



FOOD ALLERGIES & INTOLERANCES

ALLERGEN MENU AVAILABLE ON REQUEST

Before you order your food, please speak to our staff if you want to know about our ingredients.
We use vegetable oil, and the main ingredient is Soyabean oil (produced from genetically modified soybeans)

 contains
DAIRY

 contains
NUTS

 contains
WHEAT

 contains
SOYA

 contains
SHELLFISH

 **VEGAN**

 **VEGETARIAN**



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

Chettinad is a small village town in 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, that just speaks of truly honest South Indian food in the heart of Leicester

We only know how to cook up good home comfort authentic food freshly made to order with an understated approach to service. No meal is complete without traditional Dosa, a lentil pancake, which is 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 leaves.

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 TRADITION"

Pre Meal Snack

These light and crispy treats are extremely popular in Chettinad and can be eaten at any time during the day. It is an extremely popular treat, and it is given to any guests when visiting a house. Pre-meal snacks are served with lovely homemade mint, mango, and pickle chutney.

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|--|-------------|
| Pappadam ⓘ | 2.79 |
| Plain crunchy pappadams | |
| Marravalli Kilangu Poriyal ⓘ | 3.99 |
| Thinly sliced cassava seasoned with aromatic spices. | |
| Valakkai Poriyal ⓘ | 3.99 |
| Traditional chips made from plantains and tossed in fresh spice herbs. | |

Soup

- | | |
|--|-------------|
| Aadu Elumbu Soup (<i>Lamb Bone Soup</i>) | 4.29 |
| A Chettinad-style, appetising lamb bones soup. Lamb bones are boiled with coastal spices and cooked with ginger, onion, green chillies and crushed black pepper. | |
| Rasam ⓘ ⓘ | 3.79 |
| A tangy and savoury, village-style spicy tomato based consomme seasoned with South Indian spices. | |

STARTERS

Chicken & Lamb

Aadu Chukka (Lamb) 6.49

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.

Lamb Dry Fry (Lamb) 6.89

Thin Sliced lamb marinated with our kerala chef special masala ,crispy and flavoured spicy served with salad.

Poricha Kolli (Chicken) 5.89

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) 5.99

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.

Chicken Lolly Pop (Chicken) 6.49

Crispy and flavourful chicken lollipops are marinated in a spicy mixture served on the bed of salad.

Chettinad Mix Platter serving of 2 pax 12.99 / serving of 4 pax 23.99

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

From the Sea

Poricha Meen (Fish) 5.99

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) 6.39

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.

Chilli Eral (Prawn) 6.59

Tiger Prawn marinated in refreshing spices and sauteed with chettinad special chilli sauce.

Kanava Poriyal (Squid) 5.79

Tasty and crispy batter fried squid, seafood delicacy from our Gods own country. Squid seasoned with several tangy spices served with side of fresh garden salad.

Mussels Pepper Fry 6.49

Mussels sauted with crushed ginger, black pepper, caramelised onions, curry leaves and sprinkled with ground spices.

Seafood Platter serving of 2 pax 15.99













Lovely seafood combination in a plater includes Poricha meen (Fish), kozhuvu poriyal (Anchovy), Eral poriyal and Mussels pepper fry served on the bed of garden salad and Chettinad special dipping's.

From the Garden

- Bhel Puri**    4.49
As an assortment of crushed crispy pastry, seasoned potatoes, nuts and puffed rice coated in a sweet and sour tamarind chutney.
- Ulundu Vadai**  4.49
Delicious, golden-fried, Lentils ground together with, green chilli, ginger, and curry leave doughnuts that are fluffy in the middle and crispy golden on the outside. Served hot with sambar and chutney.
- Mini Masala Dosa**  4.89
South Indian-style crepes, prepared from rice and lentil batter. Paper-thin pancakes are rolled with spicy mashed potato, onion, and green chilli fillings for a savory taste.
- Kilangu Bonda**   4.49
A deliciously healthy, deep-fried, South Indian-style snack. Golden-brown potato balls, made from spicy potato masala filling.
- Gobi 65**   4.69
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.
- Chilli Paneer**   5.99
Fresh Indian cottage cheese is stir-fried with capsicums and Chettinadu special Chilli sauce.
- Vegetable Samosa**  4.29
Golden fried triangle pastry, stuffed with potatoes, carrot, onion and peas served on the bed of salad.
- Vegetable Cutlets**  4.49
Mashed & kerala flavoured spiced vegetable patty served with challas (onion salads with vinegar dressing)
- Vegetable Mix Platter**   **servicing of 2 pax 10.99 / servicing of 4 pax 20.99**
Mix platter of Chilli paneer, Mini Masala Dosa, veg cutlet, Ulundu Vadai, and served with salad, chutney and Sambar.

