

WELCOME TO TIJOURI, A TREASURE CHEST OF FLAVOURS

Tijouri was born from a passion to revive local food traditions and celebrate the rich tapestry of our culinary heritage.

Over the past year, Tijouri has opened its doors to a series of chef-led pop-ups, each one bringing fresh ideas, regional gems, and soulful cooking to our tables. From these collaborations, we've handpicked the standout creations, the dishes that truly lingered in memory, to curate the menu you hold today.



Small Plates

KAPPA VADA | 249

by Chef Ammu Rebecca from Travencore

Crisp tapioca fritters served with a spiced mango and coconut relish

TARUA | 299

by Chef Rachana from Bihar

Vegetable fritters coated in chickpea flour served with a chutney

MUSHROOM PALIPALAYAM | 349

by Chef Harshini from Kongunadu

Portobello mushrooms tossed in dry chillis and coconut served on a curry dipped parotta



SOYA GOLI CHAAT | 299

by Chef Rachana from Bihar



Minced soya fritters drizzled with sweet curd and chutneys and topped with crispy sev

NADRU FRIES | 299

by Chef Jasleen from Kashmir

Lotus stem dipped in mild spiced batter served like fries

CHICKEN BOTI KEBAB | 399

by Chef Rachan from Bihar

Charcoal-grilled chicken marinated in traditional tandoori spices

CHICKEN/ MUTTON PALIPALAYAM | 399

by Chef Harshini from Kongunadu

A choice of fiery Kongu-style chicken or mutton sautéed with coconut, garlic and red chillies



MUTTON GOLI CHAAT | 399

by Chef Rachan from Bihar

Spiced mutton nuggets tossed in tangy chutneys and chaat toppings



TIJOURI PANIYARAM | 399

a Tijouri Original Recipe

Mini savory dumplings served with quail egg, and spiced podi



CHINGIRIR CHOP | 459

by Chef Madhumitha from Bengal

Tender shrimp coated in a spiced batter fried to perfection



NAATI YEDI | 399

by Chef Darshan from Karnataka

Slow cooked crab chell in clear broth, lightly spiced-sevred with small bits of crab meat.



Sesame



Eggs



Nuts



Soya



Gluten



Dairy



Fish



Seafood

Sharing Plates

PESSARETTU | 399

by Chef Sumitra from Vizag

Andhra-style moong dal crêpe, paired with a duo of flavourful chutneys

VALAKA VARUVAL | 399

by Chef Renga Raj from Trichi

Spicy, crisp-fried raw banana slices tossed with South Indian masala



MALAI BROCCOLI SOUP | 399

a Tijouri Original Recipe

Velvety smooth, light broccoli soup served with malai tandoor broccoli



PANEER PATTURI | 399

by Chef Madhumita from Bengal

Paneer, marinated in mustard and coconut paste, steam cooked in a banana leaf

TABAK MAAZ | 459

by Chef Jasleen from Kashmir

Kashmiri-style lamb ribs, slow-cooked in a broth and then crisp fried in ghee, served with the broth.



TORSH KEBAB | 459

by Chef Nasrin Karimi from Persia

Juicy lamb kebabs marinated in pomegranate and crushed walnuts and grilled for a tangy, smoky flavour

KOTHMIRI BANNUR LAMB | 459

by Chef Kalyan From Old Bangalore

Tender lamb cooked with fresh coriander and aromatic spices served with mini idlis

UPINKAYI CHICKEN WINGS | 459

by Chef Darshan from Karnataka

Tangy, pickle spiced chicken wings served with yogurt dip



KOTHMIRI MEEN | 499

a Tijouri Original Recipe

Fresh fish marinated with coriander and spices, steamed and served in a banana leaf



Large Plates

KIZHI PAROTTA [CHANNA] | 499

by Chef Amu Rebecca from Travencore

Flaky parotta layered with spicy chickpea curry, wrapped in banana leaf and steamed



STUFFED HEEREKAYI CURRY | 499

by Chef Renga Raj from Trichi

Peanut stuffed ridge gourd served in a spiced curry served with rice.

SRI LANKAN DAL | 499

a Tijouri Original Recipe

Creamy, spiced lentils served with fiery coconut sambal and tangy breadfruit thokku

KIZHI PAROTA | 459

by Chef Amu Rebecca from Travencore

Flaky parotta layered with peppery chicken curry, wrapped in banana leaf and steamed

POTHI CHORU | 459

by Chef Darshan from Karnataka

Spiced chicken curry and rice wrapped in banana leaf and steamed

MUTTON PULAO | 699

by Chef Kalyan from Karnataka

Fragrant basmati rice layered with succulent spiced mutton and slow-cooked



PRAWN POTHI CHORU | 599

by Chef Kalyan From Old Bangalore

Spiced prawn curry and rice wrapped in banana leaf and steamed

Dessert

WALNUT HALWA | 249

by Chef Jasleen from Kashmir

Rich, slow-cooked halwa made with walnuts, jaggery and ghee served in a tart with coconut cream on top



MILLET ICE CREAM | 249

a Original Tijouri Recipe

Light, creamy millet-based ice cream in a choice of seasonal flavours {sitaphal and strawberry}

