Chettinad

Pan South Indian Restaurant

FOOD ALLERGIES & INTOLERANCES

Before you order your food, please speak to our staff if you want to know about our ingredients.

= Contains Dairy = Contains Nuts = Contains wheat V = Vegetarian = Shellfish





Welcome to Chettinad,

A celebration of authentic South Indian cuisine inspired by the famed Chettinad region of Tamil Nadu.

In our Central London restaurant, we serve honest, freshly prepared food in a relaxed, no-frills setting. Our focus is simple: home-style dishes made to order, full of bold, traditional flavours and served with understated hospitality.

No visit is complete without our signature dosa—crispy lentil pancakes enjoyed at any time of day. Chettinad is also an inviting place for newcomers to South Indian food, offering a genuine introduction beyond the usual curry house experience.

Rooted in tradition, many of our dishes are served on banana leaves, reflecting the tactile, communal way of eating with your hands and enjoying the contrast of flavours. In 2025, we evolved into Pan South Indian Restaurant, expanding our menu to include celebrated dishes from Kerala, Andhra Pradesh, and Karnataka, offering a broader journey across South India's culinary landscape.

At Chettinad, we're committed to flavour, authenticity, and care in every dish, bringing you a dining experience where tradition truly meets quality.

SNACKS TO BEGIN WITH

These light, crispy Chettinad treats are perfect with a drink.

Pappadam 3.95
Plain crunchy pappadams served with mint, mango, and pickle chutney.

Curry leaf peanut fry 5.95

Banana Chips 5.95

Mix Snacks 6.95
A mixture of Pappadam, Peanut Fry and Banana Chips

SOUP

Rasam 5.45
Tangy South Indian tomato soup with aromatic spices, served with crispy pappadams.

Kanthari Chicken Soup 6.95
Flavourful chicken soup made with tender chicken and aromatic herbs gently simmered in a rich, broth.

Chettinad
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SHORT EATS

Mutton chukka 10.95
This spicy roasted lamb is cooked with caramelised onions and authentic Chettinad spices for a rich, aromatic flavour.

Chicken 65 9.95
Crispy, spicy chicken bites tossed with bold South Indian spices for the perfect fiery starter.

Andhra Chicken Roast 9.95
Fiery Andhra-style chicken roast cooked with bold spices, onions, and red chillies for a rich, robust flavour.

Karaikudi Fish Fry 10.95
Fresh white fish marinated in Karaikudi spices for a rich, deeply infused flavour.

Prawn Poriyal 12.95
Tiger prawns marinated in fragrant spices and traditionally fried in a light batter for a crisp, flavourful crunch in every bite.

Coastal Crab Fry 16.95
Soft shell crab is packed with roasted coconut flavours, curry leaves, and a balance of Kerala spice.

Malabar Squid Rings 10.95
Tender squid rings marinated in traditional Kerala spices and fried with curry leaves and black pepper until crisp outside and succulent inside.

Chettinad Platter 29.95
A mouth-watering traditional Chettinad platter featuring Mutton Chukka, Fish Fry, Prawn Poriyal, and Andhra Chicken Roast.

Ulundu Vadai (V) 6.45
Golden-fried lentil doughnuts with a crispy exterior and soft, fluffy centre, served hot with sambar and chutney.

Mini Masala Dosa (V) 6.45
A bite-sized crispy South Indian rice and lentil crepe, filled with flavourful spiced potato masala and served with coconut chutney and sambar.

Gobi 65 (V) 9.95
Crispy cauliflower florets coated in a spiced Chettinad-style batter and deep-fried to golden perfection.

Paneer Chukka (V) 10.95
Fresh Indian cottage cheese is stir-fried with capsicum and aromatic Chettinad spices for a rich, flavourful dish.

Cabbage & Spinach Vadai (V) 6.95
Crispy South Indian lentil fritters with fresh cabbage, spinach, herbs, and spices, fried to golden perfection.

Malabar Banana Fritters (V) 6.95
Ripe banana slices coated in a light, spiced batter and fried until golden and crisp on the outside, soft and sweet on the inside.

Vegetable Platter (V) 27.95
A delicious mixed platter featuring Paneer Chukka, Mini Masala Dosa, Gobi 65, and Ulundu Vadai, served with sambar and coconut chutney.

