

Saag Paneer £6.95
Spinach and Indian soft cottage cheese tempered with onion, garlic, tomato and spices.

SIDE DISH

Mix Raitha £2.50
Homemade yogurt mix with cucumber and carrot.

Sambar £3.95
Sambar is a vegetable stew, made with tamarind, drumstick, onions and tomatoes

Chettinad Special Salad Not available for takeaway £3.95
Vegetable salad made with green mango, carrots, mixed leaves, tomato, Black pepper and dash of lemon juice.

Kilangu Poriyal £5.95
Potatoes cooked with delicate South Indian spices.

BIRIYANI DISH

Biryani is savoured in all parts of India and forms integral part of Indian Cuisine. Here in Chettinad, biryani is cooked with basmati rice with traditional South Indian spices.

Kolli/Aadu Biryani (Chicken or Lamb) £10.95
Chicken or Lamb cubes and basmati rice cooked with traditional Chettinad spices.

Eral Biryani (Prawn) £11.95
Prawn and basmati rice cooked with traditional Chettinad spices.

RICE DISH

Coconut Rice £3.45
Basmati rice mixed with fresh coconut, black lentils and curry leaves.

Lemon Rice £3.45
A tangy, fresh tasting rice cooked with lemon juice, fresh curry leaves, Lentils and mustard seeds.

Tomato Rice £3.45
Steam rice mixed with South Indian tomato masala sauce.

Pulao Rice £3.45
Flavoured with cardamom, cloves cinnamon, cumin and garnished with crisped brown onions.

Plain Rice £2.95
Steamed plain white basmati rice.

BREADS

Chapati (2 Pieces) £2.95
2 pieces of regular Indian bread made of finely milled whole wheat flour.

Poori (2 Pieces) £3.45
Fluffy fried flat breads made from wheat flour.

Kallu Dosa (2 Pieces) £3.45
Soft thick pancake, made with soaked lentils and rice.

Paratha (2 Pieces) £3.45
Flaky bread made with white flour.

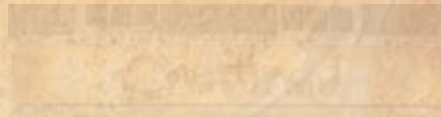
Please note that our dishes may contain traces of nuts and dairy – please ask your server. A discretionary 12.5% service charge will be added to your bill. The service charge is for eating in the restaurant only.



16 Percy Street, London W1T 1DT
0203 556 1229
info@chettinadrestaurant.com
www.chettinadrestaurant.com

OPENING TIMES

Mon - Thurs 12.00pm to 3.00pm
5.30pm to 11.00pm
Fri - Sat 12.00pm to 11.00pm
Sunday 12.00pm to 10.00pm



16 Percy Street, London W1T 1DT
0203 556 1229
info@chettinadrestaurant.com
www.chettinadrestaurant.com

*Authentic South
Indian Food*



PRE MEAL SNACK

These light and crispy treats are very popular in Chettinad and can be eaten any time during the day. It is extremely popular treats and it is given to any guests when visiting a house. Our Snack is best when accompanied with our home made pickles and chutneys.

Pappadam £2.25

Plain, flat, thin, crispy snacks made from black gram lentils and rice and served with homemade chutneys.

Mix Snack Not available for takeaway £4.95

Best when it is accompanied with your drinks.

Pappadam - Plain, flat, thin, crispy snacks.

Peanut fry - Peanuts fried with light batter.

Kajoo Pakoda - Cashew nuts quick fried in crunchy batter.

Mini Masala Pappadam - Mini pappadam coated with Chettinad spices.

Mix Snack Chutneys Not available for takeaway £2.45

Lemon pickle, mango chutney, mint sauce, coconut chutney and tamarind sauce.

SOUP

Aadu Elumbu Soup (lamb bone soup) £3.95

Extract of coastal spices with lamb bone cooked with ginger, onion, green chillies, black pepper and served with lamb bone.

Rasam (V) £3.45

Chettinad village style soup, flavoured with tomato, tamarind, garlic, coriander and black pepper.

