



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

Chettinad is a small 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 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 **£2.45**

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

Mix Snack **£4.95**

Best when it is accompanied with your drinks.

- **Pappadam** – Plain thin crispy snacks.
- **Peanut fry** - Peanuts fried with light aromatic batter.
- **Cashew Pakoda** - Cashew nuts quick fried in crunchy batter.
- **Mini Masala Pappadam** – Thin crispy mini Pappadam, quick fried
In Chettinad masala

Mix Snack Chutneys **£2.45**

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

SOUP

Aadu Elumbu Soup (*lamb bone soup*) **£4.45**

This is one of the most spectacular lamb bones soup made in Chettinad. The lamb bones are boiled with extract of coastal spices and cooked with ginger, onion, green chillies, black pepper.

Rasam (V) **£3.95**

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

STARTERS

- Aadu chukka (Lamb)** £6.95
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)** £6.95
Commonly known as “Chicken 65” is a spicy, deep-fried chicken dish originating from Chennai, India. .The flavour of the dish comes from ginger, garlic, red chillies and fresh squeezed lemon juice.
- Kolli Melagu Varuval (Chicken)** £6.95
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)** £7.45
King fish shallow fried with ground spice marinade, served with chutney and salad.
- Eral Poriyal (Prawn)** £7.95
Fresh tiger prawns marinated in refreshing South Indian spices and fried in traditional Chettinad style.
- Chilli Eral (Prawn)** £7.95
Fresh tiger prawns marinated in refreshing spices and cooked with South Indian chilli sauce.
- Chettinad Platter** £20.95
A mouth-watering traditional Chettinad platter consist of Aadu Chukka (lamb), Poritha Meen (fish), Eral Poriyal (prawn) and Poricha Kolli.
- Ulundu Vadai (V)** £5.45
Delicious golden fried lentil doughnuts, fluffy in the middle and crispy on the outside. Served with sambar and chutney.
- Mini Masala Dosa (V)** £5.45
Famous South Indian dish, a paper-thin rice and lentil pancake rolled with fillings of potatoes cooked with onion, ginger and chillies.
- Kilangu Bonda(V)** £5.45
Potato Bonda is a traditional healthy south Indian style recipe made from potato. The potato is cooked and mashed and made into small balls and dipped in besan batter and deep fried. Served with fresh coconut chutney.
- Gobi 65 (V)** £6.95
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 (V)** £7.45
Fresh Indian cottage cheese cooked with red onions, black pepper, ginger and green chillies to give a spicy touch.
- Vegetable Platter (V)** £18.95
Mix platter of Kilangu Bonda, 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) £6.95

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

Masala dosa (V) £8.45

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) £8.95

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) £8.95

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)** **£9.95**
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)** **£9.45**
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)** **£9.45**
This is a delicious recipe taken from head chef Mariyappan's grandmother. Mildly spiced chicken cooked in freshly grated ground coconut sauce, ginger, garlic, cashew nuts and tempered with aromatic curry leaves. Tastes great with a combination of lemon rice and paratha.
- Chettinadu Aadu (Lamb)** **£10.95**
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** **£10.45**
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 with touch of spice)** **£10.45**
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.
- Kannava Curry (Squid)** **£11.95**
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.
- Meen Kullambu (Fish)** **£12.95**
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.
- Eral Curry (prawns)** **£12.95**
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.
- Mix Seafood Curry** **£13.95**
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.
- Meen Polichathu (Fish)** **£14.95**
A special fish delicacy from Kerala. Fish covered with special homemade

Spices and masala, wrapped with banana leaves and pan fried. Served with Spicy Potato and salad.

THALIES

(Last order 10pm (Mon-Sat) and 9.45pm on Sun)

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 **£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 **£21.95**

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 **£18.95**

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 **£7.45**

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 **£7.45**

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

Keerai Parripu **£7.45**

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

Kadala Kulambu **£7.45**

Tender chick peas simmered in a light tomato masala sauce and cooked with traditional Chettinad spices.

Saag Paneer **£7.45**

Spinach and Indian soft cottage cheese tempered with onion, garlic, tomato and spices.

SIDE DISH

Mix Raitha **£3.95**

Homemade yogurt mix with cucumber and carrot.

Sambar **£4.95**

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

Chettinad mango Salad **£5.95**

Vegetable salad made with green mango, carrots, lettuce, Capsicum, Black pepper and dash of lemon juice.

Spicy Kilangu poriyal **£6.95**

Potato 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*) **£11.95**
Chicken or Lamb cubes and basmati rice cooked with traditional Chettinad spices.

Eral Biryani (*Prawn*) **£12.95**
Prawn and basmati rice cooked with traditional Chettinad spices.

RICE DISH

Plain Rice **£3.45**
Steamed plain white basmati rice.

Coconut Rice **£3.95**
Basmati rice mixed with fresh coconut, black lentils and curry leaves.

Lemon Rice **£3.95**
A tangy, fresh tasting rice cooked with lemon juice, fresh curry leaves, Lentils and mustard seeds.

Tomato Rice **£3.95**
Steam rice mixed with South Indian tomato masala sauce.

Pulao Rice **£3.95**
Flavoured with cardamom, cloves cinnamon, cumin and garnished with crisped brown onions.

BREADS

Paratha (*2 Pieces*) **£3.95**
Flaky bread made with white flour.

Kal Appam (*2 Pieces*) **£3.95**
Appam is a soft pancake made from yeast fermented rice batter.

Poori (*2 Pieces*) **£3.95**
Fluffy fried flat breads made from wheat flour.

Chapati (*2 Pieces*) **£3.45**
pieces of regular Indian bread made of finely milled whole wheat flour.

Nut Allergy: some of our food may contain traces of nuts, please ask member of staff for advice. Please tell your server of any allergies or dietary requirements, we will do our best to meet any special requests.

SET MEAL
(Groups over 8 people or more)

Set Meal 1

Pre-meal Snack – (served as platter) Pappadam, Kajoo Pakoda, peanut fry, Muruku with Chutneys.

Starters (served as platter) – Kolli Poriyal (*Chicken*), Gobi 65 (*Cauliflower*) (V), Aadu Chukka (*Lamb*) and Poritha Eral (*Prawns*).

Main – Chettinad Kolli Curry (chicken), Thengai Aadu Kulambu (Lamb), Meen Curry (Fish), Katharika Kara Kulambu (*Aurbergine*) (v), Keerai Parripu (*Dhal and Spinach*) (V).

Rice – Pulao Rice and Lemon Rice

Bread – Chapati and Paratha

Dessert – Gulab Jamun and Ice cream or Pineapple Kesari Bhath

£29.50 per person

Set Meal 2

Pre-Meal Snack – Pappadam and Chutneys

Starters – Kolli Poriyal (*Chicken*), Aadu Chukka (*Lamb*) and Masala Dosa

Main – Lamb Madras, Thengai Kolli Kullambu (*Chicken*), Chettinad Kolli (*Chicken*), Katharika Kara Kulambu (*Aurbergine*) (v), Avial (*mix veg*)

Rice – Coconut Rice and Pulao rice

Bread – Parata

Dessert – Kesari Bhath

£26.50 per person

POLITE NOTICE

- **All items on menu are freshly prepared, cooked on order. Once an order is raised, it cannot be cancelled.**
- **A discretionary service charge of 12.5% will be added to the total bill.**
- **We take all major cards except American Express.**
- **Please note, kitchen closes at 10.30pm (Mon – Sat) and 9.45pm on Sundays and Bank holidays.**