Chettinad
Pure South Indian Restaurant

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DOSA

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

Plain Dosa (V) — 9.95
A golden, crisp South Indian classic made from traditionally fermented rice and lentil batter, served with house-made coconut chutney and aromatic sambar.

Masala Dosa (V) — 10.95
A classic South Indian favourite, thin, crisp dosa stuffed with a deliciously seasoned potato filling, accompanied by sambar and fresh coconut chutney.

Mysore Masala Dosa (V) — 11.95
A signature Mysore-style dosa layered with spicy red chutney and melted butter, filled with aromatic potato masala, onions, and fresh herbs.

Onion Rava Masala Dosa (V) — 13.95
A delicate, lacy and extra-crispy dosa made with semolina and rice flour, served with spiced potato masala.

Chicken Dosa — 14.95
A rich Chettinad-style rice and lentil dosa filled with succulent spiced chicken, potato masala, and fresh herbs for a bold South Indian flavour.

Lamb Dosa — 15.95
A rich Chettinad-style rice and lentil dosa filled with tender spiced lamb, aromatic potato masala, and fresh herb.

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MAIN DISH

FROM OUR FARM

Chettinadu Chicken 13.95
A classic Chettinad delicacy featuring tender chicken slow-cooked with an authentic blend of 23 traditional South Indian spices, creating a rich, aromatic, and deeply flavoured curry.

Pepper Chicken Kari 13.75
A bold South Indian speciality of tender chicken simmered with freshly ground black pepper, fragrant spices, and curry leaves for a warming and intensely aromatic finish.

Chicken Mapas 14.95
This is a delicious recipe taken from our head chef. Tender chicken simmered in a rich, creamy Kerala-style coconut milk gravy, delicately infused with aromatic spices.

Kuttanadan Duck Roast 19.95
A celebrated Kerala speciality of tender duck slow cooked with roasted spices and curry leaves, then finished in coconut oil for a rich, smoky, and beautifully spiced experience.

Chicken Biriyani 15.95
Flavourful Chettinadu-style biriyani made with basmati rice, tender chicken, and aromatic spices.

FROM OUR BUTCHERS

Lamb Madras 15.95
A spicy South Indian curry of tender lamb in a rich, hot gravy, named after Madras (now Chennai) and inspired by Chettinad-style cooking.

Cococnut Spinach Lamb Kari 15.75
Tender boneless lamb and spinach, gently simmered in a silky coconut sauce with hand-ground South Indian spices and fragrant curry leaves.

Lamb Biriyani 15.95
Flavourful Chettinadu-style biriyani made with basmati rice, tender lamb, and aromatic spices.

Mild Medium Hot

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FROM OUR FISHERMANS NET

Meen Kullambu (Fish) — 16.95
A coastal Tamil Nadu specialty of whitefish simmered in a tangy tomato–tamarind sauce with a hint of coconut milk.

Squid Pirratel — 16.95
Squid cooked in a tangy tomato–tamarind gravy, finished with curry leaves.

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Mix Seafood Kari — 18.95
This is an inspiration dish from our head chef, where white fish, prawns, and squid are simmered in a rich and aromatic coconut milk gravy infused with traditional spices.

Meen Polichathu (Fish) — 19.95
A cherished speciality of Kerala cuisine, featuring tender white fish gently cooked in a traditional tangy gravy with aromatic spices, wrapped in a banana leaf and served with steamed cassava.

Kappayum Meenum (Fish) — 19.45
A Kerala toddy shop favourite: fish cooked in a spicy onion, chilli, turmeric, and ginger sauce, served with cassava.

Angamali Chemmeen (prawns with Mango) — 19.95
A delicious Kerala-style prawn & raw mango curry, with creamy coconut gravy and tangy mango flavour.

Kunji Njandu Vattichathu (Soft Shell Crab) — 22.95
Soft-shell crab, perfectly cooked and paired with aromatic homemade spices and a creamy coconut-infused sauce.

THALI - 3 course meal

A Thali is traditionally a large circular tray holding numerous dishes.

Seafood Thali — 29.95
The meal begins with pappadam and Rasam soup, followed by a main course featuring prawn poriyal, meen kuzhambu (fish curry), three vegetable curries, raita, rice, bread, and dessert.