STARTERS

Aadu chukka (Lamb) £6.45

A famous spicy dish from Chettinad, where lamb cubes are cooked with red onions, black pepper, ginger and green chillies to give a spicy touch.

Poricha Kolli (Chicken) £6.45

Commonly known as "Chicken 65" is a spicy, deep-fried chicken dish originating from Chennai, India, as an entree, or quick snack. The flavour of the dish comes from ginger, garlic, red chillies and fresh squeezed lemon juice.

Kolli Melagu Varuval (Chicken) £6.45

Dry boneless Chicken cooked with mix capsicum, red onions, black pepper and green chillies and tossed with South Indian spices and served with salad.

Poricha Meen (Fish) £6.95

King fish shallow fried with ground spice marinade, served with chutney and salad.



Eral Poriyal (Prawn) £7.45

Fresh tiger prawns marinated in refreshing South Indian spices and fried in traditional Chettinad style.

Chilli Eral (Prawn) £7.45

Fresh tiger prawns marinated in refreshing spices and cooked with South Indian chilli sauce.

Chettinad Platter Not available for takeaway £18.95

A mouth-watering traditional Chettinad platter consist of Aadu Chukka (lamb), Poritha Meen (fish), Eral Poriyal (prawn) and Poricha Kolli, served with salad.

Mini Masala Dosa £4.95

Famous South Indian dish, a paper thin rice and lentil pancake rolled with fillings of potatoes cooked with onion, ginger and chillies.

Ulundu Vadai £4.95

Delicious golden fried lentil doughnuts, fluffy in the middle and crispy on the outside. Served with sambar and chutney.

Vegetable Samosa £4.95

Golden fried triangle pastry, stuffed with potatoes, carrot, onion and peas.

Gobi 65 £6.45

Gobi 65 cooked in Chettinad style is truly tempting and enticing. Blanched Cauliflower florets nicely coated with a spiced batter and deep fried to give that crunchiness.

Chettinad Chilli Paneer £6.45

Fresh Indian cottage cheese cooked with red onions, black pepper, ginger and green chillies to give a spicy touch.

Vegetable Platter Not available for takeaway £16.95

Mix platter of Vegetable Samosa, Mini Masala Dosa, Gobi 65 & Ulundu Vadai, served with salad and Sambar.

DOSA

Dosa is a pancake made from mixture of soaked lentils & rice, ground together and fermented overnight. All Dosa are served with Sambar and Chutney.

Plain Dosa (V) £5.95

A Paper thin golden rice and lentil pancake cooked with clarified butter (Ghee).

Masala dosa (V) £7.95

This is the most famous South Indian Brahmin dish, which is eaten any time during the day. A paper thin rice and lentil pancake rolled with fillings of potatoes cooked with onion, ginger and chillies.

Mysore Masala Dosa (V) £8.45

One of the better has known Dosa from Mysore town in South India. A rice and lentil pancake thinly spread with tangy, spice red chutney and melted butter filled with a mixture of potato and onion.

Onion Rava Masala Dosa (V) £8.45

A large lacy, crispy pancake made of semolina and rice flour batter mixed with ginger, green chillies and cumin seed. Served with Sambar, coconut chutney and potato masala.

Paneer Dosa (V) £8.95

Rice and lentil pancake filled with cottage cheese, capsicum, carrot, peas, green chillies, ginger and onions

Kolli Dosa (Chicken) £10.95

Chettinad style rice and lentil pancake filled with traditional filling of Chicken and seasoned potatoes.

Aadu Dosa (Lamb) £11.95

Chettinad style rice and lentil crispy pancake filled with traditional filling of Lamb and seasoned potatoes.

Eral Dosa (Prawn) £12.95

Chettinad style rice and lentil crispy pancake filled with traditional filling of Prawn and seasoned potatoes.

MAIN CURRY DISH

Chettinadu Kolli (Chicken) £8.95

In Chettinadu village, it is known for using authentic spice ingredients to make Chettinadu masala curries. Our Head chef Mariyappan has used 23 different spice ingredients to cook this authentic curry. It would be only fair to say that this is the favourite dish in Chettinadu. Makes an unbeatable combination with tomato rice and poori.

