



Welcome to Chettinad, the world of phenomenal South Indian cuisine.

Chettinad is a small village town of southern Tamil Nadu state, India.

Chettinad is known for its culinary delicacies and now is one of the many reasons why people get to know Chettinad.

We are a no fuss, no frill, stylish, laid back diner, just speaks of truly and honest South Indian food in the heart of Central London.

We only know how to cook-up good home comfort authentic food freshly made to order with understated approach to service. No meal is complete without traditional Dosa, lentil pancake eaten any time during the day.

Well! Certainly it isn't just another Curry House!!! "Ideal place to try something new if you are a South Indian food virgin"

Back home in Chettinad, your dishes are served on a huge fresh banana leaf, a disposable platter. Contact with your food is direct and tactile as you eat with your right hand, mixing wet into dry ingredients - a messy business for the uninitiated. In Chettinad Restaurant here, we want you to experience authentic original flavours, therefore you would find some of our dishes served with fresh banana leaf.

Today we appreciate and respect that you have entrusted your palate to us, we will take great loving care and take your taste buds on a journey where each mouthful sings a new magical "WOW" note.

Enjoy your meal at Chettinad- The Village Restaurant, where
"QUALITY MEETS TRADIITON"

PRE MEAL SNACK

These light and crispy treats are extremely 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. Pre meal snacks are served with lovely home-made mint, mango, and pickle chutney.

Pappadam **£3.45**

Plain crunchy pappadams.

Marravalli Kilangu Poriyal **£4.95**

Fried cassava seasoned with aromatic spices.

Valakkai Poriyal **£4.95**

Traditional chips made from plantains and tossed in fresh spice herbs.

SOUP

Rasam (V) **£4.45**

A tangy and savoury, village-style vegetable soup. Flavoured with tomatoes and seasoned with South Indian spices.

STARTERS

- Aadu chukka (Lamb)** ***** **£8.95**
This mouth-watering, spicy roasted lamb is prepared by cooking small pieces of lamb in caramelised onions and authentic Chettinadu spices, giving it its rich flavour and aroma.
- Poricha Kolli (Chicken)** **£8.45**
Commonly known as “Chicken 65”, Poricha Kolli is a spicy, deep-fried, boneless chicken cubes dish, originating from the vibrant city of Chennai, this mouth-watering fried chicken is prepared by marinating chicken pieces in authentic spices.
- Kolli Melagu Varuval(Chicken)** **£8.45**
The pepper chicken is prepared by cooking boneless chicken pieces in aromatic South Indian spices along with capsicum, red onions, black pepper, curry leaves, and green chillies. The chicken fry is served hot with salad and lemon slices to take the flavour up a notch.
- Poricha Meen (Fish)** **£8.95**
Tantalise your taste buds with this authentic Chettinad-style fried fish. Fresh King fish is marinated in traditional South Indian spices to allow the rich flavour to be absorbed deep into the tender flesh.
- Eral Poriyal (Prawn)(S)** ***** **£9.45**
Delicious and aromatic fried prawns that are prepared by marinating fresh tiger prawns in refreshing spices and deep-fried in lightly coated batter in traditional style to give feel of light crunch in every bite.
- Chettinad Platter (S)** ***** **£23.95**
A mouth-watering traditional Chettinad platter consist of Aadu Chukka (lamb), Poricha Meen (fish), Eral Poriyal (prawn) and Poricha Kolli (chicken).
- Ulundu Vadai (V)** **£5.95**
Delicious, golden-fried, lentil and curry leaves doughnuts that are fluffy in the middle and crispy golden on the outside. Served hot with sambar and chutney.
- Mini Masala Dosa (V)** **£5.95**
South Indian-style crepes, prepared from rice and lentil batter. Paper-thin pancakes are rolled with spicy mashed potato, onion, and green chillies fillings for a savoury taste.
- Kilangu Bonda(V)** **£6.45**
A deliciously healthy, deep-fried, South-Indian-style snack. Golden-brown potato balls, made from spicy potato masala filling.
- Gobi 65 (V)** **£8.45**
An original Chettinad-style, tantalising and authentic vegetarian dish. Blanched cauliflower florets are coated in a spiced batter and deep-fried to their crispy, crunchy goodness.
- Paneer Chukka (V) (D)** ***** **£8.45**
Fresh Indian cottage cheese is stir-fried with, capsicums and Chettinadu spices for a rich flavor.
- Vegetable Platter (V)** **£22.95**
Mix platter of Kilangu Bonda, Mini Masala Dosa, Gobi 65 & Ulundu Vadai, and 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)

£8.95

A paper-thin golden crepe that is cooked with clarified butter (Ghee) for crunchy goodness.

Masala dosa (V)

£9.95

A famous South Indian Brahmin dish. Paper-thin rice and lentil crepe is rolled with a spicy filling of mashed potato masala.

Mysore Masala Dosa (V)

£9.95

Mysore-style rice and lentil pancake prepared with a spicy filling of mashed potatoes, onions and herbs. Rolled in melted butter and tangy red chutney.

Onion Rava Masala Dosa (G)

£10.95

A large lacy, crispy crepe made of semolina and rice flour batter mixed with ginger, green chillies and cumin seed. Served hot with potato masala.

