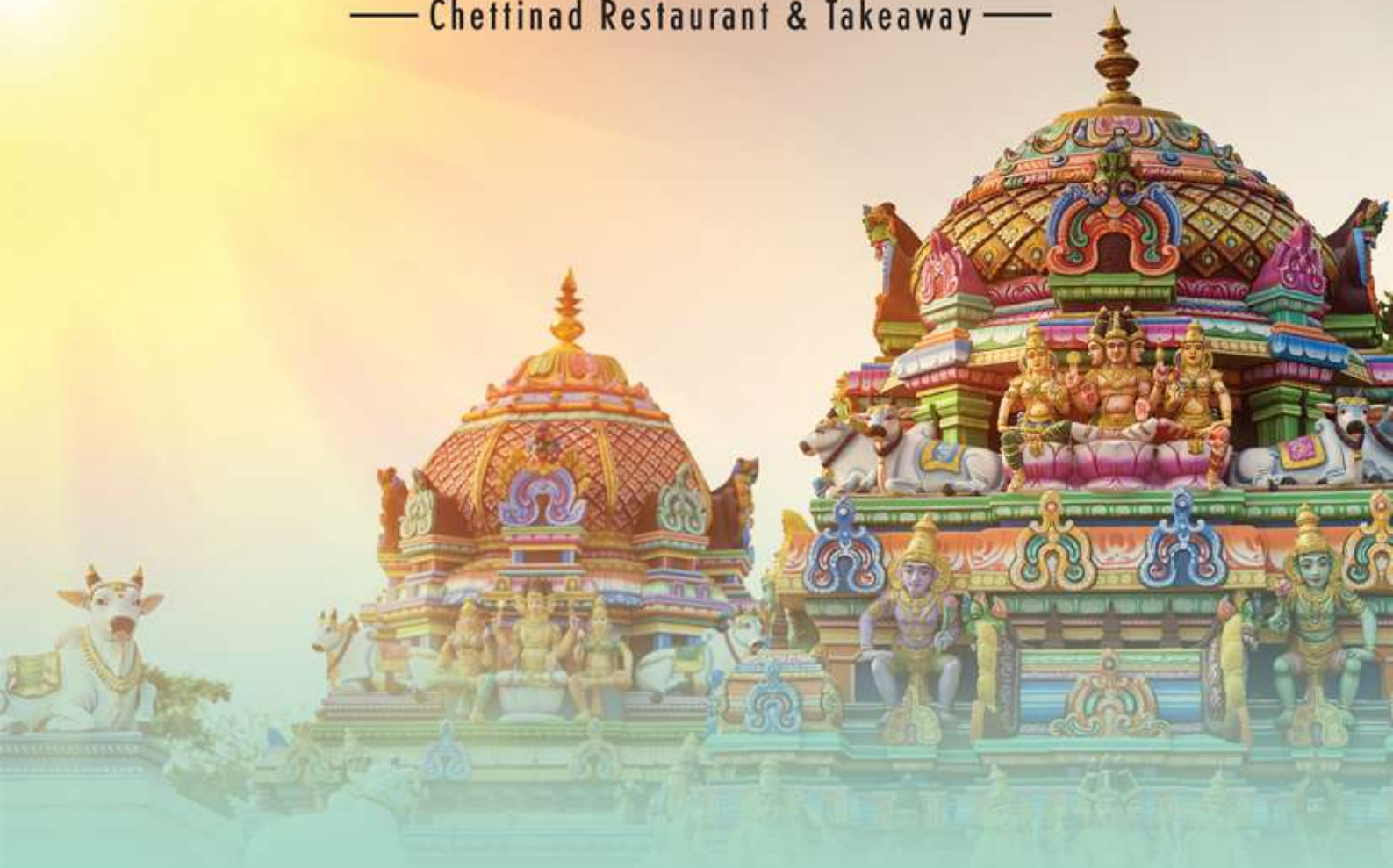


— The —
SOUTH INDIAN

— Chettinad Restaurant & Takeaway —



**Your destination for South Indian
Chettinad cuisine in the Nordics**

**Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot**

southindian.nu / southindian.no / southindian.fi / southindian.dk



The
SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

DRINK MENU

BEERS



KINGFISHER SMALL
0,33 cl - 65 Kr

KINGFISHER LARGE
0,65 cl - 99 Kr

COBRA LARGE
0,65 cl - 99 Kr

MARIESTADS
0,50 cl - 85 Kr

NORRLANDS GULD
0,50 cl - 85 Kr

ERIKSBERG
0,50 cl - 85 Kr

INDIAN PALE ALE
0,50 cl - 87 Kr

GINGER BEER
0,33 cl - 45 Kr

NON ALCOHOLIC BEER
0,33 cl - 45 Kr



WINE

HOUSE WINE RED
🍷 1 Glass - 89 Kr

HOUSE WINE WHITE
🍷 1 Glass - 89 Kr

HOUSE WINE ROSE
🍷 1 Glass - 89 Kr

HOUSE WINE
🍷 1 Bottle - 399 Kr

CAVA / SPARKLING WINE
🍷 1 Bottle - 399 Kr



COCKTAILS

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

VODKA BASED

Tamarind Martini
(Vodka, tamarind water, chilli powder,
lime juice, sugar syrup)

Coffee Martini
(Vodka, coffee, vanilla syrup)

Apple Martini
(Vodka, triple sec, apple juice, lime
juice)

Lemon Martini
(Vodka, limoncello, lime juice, sugar
syrup)

Indian Star
(Vodka, passion fruit, mango, lime
juice)

"Cocktails" based on bar staff availability

WHISKEY BASED

Indian Summer Bourbon
(whiskey, limoncello, lime juice, sugar syrup, mint)

Whiskey Sour
(whiskey, lime juice, sugar syrup, white egg, angostura bitter)

Classic Old Fashion
(whiskey, brown sugar, angostura bitter)

RUM BASED

Rum Sour
(rum, lime juice, sugar syrup, angostura bitter, white egg)

Rum Punch
(rum, lime juice, pineapple juice, orange juice, cranberry juice, grenadine, angostura bitter)

Mojito
(rum, lime juice, mint, sugar syrup, soda water)

Ginger Smash
(rum, ginger, pineapple juice, sugar syrup, lime juice)

GIN BASED

Masala Mango Gin
