicken (2,3) €14.99
A classic North Indian dish with tandoori chicken in a luscious tomato-butter-cream sauce, lightly sweet and mildly spiced

Murgh Kali Mirch (2,3) €14.99
A Boneless pieces of chicken cooked in creamy marinade with yogurt, ginger, garlic, chili and cashew nut.

Fish Achari (2,3) €15.99
A flavorful, tangy and spicy fish is cooked using pickling spices combined with yogurt.

Chicken Curry(Bone) - €14.99

A classic South Indian dish with a luscious tomato-onion sauce, ginger garlic, chilies and spices.

Chicken	Lamb	Prawns
€14.99	€15.99	€16.99

Korma (2,3)
A Rich And Creamy Curry Made With Yogurt, Ground Nuts, And Aromatic Spices Like Cardamom And Cinnamon

Kadai (3)
A bold, spicy dish with bell peppers, onions, tomatoes, and crushed coriander, cooked in a traditional wok (kadai).

Nihari (3,7)
Nihari masala, onion-tomato-sauce, wheat flour, ginger, garlic, butter ghee

Tikka Masala (2,3)
Grilled Meat Simmered In A Velvety Tomato-Cream Sauce Infused With Fenugreek And Garam Masala

Jalfarezi (3)
A tangy stir-fried curry with bell peppers, onions, and tomatoes in a medium-spicy sauce

Chilli Garlic (3)
A spicy Indo-Chinese inspired curry made with garlic, green chillies, and soy-tomato-based sauce

Bhuna (3)
Boneless Chicken Coated With Spicy & Tangy Sauce With Chilli & Mixed Vegetables

Palak (3)
A spiced spinach-based curry, smooth and earthy, cooked with ginger, garlic, and mild spices

Mirchi Masala ghosh
Ginger garlic, tomato onion sauce, coriander, chillies

Vindaloo (3)
A feiry Goan-style curry featuring vinegar, garlic, green chillies & soy-tomato-based sauce

Rogan josh (3)
A fragrant Kashmiri curry made with yogurt, browned onions, and whole spices like cloves and cardamom

VEG

Aloo Gobi (3) €11.99
Cauliflower and potatoes sautéed with turmeric, cumin, and ginger-garlic, finished with fresh coriander

Bhindi (Bendi) Masala (3) €11.99
Sliced okra stir-fried with onions, tomatoes, and aromatic spices

Paneer Kali Mirch (3) €11.99
A Cottage cheese pieces paneer cooked in creamy marinade with yoghurt, ginger, garlic and chili, cashew nut

Palak Paneer (3) €12.99
Soft paneer cubes in a creamy spinach gravy with garlic, ginger, and a touch of cream

Matar Paneer (3) €12.99
Green peas and paneer in a lightly spiced onion-tomato curry with a touch of cream

Dal Tadka (3) €11.99
Yellow lentils tempered with ghee, garlic, cumin, and dried red chillies, finished with coriander

Kadai Paneer (3) €12.99
Paneer cubes tossed with bell peppers, onions, and tomato masala in a traditional kadai-style preparation

Dal Maharani (3) €12.99
Slow-cooked black lentils in a creamy tomato-based sauce with butter and spices – rich and comforting

Veg Korma (2,3) €12.99
A mixed vegetable simmered in a rich creamy and mildy spiced sauce's known for being aromatic

Allergy Information:

1. Egg 2. Nuts 3. Dairy 4. Sesame 5. Soya 6. Peanut 7. Gluten / Wheat 8. Mustard



BIRYANIS

NON - VEG

Lamb Biryani (1,2,3,6) €17.99

Basmati rice layered with marinated lamb, caramelized onions, saffron & traditional biryani spices.

Chicken Biryani (1,2,3,6) €15.99

Tender chicken marinated in yogurt & spices, slow-cooked with fragrant basmati rice and fried onions.

Chicken Tikka Biryani (1,2,3,6) €15.99

Grilled chicken mixed with spiced rice, saffron, mint, and fried onions.

Prawn's Biryani (1,2,3,6) €17.99

Juicy prawns cooked with aromatic rice, curry leaves, green chillies & a touch of coconut milk.

Chef Special Biryani (1,2,3,6) €17.99

A rich blend of lamb, chicken & prawn layered with saffron rice, herbs & house masala.

Chicken Dum Biryani(Bone) (1,2,3,6) €15.99

Basmati rice, tender marinated bone chicken & various spices, mixed with fried barista / yogurt / cream / saffron and comes with a boiled egg.

Chicken 65 Biryani (1,2,3,6) €16.99

Basmati rice mixed with fried barista, saffron. Marinated boneless chicken coated with corn flour, red chilli, green chilli, curry leaves, spicy & tangy sauce & various spices and comes with a boiled egg.

Chicken Lollipop Biryani (1,2,3,6) €16.99

Spiced rice layered with juicy chicken lollipops, herbs, and aromatic masala.

Double Egg Biryani (2,3,6) €12.99

Seasonal vegetables cooked with basmati rice, whole spices, saffron & fried onions.

