



Indian Restaurant, Bar & Lounge



OPENING TIMES

Monday to Saturday: 5pm - 11.30pm

Sunday: 4pm - 10.00pm

OPEN ON ALL BANK & PUBLIC HOLIDAYS



*Laurel Trading Estate,
Higginshaw Lane,
Royton, OL2 6LH*

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www.bluetiffin.co.uk

TAKEAWAY MENU

Appetiser

V Plain Popadom	£0.40
V Spicy Popadom	£0.40
V Chutnies per Portion	£0.40
<i>Red onions - mango chutney - mixed pickle - mint yoghurt</i>	

Starters

*The light dishes below are all of medium strength and served with a fresh salad and mint yoghurt sauce.
A perfect introduction to whet your appetite for the main course*

V Onion Bhaji	£2.00	Salmon Biraan	£3.00
<i>Slightly spiced and deep-fried onion fritter</i>		<i>Salmon fillets marinated & lightly spiced, fried with onions. Served with salad</i>	
V Samosa (Meat or Vegetables)	£2.00	V Stuffed Mushroom (Meat or Vegetables) ..	£2.75
<i>Triangular deep-fried crispy pastry with a choice of vegetable or meat filling</i>		<i>Whole mushrooms stuffed with meat or vegetable then deep fried</i>	
Chicken Pakora	£2.50	Shahi Tokra Lamb / Chicken	£3.25
<i>Slightly spiced and deep-fried chicken fritter</i>		<i>Pieces of lamb or chicken blended with unique spices then fried with onions</i>	
V Mushroom Pakora	£2.25	Lamb Chops	£2.75
<i>Slightly spiced and deep-fried mushroom fritter</i>		<i>Prime, tender lamb chops in a delicately spiced tandoori sauce</i>	
Mixed Starter	£2.75	King Prawn Butterfly	£3.50
<i>Chicken and lamb tikka, onion bhaji and meat samosa</i>		<i>Whole king prawn spiced with herbs in batter and bread crumbs then deep fried</i>	
V Vegetarian Mixed Starter	£2.50	Tandoori King Prawn Tikka	£3.50
<i>Onion bhaji, mushroom pakora and samosa</i>		<i>King prawns marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven</i>	
Chicken Chat	£2.50	Chicken or Lamb Tikka	£2.30
<i>Chicken tikka mixed with onions, tomatoes and peppers cooked in a rich medium sauce, served on a puri (deep fried bread)</i>		<i>Diced boneless chicken marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven</i>	
Kakra Chat	£3.00	Tandoori Chicken	£2.50
<i>Crab meat mixed with onions, tomatoes and peppers cooked in a rich medium sauce, served on a puri (deep fried bread)</i>		<i>Chicken quarter marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven. Cooked on the bone for extra flavour</i>	
V Aloo Chat	£2.00	Sheek Kebab	£2.00
<i>Spicy potatoes served on a puri (deep fried bread)</i>		<i>Spiced minced lamb cooked in a clay oven</i>	
Prawn Puri	£2.50	Reshmi Kebab	£2.30
<i>Prawns cooked in a rich medium sauce, served on a puri (deep fried bread)</i>		<i>Spiced minced patties covered with a light omelette</i>	
King Prawn Puri	£3.50	Prawn Cocktail	£2.10
<i>King prawns cooked in a rich medium sauce, served on a puri (deep fried bread)</i>		<i>Prawns on a bed of lettuce, lavishly covered with seafood sauce garnished with sliced cucumber, tomatoes and lemon.</i>	
V Garlic Mushroom Puri	£2.50	V Mulligatawny Soup	£2.00
<i>Pan fried buttered mushrooms with garlic, served on a puri (deep fried bread)</i>		<i>Spicy lentils</i>	
V Chicken Biraan	£2.50		
<i>Lightly spiced chicken patties with fried onions & peppers</i>			



Chefs Specialities

Our Head Chef presents for you the following dishes that he has created, using the knowledge and experience of having worked in some of the best restaurants in the U.K.