(gin, mango puree, lime juice, masala powder, soda water)

MOCKTAILS

Virgin Mojito
(mango, strawberry, passion fruit, apple)

Virgin Pina Colada

Ginger 45

SPIRITS

RUM

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Old Monk Rum, Havana 7
Bacardi Black, Bacardi White

WHISKEY

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Amrut Whisky, Jim Beam
Mac Swedish Single Malt
Chivas Regal, Famous Grouse
Glenfiddich 12, Jameson, Irish
Red Label by Johnnie Walker

VODKA

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Absolut Blue, Smirnoff

GIN

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Tanqueray

TEQUILA

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Jose Cuervo

COGNAC

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Hennessy VS, Remy Martin

OTHER LIQUORS

4 cl - 100 Kr / 6 cl - 145 Kr /
8 cl - 199 Kr

Baileys, Cointreau
Limoncello, Sour Fisk.

Please check with the service staff for other variety.



"Cocktails" based on bar staff availability

COLD DRINKS

POPULAR

MANGO LASSI

22 cl - 39 Kr / 44 cl - 49 Kr

*Refreshing yogurt lassi
with mango.*

SPECIAL DRINKS

CHETTINAD SPICY BUTTERMILK

44 cl - 49 Kr

*Yogurt drink mixed with
green chilli, spices and milk.*

ROSE MILK

44 cl - 55 Kr

*Refreshing drink made of
milk and rose syrup.*

JIGARTHANDA

44 cl - 69 Kr

*Badam pisin, nannari syrup, milk and
ice cream.*

SWEET LASSI

22 cl - 39 Kr / 44 cl - 49 Kr

*Refreshing yogurt lassi
with sweet.*



SARBATH

44 cl - 59 Kr

*Tamilnadu inspired juice made from fresh lemon
and sparkling water.*

*Nannari, Pineapple, Vanilla, Strawberry, Melon,
Peach, Watermelon or Mango.*

FALOODA

22 cl - 39 Kr / 44 cl - 69 Kr

*Refreshingly Cold dessert made with special
semolina noodles.*



SODA

LIME SODA

30 cl - 35 Kr

*Lemon juice, ice cubes, soda water,
and mint leaves.*

Salt or Sweet or Salt & Sweet.