VEG

Paneer Biryani (2,3,6) €15.99

Cottage cheese cubes marinated in aromatic spices, layered with basmati rice, saffron, fried onions & slow-cooked with whole spices.

Veg Biryani (2,3,6) €10.99

Seasonal vegetables cooked with basmati rice, whole spices, saffron & fried onions.

NAANS

FROM THE CLAY OVEN

Classic Plain Naan (1,3,7) €2.99

Soft, pillowy tandoori bread made from refined wheat flour, baked to perfection in the clay tandoor, with a light brush of ghee.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, ghee.

Butter Naan (3,4,7) €4.99

Traditional naan brushed generously with rich, creamy butter, enhancing its soft texture and warm flavor.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, ghee.

Garlic Naan (3,4,7) €4.99

Classic naan generously topped with freshly minced garlic and a hint of butter, baked to a golden finish for an aromatic experience.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, garlic, butter.

Cheese Naan (1,3,7) €5.99

Fluffy naan filled with rich, gooey mozzarella cheese, offering a creamy indulgence with every bite.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, mozzarella cheese, butter.

Garlic Cheese Naan (1,3,7) €5.99

Classic naan generously topped with freshly minced garlic and a hint of butter, cheese, baked to a golden finish for an aromatic experience.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, garlic, butter.

Peshwari Naan (1,3,7) €4.99

Sweet and savory naan stuffed with a luxurious mix of desiccated coconut, toasted almonds, raisins, and fragrant cardamom, baked in the tandoor.

INGREDIENTS: Refined wheat flour, yeast, yogurt, coconut, almonds, raisins, cardamom, sugar, ghee.

Chilli Cheese Naan (1,3,7) €5.99

Soft naan stuffed with a blend of mild green chillies and melting mozzarella cheese, baked to golden perfection for a spicy, cheesy delight.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, green chillies, mozzarella cheese, butter.

GOC Naan (1,3,7) €5.99

Classic naan generously topped with freshly minced garlic and a hint of butter, onion, coriander, baked to a golden finish for an aromatic experience.

INGREDIENTS: Refined wheat flour, yeast, yogurt, water, garlic, butter.

Tandoori Roti (3,7) €2.99

Indian flatbread made of wheat flour, cooked in tandoor in a clay oven

INGREDIENTS: Whole wheat flour, water, salt, ghee.

Lachha Paratha (1,3,7) €4.99

Layered flatbread, layering in ghee/oil with whole wheat flour/all purpose flour

INGREDIENTS: Whole wheat flour, water, ghee or oil, salt.

Keema Naan (1,3,7) €5.99

Classic naan stuffed with a spiced minced lamb filling

INGREDIENTS: Refined flour, yeast, egg, yogurt, minced lamb

Allergy Information:

1. Egg 2. Nuts 3. Dairy 4. Sesame 5. Soya 6. Peanut 7. Gluten / Wheat 8. Mustard



INDIAN PLATTER

VEG THALI (1,2,3,6,7,8) - €22.99

Dal tadka, Aloo gobi, Palak paneer, Rice, Naan, Pickle, Papad, Dessert



NON - VEG THALI (1,2,3,6,7,8) - €24.99

Lamb rogan josh, Butter Chicken, Prawn bhuna, Rice, Naan, Pickle, Papad, Dessert

INDO-CHINESE

NOTE: All Noodles Contain egg Powder & All Chinese Food Contain MSG-Aginomoto

VEG

Veg fried rice (5)..... €10.99

Basmati rice stir fried with mixed vegetables and tangy sauces

Veg schezwan rice (5)..... €11.99

Basmati rice tossed with mixed vegetables and home made schezwan sauce

Veg schezwan noodles (1,5)..... €11.99

Basmati Noodles tossed with mixed vegetables and home made schezwan sauce

Veg hakka noodles (1,5)..... €10.99

Boiled noodles tossed with mixed vegetables and tangy sauces

Veg triple schezwan rice (1,4,5,7)..... €18.99

Boiled rice tossed with mixed vegetables, & tangy sauces with chilli, come with vegetable manchurian gravy



NON - VEG

Double egg fried rice/noodles (1,5)..... €12.99

Stir fried basmati rice/noodles, mixed vegetables, flavourful sauces with eggs

Kheema fried rice (5)..... €13.99

Aromatic mixed basmati rice comes with chicken minced made of minced meat, onions, tomatoes, spices & herbs

Chicken fried rice/noodles(1,5,7)..... €12.99

Stir fried basmati rice/noodles, mixed vegetables, diced chicken with flavourful sauces

Chicken hakka noodles(1,5,7)..... €12.99

Noodles tossed with sliced chicken & flavourful sauces (mild)

Ckn. schezwan noodles / rice (1,5,7)..... €13.99

Boiled noodles tossed with mixed vegetables, sliced chicken & spicy home made schezwan sauce

Chicken triple schezwan rice (1,4,5,7)..... €20.99

Boiled rice tossed with mixed vegetables, boneless chicken coated with spicy & tangy sauces with chilli

