

— The —
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —

DRINK MENU

COLD DRINKS

MANGO LASSI

22 cl - 39 kr. / 44 cl - 49 kr.

Refreshing yogurt lassi with mango.

CHETTINAD SPICY BUTTERMILK

44 cl - 49 kr.

Yogurt drink mixed with green chilli, spices and milk.

SARBAT

44 cl - 49 kr.

Tamilnadu inspired juice made from fresh lemon and sparkling water. Pineapple, Vanilla, Strawberry, Melon, Watermelon or Mango.

JUICE

30 cl - 29 kr. / 50 cl - 39 kr.

Orange or Apple.

ROSE MILK

44 cl - 55 kr.

Refreshing drink made of milk and rose syrup.



SODA

SODA

30 cl - 29 kr. / 50 cl - 39 kr.

Cola, Cola Zero, Orange, Lemon, Sparkling Water.

CHAI & COFFEE



INDIAN TEA – 29 kr.

Warm, strong and uplifting. Flavoursome tea leaves in warm water.

PANDIAN-FAMILY'S CHAI – 34 kr.

Traditional Indian tea boiled with spices and mixed with warm milk.

AYURVEDIC SUKKU MALLI COFFEE– 34 kr.

Special South Indian herbal decoction with many healing properties. No milk used.

SOUTH INDIAN CLASSIC COFFEE – 34 kr.

Home made instant coffee from South India. Served with milk on the side.

SOUTH INDIAN FILTER COFFEE – 36 kr.

Experience how traditional coffee with milk tastes in South India.

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MENU

For one person. Not sharable.



TIFFIN LIGHT



VEGGIE LIGHT MENU



SMALLER MENU



BEST MENU



KIDS' PAPADUM



JUNIOR UTTAPAM



RAINBOW RICE



DOSA

- 1 **TIFFIN LIGHT** ☿149 kr
Menu consists of 2 idly, 2 vadai and plain or masala dosa served with vegan sambar and spicy red chutney
- 2 **VEGGIE LIGHT MENU** ☿199 kr
Veg soup & Cauliflower 65, followed by choice of Veg dosa. Ending with the Day's/Vegan dessert
- 3 **SMALLER MENU(VEG/NON-VEG)** ☿329 kr
Choose Lamb soup & Chicken 65 or Vegetarian soup & Cauliflower 65. Followed by Veg curry/Chicken masala/Lamb masala with Rice and Parotta (Bread). End with the Day's/Vegan dessert
- 4 **BEST MENU (VEG/NON-VEG)** ☿399 kr
Lamb soup & Shrimp 65 or Veg soup & Onion pakoda, your choice of dosa, Veg Curry/Chicken Masala/Lamb masala, Rice & Parotta (Bread). End with Kulfi/Day's dessert/Vegan dessert

KIDS' CORNER

- 05 **KIDS' PAPADUM**.....29 kr
Colourful papadum for the little ones
- 06 **KIDZIE CHICKEN NUGGETS**.....49 kr
Served with pommes frites
- 07 **JUNIOR UTTAPAM**.....49 kr
2 thick pancakes of lentils and rice with veg toppings. Served with mango & coconut chutneys
- 08 **RAINBOW RICE**.....49 kr
Fried rice with rainbow colour vegetables/chicken

STREET FOOD - DOSA CORNER

DOSA

Paper-thin, crisp, gluten-free South Indian pancakes made of lentils and rice

- 09 **PLAIN DOSA** ☿89 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice.
- 10 **PAPER DOSA** ☿89 kr
Paper-thin crisp, gluten-free South Indian pancake made of lentils and rice
- 11 **BUTTER DOSA**.....99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with delicious butter

Continued on next page



Vegan Option



Nuts



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GHEE DOSA



CHOCOLATE DOSA



DOSA AS YOU LIKE

STREET FOOD - DOSA CORNER

DOSA

- 12 **GHEE DOSA**.....99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with delicious ghee
- 13 **PODI DOSA** ☿89 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with spicy lentil powder
- 14 **EGG DOSA**.....99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with egg
- 15 **MASALA DOSA** ☿99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with potato mixture
- 16 **PODI MASALA DOSA** ☿99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with egg inside
- 17 **CHOCOLATE DOSA**.....99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with chocolate
- 18 **PANEER DOSA**.....99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with paneer
- 19 **CHICKEN DOSA**.....109 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with chicken
- 20 **LAMB DOSA**.....129 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with lamb
- 21 **DOSA AS YOU LIKE** ☿129 kr
Make your own dosa with today's ingredients. Ask service staff for options.
- 22 **DOSA DOSA DOSA** ☿199 kr
Choose unlimited dosas of any type. Based on the kitchen's load.