SOFT / JUICES

30 cl - 25 Kr

*Cola, Cola Zero, Fanta, Sprite,
Juice, Coconut Water*

WATER

30 cl - 10 Kr

Bubble water

TEA^s (CHAI)



GREEN TEA / BLACK TEA - 19 kr

Warm, strong and uplifting. Flavoursome green tea leaves in warm water. Choice of flavours, check with service staff.

MILK TEA (PANDIAN CHAI) - 39 kr

Chai is a tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices. Choice of flavours, check with service staff.

GOLDEN TURMERIC MILK - 45 kr

Golden milk is a traditional Indian drink that has its roots in Ayurveda. In its simplest form it's a blend of hot milk and ground turmeric and sugar.

SPECIAL BEVERAGES

BOOST - 39 kr

BOURNVITA - 39 kr

HORLICKS - 39 kr



ALMOND MILK

ALMOND MILK - 49 kr

Almond milk is a milk beverage flavoured with almonds, cardamom & saffron. Traditionally it was made by soaking, blending and then adding it to boiled milk.



HOT COFFEE

BLACK COFFEE - 29 kr

Best black coffee served hot.

AYURVEDIC COFFEE - 39 KR

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

SPECIAL FILTER COFFEE - 39 kr

Coffee made by mixing frothed and boiled milk with the infusion of traditional coffee powder

BRU COFFEE - 39 kr

We use BRU instant coffee powder and it will taste like coffee.

CHOCOLATE MILK (HOT OR COLD) - 39 kr

Boiled milk with Swedish chocolate powder.

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MENU

1 TIFFIN LIGHT - 247 kr 🌱

Menu consists of 2 idly, 2 vadai and own choice of dosa served with vegan sambar, coconut chutney and hot tomato chutney.

2 VEGGIE LIGHT MENU - 267 kr 🌱

Veg soup & Cauliflower 65, followed by choice of Veg dosa. Ending with the Day's dessert.

Smaller Menu



Best Menu

3 SMALLER MENU - 347 kr 🌱 🍄

(VEG/NON-VEG)

Choose Lamb soup & Chicken 65 or Vegetarian soup & Cauliflower 65. Followed by Veg curry / Chicken masala / Lamb masala with Rice and Parotta (Bread). Ending with the Day's dessert.

Tiffin Light



Veggie Light Menu

4 BEST MENU - 399 kr 🌱 🍄

(VEG/NON-VEG)

Lamb soup & Shrimp 65 or Veg soup & Onion pakoda, your choice of dosa. Veg Curry / Chicken Masala / Lamb masala. Basmati Rice & Parotta (Bread). Ending with Kulfi Icecream or Day's Dessert (Vegan available).

KID'S CORNER

5 KID'S PAPADUM - 25 kr

Colourful papadum for the little ones.

6 KIDZIE ROLL - 59 kr

Fresh vegetables / chicken rolled into a parotta.

7 KIDZIE CHICKEN NUGGETS - 65 kr

Served with pommies.

8 JUNIOR UTTAPPAM - 69 kr 🌱

2 thick dosa pan cakes with carrot toppings. Served with vegan mango and coconut chutney.

9 RAINBOW RICE - 69 kr

Fried rice with rainbow colour vegetables / chicken.

10 CHEESE OR NUTELLA DOSA - 89 kr

Dosa pancake stuffed with cheese.

