## **Accompaniments**

**Poppadom (V,VG)**Thin and crispy poppadoms made from lentil or chickpea flour, served as a delightful Indian appetizer

Masala Poppadom (V,VG) Thin and crispy poppadoms made from lentil or chickpea flour and blend of favourful masala

Mint Sauce (V,GF)
A delightful blend of fresh mint leaves, yogurt, and spices

Mango Chutney (V,GF) Crafted from ripe mangoes. aromatic spices, and a hint of sweetness Mixed Veg Pickle (V,GF)
A flavorful medley of assorted £0.99 vegetables marinated in aromatic spices for a tangy kick

Cucumber Raita (V.GF) £1.99 A refreshing blend of yogurt, grated cucumber, and aromatic spices

Onion Raita (V,GF)
A crisp blend of finely chopped onions £1.99 in creamy yogurt with a hint of spice.

Boondi Raita (V,GF) £1.
A delightful yogurt dip with tiny chickpea £1.99 flour pearls

### Salads

Mixed Green Salad (V, VG, GF)

A fresh medley of crisp lettuce, garden greens, and colorful veggies

Onion & Cucumber Salad (V, VG, GF) £3.99 A refreshing mix of thinly sliced vegetables, onions and cucumber

Chickpeas Salad (V, VG, GF) £3.99 A protein-packed blend of chickpeas, fresh veggies, and zesty dressing

## Breads

Plain Naan (V, VG) £1.99 £1.49 Roti (V) A classic Indian bread made A wholesome and unleavened with finely milled flour Indian bread made with whole wheat flour, Butter Naan (V) £2.49 Parata (Plain) (V)
A flaky and layered Indian bread, A velvety Indian bread brushed £2.49 with a touch of butter expertly crafted with layers £2.49 Garlic Naan (V) of whole wheat and ghee A savory Indian bread

### **Crunchies**

with a hint of roasted garlic

French Fries (V) £3.99 Veg Spring Rolls (V) £3.99 Golden and crispy classic fries Crispy rolls packed Masala Fries (V) £3.99 with colorful veggies Classic fries with a flavorful £4.99 **Chicken Spring Rolls** masala twist Crispy rolls stuffed with tender, Peri peri Fries (V) £3.99 juicy chicken Golden fries with a zesty **Chicken Nuggets** £4.99 peri peri kick Crispy, golden bites £3.99 of juicy chicken Cheese Balls (V) Crispy golden bites with a gooey cheese center £4.99 **Chicken Bites** Golden bites of tender Onion Rings (V)
Lightly battered onions with chicken goodness

### Dessert

a delicate crunch

Gulab Jamoon (2 pcs) (V,VG) £4.99 Golden-brown spheres of fried milk dough, dipped in aromatic sugar syrup

Gulab Jamoon with Ice Cream (V) £5.99 Golden-brown spheres of fried milk dough, dipped in aromatic sugar syrup, served with ice cream

£4.99 Double Ka Meeta (V) A sumptuous dessert featuring bread slices soaked in sweetened milk, garnished with nuts and flavoured with cardamom

Qubani Ka Meetha (V) £4.99 A traditional Hyderabadi dessert of slow-cooked apricots, lightly sweetened

Qubani Ka Meetha £5.99 with Ice Cream (V) A traditional Hyderabadi dessert of slow-cooked apricots, lightly sweetened,

served with ice cream

£5.99 Apricot Delight (V) Soft, tender apricots drizzled with a light, indulgent cream and custard



### **Breakfast**

Hot Idly (3 pcs) (V,VG GF) £4.49 Light, steamed idlis served fresh and hot, served with chutney and sambar

Medhu Vada (2 pcs) (V,VG GF) £3.99 Crispy golden lentil fritters with a soft, fluffy center, served with chutney and sambar

Plain Dosa (V,VG GF) Crispy and golden, our Plain Dosa is a classic South Indian crepe. Served with 2 chutneys and sambar

Masala Dosa (V,VG GF) A crispy crepe stuffed with spiced potato filling, served with 2 chutneys and sambar

Podi Dosa (V,VG GF) £6 Crispy dosa sprinkled with spicy aromatic £6.49 gunpowder for an extra kick Served with 2 chutneys and sambar