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UTHAPPAM



SAMBAR



SPICY KOZHI RASAM

STREET FOOD - DOSA CORNER

UTHAPPAM

Thick pancake of lentils and rice with toppings

- 23 **PLAIN UTHAPPAM** 🌱.....79 kr
Thick pancake of lentils and rice
- 24 **BUTTER UTHAPPAM**.....89 kr
Thick pancake of lentils and rice with butter
- 25 **GHEE UTHAPPAM**.....99 kr
Thick pancake of lentils and rice with ghee
- 26 **PODI UTHAPPAM** 🌱.....99 kr
Thick pancake of lentils and rice with spicy lentil powder
- 27 **ONION UTHAPPAM** 🌱.....109 kr
Thick pancake of lentils, rice and onion
- 28 **TOMATO UTHAPPAM** 🌱.....109 kr
Thick pancake of lentils, rice and tomato
- 29 **EGG UTHAPPAM**.....119 kr
Thick pancake of lentils and rice with egg

STARTER SOUPS

- 30 **RASAM** 🌱.....59 kr
Village style soup with tomato, tamarind, garlic, coriander and black pepper
- 31 **SAMBAR** 🌱.....59 kr
Traditional, South Indian flavorsome soup cooked with lentils
- 32 **SPICY LAMB BONE SOUP**.....69 kr
Lamb bone soup with ginger, onion, chilli and black pepper
- 33 **SPICY KOZHI RASAM**.....69 kr
Chicken soup with ginger, onion, chilli and black pepper



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CHICKEN 65



SHRIMP 65



CHICKEN LOLLIPOP



PAPADUM



VADAI



IDLY



ONION PAKODA

65s & OTHER APPETIZERS

CHETTINAD 65

- 34 CAULIFLOWER 65 🌱59 kr
6 pieces of cauliflower fried with '65' spices
- 35 CHICKEN 65.....69 kr
6 pieces of chicken fried with '65' spices
- 36 PANEER 65.....79 kr
6 pieces of paneer fried with '65' spices
- 37 FISH 65.....79 kr
6 pieces of fish fried with '65' spices
- 38 SHRIMP 65.....89 kr
6 pieces of prawns fried with '65' spices
- 39 KING'S PLATTER 65.....129 kr
2 pieces each of cauliflower, paneer, chicken, fish and shrimp fried with '65' spices
- 40 CHICKEN LOLLIPOP 🍗89 kr
Fried, spicy chicken wings served on sticks

OTHER APPETIZERS

- 41 PAPADUM 🌱29 kr
3 fried papadum, South Indian style
- 42 SAMOSA 🌱49 kr
3 pieces of fried pastries with savoury vegan /chicken fillings
- 43 IDLY 🌱59 kr
3 steamed rice cakes made of rice and lentils
- 44 VADAI 🌱49 kr
2 fried lentil flour "donuts" with green chilli
- 45 IDLY / VADAI COMBO 🌱65 kr
2 steamed rice cakes and one fried lentil flour donut.
- 46 SPICY MASALA OMELET 🔥49 kr
Special omelet with a South Indian Chettinad twist
- 47 ONION PAKODA 🌱59 kr
Crispy fried golden onions with selected spices



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SAMBAR RICE



VENDAKKA MASALA



KOTHU PAROTTA

MAIN COURSE

VEGETARIAN (SERVED WITH RICE)

- 48 **CHETTINAD VEG KURMA** 🌱.....129 kr
Mild curry with a medley of vegetables
- 49 **KATHIRIKKAI KARA KULAMBU** 🌱🔥..129 kr
Seasoned eggplant curry in special Chettinad sauce
- 50 **KEERAI KULAMBU**
(PALAK CURRY) 🌱🔥.....139 kr
Spinach in a thick sauce of lentils
- 51 **CHETTINAD VEGETABLE BIRIYANI**.....149 kr
Biryani Rice cooked with vegetables and traditional spices
- 52 **CHETTINAD PANEER BIRIYANI**.....159 kr
Biryani Rice cooked with Paneer (Indian cottage cheese) and traditional spices
- 53 **BIRIYANI KUSHKA RICE**.....99 kr
A traditional South Indian dish with rice and flavoursome spices (without any vegetables)
- 54 **SAMBAR RICE** 🌱🕒.....139 kr
Stewed rice mixed with spices, vegetables and lentils, served with pappadam
- 55 **RASAM RICE** 🌱🕒.....139 kr
Stewed rice with tomato, tamarind, garlic, coriander and pepper, served with pappadam
- 56 **VENDAKKA MASALA** 🌱🔥.....149 kr
Baby Okra with cumin, garlic, ginger and spices made in Chettinad Style
- 57 **PANEER MASALA** 🔥🕒.....149 kr
Paneer masala with fried spices, strong in flavor, made in Chettinad Style
- 58 **PALAK PANEER** 🔥.....149 kr
Spinach in a thick sauce of lentils mixed with Paneer (Indian Cottage Cheese)

VEGETARIAN (SERVED WITHOUT RICE)

- 59 **VEG KOTHU PAROTTA** 🌱🔥🕒.....139 kr
Small pieces of parotta (bread) stir fried (served without rice)



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MAIN COURSE

CHICKEN (SERVED WITH RICE)

