

— The —
SOUTH INDIAN
 — Chettinad Restaurant & Takeaway —



RASAM



KIDS' PAPADUM



JUNIOR UTTAPAM



RAINBOW RICE



PAPADUM



VADAI



IDLY



SPICY MASALA OMELET



ONION PAKODA

STARTER SOUPS

- 01 RASAM  59 kr
Village style soup with tomato, tamarind, garlic, coriander and black pepper
- 02 SAMBAR  59 kr
Traditional, South Indian flavorsome soup cooked with lentils
- 03 SPICY KOZHI RASAM 69 kr
Chicken soup with ginger, onion, chilli and black pepper
- 04 SPICY LAMB SOUP 79 kr
Lamb bone soup with ginger, onion, chilli and black pepper

KIDS' CORNER

For kids 12 years and below

- 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 & raita
- 08 RAINBOW RICE 49 kr
Fried rice with rainbow colour vegetables/chicken
- 09 KIDZIE ROLL 59 kr
Fresh vegetables/chicken rolled into a chapathi

APPETIZERS

- 10 PAPADUM  29 kr
3 fried papadum, South Indian style
- 11 SAMOSA 49 kr
3 pieces of fried pastries with savoury vegan / chicken fillings
- 12 IDLY  59 kr
3 steamed rice cakes made of rice and lentils
- 13 VADAI  49 kr
2 fried lentil flour "donuts" with green chilli
- 14 IDLY / VADAI COMBO  65 kr
2 steamed rice cakes and one fried lentil flour donut.
- 15 ONION PAKODA  59 kr
Crispy fried golden onions with selected spices



Gluten Free



Vegan Option



Nuts



Longer Preparation Time



Choose Spice level

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CHICKEN 65



SHRIMP 65



KING'S PLATTER 65



CHICKEN LOLLIPOP



CHAPATHI





PAROTTA




CEYLONE PAROTTA

APPETIZERS

- 16 CHICKEN LOLLIPOP** 89 kr
Fried, spicy chicken wings served on sticks
- 17 SPICY MASALA OMELET** 49 kr
Special omelet with a South Indian Chettinad twist

CHETTINAD 65

- 18 CAULIFLOWER 65** 59 kr
6 pieces of cauliflower fried with '65' spices
- 19 CHICKEN 65**79 kr
6 pieces of chicken fried with '65' spices
- 20 PANEER 65**79 kr
6 pieces of paneer fried with '65' spices
- 21 FISH 65**79 kr
6 pieces of fish fried with '65' spices
- 22 SHRIMP 65**89 kr
6 pieces of prawns fried with '65' spices
- 23 KING'S PLATTER 65**129 kr
2 pieces each of cauliflower, paneer, chicken, fish and shrimp fried with '65' spices

BREADS

- 24 CHAPATHI** 19 kr/stk
South Indian wheat bread
- 25 CHETTINAD PAROTTA** 29 kr/stk
South Indian layered flatbread, Chettinad Style
- 26 BUTTER PAROTTA**34 kr/stk
South Indian flatbread with butter
- 27 GHEE PAROTTA**39 kr/stk
South Indian flatbread with ghee
- 28 CEYLONE PAROTTA**  49 kr/stk
Srilankan Parotta with multiple folds and characteristic flavour
- 29 CEYLONE PAROTTA EGG** 59 kr/stk
Srilankan Parotta with multiple folds and egg stuffing
- 30 CEYLONE PAROTTA CHICKEN** 89 kr/stk
Srilankan Parotta with multiple folds and chicken stuffing
- 31 CEYLONE PAROTTA LAMB** 99 kr/stk
Srilankan Parotta with multiple folds and lamb stuffing



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SAMBAR RICE



VENDAKKA MASALA



VEG KOTHU PAROTTA



































CHETTINAD VEG KURMA

ACCOMPANIMENTS

- 32 RAITA.....19 kr
Yogurt mixture with fresh vegetables
- 33 BASMATI RICE .....19 kr
White delicious long rice
- 34 PICKLES .....19 kr
Pickled side dish made from a variety of vegetables fruits, preserved in vinegar, edible oils and spices

