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POPPADOM PLATTER — — — — — — — — — — — — — — — — — — —	£3.95
Served With Mango Chutney, Mint Chutney, And Lightly Spiced Onio	on
VEGETABLE PUNJABI SAMOSA 🚇	£3.95
Authentic Vegetable Punjabi Samosa Season And Stuffed With Potato, Peas With Lightly Spice	
ONION BHAJI 🔮	£3.95
Deep Fried Chunks Of Freshly Chopped Onion Mixed With Chickpeas Flour And Some Indian Spices	
CHILLI PANEER	£5.95
Cubes Of Indian Cottage Cheese Tossed In The Wok With Peppers, Onions And Spicy Indo-Chinese Sauce	
GOBI MANCHURIAN (2)	£5.95
Crunchy Cauliflower Tossed In The Wok, With Peppers, Onions And Spicy Indo-Chinese Sauce	
AMRITSARI FISH ————————————————————————————————————	£5.95
Crispy Batter Fried Fish, A Famous Street Side Snack Served Across The City Of Amritsar	
CHICKEN WINGS	£5.95
Chef Spice Mixed Marinade With Ginger, Garlic	
CHICKEN LOLLIPOP	£5.95
Chicken Nibblet Marinated With Spice Shaped Like Lollipop	
INDO-CHINESE CHILLI CHICKEN	£6.95
Batter Fried Chicken Breast Pieces Tossed In The Wok With Peppers, Onions And Spicy Indo-Chinese Sauce	
DAHI PURI	£4.95
Puffed Pastry Filled With Seasoned Potatoes, Indian Chutney And Sweet Yogurt Garnished With Nylon Sev, Fresh Pomegranate And Chopped Coriander	
BHEL PURI	£4.95
Puffed Rice And Indian Savory Mix Tossed With Onion, Fresh Lime Juice Tangy Tamarind Chutney, Mint Chutney, Garnished With Fresh Pomegranate And Nylon Sev	
SPICY SAMOSA CHANNA CHAT	£6.95
Crumbled Samosa, Mixed With Chickpeas, Chopped Onions, Spicy Tangy Chutney And Garnished With Nylon Sev, Pomegranate And Fresh Chopped Coriander	

PANEER TIKKA Spiced Pieces Of Indian Cottage Cheese Cooked In The Indian Clay CHICKEN TIKKA	
Spiced Pieces Of Chicken Breast, Cooked In A Clay Oven LAMB SEEKH KEBAB	£5.95
Popular Minced Lamb Mixed With Herbs And Spices, Cooked In A Indian Clay Oven	£5.95
KASHMIRI LAMB CHOP	£7.95
Lamb Chop Marinated In A Delicious Blend Of Indian Spices And Cooked In The Indian Clay Oven	

=== MAINS ====

GRILLED SIZZLER **CHICKEN PLATTER** = £9.95 Flavour Of Chicken Breast Marinade, Chicken Tikka KASHMIRI LAMB CHOPS = £11.95 Succulent Lamb Chop Marinated In A Delicious Blend Of Indian Spices And Cooked In The Indian Clay Oven £13.95 **MEAT FEAST PLATTER**= Mix Feast Platter Is A Feast Made Up Of Chicken Tikka, Lamb Chops And Seekh Kebabs, Served On A Hot Sizzler A Mighty Meat Feast

VEG KOLHAPURI Mahastra Veg Curry Medium Spice	£8.95
DAL TADKA Yellow Dal Tempered With Mild Indian Spice	£8.95
CHANA MASALA Chickpeas Cooked In A Medium Spiced Curry	£8.95
PANEER MAKHANWALA Indian Cottage Cheese Simmered With Tangy Tomato Sauce,	£9.95
Roasted Fenugreek Leave PALAK PANEER Popular Delicious & Healthy Cottage Cheese Dish Cooked With Fresh Spinach And Lightly Spice	£9.95
A STATE OF THE STA	£12.95
	£13.95
CHICKEN TIKKA MASALA Classic Chicken Tikka Masala In A Tomato Cream Gravy, Flavoured With Dry Fenugreek	
MAHARASHTRA CHICKEN Infused Spice And Blended With Fresh Tomato, Onion, Ginger, Garlic And dry Fenugreek	£10.95
	£10.95
SAAG MURG Popular Delicious & Healthy Chicken Dish Cooked With Fresh Spinach And Lightly Spiced	£10.95
KONKANI CHICKEN Traditional Goa Fiery Chicken Curry	£10.95
RAILWAY LAMB Slow Cooked Lamb This Is A Staple Street Food All Over India.	£12.95
LAMB KADAI Pieces Of Lamb With Fresh Peppers, Ginger, Garlic, Spice And Garnish With Fresh Ginger, Coriander	£12.95
SAAG LAMB Popular Delicious & Healthy Lamb Dish Cooked With Fresh Spinach And Lightly Spice	£12.95
DELHI DABA LAMB	£12.95

Delhi Road side fiery Lamb curry. (Fairly hot)

⇔ BIRYANI ⇔

All Biryani dishes are served with yogurt Raita

VEGETABLE BIRYANI 🎱	£10.95
Popular And Flavorful Indian Rice Dish Mixed With Veget	ables
CHICKEN BIRYANI——————	
Popular And Flavorful Indian Rice Dish Mixed With Chick	en
LAMB BIRYANI	£14.95
Popular And Flavorful Indian Rice Dish Mixed With Lamb	

⇔SIDE DISH ⇔

CHUTNEY TRAY	£1.50
YOGHURT	£1.00
TADKA DAL W	£3.50
SALAD BOWL	€2.50
FRIES	£2,80

\Leftrightarrow RICE \Leftrightarrow

BASMATI RICE	£2.50
PILAU RICE	£3.50
JEERA PILAU RICE	£3.50

СНАРАТІ	£2.00
PLAIN PARATHA	£2.00
BUTTER PARATHA	£2.00
GARLIC BUTTER PARATHA	£2.95

Dishes May Contain Allergens.

If You Have Any Dietary Requirement, Please Speak To A Member Of Staff

All Dishes May Contain Traces Of The Following Allergens: Gluten (g), Crustaceans, Eggs, Fish, Peanuts (pe), Soybeans (s), Milk (d), Nuts (n) (e.g. Almonds (al), Hazelnuts, Walnuts, Cashews (ca), Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia Nuts), Celery, Mustard (mu), Sesame (se), Sulphur Dioxide/sulphites, Lupin, Molluscs.









For Reservations please visit our website TITOSASIANGRILLINDIAN.CO.UK

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TITOS STORY

Tito's first opened in Goa, India in 1971 by Tito Henry De Souza. It was the time of the hippies and the flower power generation. The hippies and other young people from Western Europe and the Americas were searching for Nirvana or Spiritual Salvation and Goa seemed to put them on the right track. The Goans also accepted these peaceful and gentle people whole heartedly. Life in Goa was simple then. No motorbikes, cars and restaurants. It was here and in this environment that Tito Henry De Souza who had travelled extensively decided to settle down and also provide a place for all the expats to meet up.

Tito's Asian Grill opened in Prestwich by Anthony Peter Fernandes in December 2019. We pride ourselves on serving a wide variety of authentic Indian street food with an added Indo-Chinese twist. Our traditional Goan fish curry as a main dish is a staple food all over Goa.

We cater for all dietary requirements and are Vegan and Vegetarian friendly. We are a small, cosy restaurant with a friendly atmosphere. We have a large number of returning customers so we highly recommend that you book your table in advance to avoid disappointment.