Paneer Dosa (V, GF) £7.99 A Crispy dosa filled with grated paneer served with 2 chutneys and samba

Egg Dosa (V, GF) £7.99 A crispy dosa topped with a flavorful egg. Served with 2 chutneys and sambar

Chicken Dosa (GF) £8.99 A Crispy dosa stuffed with flavorful spiced chicken. Served with 2 chutneys and sambar

Butter Dosa (V, GF) Golden crispy dosa generously slathered with creamy butter. Served with 2 chutneys and

Butter Masala Dosa (V, GF) £8.49 Crispy dosa loaded with buttery goodness and stuffed with spiced potato masala, served with chutney and sambar



Authentic Indian Hyderabadi Food



# MENU

At Titu's Kitchen, we take pride in our roots, and it reflects in every dish we serve. Our commitment to authenticity is unwavering—we source our spices directly from the bustling markets of India, ensuring that the flavors transported to Moulsham Street are nothing short of genuine.



Authentic Indian Hyderabadi Food

01245 561074 contact@tituskitchen.com



www.tituskitchen.com

Titu's Dine In, 171-172 Moulsham Street, Chelmsford, CM2 0LD

Follow us on our socials





### **Starters**

Chicken 65 Boneless chicken pakoras tossed in spic oghurt sauce with curry leaves Chilli Chicken	£7.99 ced £7.99	Chicken Angara Tikka (GF) Boneless chicken marinated in a mix of ginger, garlic paste, yogurt and spice and grilled with a dizzle of mustard oil	<b>£7.99</b>
A spicy and flavorful dish featuring cris poneless chicken tossed in a zesty chilli	py i sauce	Tandoori Chicken (GF) Chicken thigh pieces marinated in tandoori spices and grilled	£7.99
Chicken Majestic Boneless chicken marinated with butter Ind Indian spices, deep fried Ind seasoned with more spices	<b>£7.99</b> rmilk	Lamb Chops (4 pcs)  Lamb chops marinated in fresh ginger g paste, spices and shallow fried	<b>10.99</b> garlic
Oragon Chicken  picy, tangy boneless chicken strips tir-fried with bell peppers, onions, nd cashew nuts, garnished with	£7.99	Lamb Fry (GF) Lamb (with bones) cooked in fresh spice fried onions, cashews and curry leaves	
esame seeds and spring onions ichezwan Chicken picy and tangy boneless chicken stir-fi	<b>£7.99</b> ry	Lamb Pepper Fry (GF) Lamb (with bones) cooked in fresh spices like pepper, coconut powder and ginger garlic paste	£9.99
ossed in a bold Schezwan sauce vith bell peppers and onions			£9.99
Hariyali Chilly chicken (Dry) ender boneless chicken pieces narinated in a green herb sauce, tir-fried with chilies and spices	£7.99	and spices to form a paste-like consiste blending the flavors of spices, meat, barley and wheat	
		Paaya (Lamb bone soup) Stew made from the legs of 'lamb' with authentic spices of south India. Served with bread	£9.99
Chicken Manchuria Crispy fried boneless chicken pieces too tangy and spicy Manchurian sauce	£7.99	Apollo Fish A tantalizing dish featuring batter-fried fish (Sea Bass of haddock) tossed in a spicy and tangy masala	£8.99
Garlic Chicken uicy boneless chicken pieces cooked w enerous amount of garlic, herbs, and s		Fish 65 Crispy fried fish (Sea Bass of haddock) marinated in a spicy, tangy batter,	£8.99
Masala Wings (6 pcs) Crispy wings tossed in a spicy,	<b>£7.9</b> 9	tossed with curry leaves, green chilies, and spices	
angy masala glaze Chicken Malai Tikka (GF)	£7.99	Loose Prawns Tender prawns sautéed with aromatic spices, onions, and herbs	£9.99
succulent boneless chicken pieces narinated in a creamy blend of yogurt nd spices, grilled to perfection		Garlic Prawns Plump and juicy prawns infused	£9.99
hicken Tikka (GF) £7.99 Inder and marinated boneless Inder pieces, char-grilled to perfection The a smoky and flavorful bite		with the aromatic richness of garlic	
Vegetarian Star	tors		
Mixed Veg Pakora (V, VG) A crispy and flavorful assortment of deep-fried vegetable fritters	£6.50	Baby Corn Manchurian (V) Crispy fried baby corn in a sweet and sy thick Chinese sauce along	<b>£7.49</b> picy