MAIN COURSE

VEGETARIAN (SERVED WITH RICE)

- 35 CHETTINAD VEG KURMA   .....129 kr
Mild curry with a medley of vegetables
- 36 KATHIRIKKAI KARA KULAMBU   .....139 kr
Seasoned eggplant curry in special Chettinad sauce
- 37 KEERAI KULAMBU   .....139 kr
Spinach in a thick sauce of lentils
- 38 CHETTINAD VEG BIRIYANI   .....149 kr
Biryani Rice cooked with vegetables and traditional spices
- 39 CHETTINAD PANEER BIRIYANI .....159 kr
Biryani Rice cooked with Paneer (Indian cottage cheese) and traditional spices
- 40 BIRYANI KUSHKA RICE  .....99 kr
A traditional South Indian dish with rice and flavoursome spices (without any vegetables)
- 41 SAMBAR RICE   .....139 kr
Stewed rice mixed with spices, vegetables and lentils, served with pappadam
- 42 RASAM RICE   .....139 kr
Stewed rice with tomato, tamarind, garlic, coriander and pepper, served with pappadam
- 43 VENDAKKA MASALA   .....149 kr
Baby Okra with cumin, garlic, ginger and spices made in Chettinad Style
- 44 CHETTINAD PANEER MASALA   .....149 kr
Paneer masala with fried spices, strong in flavor made in Chettinad Style
- 45 PALAK PANEER  .....149 kr
Spinach in a thick sauce of lentils mixed with Paneer (Indian Cottage Cheese)
- 46 PANEER BUTTER MASALA   .....159 kr
A North-Indian silky smooth rich texture sauce prepared with Paneer in a buttery gravy & cream



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CHETTINAD CHICKEN BIRYANI



CHETTINAD CHICKEN MASALA



SPINACH CHICKEN MASALA






LAMB SUKKA



LAMB PEPPER FRY

MAIN COURSE



VEGETARIAN (SERVED WITHOUT RICE)

- 47 **VEG KOTHU PAROTTA**   139 kr
 Small pieces of parotta (bread) stir fried

CHICKEN (SERVED WITH RICE)

- 48 **CHETTINAD EGG BIRYANI** 149 kr
 Rice cooked with egg masala and traditional spices
- 49 **CHETTINAD CHICKEN BIRYANI**  165 kr
 Rice cooked with succulent chicken pieces and traditional spices
- 50 **CHETTINAD CHICKEN MASALA**   149 kr
 Chicken sauce in aromatic masala and specially grinded spices
- 51 **BUTTER CHICKEN**   149 kr
 A North-Indian silky smooth rich texture sauce prepared with chicken in a buttery gravy & cream
- 52 **SPINACH CHICKEN MASALA** 155 kr
 Spinach in a thick mild sauce with chicken
- 53 **CHETTINAD CHILLI CHICKEN**  159 kr
 Succulent chicken cooked with fresh red chilli and hot Chettinad spices
- 54 **CHICKEN PEPPER FRY**   159 kr
 Spicy peppery coated chicken in delicious masala

CHICKEN (SERVED WITHOUT RICE)

- 55 **CHICKEN KOTHU PAROTTA**  139 kr
 Small pieces of parotta (bread) fried with egg and chicken

LAMB (SERVED WITH RICE)

- 56 **KARAIKUDI LAMB MASALA**   169 kr
 Lamb with Karaikudi spices, onion, garlic & tomato
- 57 **SPINACH LAMB MASALA** 169 kr
 Spinach in a thick mild sauce with lamb
- 58 **CHETTINAD LAMB BIRYANI**  179 kr
 Rice cooked with succulent lamb pieces and traditional spices
- 59 **LAMB SUKKA**   179 kr
 Fried lamb with hot Chettinad spices
- 60 **LAMB PEPPER FRY (DRY)**   179 kr
 Fried lamb with hot pepper and a hint of Chettinad spices
- 61 **MADURAI MUTTON FRY**  179 kr
 Juicy goat meat for those who love their food spicy