DOSA CORNER

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



Dosa

11 PLAIN DOSA - 99 kr 🌱

12 MASALA DOSA - 109 kr 🌱

13 PODI DOSA - 119 kr 🌱

14 PODI MASALA DOSA - 129 kr 🌱

15 EGG DOSA - 129 kr

The

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STREET FOOD - DOSA CORNER

DOSA

- 16 **BUTTER DOSA - 129 kr**
- 17 **MYSORE MASALA DOSA - 129 kr** 🌱
- 18 **CHEESE DOSA - 129 kr**
- 19 **GHEE DOSA - 139 kr**
- 20 **PAPER DOSA - 139 kr** 🌱
- 21 **PANEER DOSA - 139 kr** 🌱
- 22 **CHICKEN DOSA - 145 kr** 🌱
- 23 **LAMB DOSA - 159 kr** 🌱
- 24 **MADURAI KARI DOSA - 169 kr** 🌱
Special dosa pancake stuffed with authentic madurai lamb chukka, served with lamb gravy, sambar and chutneys.
- 25 **DOSA AS YOU LIKE - 169 kr** 🌱
Make your own dosa with today's ingredients. Ask your waiter for options.
- 26 **DOSA DOSA DOSA - 339 kr** 🌱
Choose unlimited dosas of any type. Based on availability. Not for sharing.



Dosa Dosa Dosa

UTTAPPAM

Thick pancake made of lentils and rice served with toppings. Optional toppings available.

- 27 **PLAIN UTTAPPAM - 99 kr** 🌱
- 28 **BUTTER UTTAPPAM - 109 kr**
- 29 **GHEE UTTAPPAM - 125 kr**
- 30 **EGG UTTAPPAM - 129 kr**
- 31 **PODI UTTAPPAM - 129 kr** 🌱
- 32 **ONION UTTAPPAM - 139 kr** 🌱
- 33 **TOMATO UTTAPPAM - 139 kr** 🌱

STARTERS SOUP

- 34 **RASAM - 65 kr** 🌱
Village style soup with tomato, tamarind, garlic, coriander and black pepper.
- 35 **SAMBAR - 65 kr** 🌱
Traditional South Indian flavoursome soup cooked with lentils.



Sambar

- 36 **CHETTINAD CHICKEN SOUP - 79 kr**
Chicken soup with ginger, onion, chilli and black pepper.
- 37 **CHETTINAD LAMB SOUP - 89 kr**
Lamb soup with ginger, onion, chilli and black pepper.

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SOUTH INDIAN

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65'S & OTHER APPETIZERS

CHETTINAD 65

- 38 CAULIFLOWER - 67 kr** 🌱
6 pieces of cauliflower fried with '65' spices.
- 39 CHICKEN - 75 kr**
6 pieces of chicken fried with '65' spices.

Chicken 65



Shrimp 65

- 40 PANEER - 95 kr**
6 pieces of paneer fried with '65' spices.
- 41 FISH - 95 kr**
6 pieces of fish fried with '65' spices.
- 42 CHICKEN LOLLIPOP - 95 kr** 🕒
Fried, spicy chicken wings served on sticks.



Chicken Lollipop

- 43 SHRIMP or NETHILI - 109 kr**
6 pieces of prawns fried with '65' spices.
- 44 KING'S PLATTER - 139 kr**
2 pieces each of cauliflower, paneer, chicken, fish, shrimp fried with '65' spices.

OTHER APPETIZERS

- 45 PAPADUM - 37 kr** 🌱
3 fried papadum. South Indian style.
- 46 SPICY MASALA OMELETTE - 55 kr** 🔥
Omelette with a South Indian Chettinad twist.
- 47 IDLY - 75 kr** 🌱
3 steamed rice cakes made of rice and lentils.
- 48 VADAI - 75 kr** 🌱
2 fried lentil flour donuts made with green chilli, pepper and spices
- 49 SAMOSA - 75 kr**
2/3 pieces (depending on size) of fried pastries with savoury vegan / chicken fillings.
- 50 ONION PAKODA - 75 kr** 🌱
Crispy fried golden onions made with selected spices and gram flour.
- 51 SAMBAR IDLY - 109 kr** 🌱
Rice cakes, soaked in lentil soup and desi ghee. (Vegan option available).
- 52 SAMBAR VADAI - 109 kr** 🌱
Savoury donuts soaked in lentil sambar soup.
- 53 CURD VADAI - 109 kr**
Savoury donuts soaked in salted yogurt.
- 54 PODI IDLY - 129 kr** 🌱
Rice cakes fried with desi ghee and spice powder. (Vegan option available)
- 55 CHILLI IDLY - 129 kr** 🌱
Rice cakes fried with spicy vegetables along with a dash of chilli powder.
- 56 IDLY VADAI COMBO - 129 kr** 🌱
2 pieces idly - 2 vadai served with red chutney, coconut chutney and sambar.

