



## Food rating of "26."

One of the only 41 restaurants in Philadelphia to have a food rating of 26 or higher.

Top Rated Indian Restaurant in Philadelphia.



BEST INDIAN RESTAURANT 3 YEARS IN A ROW

2007, 2008 & 2009

"People, groups and institutions who've had a killer year, and whose trajectories portend bright futures for themselves — and for the city."

2009 Choice for Food & Drink: Munish Narula – Tiffin Owner



## The Philadelphia Inquirer

2007 Best of the Best Best ethnic delivery "it's the best Indian Kitchen in town" -Craig LaBan



"We're thinking we might have to retire the Best of Philly Indian category, because it is hard to imagine an Indian restaurant better than Tiffin"



"Attention to detail that wins repeat business"



BESTOF

"impossibly convenient, laughably inexpensive and uniformly delicious" Indo Chinese Cuisine: Originated in Calcutta by immigrants adapting their Chinese recipes with Indian flavors, spices and cooking techniques.



Northern Liberties 710 W Girard Ave Philadelphia PA T: 215 922 1297

www.tiffin.com

A		Chines	e Tiffin			
Appetizers Spring Roll (2 pie Golden fried crispy rolls wi	Ces)	4.00	Crispy Chicken with Chili Tomato Sauce Chicken breast cubes, chili tomato sauce			8.00
Wonton (8 pieces)		6.00	Chicken In Chili Oil and Red Wine Diced chicken, black peppers, red wine and chili oil		ę	9.00
Crispy Vegetables Seasonal vegetables with ch		6.00	Chicken Lollipop (6 pieces) Chicken drumsticks; served with chili sauce		8	8.00
Soup						
Hot and Sour Sou Red chili, soy, tofu and shre			Manchow Soup Green chilies, vegetables	and crispy poodles		
Chicken	sadea vegetables	5.00	Chicken	and enopy noothes	Į	5.00
Vegetable		4.00	Vegetable		4	4.00
Seafood Soup Shrimp, fish and chili toma	to sauce	7.00	Mixed Vegetable Soup Seasonal mixed vegetables			4.00
Vegetable 12.00	<b>Tofu</b> 12.00	Paneer 12.00	served dry or with gravy  Chicken 14.00  I chili, spring onions and co	Fish 15.00	Shrimp 1	16.00
Vegetable 12.00	Tofu 12.00	Paneer 12.00	Chicken 14.00	Fish 15.00	Shrimp 1	16.00
· ·			rlic, celery, onions and gree		Ommp	10.00
Paneer 12.00	Chicken 14.00	Fish 15.00	<b>Shrimp</b> 16.00	u osmos		
Hot Garlic Saud	ce – Ginger, tomato an	nd red chilies	·			
Vegetable 12.00	Eggplant 12.00	Paneer 12.00	Chicken 14.00	Fish 15.00	Shrimp 1	16.00
Manchurian Sa	uce – Ginger, onion, g	garlic and soya chilly sau	ice			
Vegetable 12.00	Cauliflower 12.00	0 Chicken 14.0	0			
Indo Thai Mai	n Course – Indo	Thai fusion dish; Medii	um spiced Red or Green T	hai curry		
Vegetable 12.00	Chicken 14.00	<b>Fish</b> 15.00				
Eggs Noodles						
Mixed Vegetables Pan Fried Noodles Carrots, onions, mushrooms, green beans and tomato sauce			Mixed Seafood Singapore Noodles Mixed seafood with julienned onions, carrots, cabbage, bean		ge, bean	12.00
Chicken Noodles with Szechuan Sauce Julienned carrots, onions, mushrooms, with Szechuan sauce			sprouts, almonds and curry powder  Flat Noodles Thai Style Oyster Sauce			12.00
Chicken Haka Noc Traditional Hakka noodles & egg, infused with soya sa	stir- fried with julienned call	12.00 bbage, carrots	Diced chicken, onions, c oyster sauce	arrots, green peas, and cabb	page with	
Fried Rice						
<b>Vegetables Fried Rice</b> Cubes of onions, carrots, and cabbage with soya sauce			Chicken Singapore Fried Rice Cubes of chicken, onions, carrots, cabbage, almonds and curry powder			12.00
Chicken Szechwan Fried Rice		12.00	Chicken Fried P	· 1		12.00

## Steamed Basmati Rice 3.00

**Chicken Fried Rice**Chicken with mixed onions, carrots, and cabbage with soya sauce

12.00

Chicken Szechwan Fried Rice
Boneless chicken, onions, carrots, cabbage, and green peas with

Szechuan sauce