Chettinad Thali — 28.95
Starting with pappadam and Rasam soup, followed by a main course featuring mutton chukka, Chettinad chicken, three vegetable curries, raita, rice, bread, and dessert.

Vegetable Thali — 24.95
Starting with pappadam and rasam Rasam soup, followed by a main course featuring four vegetable curries, sambar, raita, rice, bread, and dessert.

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FARMERS SELECTION

Kathrika Kara Kulambu (V) — 11.95
Aubergine sautéed and cooked with authentic south Indian spices. This is a famous Tamil Nadu staple curry. It has a rich, tangy flavour and a thick texture.

Vendakkai Mor Kulambu (V) — 11.45
Traditional vegetable Ladyfinger Mor Kulambu is a popular South Indian dish made from slightly sour yoghurt.

Keerai Paneer Kari (V) — 11.45
Soft paneer (Indian cottage cheese) cooked in a spinach gravy with aromatic spices, creating a rich, flavourful, and comforting vegetarian dish.

Udupi Mix Vegetable Kari (V) — 11.45
Fresh seasonal vegetables simmered in a traditional South Indian coconut-based gravy, delicately spiced with aromatic curry leaves, mustard seeds, and mild Udupi-style masalas.

Mutter Paneer (V) — 10.95
A classic dish of soft paneer (Indian cottage cheese) and green peas simmered in a rich, mildly spiced tomato and onion gravy, finished with aromatic herbs and traditional spices.

Parippu Kari (V) — 9.95
Toor dhal is cooked in a traditional blend of spices, green chillies, and tomatoes and flavoured with curry leaves to create a rich aroma.

Kadala Kulambu (V) — 9.95
A traditional dish of black chickpeas cooked in a rich, aromatic gravy with authentic spices.

SIDE DISH

Egg Roast — 11.95
Boiled eggs gently simmered in a rich, aromatic masala of caramelised onions, tomatoes and traditional South Indian spices.

Cabbage Carrot Poriyal (V) — 8.95
A South Indian-style stir-fry called Carrot Cabbage Poriyal features the distinctive flavours of mustard seeds, cumin seeds, and dry red chillies.

Beetroot Thoran (V) — 8.95
Beetroot Thoran is a vibrant and flavourful Kerala-style stir-fry made with coconut, and a blend of aromatic spices.

Chettinad mango Salad (V) — 7.95
Locally produced vegetable mango salad is served with a dressing of olive oil, lemon and crushed black pepper.

Green Salad (V) — 6.95
Cucumber, Onion, Tomato and Carrot.

Kappa — 5.95
Boiled cassava, delicately seasoned with aromatic spices. A comforting accompaniment to curries and fish dishes.

Sambar (V) — 5.95
Sambar is a vegetable stew made with tamarind, drumstick, onions and tomatoes.

Mix Raitha (V) — 4.95
Yogurt with cubes of vegetables.

Chettinad
Fine South Indian Restaurant

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EXTRAS

Sambar	2.00
Coconut Chutney	2.00
Red Chutney	2.00
Yogurt	2.50
Onion and Chilli Salad	3.00
Pickle Tray	2.50

RICE DISH

Boiled Rice 4.45
Steamed plain white basmati rice.

Lemon Rice 5.45
Lemon rice - A tangy, fresh tasting rice cooked with lemon juice and peas.

Tomato Rice 5.75
Steam rice mixed with South Indian tomato masala sauce.

Pulao Rice 5.75
Basmati rice steamed with aromatic herbs and spices.

BREADS

Chapati (2 Pieces) 4.45
Pieces of regular Indian bread made of finely milled whole wheat flour.

Parota (2 Pieces) 4.95
Flaky bread made with white flour.

Poori (2 Pieces) 4.45
Fluffy fried flat breads made from wheat flour.

Kal Appam (2 Pieces) 4.45
Soft pancake made from yeast-fermented rice batter.

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SET MEAL ONE (minimum 4 people)

Welcome Drink
Glass of Champagne or Strawberry Twist

Pre Snack Meal
Pappadam, Banana Chips, Peanut Fry and chutneys.

Starters
Chicken 65,Mutton Chukka, Banana Fritters , Paneer Chukka .