Dosa

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

- Plain Dosa**   5.99
A paper-thin golden crepe that is cooked with clarified butter (Ghee) for crunchy goodness.
- Masala Dosa**   7.49
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**   7.99
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.
- Paneer Dosa**   8.49
Rice and lentil pancake filled with grated cottage cheese, capsicum, carrot, peas, green chillies, ginger and onion.
- Onion Rava Masala Dosa**   9.49
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)**  9.99
Rich and savoury Chettinad-style rice and lentil crepe. Filled with spiced chicken potato masala and fresh herbs.
- Aadu Dosa (Lamb)** 10.49
Rich & savoury Chettinad-style rice and lentil crepe. Filled with spiced lamb potato masala and fresh herbs.
- Eral Dosa (Prawn)**  10.99
Chettinad style rice and lentil crispy pancake filled with traditional filling of Prawn & seasoned potatoes.

MAINS

Poultry

Chettinadu Kolli (Chicken) 8.69

In Chettinadu village, it is known for using authentic spice ingredients to make Chettinadu masala curries. Our Head chef Mariyappan has used 23 different spices 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.

Pachai Melagu Kolli (Pepper Chicken) 8.69

Peppercorn are native to India and are extensively cultivated there for both its flavours and medicine. At Chettinad, cubes of chicken are cooked with crushed green peppercorn and tempered with south Indian spices.

Thengai Kolli Kullambu (Mild Chicken with touch of spice) 8.89

This is a delicious recipe taken from head chef'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.

Chicken Mappas (Chicken) 9.49

A traditional Kerala Chicken curry. This is the must have dish of any occasion in Kerala were boneless chicken breast cooked with special aromatic spices and herbs.

Kolli Biriyani (Chicken) 9.99

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 served with papad, pickle, raitha and curry sauce.

From the Butchers

Chettinadu Aadu (Lamb) 9.99

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

Thengai Aadu Kullambu (Mild Lamb with a touch of spice) 9.99

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

Lamb Madras (Lamb) 9.99

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.

Lamb Ularthiyathu (Lamb) 10.49

Roasted Lamb cubes with traditional kerala aromatic spices and ginger ,garlic, shaved coconut tempered with mustard.

Aadu Keerai Kari (Lamb) 10.49

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 Biriyani (Lamb) 10.99

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 served with papad,pickle, raitha and curry sauce.

From our Fishermens Net

- Meen Kullambu (Fish)** £9.79
This is a speciality dish of South Indian Christians. King fish is simmered in a traditional tangy sauce of tomato and tamarind with a tinge of coconut milk.
- Meen Moilee (Fish)** 9.99
This dish is a true representation of the best kerala fish dish must try. Fish is simmered in a traditional kerala spices, ginger, chilli, and thick coconut milk.
- Meen Mulakittahu-spicy (Fish)** 9.99
Kokum flavoured spicy fish curry also called Shappu meen curry(Local toddy shop in kerala).
- Kannava Pirratel (Squid)** 9.89
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 sauteed with curry leaves, mustard and fennel seeds.
- Eral Thokku (Prawns)** 10.79
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 Plain rice.
- Mix Seafood Kari** 11.99
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 Pollichathu (Fish)** 13.99
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.
- Eral Biriyani (Prawns)** 11.99
Prawn and basmati rice cooked with traditional Chettinad spices.

Thalies





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** 20.99
Starting with Kozhuva(Anchovy) fry, followed by a main course of Eral chukka (prawn), Meen Kullambu (fish), Kannava Curry (squid), two vegetable curry, pappad,pickle ,raitha, boiled rice, bread and dessert.
- Chettinad Thali** 18.99
Starting with spicy lamb soup, followed by a main course of Kolli Melagu Varuval (chicken), Chettinad Kolli (chicken), Thengai Aadu Kullambu (lamb), two vegetable curry, pappad,pickle, raitha, rice of the day, bread and dessert.
- Vegetable Thali** 16.49
Starting with Mini Masala Dosa, followed by a main course of Muttor Paneer, Dry curry, Vegetable curry, Rasam, sambar,pappad,pickle raitha, Boiled rice, bread and finally a dessert. (An alternative can be prepared for vegans).


Farmer's Selection

- Vegetable Korma**    6.99
Fresh mix vegetables cooked in a creamy sauce of roasted nuts and coconut.
- Kathrika Kara Kulambu**   6.99
Aubergine sauteed 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**   5.99
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.
- Keerai Parippu Kari**   6.99
Fresh Spinach and Toor dhal cooked in a traditional blend of spices, green chillies, tomatoes and flavoured with curry leaves to create rich aroma.
- Kadala Kulambu (Channa Masala)**   6.99
Tender chickpeas simmered in a light tomato masala sauce and cooked with traditional herbs and spices.
- Keerai Kilangu Kari (Aloo Palak)**   6.99
Fresh spinach is cooked with onion, garlic, tomato and simmered with fresh herbs and spices.
- Muttur Paneer**    7.49
Creamy tomato sauce simmered with light spices and studded with home-made cottage cheese, cashew nuts and peas.
- Vegetable Biryani**    9.49
Basmathi rice and mixed vegetables are cooked together with south Indian spices, vegetable korma, raita, pappad and pickle.