Blue Tiffin Thawa 🌶️🌶️	£6.25
<i>Chicken Tikka, lamb tikka, garlic chicken and lamb chops specially prepared with the finest herbs and spices. Of medium strength and garnished with fried peppers and onions</i>	
Badshahi Chingri 🌶️🌶️🌶️	£6.25
<i>King prawn stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, tobasco sauce and garnished with fresh coriander. A highly recommended and satisfying dish</i>	
Salmon Tikka Salsa 🌶️🌶️	£7.95
<i>Blush pink Scottish salmon simmered in a heady mustard and fenugreek gravy. A beautiful and unique dish in a league of its own. Served with Aloo bhajia</i>	
Somundor Ki Jolpuri 🌶️🌶️🌶️	£7.95
<i>King prawns in the shell, cooked with spinach and an exotic mix of spices</i>	
Chicken or Lamb Nepalese 🌶️🌶️🌶️🌶️	£6.50
<i>Cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce</i>	
Chicken or Lamb Roshni 🌶️🌶️🌶️	£5.50
<i>Cooked mainly with fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum and fresh coriander. A dish of dry consistency</i>	
Blue Tiffin Biryani 🌶️🌶️	£7.95
<i>King prawn, lamb & chicken tikka, prawns cooked in an exotic mix of spices with peas and saffron rice. Topped with an omelette and served with a continental salad and a curry sauce of your choice</i>	

Not So Spicy Dishes

For customers who need a gentle introduction to the world of spice or prefer a milder or more familiar flavour, we've selected dishes that meet the "crossover" position. You can order these with the confidence that they will not be too spicy

Chicken or Lamb Tikka Masala 🌶️	£5.75
<i>Diced breast of spring chicken or lamb cooked in a unique mild, creamy tandoori sauce with coconut. This dish is a favourite amongst our diners</i>	
Chicken or Lamb Kurma 🌶️	£4.75
<i>This dish is prepared with mild spices, cooked in a creamy mixture with coconut which lends this dish a distinctive flavour</i>	
Chicken or Lamb Tikka Makhani 🌶️	£5.75
<i>Creamy, mild dish cooked with butter and almonds</i>	
Butter Chicken 🌶️	£5.75
<i>A mild rich butter dish with fresh ground spices</i>	
Tandoori Chicken Masala 🌶️	£5.75
<i>A mild and creamy dish cooked with tandoori sauce - off the bone</i>	
Chicken or Lamb Tikka Passanda 🌶️	£5.75
<i>Diced pieces of chicken or lamb in mild spices with fresh cream, red wine and almond powder forming a rich creamy sauce</i>	
Chicken or Lamb Dhansak 🌶️	£4.75
<i>Prepared with oriental spices, a mild and tangy sauce with a delicious piquant richness, cooked with garlic, pineapples and lentils. A sweet and sour dish garnished with coriander</i>	



Symbol & Chilli Key Guide

V	Vegetarian
🌶️🌶️🌶️🌶️	Very Hot
🌶️🌶️🌶️	Hot
🌶️🌶️	Medium
🌶️	Mild



House Specialities

*A short selection of dishes cooked in a way that you will not find anywhere else.
They are prepared to order and can quickly become your favourite*

Chicken or Lamb Tikka South Indian Garlic 🌶️🌶️🌶️ <i>Cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander</i>	£5.75
Chicken or Lamb Tikka Rangeela 🌶️🌶️ <i>Cooked with a blend of spices, garlic, capsicum, onions and garnished with coriander</i>	£5.75
Kamli Aash 🌶️🌶️ <i>Stir fried pieces of duck cooked with capsicum, garlic & aromatic spices, creating a unique dish</i>	£6.95
Chicken or Lamb Tikka Saagwala 🌶️🌶️ <i>Spinach prepared with garlic, ginger and tomatoes in a medium spiced sauce garnished with coriander. A delightful house speciality</i>	£5.75
Chicken or Lamb Tikka Shahi 🌶️🌶️ <i>Tikka, keema and garlic cooked in a spicy bhuna sauce</i>	£5.75
Mango Chicken 🌶️🌶️ <i>Spicy medium dish cooked with a mango flavour similar to bhuna</i>	£5.50
Lembu Chicken 🌶️🌶️ <i>Spicy medium dish cooked with a lemon juice to lend it a tangy, citrus flavour in an exotic medium strength sauce</i>	£5.50
Chicken or Lamb Tikka Rezzela 🌶️🌶️🌶️ <i>Cooked in the tandoori and then further cooked in a pan with generous use of mint and coriander along with fenugreek leaves and strips of onion and capsicum</i>	£5.75
Chicken or Lamb Tikka Chilli Mossala 🌶️🌶️🌶️🌶️ <i>Diced pieces of chicken or lamb tikka cooked in sauce made with a delicate blend of aromatic spices and herbs, use of fresh green chillies lends this dish a hot, fiery taste and aroma</i>	£5.95
Chicken or Lamb Tikka Afghani 🌶️🌶️🌶️ <i>Cubes of chicken or lamb stir-fried with green chillies, ginger, garlic and onions. Red and green peppers give this dish a colourful appearance. Best enjoyed with nan bread</i>	£5.75

