

THALI



TIFFIN SCHEME

BUY

The tiffin scheme is an everyday way to enjoy your favourite thali at home with zero waste. Buy an insulated tiffin tin and fill it with your thali of choice for just 29.

BUILD

A tiffin traditionally includes one of each of the following components; everyday dhaba, daal, subji and basmati rice.

KERALAN NANDAN CHICKEN [DF GF] 6

LUCKNOWI LAMB [DF GF] 7

GOAN FISH [GF DF] 5


PUMPKIN AND COCONUT OLAN [DF  GF] 4 *

PUNJABI PANEER [V GF] 4

SUBJI [DF  GF] 2

SPINACH TARKA DAAL [DF  GF] 3

DAAL [D  GF] 2

BASMATI RICE [DF  GF] 2

The dishes with a * next to them are by author of bestselling cookbooks Made in India and Fresh India, Meera Sodha.

MAINTENANCE


Always stack the biggest tiffin compartment at the bottom with a plate between each layer. Get it right and the metal strap will close easily. Never force the tiffin shut. Do not put the compartments into a microwave or onto a gas or electric hob. Make sure all parts are clean. and dry before you restack them.

NO COMPROMISE

This menu has been awarded the highest rating by the Sustainable Restaurant Association. Our chicken is free-range, fish is sustainably sourced and we use sustainable, organic and seasonal produce wherever possible.

ALLERGEN INFO

Our allergen chart lists the ingredients used for all dishes – please ask your server for a copy. If you suffer from food allergies and intolerances please speak to your server. Food may contain nuts.

 = Vegan

[VO] = Vegan Option available

[M] = Vegetarian

[GF] = Gluten-free

[DF] = Dairy Free