Side Dishes

- Chettinad Mango Salad**   4.49
Locally produced vegetable mango salad is served with a dressing of olive oil, lemon and crushed black pepper.
- Spicy Kilangu Pirratall**   4.69
Potato cooked with aromatic South Indian spices.
- Beans Pirattel**   4.69
Fresh beans tempered with mustard, onion, and fresh coconut.
- Kozhuva Fry (Anchovy)** 5.49
Crunchy maslala fried Anchovy fish in kerala style.

Rice Dishes

- Boiled Rice**   **2.99**
Steamed plain white basmati rice.
- Lemon Rice**    **3.29**
A tangy, fresh tasting rice cooked with lemon juice.
- Tomato Rice**   **3.69**
Steam rice mixed with South Indian tomato masala sauce.
- Pulao Rice**   **3.89**
Basmati rice steamed with aromatic herbs and spices.
- Mushroom Rice**   **3.89**
Basmati rice mixed with tossed mushroom, dried red chilli, curry leaves, garlic and mustard.
- Coconut Rice**    **3.49**
Basmati rice tossed together with fresh grated coconut, lentil, cashew nuts and curry leaves.

Breads

- Paratha (2 Pieces)**     **3.49**
One of the most famous flat Flaky bread from kerala made with white flour lovely combination of any south Indian curry.
- Kallappam (2 Pieces)**   **3.49**
Appam is a soft pancake made from yeast fermented rice batter.
- Poori (2 Pieces)**    **3.49**
Fluffy fried flat breads made from wheat flour.
- Chapati (2 Pieces)**    **2.99**
Pieces of regular Indian bread made of finely milled whole wheat flour.

Desserts

- Jaggery Dosa** ⓘ 3.99
Golden pancake smothered with warm cane sugar and nuts. An alternative can be prepared for vegans.
- Chocolate Dosa** ⓘ ⓘ 4.29
Golden pancake smothered with chocolate sauce and nut, served with chocolate sauce.
- Gulab Jamun with Ice Cream** ⓘ 3.79
Homemade condensed milk in a rose and saffron syrup served with ice cream.
- Shrikand** ⓘ ⓘ 3.49
Cold yoghurt cheese, soured and infused with saffron, sprinkled with crushed pistachios and almonds.
- Kesari Bhath** ⓘ ⓘ 3.49
A traditional Chettinad pudding made from semolina cooked with butter and studded with raisins and cashew nuts.
- Kulfi** ⓘ ⓘ 3.49
Delicious and smooth Indian ice-cream with your choice of mango, pistachio, malai or almond flavours.
- Ice-cream** ⓘ 2.99
Choice of vanilla, chocolate or strawberry.
- Cadbury's Flake** ⓘ 4.49
Elegant glass filled with dairy ice cream layered with thick Cadbury chocolate sauce and Cadbury's flake.
- Fantastica** ⓘ 4.29
Vanilla and Caramel ice cream with chocolate balls, toffee pieces & caramel sauce.
- Strawberry Flute** ⓘ 4.29
Luxury Vanilla & Strawberry ice cream swirled with strawberry sauce presented in a unique glass.
- Chettinad Surprise** ⓘ ⓘ 4.29
Cool and delicious coconut ice cream packed in to real half coconut shell.
- Punky** ⓘ 3.49
Vanilla ice cream in a free plastic toy.
- Eggman** ⓘ 3.49
Vanilla and strawberry ice cream with chocolate chips packed in a plastic cup with funny surprise, kids will love it.

Kerala Cuisine of the Day

PLEASE ASK OUR TEAM TODAY'S SPECIAL FROM THE LIST

Lobster Malabari	38.99
Kappayum Meenum	11.99
Kearala Meal	16.99
Idi Erachi with Chapathi	11.99
Thattu Dosa with Erachi Curry	10.99
Kappa Biriyani	10.99
Nadan Chorum meen Kari	10.99
Pothi Paratha	14.99
Parathayum Erachi Ularthiyath	13.49
Malabari Biriyani	10.49
Pazham poriyum Erachiyum	10.99
Idiyappam with Egg Roast	9.99
Chemmen Manga Curry with Busmati Rice	15.99

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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.

Group bookings over 8 - minimum spend of £30 per head (including drinks and service charge) and service charge is compulsory.



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