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LAMB KOTHU PAROTTA





PRAWN MASALA





UTHAPPAM

MAIN COURSE

LAMB

- 62 **PANDIAN SPICY SUKKA RICE**  ...189 kr
Generations old family recipe of rice cooked with juicy lamb

LAMB (SERVED WITHOUT RICE)

- 63 **LAMB KOTHU PAROTTA**  .....159 kr
Small pieces of parotta (bread) fried with egg and lamb


















FISH & SEAFOOD (SERVED WITH RICE)

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

STREET FOOD - DOSA CORNER

UTHAPPAM

Thick pancake of lentils and rice with toppings

- 67 **PLAIN UTHAPPAM**  .....79 kr
Thick pancake of lentils and rice
- 68 **BUTTER UTHAPPAM** .....89 kr
Thick pancake of lentils and rice with butter
- 69 **GHEE UTHAPPAM** .....99 kr
Thick pancake of lentils and rice with ghee
- 70 **PODI UTHAPPAM**  .....99 kr
Thick pancake of lentils and rice with spicy lentil powder
- 71 **ONION UTHAPPAM**   .....109 kr
Thick pancake of lentils, rice and onion
- 72 **TOMATO UTHAPPAM**   .....109 kr
Thick pancake of lentils, rice and tomato
- 73 **UTHAPPAM AS YOU LIKE**   .....129 kr
Make your own uthappam with today's ingredients.
Ask service staff for options.
- 74 **EGG UTHAPPAM**  .....119 kr
Thick pancake of lentils and rice with egg



Gluten Free



Vegan Option



Nuts



Longer Preparation Time























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 — Chettinad Restaurant & Takeaway —

STREET FOOD - DOSA CORNER

DOSA

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

- 75 **PLAIN DOSA**  89 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice.
- 76 **PAPER DOSA**  89 kr
Paper-thin crisp, gluten-free South Indian pancake made of lentils and rice
- 77 **BUTTER DOSA** 99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with delicious butter
- 78 **GHEE DOSA** 109 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with delicious ghee
- 79 **PODI DOSA**  99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with spicy lentil powder
- 80 **EGG DOSA** 99 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with egg
- 81 **MASALA DOSA**  109 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with potato mixture
- 82 **PODI MASALA DOSA**  109 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with spicy lentil powder inside
- 83 **CHOCOLATE DOSA** 109 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with chocolate
- 84 **PANEER DOSA**  119 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with paneer
- 85 **CHICKEN DOSA** 119 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with chicken
- 86 **LAMB DOSA** 129 kr
Thin crisp gluten-free South Indian pancake made of lentils and rice with lamb
- 87 **DOSA AS YOU LIKE**  139 kr
Make your own dosa with today's ingredients. Ask service staff for options.



GHEE DOSA



CHOCOLATE DOSA



DOSA AS YOU LIKE



Gluten Free



Vegan Option



Nuts



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 — Chettinad Restaurant & Takeaway —



TIFFIN LIGHT



VEGGIE LIGHT MENU



SMALLER MENU



BEST MENU



GULAB JAMUN



KULFI

STREET FOOD - DOSA CORNER

For one person. Not sharable.

- 88 **DOSA DOSA DOSA**   249 kr
 Choose unlimited dosas of any type. Based on the kitchen's load.

COMBO MENU

For one person. Not sharable.

- 89 **TIFFIN LIGHT**  159 kr
 Menu consists of 2 idly, 2 vadai and plain or masala dosa served with vegan sambar and spicy red chutney
- 90 **VEGGIE LIGHT MENU**  199 kr
 Veg soup & Cauliflower 65, followed by choice of Veg dosa. Ending with the Day's/Vegan dessert
- 91 **NON-VEG LIGHT MENU** 249 kr
 Non-veg soup & Chicken 65, followed by Chicken dosa. Ending with the Day's dessert
- 92 **SMALLER MENU (VEG/NON-VEG)**   329 kr
 Choose Non-veg 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
- 93 **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