onions and grilled

and spices, grilled to perfection	Plump and juicy prawns infus		
Chicken Tikka (GF) Tender and marinated boneless chicken pieces, char-grilled to perfection a smoky and flavorful bite	<b>£7.99</b> on	with the aromatic richness o	
<b>Vegetarian Star</b>	rters		
Mixed Veg Pakora (V, VG) A crispy and flavorful assortment of deep-fried vegetable fritters made from gram flour batter	£6.50	Baby Corn Manchurian (V) Crispy fried baby corn in a sw thick Chinese sauce along with onions and bell pepper	
Onion Baaji (4 pcs) (V, VG) A crunchy and spiced fritter featuring thinly sliced onions and deep-fried	£4.99	Chilli paneer (V) Indian cottage cheese tossed sauces	
Mirchi Baaji(2 pcs) (V, VG) Green chilies stuffed in tamarind chutney and then dipped in gram	£4.99	Paneer 65 (V) Succulent pieces of Indian cot marinated and deep-fried to p	
flour batter and crisp fried to perfection		Gobi 65 (V)	
Cut Mirchi (V, VG) Crispy and spicy green chili fritters, slit, deep-fried, and served with a sprinkle of tangy chaat masala	£4.99	Crispy fried cauliflower florets spicy, tangy batter, tossed with curry leaves, gree spices	
Masala Vada (2 pcs) (V, VG) A spiced and crispy fritter made from a blend of lentils and aromatic spices	£3.99	Veg Manchurian (V) An Indo-Chinese dish featurin vegetable balls tossed in a savory and spicy M	
Medhu Vada (2 pcs) (V, VG) A fluffy, savory fritters made from	£3.99	Paneer Angara Tikka (V)	

urad dal, seasoned with spices,

fried to a golden crisp

and deep-fried to golden perfection

Chitti Punugulu (V)
A bite-sized South Indian fritters made

from fermented rice and urad dal batter,

£7.99 an cottage cheese tossed in indo-chinese neer 65 (V) £7.1 cculent pieces of Indian cottage cheese rinated and deep-fried to perfection spy fried cauliflower florets marinated in a ed with curry leaves, green chilies, and £7.49 Indo-Chinese dish featuring deep-fried getable balls sed in a savory and spicy Manchurian sauce Paneer marinated in angara spices, bell pepper & onions, mustard oil and grilled Paneer Tikka (V) £7.
Paneer marinated in spices, bell pepper & £7.99

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### **Curries**

Chicken Korma (GF) luscious and mild curry featuring ender chicken pieces (with bones)	£7.99	Egg Burji (GF) £7.99 A street-style favorite – scrambled eggs cooked with aromatic spices	
a creamy, aromatic blend of nuts, ogurt, and spices		Hyderabadi Lamb Curry (GF) Tender lamb simmered with traditional	
Malai Methi Chicken (GF) ender chicken cooked (with bones) na creamy fenugreek-infused sauce, ch in flavor	£7.99	spices for an authentic Hyderabadi tasi <b>Lamb Korma</b> (GF)  A rich Mughlai classic – lamb slow-cooked in a velvety korma gravy	£9.99
lyderabadi chicken Masala (GF) picy and aromatic chicken dish from lyderabad, simmered in a rich omato-based gravy with traditional sp	<b>£7.99</b> ices	Kadai Gosht (Lamb Kadai) (GF) A Lamb (with bones) gravy dish cooked in kadai masala, onions, green chillies, ginger julienne	£9.99
Kadai Chicken (GF)	£7.99	and yoghurt.	
. chicken (with bones) semi gravy dish ooked in Kadai masala, onions, reen chillies, ginger garlic paste, epper, yoghurt and green peppers		Lamb Hariyali (GF) Lamb (with bones) prepared using a blend of Indian herbs and spices, fresh coriander, mint & dil leaves	£9.99
lariyali Chicken (GF)  vibrant dish featuring green-marinate hicken (with bones), packed with avorful herbs and spices	<b>£7.99</b> ed	Gongura Mutton (GF) Lamb (with bones) is cooked in spices and sour red sorrel leaves & yoghurt	£9.99
Butter Chicken (GF) ender chicken (with bones) simmered a creamy tomato-based sauce, afused with butter and aromatic spice:	<b>£7.99</b>	Chicken Rogan Josh (GF) Fragrant and flavorful - chicken simmered in a traditional Rogan Josh sauce	£9.99
<b>hicken Tikka Masala (GF)</b> ender chicken tikka simmered in a rich reamy tomato sauce	£7.99	Lamb Rogan Josh (GF) Fragrant and flavorful – Lamb simmered in a traditional Rogan Josh sauce	£9.99
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# **Veg Curries**

