



m e n u

COCKTAILS

Caprivoska		129 kr
Vodka, Lime chunks		
French 75		139 kr
Gin, Cointreau, Lemon, Lime		
Appeltini		139 kr
Vodka, Apple juice, Lemon juice, Maple syrup		
Sunset Daiquiri		159 kr
Rum, Lime, Lemon, Hint of pineapple		
Cool Blue Mojito	<i>House special</i>	149 kr
Rum, Lime, Mint leaves, Blue curacao		
Bee's Knees		139 kr
Gin, Lemon, Honey		
Gin Ricky		129 kr
Gin, Lime, Soda		
Classic Mojito		149 kr
Rum, Lime, Mint leaves with choice of flavour of Mango/Watermelon/Strawberry/Pineapple.		
Whiskey Sour		129 kr
Whiskey, Citron		
Old Fashioned		139 kr
Bourbon, Soda, Orange bitters		
Fizzy Pop		149 kr
Vodka, Blue curacao, lemonade, hint of bubble gum flavour		

Only for ages above 18 years old. Staff might request for your id for verification. Please cooperate.

007 Vesper		139 kr
Vodka, Gin, Lemon twist		
Margarita		149 kr
Tequila, Cointreau, Lime juice, Lime chunks		
Mango Maharaja	<i>House special</i>	169 kr
Rum, Bourbon, Gin, Lime, Mango, Cardamom		
Gin & Tonic - G & T		139 kr
Gin, Tonic water, Lime, lemon, Mint leaves		
Long Island Ice Tea - L.I.T		199 kr
Tequila, Vodka, Rum, Cointreau, Gin, Lemon, Cola		

BEERS

Indian Beers

Kingfisher Premium	99 kr
An Indian beer brewed to a most revered recipe, it is a fine, crisp and refreshing with subtle citrus flavours.	
Cobra	79 kr
An Indian beer with distinct smooth taste with hints of light bread, honey, clover flowers and citrus.	

Lagers

Kronenbourg 1664 Blanc	65 kr
The taste is refreshingly fresh with hints of herbs, citrus and a slight hint of bread and flow	
Carlsberg Hof Organic	59 kr
An organic lager beer with clean, fresh and medium-bodied taste with hints of citrus, light bread and honey.	

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IPA 79 kr
Great fruity scent of orange and coniferous forest with herbs and long finish of roasted nuts and marked bitterness.

Pilsner 69 kr
A fresh lager with lightly roasted flavors and spicy subtle hop notes of citrus do a refreshing and instant classic that belongs on each table.

DRAFT BEER

price per 40 cl

Eriksberg Original 59 kr
A full bodied beer with bready aromatic with herbal notes of pine forest, rosemary, freshly cut hay and citrus.

Staropramen 62 kr
Aroma of hard bread, hints of browned butter and summer flowers balanced fruity long lasting taste with toast.

Pripps Bla 49 kr
Light style with aroma of bread, straw and a little citrus. Fresh taste with a slight bitterness at the end.

WINES

Both Red and White wines are available. Ask for options.

Bottle 355 kr

Glass 105 kr

Prosecco 449 kr
A refreshing acidic drink and a lot of sun-ripened fruits and a breeze of flowering almond trees and a piece of lime pie.

Cider 59 kr
Fruity clear taste of sweet sun ripened fruits. It has freshness that masks it still feel mature and elegant.
Hint - Somersby Lemon Spritz, Somersby Pear

Alcohol Free 45 kr
Best selling organic non alcoholic beer with the aroma of bread, straw and honey with other flavoursome ingredients.
Hint - Carlsberg Organic, Eriksberg Original Alcohol Free

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SPIRITS

price per 4 cl

Hennesy Cognac 96 kr

Complex taste with a clear barrel character, hints of dried fruit, cedar, ripe apples, mint and pomerans.

Jim Beam Bourbon 136 kr

Tasty whiskey with a clear character of charcoaled oak barrels, hints of orange, dark chocolate, dried fruit, vanilla and pecans.

Jack Daniels Whisky 136 kr

Tasty, spicy whiskey with the character of charred oak barrels, hints of dried apricots, nuts, butterscotch, orange and vanilla.

Bacardi White Rum 104 kr

A rich light rum with robust taste with hints of arrak and herbs.