DESSERT

- 94 **DAY'S DESSERT**  79 kr
 Ask service staff for the options. (Hint: Indian Kulfi, Kulfi Ice cream, Gulab Jamun, Rava Kesari)
- 95 **VEGAN DESSERT**  79 kr
 Vegan cake made with vanilla and berries. Based on availability
- 96 **GULAB JAMUN** 69 kr
 Delicious khoya & saffron dumplings in hot syrup
- 97 **GULAB JAMUN MIX**  79 kr
 Gulab Jamun with vanilla ice cream and dry fruits. Based on availability
- 98 **KULFI ICECREAM** 79 kr
 Indian ice cream. Ask service staff for available flavours. (Hint: Mango, Malai)
- 99 **DESSERT DOSA**  79 kr
 Dosa with honey/Nutella or Chocolates, Check with service staff for other options



Gluten Free



Vegan Option



Nuts



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Choose Spice level

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, Strawberry, Mango or Watermelon.

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.

MEDIUM STRENGTH BEER

folköl - 45 kr.

Carlsberg

Falcon

Norrlands Guld

(Ask for options)

CHAI & COFFEE



BLACK TEA – 29 kr.

Warm, strong and uplifting.

Flavoursome tea leaves in warm water.

BLACK COFFEE – 29 kr.

Warm, strong and uplifting.

Flavoursome tea leaves in warm water.

INDIAN TEA – 29 kr.

Warm, strong and uplifting.

Flavoursome tea leaves in warm milk.

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.

South Indian instant coffee with milk

SOUTH INDIAN FILTER COFFEE – 36 kr.

Experience how traditional coffee with milk tastes in South India.

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LUNCH MENU
(Monday - Friday)
11:00-15:00

The prices are applicable only on working days.
 A la carte prices are followed on weekends and public holidays.



DOSA



CURRY OF THE DAY



CHETTINAD DUM BIRYANI



CHETTINAD MIX COMBO



CHAPATHI



PAROTTA



MANGO LASSI

MAIN COURSE

- 1 **DOSA**89 kr
 South Indian pancakes made of lentils and rice.
 Choose from Plain/ Ghee/ Butter/ Podi/ Egg/
 Masala (potato with spices)/ Podi Masala/ Paneer/
 Chocolate/ Paper/ Chicken. Or make your own
 dosa with today's ingredients for 10 kr extra.
- 2 **CURRY OF THE DAY (VEGAN)**109 kr
 Flavoursome curry made with traditional spices
 and served with rice.
- 3 **CURRY OF THE DAY (CHICKEN)**109 kr
 Flavoursome curry made with traditional spices
 and served with rice.
- 4 **CHETTINAD CHICKEN BIRYANI**119 kr
 A traditional South Indian dish with rice and
 chicken in fragrant spices cooked in 'dum' style.
- 5 **CHETTINAD LAMB BIRYANI**129 kr
 A traditional South Indian dish with rice and lamb
 in fragrant spices cooked in 'dum' style.
- 6 **KARAIKUDI LAMB MASALA**119 kr
 Lamb with Karaikudi spices, onion, garlic & tomato
- 7 **CHETTINAD MIX COMBO**
(LAMB/CHICKEN/VEG)139 kr
 Select any two from (Lamb Masala / Chicken Masala
 / Veg Curry) + Rice + Parotta (Bread) + Pappadum +
 salad.

ADD ONS

- 8 **RAITA**10 kr
 Classic Indian side dish with creamy yoghurt.
- 9 **PAPPADUM**10 kr/stk
 1 piece crispy pappadum
- 10 **CHAPATHI**10 kr/stk
 South Indian wheat bread
- 11 **PAROTTA**15 kr/stk
 South Indian flatbread

DRINKS

- 12 **SODA**30cl - 10 kr
 Cola, Cola Zero, Orange, Lemon, Sparkling Water
- 13 **MANGO LASSI**22cl - 29 kr
 Refreshing yogurt lassi with mango 44cl - 39 kr
- 14 **JUICE**30cl - 19 kr
 Choose from refreshing orange or apple

We care about all your religious beliefs in food.
 The South Indian Göteborg, Lilla Kungsgatan 1, 411 08, Göteborg



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