The

SOUTH INDIAN

Chettinad Restaurant & Takeaway

NAAN BREADS

- 57 **PLAIN NAAN** - 30 kr 🌱
- 58 **GARLIC NAAN** - 35 kr 🌱
- 59 **BUTTER NAAN** - 40 kr
- 60 **CHEESE NAAN** - 40 kr

CEYLON PAROTTA

(Main meal served with Raita and Gravy)

- 61 **PLAIN CEYLON PAROTTA** - 129 kr 🌱 🕒
- 62 **EGG CEYLON PAROTTA** - 149 kr 🕒
- 63 **CHICKEN CEYLON PAROTTA** - 169 kr 🕒
- 64 **LAMB CEYLON PAROTTA** - 189 kr 🕒

CEYLON PAROTTA



SPICY SPECIAL

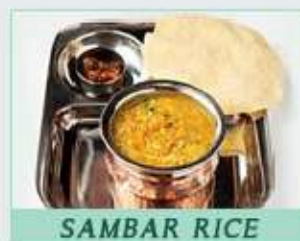
- 65 **CHILLI PAROTTA (vegan)** - 159 kr 🌱 🕒
- 66 **CHILLI GOBI (vegan)** - 159 kr 🌱 🕒
- 67 **CHILLI PANEER** - 179 kr 🕒
- 68 **CHICKEN TIKKA** - 179 kr 🕒
- 69 **CHILLI PRAWNS** - 185 kr 🕒

MAIN COURSE (SERVED WITH RICE)

VEGETARIAN

- 70 **CHETTINAD VEG KURMA** - 165 kr 🌱
Thick curry with a medley of vegetables.
- 71 **KATHIRIKKAI KARA KULAMBU** - 175 kr 🕒
Chettinad signature dish seasoned eggplant curry served with basmati rice. (vegan)

VENDA KKA MASALA



SAMBAR RICE

- 72 **VENDA KKA MASALA** - 165 kr 🌱 🕒 🕒
Baby Okra with cumin, garlic, ginger and spices.
- 73 **PANEER MASALA** - 175 kr 🕒 🕒
Indian cottage cheese in a gravy of Chettinad spices.
- 74 **PANEER BUTTER MASALA** - 185 kr 🕒 🕒 🕒
Indian cottage cheese in a luscious, rich and creamy onion-tomato-cashew sauce .
- 75 **SPINACH CURRY (vegan)** - 155 kr
Spinach in a thick sauce of lentils and spices served with basmati rice also called as "Keerai Kulambu".
- 76 **SAMBAR RICE (vegan)** - 149 kr 🌱 🕒
Stewed rice mixed with spices, vegetables and lentils. Served with pappadam and pickle.
- 77 **RASAM RICE (vegan)** - 149 kr 🌱 🕒
Stewed rice with tomato, tamarind, garlic, coriander and pepper. Served with pappadam and pickle.
- 78 **PLAIN BIRYANI** - 165 kr 🕒 🕒
Chettinad vegetarian plain biryani rice made without any meat or veggies (Kuska Rice).
- 79 **VEG KOTHU PAROTTA** - 175 kr 🌱 🕒 🕒
Small pieces of parotta (bread) stir fried with Veggies and served with veg gravy and raita.

The

SOUTH INDIAN

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CHICKEN

80 **SPINACH CHICKEN MASALA - 175 kr** 🕒 🥜

Spinach in a thick mild sauce with chicken.