INDO-CHINESE PLATTER

VEG - €23.99

Veg manchurian

Veg schezwan rice

Veg hakka noodles

NON - VEG - €27.99

Chilli chicken

Ckn. schezwan rice

Chicken hakka noodles

Allergy Information:

1. Egg 2. Nuts 3. Dairy 4. Sesame 5. Soya 6. Peanut 7. Gluten / Wheat 8. Mustard



ALL-DAY BREAKFAST

All tiffins served with peanut chutney & lentil soup

Idli (2,6,8) Steamed rice cake	€9.99
Medu vada (2,3,6,8) Crispy spicy doughnut	€11.99
Idli + vada (2,3,6,8) Steamed rice cake, crispy spicy doughnut	€11.99
Sambar Idli (2,3,6,8) Idlis soaked in lentil soup	€11.99
Sambar Vada (2,3,6,8) vadas soaked in lentil soup	€11.99
Uttapam (2,3,6,8) Healthy spices mixed with onions, cumin, tomatoes, coriander, carrots	€12.99
Set dosa (2,3,6,8) Roasted with Ghee / Oil	€11.99
Onion dosa (2,3,6,8) Healthy spices & hand full of raw red onions	€11.99
Plain dosa (2,3,6,8) Roasted with ghee	€9.99
Ghee roast dosa (2,3,6,8) Roasted with Ghee	€9.99

Masala dosa (2,3,6,8) Crispy dosa with spiced potato	€12.99
Gun powder masala dosa (2,3,6,8) A mix of three types of lentils, red chilis, curry leaves, and other spice	€13.99
Chilli cheese masala dosa (2,3,6,8) Onion paste, spiced potato and mozzarella cheese	€14.99
Spicy paneer masala dosa (2,3,6,8) Onion paste, spiced potato and mozzarella cheese	€14.99
Paneer dosa (2,3,6,8) Paneer, cheese with healthy spices, red onion & coriander	€14.99
Spicy roast dosa (2,3,6,8) Onion Paste, red onion, panner, corriender, cheese, carrot	€15.99
Chicken keema dosa (2,3,6,8) Cheese Onion paste with minced chicken	€14.99
Chole Bhature Chickpeas cooked in a delicious, flavorful, tangy & spicy gravy and cashew paste	€15.99

INDIAN TIFFIN'S MAHARAJA DOSA — 16.99

onion paste, tomato, coriander, onion, cheese, paneer, gun powder

EXTRAS

Paratha - €2.49 | Idli - €3.49 | Vada - €3.99 | Bhatura - €3.49

COMBO

Masala dosa + Idli + Vada - €16.99

Any dosa + Idli + Vada - €18.99



SNACKS

Sev puri (8pcs) (6,7) 8 crispy puri (whole wheat crackers) topped with potatoes, onions, a variety of chutneys, peanuts, pomogranate & finished with sev	€9.99
Masala puri (3,6,7) 8 mini puri shells, stuffed with boiled potatoes, onions and various chutneys. Topped with sev, peanuts & pomogranate	€9.99
Dahi puri (8pcs) (2,3,6,7) Mini puri shells, stuffed with boiled potatoes, onions and various chutneys and sweet tangy yoghurt. Topped with sev, peanuts & pomogranate	€9.99

Puri platter (2,3,6,7) 3 Shev Puri, 3 Dahi Puri, 3 Masala Puri	€11.99
Samosa chat (2,3,6,7)	€12.99



Indian Spiced Omelette Egg Mixed With Indian Spices, Onions, Coriander, Garlic, Ginger, Spices. Garlic, Ginger, Spices.	€5.99
Cheese Omelette Egg Mixed With Cheese, Onions, Coriander, Garlic, Ginger, Spices.	€5.99
Egg Bhurji Paratha A flavorful indian version of scrambled egg cooked with onions, tomatoes, green chilies and spices	€10.99
Keema Paratha A popular dish made from minced chicken cooked with aromatic spices, onion's, tomato ginger and garlic	€13.99

DESSERT

Mango lassi (2,3) A mango lassi is a blended drink with yogurt, water, fresh cream, milk and dry fruits	€4.99
Gulab jamoon (2,3,7) Indian skimmed milk flour donuts mixed with butter, baking soda and cardamom and dry fruits.	€5.99



Kala jamoon (2,3,7) Indian skimmed milk flour donuts mixed with butter, baking soda and cardamom and dry fruits.	€5.99
Faluda (2,3) Delicious multi layered dessert made with milk, falooda sev, sabja with ice cream & tutti frutti	€5.99

Allergy Information:

1. Egg 2. Nuts 3. Dairy 4. Sesame 5. Soya 6. Peanut 7. Gluten / Wheat 8. Mustard



53 RATHGAR AVE, DUBLIN 6, D06 RK18

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OUR OTHER OUTLETS



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ROTUNDA, DUBLIN 1, D01 W9E5



UNIT 3, STEWART HALL,
RYDER'S ROW, DUBLIN 1



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DUNDRUM, DUBLIN 16, D16 K6A2



27 RICHMOND ST S,
SAINT KEVIN'S, DUBLIN 2, D02 W319