Main (choose one)
Paneer Polichathu
Kuttanadan Duck,
Roast Chicken Mappas
Tempered Lamb Kari
Meen Polichathu,
Mix Seafood Kari
Angamali Chemeen
Kappayum Meenum

Selection of sides
Boiled Rice, Lemon Rice , Green salad & Parota .

Dessert
Kulfi or Carrot Halwa & Ice Cream

Price per Person **£45.00**

SET MEAL TWO A banquet spread for all guests to enjoy (minimum 8 people)

Pre Snack Meal
Pappadam, Banana Chips, Peanut Fry and chutneys.

Starter - Platter
Chicken 65, Karaikudi Fish Fry , Mutton Chukka and Prawn Poriyal.

Main
Chettinadu Chicken, Coconut Spinach Lamb Kari , Prawns Thokku ,
Katharika Kara Kulambu (Aurbergine) ,Parippu Kari (Dhal) , Cabbage & Carrot Poriyal .

Selection of sides
Boiled Rice Lemon Rice , Parota & Kal Appam.

Desert
Gulab Jamun or Carrot Halwa

Price per Person **£39.50**

Full vegetarian option available on request.

We are pleased to accommodate dietary requirements and customise the menu to suit your occasion.
Items may be added, removed or substituted upon request, with the final price adjusted accordingly.

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SET MEAL THREE (minimum 4 people)

Pre Snack Meal
Pappadam & Chutneys

Starter (choose one)
Adhara Chicken Roast
Mutton Chukka
Chicken 65
Mini Masala Dosa (V)
Ulundu Vadai (V)
Gobi 65 (V)

Main (choose one)
Chettinadu Chicken
Pepper Chicken Kari
Lamb Madras
Meen Kulambu
Squid Pirratel
Vendakkai Mor Kulambu (V)
Kathrika Kara Kulambu (V)

Selection of sides
Boiled Rice, Parota , Parippu Kari & Cabbage Carrot Poriyal

Dessert
Chocloate or Vanilla Ice cream

Price per Person **£32.00**

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DESSERTS

Semiya Payasam 6.95
Traditional South Indian vermicelli pudding simmered in creamy milk with sugar, fragrant cardamom, and roasted nuts.

Gulab Jamun with Ice-Cream 6.95
Homemade condensed milk in a rose and saffron syrup served with ice cream.

Carrot Halwa with Ice-Cream 6.45
This unusual Indian dessert is made with grated carrot, whole milk, dried fruit & nuts.

Pineapple Kesari Bhath 5.95
A traditional Chettinad pudding made from semolina cooked with butter and studded with raisins and cashew nuts.

Kulfi 5.95
Delicious and smooth Indian ice cream with your choice of mango and pistachio.

Ice Cream 4.95
Choice of vanilla, chocolate or strawberry.