Kolli Dosa (Chicken)

£13.95

Rich and savoury Chettinad-style rice and lentil crepe. Filled with spiced Chicken potato masala and fresh herbs.

Aadu Dosa (Lamb)

£13.95

Rich and savoury Chettinad-style rice and lentil crepe. Filled with spiced Lamb potato

MAIN DISH

FROM OUR FARM

Chettinadu Kolli

£10.95

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)

£10.95

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 with touch of spice) (D) (N) £10.95

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

Kolli Biryani (D) (N)

£13.95

A flavourful blend of Basmati rice. Chicken pieces are cooked with ginger, garlic, onion, tomatoes with aromatic spices and layered on rice in authentic Chettinadu-style.

FROM OUR BUTCHERS

Chettinadu Aadu (Lamb)

£11.95

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

Lamb Madras

£11.95

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.

Aadu Keerai Kari (lamb) (D)(N)

£11.95

Our chef's signature special lamb curry, Tender pieces boneless lamb and fresh spinach cooked in a coconut sauce and freshly ground south Indian spices and flavoured with curry leaves.

Aadu Biryani(lamb) (D) (N)

£13.95

A flavourful blend of Basmati rice. Lamb pieces are cooked with ginger, garlic, onion, tomatoes with aromatic spices, and layered on rice in authentic Chettinadu-style.

FROM OUR FISHERSMEN'S NET

Meen Kullambu (Fish) *** £13.95**

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

Kannava Pirratel (Squid) £13.95

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.

Eral Thokku (prawns) (D)(N) £13.95

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

Mix Seafood Kari (D) (N) £14.95

An inspiration dish from our head chef, where king fish, squid and prawns dipped in coconut flavoured sauce and cooked with South Indian roasted spices. Perfect combination with coconut rice.

Meen Polichathu (Fish) *** £15.95**

A special fish delicacy from Kerala. Fish covered with special home blended spices and masala. Then wrapped in banana leaf and grilled. Served with spicy potato and refreshing salad.

THALIES (3-course meal)

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

Seafood Thali (D) (G) (N) £25.95

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

Chettinad Thali (D) (G) (N) £23.95

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 finally a dessert.

Vegetable Thali (D) (G) £19.95

Starting with pappadam and rasam soup, followed by a main course of four Vegetable curry, sambar, raitha, rice, bread and finally a dessert.

FARMERS SELECTION

Kathrika Kara Kulambu (v) ***** **£8.95**
Aubergine sautéed and cooked with authentic south Indian spices. This is a famous Tamilian staple curry made to serve along white rice. It is tangy and thick in texture.

Vendakkai Mor Kulambu (D) **£8.95**
Traditional vegetable, Lady finger Mor Kulambu is a popular South Indian dish that is made from slightly sour yogurt and pairs beautifully with steamed rice.

Parippu Kari (V) ***** **£7.95**
Toor dhal cooked in a traditional blend of spices, green chillies, tomatoes and flavoured with curry leaves to create rich aroma.

Kadala Kulambu (V) **£7.95**
Tender chickpeas simmered in a light tomato masala sauce and cooked with traditional herbs and spices.

Keerai Kari (V) **£7.95**
Fresh spinach is cooked with onion, garlic, tomato and simmered with fresh herbs and spices.

SIDE DISH

Chettinad mango Salad (V) **£6.95**
locally produced vegetable mango salad is served with a dressing of olive oil, lemon and crushed black pepper.

Spicy Kilangu Pirratel (V) **£6.95**
Potato cooked with aromatic South Indian spices.

Beans Pirratel (V) **£7.95**
Fresh beans tempered with mustard, onion, and fresh coconut.

RICE DISH

Boiled Rice (V) **£3.95**
Steamed plain white basmati rice.

Lemon Rice(N)(V) ***** **£4.45**
Lemon rice - A tangy, fresh tasting rice cooked with lemon juice.

Tomato Rice(V) **£4.45**
Steam rice mixed with South Indian tomato masala sauce.

Pulao Rice (D) **£4.45**
Basmati rice steamed with aromatic herbs and spices.

BREADS

Paratha (2 Pieces) (D) (G) <i>Flaky bread made with white flour.</i>	*****	£4.45
Poori (2 Pieces) (G) <i>Fluffy fried flat breads made from wheat flour.</i>		£4.45
Chapati (2 Pieces) (G) <i>pieces of regular Indian bread made of finely milled whole wheat flour.</i>		£3.95

D=Contains Dairy N= Contains Nuts G= Contains wheat V=Vegan friendly.

*****= Highly rated dishes form our valued guest or Chef recommended .

DESSERTS

Chocolate Dosa (D) (N) Golden pancake smothered with Nuttella chocolate sauce and nut, served chocolate ice cream.		£5.95
Gulab Jamun & Ice Cream (D) <i>Homemade condensed milk in a rose and saffron syrup, served with vanilla Ice cream.</i>		£4.95
Kulfi (D) Delicious and smooth Indian ice-cream Flavours available: mango, Pistachio or Malai		£4.95
Ice-creams (D) Choice of vanilla, strawberry and chocolate ice cream		£4.45

**Please note that our dishes may contain traces of nuts and diary –
please
ask your server.**

A discretionary 12.5% service charge will be added to your bill.