- 60 **CHETTINAD CHICKEN MASALA** 🌱149 kr
 Chicken in aromatic masala and specially grinded spices
- 61 **BUTTER CHICKEN** 🌱149 kr
 A North-Indian curry prepared in a buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture
- 62 **GRILLED CHICKEN (SERVED WITH BIRIYANI RICE AND CHETTINAD GRAVY)**179 kr
 Marinated chicken pieces is grilled on a rack of burning coals and served with biriyani rice and chettinad gravy
- 63 **CHETTINAD CHICKEN BIRYANI**165 kr
 Rice cooked with succulent chicken pieces and traditional spices
- 64 **SPINACH CHICKEN MASALA**155 kr
 Spinach in a thick mild sauce with chicken
- 65 **SPICY CHILLI CHICKEN**159 kr
 Succulent chicken cooked with fresh red chilli and spices
- 66 **CHICKEN PEPPER FRY** 🌱159 kr
 Spicy peppery coated chicken in delicious masala

CHICKEN (SERVED WITHOUT RICE)

- 67 **CHICKEN KOTHU PAROTTA** 🔥 🌱139 kr
 Small pieces of parotta (bread) fried with egg and chicken (served without rice)

LAMB (SERVED WITH RICE)

- 68 **KARAIKUDI LAMB MASALA** 🌱159 kr
 Lamb with Karaikudi spices, onion, garlic & tomato
- 69 **SPINACH LAMB MASALA**159 kr
 Spinach in a thick mild sauce with lamb
- 70 **CHETTINAD LAMB BIRYANI**169 kr
 Rice cooked with succulent lamb pieces and traditional spices

Continued on next page



CHETTINAD CHICKEN MASALA



CHICKEN BIRYANI



SPINACH MASALA



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LAMB SUKKA



PRAWN MASALA



CHAPATHI





PAROTTA

MAIN COURSE





LAMB (SERVED WITH RICE)

- 71 LAMB SUKKA 169 kr
Fried lamb with hot Chettinad spices
- 72 LAMB PEPPER FRY (DRY) 169 kr
Fried lamb with hot pepper and a hint of Chettinad spices
- 73 MADURAI MUTTON FRY.....169 kr
Juicy goat meat for those who love their food spicy
- 74 PANDIAN SPICY SUKKA RICE 179 kr
Generations old family recipe of rice cooked with juicy lamb

LAMB (SERVED WITHOUT RICE)

- 75 LAMB KOTHU PAROTTA  149 kr
Small pieces of parotta (bread) fried with egg and lamb (served without rice)

FISH & SEAFOOD (SERVED WITH RICE)

- 76 FISH MASALA  169 kr
Seasonal fish flavoured with Chettinad spices
- 77 PRAWN MASALA  169 kr
King prawns cooked in Chettinad sauce and served with basmati rice
- 78 CHETTINAD PRAWN BIRYANI.....179 kr
Rice cooked with juicy prawn and traditional spices, served with raita and special prawn gravy

ACCOMPANIMENTS

- 79 CHAPATHI 19 kr/stk
South Indian wheat bread
- 80 CHETTINAD PAROTTA 29 kr/stk
South Indian layered flatbread, Chettinad Style
- 81 BUTTER PAROTTA.....34 kr/stk
South Indian flatbread with butter
- 82 GHEE PAROTTA.....39 kr/stk
South Indian flatbread with ghee

Continued on next page



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CEYLONE PAROTTA






GULAB JAMUN





KULFI

ACCOMPANIMENTS

- 83 CEYLONE PAROTTA  49 kr/stk
Srilankan Parotta with multiple folds and characteristic flavour
- 84 CEYLONE PAROTTA EGG 59 kr/stk
Srilankan Parotta with multiple folds and egg stuffing
- 85 CEYLONE PAROTTA CHICKEN 89 kr/stk
Srilankan Parotta with multiple folds and chicken stuffing
- 86 CEYLONE PAROTTA LAMB 99 kr/stk
Srilankan Parotta with multiple folds and lamb stuffing
- 87 RAITA.....19 kr
Yogurt mixture with raw vegetables and spices
- 88 BASMATI RICE 19 kr
White delicious long rice
- 89 PICKLES.....19 kr
Pickled side dish made from a variety of vegetables and fruits, preserved in vinegar, edible oils and spices

DESSERT

- 90 DAY'S DESSERT.....79 kr
Ask service staff for the options. (Hint: Indian Kulfi, Kulfi Ice cream, Gulab Jamun, Rava Kesari)
- 91 VEGAN PAL PANIYARAM 79 kr
Fried softballs made of lentil flour in coconut milk. Based on availability
- 92 GULAB JAMUN.....69 kr
Delicious khoya & saffron dumplings in hot syrup
- 93 GULAB JAMUN MIX 79 kr
Gulab Jamun with vanilla ice cream and dry fruits. Based on availability
- 94 KULFI ICECREAM.....79 kr
Indian ice cream. Ask service staff for available flavours. (Hint: Mango, Malai)
- 95 DESSERT DOSA.....79 kr
Dosa with honey/Nutella or Chocolates, Check with service staff for other options



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