Tandoori Dishes

Tandoori Dishes are marinated in spices then barbecued in a tandoori oven. Served with a salad and a sauce of your choice.



Chicken Tikka	£5.75
Tandoori Chicken	£5.75
Lamb Tikka	£5.75
Chicken Shashlik <i>Chicken tikka with roasted tomatoes, onions and peppers</i>	£5.95
Tandoori Mixed Grill <i>Chicken tikka, lamb tikka, tandoori chicken, sheek kebab and lamb chop</i>	£6.95
Tandoori Fish Tikka <i>Mouthwatering salmon steak marinated in lemon juice, tumeric and raaz mawil. Served with pilau rice and fresh salad</i>	£6.95
Tandoori King Prawn	£7.45
Lamb Chops	£6.50
Garlic Chicken	£5.95

English Dishes

These dishes are cooked to perfection by our fully-competent chefs who appreciate that not everyone wants Indian food all of the time. All these dishes are served with chips, peas and a continental salad.

Omelette of your Choice <i>Chicken / Prawns / Mushroom / Plain</i>	£4.95
Roast Chicken	£4.95
Fried Scampi	£4.95
chicken nuggets	£4.95

Traditional Main Courses

Here's your biggest decision ... should you stay with a traditional curry cooked in a style to suit your palate, or will you trust our judgement and sample one of the House Specialities, Chef's Specialities or Tandoori Dishes?

For a Traditional curry first choose your filling. Will it be succulent chunks of lamb, diced breast of chicken, prawns or a non-meat option? Then choose the style you would like the chef to prepare to your filling.



- FILLINGS

V Vegetables	£3.00
V Paneer (Indian curd cheese)	£3.25
V Mushrooms	£3.00
Chicken	£3.25
Lamb	£3.25
Prawns	£3.25
Chicken Tikka	£3.75
Lamb Tikka	£3.75
King Prawns	£4.45
Special Mix	£4.45
<i>Chicken / Lamb / Prawns</i>	

The price of each dish is the price of the filling ABOVE plus the price of each style of cooking BELOW Example: Chicken is £3.25 and Rogan Josh is £1.50 = Chicken Rogan Josh - £4.75