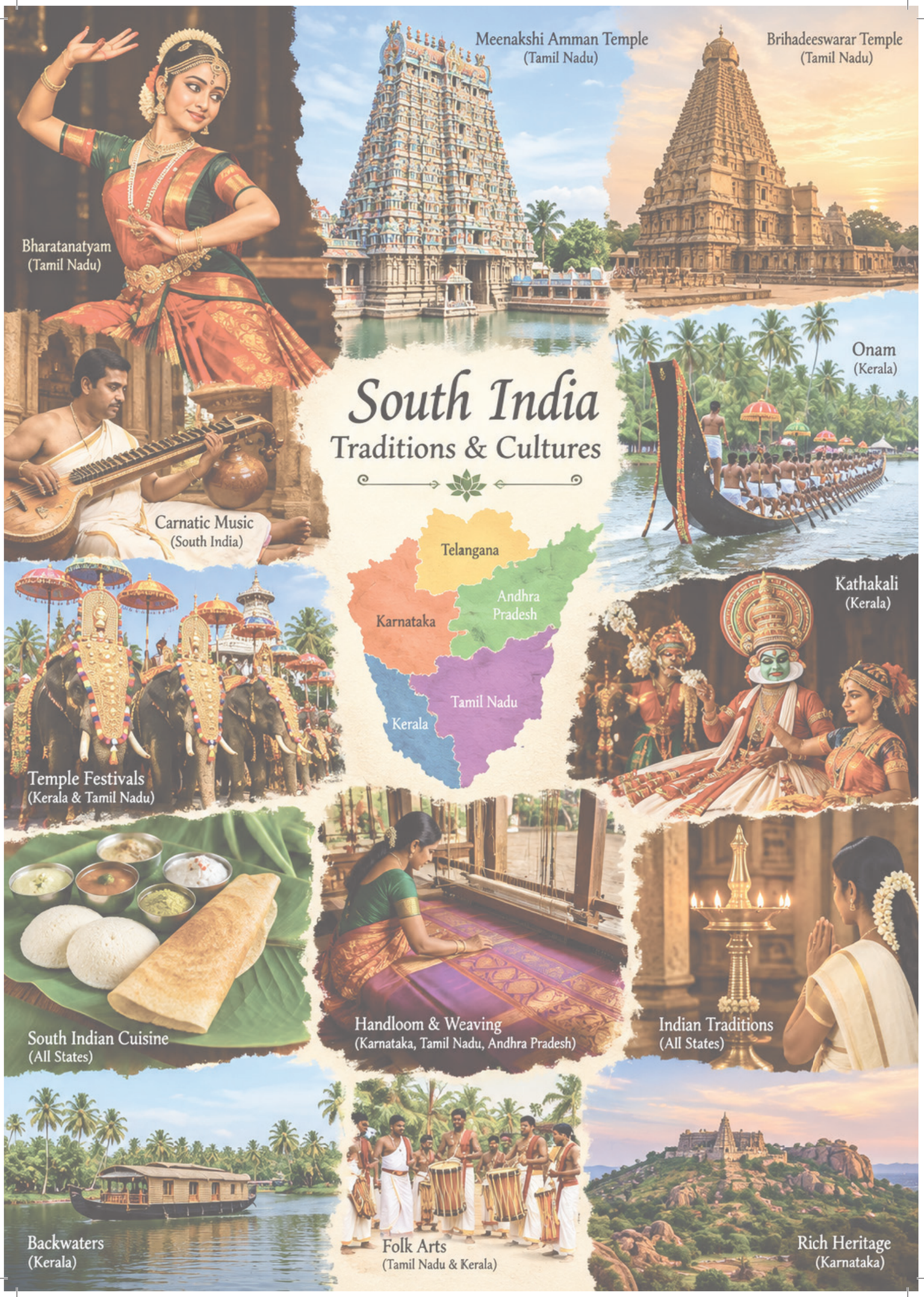
Gulab Jamun with 5 Walla (Alcohol) 8.95
Homemade condensed milk in a rose and saffron syrup is served with a creamy blend of five spices: cinnamon, Clove, Cardamom, Ginger, and Vanilla.

TEA & COFFEE

Tea	3.75
Coffee	3.75
Decafenet	3.75
Green Tea	3.75
Peppermint/Camomile Tea	3.75
Double Espresso	3.75
Fresh Mint Tea	3.75
Masala Chai (Indian tea)	3.95
Chettinad Coffee	3.95
5 Walla - Chai Tea (Alcohol) A creamy blend of 5 spices. Cinnamon, Clove, Cardamom, Ginger & Vanilla.	4.95

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South India
Traditions & Cultures
Bharatanatyam
(Tamil Nadu)
Meenakshi Amman Temple
(Tamil Nadu)
Brihadeeswarar Temple
(Tamil Nadu)
Carnatic Music
(South India)
Onam
(Kerala)
Telangana
Andhra Pradesh
Karnataka
Tamil Nadu
Kerala
Kathakali
(Kerala)
Temple Festivals
(Kerala & Tamil Nadu)
South Indian Cuisine
(All States)
Handloom & Weaving
(Karnataka, Tamil Nadu, Andhra Pradesh)
Indian Traditions
(All States)
Backwaters
(Kerala)
Folk Arts
(Tamil Nadu & Kerala)
Rich Heritage
(Karnataka)

Chettinad

Pan South Indian Restaurant

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follow us on

Please let our team know if you have any allergies or intolerances when ordering. whilst we take all reasonable precautions to prevent cross contamination, as our food is prepared & freshly cooked to order, there may be a risk that traces of all allergens can be found in any dish. we do not have dedicated preparation or cooking areas in our kitchens for nut-free or gluten-free food. gluten: food items stated as gluten conscious are not made with gluten, however some dishes are cooked in our fryer sat have also been used to cook wheat products. as a result, we cannot 100% guarantee that there will be no cross-contamination.