81 **CHICKEN MASALA - 165 kr** 🥜

Spicy chicken in aromatic chettinad masala.



SPINACH CHICKEN MASALA

82 **CHICKEN**

"DUM" BIRYANI - 175 kr 🔥 🕒 🥜

Basmati rice cooked in succulent chicken pieces and traditional spices.



CHICKEN BIRYANI

83 **CHICKEN KOTHU PAROTTA - 175 kr** 🔥 🕒 🥜

Small pieces of parotta (bread) fried with chicken and served with raita (served without rice).

84 **CHICKEN PEPPER FRY - 179 kr** 🕒

Spicy peppery coated chicken in delicious masala.

85 **SPICY CHILLI CHICKEN - 179 kr** 🕒

Succulent chicken cooked with fresh chilli and spices.

MAIN COURSE (SERVED WITH RICE)

LAMB

86 **LAMB KOTHU PAROTTA - 185 kr** 🔥 🕒 🥜

Small pieces of parotta (bread) fried with spicy lamb and served with raita (served without rice).

87 **SPINACH LAMB MASALA - 185 kr** 🔥 🥜

Spinach in a thick mild sauce with lamb.



88 **LAMB PEPPER FRY (DRY) - 189 kr** 🕒

Fried lamb sauteed with hot pepper and Chettinad spices. Served with Basmati rice.

89 **LAMB SUKKA - 189 kr** 🕒

Fried lamb with hot Chettinad spices. Served with Basmati rice



LAMB SUKKA

90 **KARAIKUDI LAMB MASALA - 189 kr** 🥜

Lamb with Karaikudi spices, onion, garlic & tomato served with basmati rice.

91 **LAMB DUM BIRYANI - 199 kr** 🥜

Basmati rice cooked in succulent lamb pieces and traditional spices.

92 **PANDIAN SPICY SUKKA RICE - 225 kr** 🕒

Generations old family recipe of rice cooked with juicy lamb. Served with raita and sukka.

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SEAFOOD



PRAWN MASALA

- 93 **FISH MASALA - 185 kr** 🔥 ⌚
*Seasonal fish flavoured with Chettinad spices.
Served with special basmati rice.*
- 94 **PRAWN MASALA - 199 kr** 🔥 ⌚
*King prawns cooked in Chettinad sauce.
Served with special basmati rice.*
- 95 **PRAWN "DUM" BIRYANI - 210 kr** ⌚
*Prawn dum briyani cooked with fresh
prawns and traditional spices.*

FRIED RICE

- 96 **VEG FRIED RICE - 149 kr** ⌚
*Special basmati rice pan fried with mixed
veggies and spices.*
- 97 **EGG FRIED RICE - 149 kr** ⌚
*Egg with rice pan fried and served hot.
Singapore style.*
- 98 **CHICKEN FRIED RICE - 165 kr** ⌚
*Pieces of Chicken with rice pan fried and
served hot. Singapore style.*
- 99 **SHRIMP FRIED RICE - 185 kr** ⌚
*Pieces of Shrimp with rice pan fried and
served hot.*

ACCOMPANIMENTS

- 100 **ONION OR CHILLI - 19 kr**
- 101 **RAITA - 19 kr**
- 102 **PICKLES - 19 kr**
- 103 **CUP OF GHEE - 20 kr**
- 104 **EXTRA RICE - 25 kr**

BREADS

- 105 **CHAPATHI - 25 kr/stk** 🍷
- 106 **GHEE CHAPATHI - 40 kr/stk**
- 107 **PLAIN PAROTTA - 30 kr/stk** 🍷
- 108 **GHEE PAROTTA - 34 kr/stk**
- 109 **BUTTER PAROTTA - 50 kr/stk**