- STYLES

Bhuna 🌶️🌶️ <i>A combination of a special blend of spices, onions and tomatoes, fried and cooked in a firm, dry sauce of medium consistency</i>	£1.50
Dupiaza 🌶️🌶️ <i>A delicious dish prepared with an abundance of fried onions, tomatoes and seasoned with ginger, coriander and spices</i>	£1.50
Methi 🌶️🌶️ <i>Cooked mainly with fenugreek and spices of medium consistency in a dry sauce. A refreshing dish</i>	£1.50
Rogan Josh 🌶️🌶️ <i>Delicately spiced, cooked with sweet pimentoes, capsicum and tomatoes. An original authentic Indian dish with a great aroma. Highly recommended and very satisfying</i>	£1.50
Madras 🌶️🌶️🌶️ <i>A southern Indian dish, with a hot and spicy taste, prepared with fresh spices, tomato puree and herbs</i>	£1.50
Patia 🌶️🌶️🌶️ <i>Lightly fried chopped onions in a dark red sweet and sour sauce. A hot dish with a distinctive aroma and garnished with coriander</i>	£1.50
Sambar 🌶️🌶️🌶️ <i>Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy south Indian dish</i>	£1.50
Vindaloo 🌶️🌶️🌶️🌶️ <i>Hot and fiery dish. Only for the brave!</i>	£1.50
Korai 🌶️🌶️ <i>Spicy dish cooked with diced onions and green peppers in a thick sauce.</i>	£2.00
Acharee 🌶️🌶️🌶️ <i>Cooked in a spicy, tangy sauce with mixed pickle. Garnished with coriander</i>	£2.00
Balti 🌶️🌶️🌶️ <i>Prepared in an Indian wok-style utensil with fresh garlic, ginger and tomatoes in a spicy aromatic sauce. A favourite delicacy of the chef</i>	£2.00
Jal frezi 🌶️🌶️🌶️ <i>Sauteed dish cooked with onions, garlic, ginger, green peppers and fresh chillies</i>	£2.00
Biryani 🌶️🌶️ <i>A Biryani is prepared by gently cooking with saffron flavoured Basmati rice, together with a mixture of mild aromatic spices. Garnished with coriander and flaked almonds. Served with an omelette and a curry sauce of your choice</i>	£3.45

Side Dishes

These mildly-spiced side dishes are a great accompaniment to our main courses. But if you'd prefer, for an extra £2.75, served as a main course.

V Curry Sauce of your Choice	£2.25
V Cucumber Raita	£1.50
<i>A combination of cucumber, whisked yoghurt and mild spices</i>	
V Aloo Gobi 🍌🍌	£2.25
<i>Potato and cauliflower</i>	
V Aloo Bharta 🍌🍌	£2.25
<i>Minted Potatoes</i>	
V Sag Bhaji 🍌🍌	£2.25
<i>Spinach</i>	
V Sag Aloo 🍌🍌	£2.25
<i>Spinach and potato</i>	
V Mushroom Bhaji 🍌🍌	£2.25
V Tarka Dhal 🍌🍌	£2.25
<i>Lentils with garlic</i>	
V Chana Bhaji 🍌🍌	£2.25
<i>Chickpeas</i>	
V Aloo Methi 🍌🍌	£2.25
<i>Potato and fenugreek</i>	
V Sag Paneer 🍌🍌	£2.50
<i>Spinach and Indian curd cheese</i>	



Sundries

Our selection of rices and Indian breads make the most of the sauces we prepare and present to you in or main courses

V Boiled Rice	£1.30
V Pilau Rice	£1.30
V Lemon Rice	£1.75
V Mushroom Rice	£1.75
V Vegetable Rice	£1.75
V Egg Fried Rice	£1.75
V Chilli Fried Rice	£1.75
Keema Rice <i>(Cooked with special minced lamb)</i>	£2.25
V Special Pilau Rice <i>(Onion, egg and peas)</i>	£2.25
V Kashmiri Rice	£2.25
<i>(Sweet rice with fruits, coconut and almonds)</i>	
V Chips	£1.30
V Nan	£1.30
V Stuffed Nan <i>(Stuffed with mixed vegetables)</i>	£1.50
V Garlic Nan	£1.50
V Peshwari Nan	£1.50
<i>(Stuffed with coconut, almonds, fruits and cherries)</i>	
Keema Nan <i>(Stuffed with special minced lamb)</i>	£1.75
V Cheese Nan	£2.00
V Chappati	£0.80
<i>(Thin unleavened bread cooked on a tawa)</i>	
V Roti <i>(Unleavened bread cooked in the tandoor)</i>	£0.80
V Paratha <i>(Unleavened bread cooked in butter)</i>	£1.95
V Aloo Paratha <i>(Stuffed with spiced potatoes)</i>	£2.25
Keema Paratha	£2.25
<i>(Stuffed with special minced lamb)</i>	
V Salad	£1.00

Set Meal for 2

2 Popadums with Chutney

Choose any 2 Starters*

Choose any 2 Main Courses*

Choice of Bombay Aloo or
Mushroom Bhaji Side dish

Pilau Rice, Naan

* Excludes Seafood Dishes

ONLY
£18.00