Melagu Kolli (Chicken) £8.95

Black peppers are native to India and are extensively cultivated there for both its flavours and medicine. At Chettinad, cubes of chicken is cooked with black pepper and south Indian spices.

Thengai Kolli Kullambu (Mild Chicken) £8.95

This is a delicious recipe taken from head chef Mariyappan's grandmother. Mildly spiced chicken cooked in freshly grated ground coconut sauce, ginger, garlic, and tempered with aromatic curry leaves. Tastes great with a combination of lemon rice and paratha.

Chettinadu Aadu (Lamb) £9.95

A weekend favourite in Karaikudi, a village town of Chettinadu and Pioneers of using authentic spices to make Chettinadu masala curries. Our Head chef Mariyappan used 23 different spice ingredients to cook this authentic curry. A wedding would be unimaginable without this lamb dish, cooked in traditional Chettinadu masala.

Lamb Madras £9.95

Lamb Madras is said to originate from South of India and gets its name from the city of Madras now known as Chennai, when English merchants arrived there in 1640. At Chettinad, boneless lamb cubes cooked in rich Chettinad spicy gravy and onions.

Thengai Aadu Kullambu (Mild Lamb) £9.95

This is a delicious recipe taken from head chef Mariyappan's grandmother. Mildly spiced lamb cooked in freshly grated ground coconut sauce, ginger, garlic and tempered with aromatic curry leaves. Tastes great with a combination of lemon rice and paratha.



Eral Curry (prawns) £10.95

Prawns is one of the most tempting coastal seafood dish across South India. At Chettinad, tiger prawn is cooked in freshly grated coconut with South Indian spices and tastes heavenly with Tomato rice.

Meen Kullambu (Fish) £10.95

This is a speciality dish of South Indian Christians. King fish is simmered in a traditional "kullambu", a tangy sauce of tomato and tamarind with a tinge of coconut milk.

Kannava Curry (Squid) £10.95

This unusual curry is made by fisherman after a long fishing trips. Squid is simmered with tangy tomato and tamarind rich gravy sauce and finally sautéed with curry leaves, mustard and fennel seeds.

Mix Seafood Curry £12.95

An inspiration dish from the neighbouring state of Kerala where king fish, squid and prawns dipped in coconut flavoured sauce and cooked with South Indian roasted spices. Perfect combination with coconut rice.

THALIES

Not available for takeaway

A Thali, literally, is traditionally a large circular tray holding numerous dishes. This is a three course set-meal starting with pappadam, pickles and soup followed by a main course of different curries, rice and bread.

Seafood Thali £23.95

Starting with pappadam and soup, followed by a main course of Eral Poriyal (prawn), Meen Kullambu (fish), Kannava Curry (squid), two vegetable curry, raitha, rice, bread and dessert.

Chettinad Thali £20.95

Starting with pappadam and soup, followed by a main course of Kolli Melagu Varuval (chicken), Chettinad Kolli (chicken), Thengai Aadu Kullambu (lamb), two vegetable curry, raitha, rice, bread and dessert.

Vegetable Thali £16.95

Starting with pappadam and rasam soup, followed by a main course of Kilangu Poriyal (Potato), Kathrika Kara Kullambu (aubergine), Avial (mixed veg), Keerai Paripu (Dal and spinach), Saag (spinach), sambar, raitha, rice, bread and dessert.

VEGETABLE MAIN DISH

Kathrika Kara Kullambu £6.95

Aubergine sautéed and cooked with authentic south Indian spices. This is a famous Tamilian staple curry made to serve along white rice. It's tangy and thick in texture.

Avial £6.95

Avial is a wholesome concoction of fresh vegetables put together in thick coconut gravy.

Keerai Parripu £6.95

Fresh spinach and toor dal cooked in a garlic sauce, tomatoes and green chillies and, flavoured with curry leaves.

Vegetable Kurma £6.95

Fresh mix vegetables cooked in a creamy sauce of roasted nuts and coconut.