Paneer Butter Masala (V, GF) A creamy curry made with paneer, spic onions, tomatoes, cashews and butter	<b>£7.99</b> es,	Kadai Veg (V, GF) Mixed vegetables cooked in a spicy, tangy tomato gravy with bell peppers	
Bhagara Baigan (V, GF)	£7.99	and aromatic spices.	£6.00
Fried eggplants in a masala curry with coconut, sesame seeds and tamarind s	auce	<b>Dal Tadka (V, GF)</b> A comforting dish featuring yellow	±0.00
Palak Paneer (V, GF)	£7.99	lentils tempered with aromatic spices	
A creamy spinach curry with chunks of soft paneer and spices		Methi Dal (V, GF) A nutritious lentil dish infused with	£6.00
Kadai Paneer (V, GF) Soft paneer cubes cooked in a spicy	£7.99	the earthy flavors of fresh fenugreek leaves	
tomato-based gravy, kadai masala and bell peppers		Palak Dal (V, GF) Wholesome yellow lentils cooked with	
Paneer Tikka Masala (V, GF)	£7.99	spinach, tempered with garlic and spice	es
Grilled Paneer cubes simmered in a rich, spiced tomato cream sauce		<b>Dal Fry</b> (V, GF) A vibrant and nutritious dish made	£6.00
Veg Nizami Handi (V, GF) A rich and creamy mixed vegetable cur cooked with exotic spices and nuts.	<b>£7.99</b> ry	from green gram dal, seasoned with fresh herbs	

V = Vegetarian VG = Vegan GF = Gluten Free

Allergen Information

Please inform a member of our team of any allergies or dietary requirements before placing your order.

While we take every care in the preparation of our food, we cannot guarantee that dishes are completely free from allergens as they are prepared in a kitchen that handles peanuts, tree nuts, sesame, soy, milk, eggs, gluten, mustard and other allergens.