DESSERT



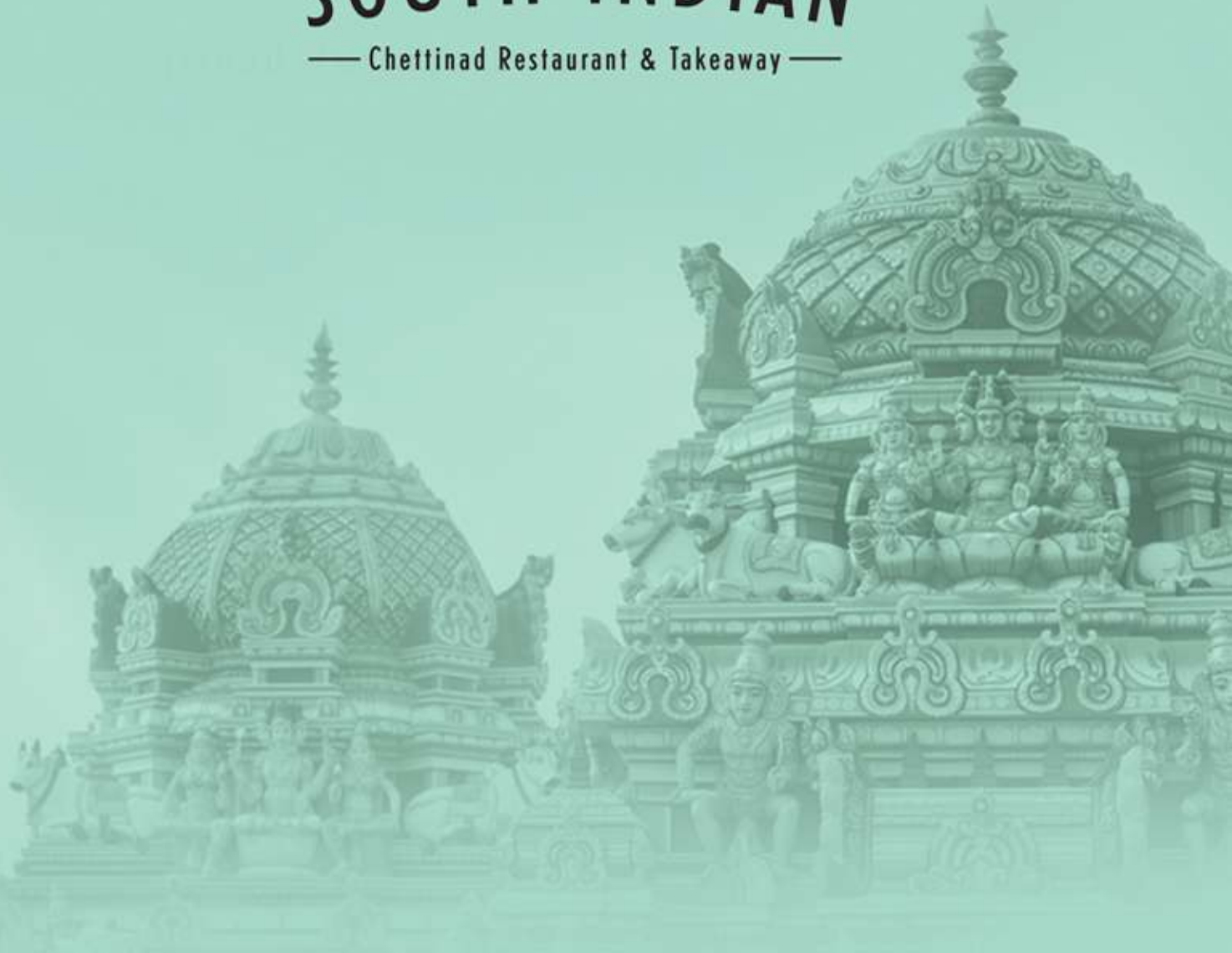
GULAB JAMUN

- 110 **GULAB JAMUN - 69 kr / MIX - 79 kr**
*Milk Powder-based dessert balls in sugar
syrup / with Vanilla ice cream*
- 111 **KULFI ICE CREAM - 69 kr**
*Indian ice cream in a stick or cup based on
availability.*
- 112 **KESARI DESSERT - 49 kr**
Semolina halwa with vegan options.
- 113 **DESSERT DOSA - 99 kr**
Dosa with honey / chocolate topping.

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The South Indian

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