### Rice

Plain Rice (V,VG GF) A fluffy and fragrant bed of long-grain the perfect accompaniment for savoring the fluorest of the savoring the fluorest of the savoring the fluorest of the savoring	<b>£4.00</b> rice,	Egg Biryani (GF) Fragrant basmati rice cooked with aromatic biryani spices, herbs & boiled	<b>£6.99</b> l eggs
the flavors of your favorite dishes  Jeera Rice (V,VG GF)  A fragrant Basmati rice infused with	£5.99	Egg Fry Piece Biryani (GF) A tantalizing blend of aromatic biryani rice and succulent fried boiled	<b>£7.99</b> eggs
the aromatic essence of cumin seeds and spice with a hint of ghe		Veg Fried Rice (V, VG, GF) Stir-fried rice with mixed vegetables,	£7.49
Pilau Rice (V,VG GF) Light, fragrant, and flavorful –	£5.99	seasoned with soy sauce and aromatic  Paneer Fried Rice (V, GF)	spices £7.49
classic Indian pilau rice  Tamarind Rice (V,VG GF)	£5.99	Stir-fried rice tossed with paneer cube vegetables, and savory Indo-Chinese s	s,
Tangy tamarind-flavoured rice tempered with curry leaves and spices		Chilli Garlic Veg Fried Rice (V, GF) Spicy stir-fried rice with mixed	£7.49
Lemon Rice (V,VG GF) A refreshing South Indian favorite with tangy lemon and tempered spices	£5.99	vegetables, infused with garlic and chili flavors	
Hyderabadi Veg Dum (V, GF) Biryani	£6.99	Veg schezwan Fried Rice (v, GF) Stir-fried rice with mixed vegetables in a spicy and tangy Schezwan sauce	£7.49
A delicious medley of succulent vegetables, spices, ghee, saffron and flavorful basmati rice	67.00	Egg Fried Rice (GF) Stir-fried rice with scrambled eggs and mixed vegetables, seasoned	£7.49
Paneer Biryani (V) An aromatic mixture of basmanti rice, paneer, peppers, onions, saffron,	£7.99	with savory spices  Schezwan Egg Fried Rice (GF)	£7.49
herbs and spices  Hyderabadi Chicken		Stir-fried rice with scrambled eggs and vegetables in a spicy Schezwan sauce	
Dum Biryani (GF) Chicken and basmati rice cooked in layers, flavoured with saffron, fresh mint, corriander and ground spic	<b>£8.49</b>	Chicken Fried Rice Stir-fried rice with tender chicken pieces and mixed vegetables, seasoned with savory spices	£8.49
Chicken Fry Piece Biryani (GF) £ A tantalizing blend of aromatic biryani and succulent fried chicken pieces	<b>10.99</b> rice	Burnt Garlic Chicken Fried Rice Stir-fried rice with tender chicken piec mixed vegetables, and a rich, nutty flavor of burnt garlic	<b>£8.49</b> es,
Chicken Tikka Biryani (GF) A fusion of marinated and grilled boneless chicken tikka layered with fragrant biryani rice	£9.49	Chilli Garlic Chicken Fried Rice Stir-fried rice with tender chicken, vegetables, and a spicy garlic chili sauc	<b>£8.49</b>
<b>Chicken 65 Biryani</b> A fiery Hyderabadi-style biryani with tender Chicken 65 and rich flavor	<b>£9.99</b>	Schezwan Chicken Fried Rice Spicy stir-fried rice with tender chicke and vegetables, tossed in a tangy Schezwan sauce	<b>£8.49</b> n
Hyderabadi Lamb Dum Biryani (GF)	£9.99	Gobi Fried Rice (V, VG)	£7.49
An aromatic mixture of basmati rice, lamb, saffron, herbs and spices cooked to perfection		Stir-fried rice with cauliflower, seasoned with soy sauce and aromatic spices	
Prawns Biryani Juicy prawns layered with fragrant basmati rice and aromatic spices	£9.99	Veg Manchurian Fried Rice (V, VG) Fragrant fried rice loaded with crispy veg Manchurian in a tangy sauce	
Noodles			
Veg Noodles (V,VG) Stir-fried noodles mixed with assorted vegetables, seasoned with savory sauces and spices	£7.49	Schezwan Egg Noodles Stir-fried noodles with scrambled eggs and vegetables in a spicy Schezwan sa	
Paneer Noodles (V) Stir-fried noodles tossed with paneer cubes, vegetables, and savory Indo-Chinese spices	£7.49	Chicken Noodles Stir-fried noodles with tender chicken pieces and mixed vegetables, seasoned with savory spices	£8.49
Chilli Garlic Veg Noodles (V,VG) Spicy stir-fried noodles with mixed	£7.49	Burnt Garlic Chicken Noodles Stir-fried noodles with tender chicken pieces, mixed vegetables.	£8.49

mati rice and aromatic spices		crispy veg
loodles		
g Noodles (V,VG)  -fried noodles mixed with  orted vegetables, seasoned  n savory sauces and spices	£7.49	Schezwar Stir-fried n and vegeta
neer Noodles (V) -fried noodles tossed with paneer es, vegetables, and savory o-Chinese spices	£7.49	Chicken I Stir-fried n chicken pic seasoned v
Ili Garlic Veg Noodles (V,VG) cy stir-fried noodles with mixed etables, infused with garlic and chi ors	<b>£7.49</b> li	Burnt Gar Stir-fried n chicken pie and a rich,
g schezwan Noodles (V,VG) -fried noodles with mixed vegetab spicy and tangy Schezwan sauce	<b>£7.49</b> les	Chilli Gar Stir-fried n vegetables
Noodles	£7.49	Schezwai

in a

with savory spices

Egg Noodles
Stir-fried noodles with scrambled eggs and mixed vegetables, seasoned

£8.49 , nutty flavor of burnt garlic

rlic Chicken Noodles £8.49 noodles with tender chicken, , and a spicy garlic chili sauce

n Chicken Noodles Spicy stir-fried noodles with tender chicken and vegetables, tossed in a tangy Schezwan sauce