Tullamore Dew Whisky 136 kr

A blended whiskey with a fruity taste with hints of barrel, violet, pear, pomerans and vanilla.

Captain Morgan Rum 104 kr

Spicy taste with hints of walnuts, dried fruit, cocoa and arrak.

Bombay Sapphire Gin 106 kr

Complex taste with a clear barrel character, hints of dried fruit, cedar, ripe apples, mint and pomerans.

Tequila 96 kr

Tasty whiskey with a clear character of charcoaled oak barrels, hints of orange, dark chocolate, dried fruit, vanilla and pecans.

Absolut Vodka 96 kr

Tasty, spicy whiskey with the character of charred oak barrels, hints of dried apricots, nuts, butterscotch, orange and vanilla.

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COOL DRINKS

Mango Lassi		44 cl - 65 kr
Refreshing thick yogurt drink with mango as smoothy.		
Chettinad Spicy Buttermilk		44 cl - 59 kr
A refreshing clear yogurt drink mixed with green chilli, spices and milk.		
Sarbat		44 cl - 49 kr
Juice made from fresh lemon and sparkling water mixed with flavoursome fruity essence. Ask for available flavours.		
Rose Milk		44 cl - 59 kr
Refreshing milk drink with a essence of rose syrup.		
Lemon Soda / Juice		44 cl - 39 kr
Juice made from fresh lemon and sparkling water. With out Sparkling is juice. Ask for available flavours.		
Soda		29 kr
Cola, Cola Zero, Zingo, Pepsi, 7 up, Sparkling water. Ask for available options.		

HOT DRINKS

Black Tea / Black Coffee		29 kr
Imported Indian Tea and Coffee options available with warm water and sugar on the side.		
Indian Tea		45 kr
Warm, strong and uplifting flavoursome Indian tea leaves in warm milk, with sugar on the side on request.		
Pandian Family Chai	<i>House special</i>	49 kr
Traditional Indian tea boiled with spices and herb mixed with warm milk and sugar on the side on request.		
South Indian Classic Coffee		45 kr
Experience traditional South Indian coffee beans flavour with milk and sugar on the side on request.		
Ayurvedic Sukku Malli Coffee	<i>House special</i> 	49 kr
Special South Indian ayurvedic herbal decoction with many healing properties. No milk and sugar used.		



Non vegetarian



Vegan



Nuts



Gluten free



Choose hotness



Longer wait

STARTERS

SOUPS

- Rasam   65 kr
Village style soup with tomato, tamarind, garlic, coriander and black pepper
- Indian Takkali Soup   75 kr
Spiced broth made with tomato, cumin, coriander, turmeric, garlic and black pepper
- Spicy Kozhi Rasam   79 kr
Chicken soup with ginger, onion, chilli, coriander and black pepper
- Spicy Lamb Soup   89 kr
Lamb bone soup with ginger, onion, chilli, coriander and black pepper

APPETIZERS

- Papadum   39 kr
3 fried South Indian crispy fried flatbread. Served with mint chutney
- Veg Samosa  79 kr
3 pieces of fried pastries with savoury vegan fillings. Served with ketchup / mint chutney
- Kykling Samosa  89 kr
3 pieces of fried pastries with savoury chicken fillings. Served with ketchup / mint chutney
- Idly   96 kr
3 steamed rice cakes made of rice and lentils. Served with sambar, coconut & tomato chutney
- Vadai   75 kr
2 fried lentil flour "donuts" with green chilli. Served with sambar, coconut & tomato chutney

- Idly Vadai Combo   99 kr
2 steamed rice cakes and one fried lentil flour donut. Served with sambar, coconut & tomato chutney
- Spicy Masala Omelet  89 kr
Special masala omelet with a South Indian twist
- Chicken Lollipop  119 kr
Fried, spicy chicken wings served with mint chutney
- Onion Pakoda    79 kr
Crispy fried golden onions with selected spices. Served with mint chutney

CHETTINAD 65

- Gobi 65  86 kr
6 pieces of cauliflower fried with "65" spices
- Chicken 65  119 kr
6 pieces of chicken fried with "65" spices
- Paneer 65 129 kr
6 pieces of paneer fried with "65" spices
- Fish 65  99 kr
6 pieces of fish fried with "65" spices
- Prawn 65  139 kr
6 pieces of tiger prawn fried with "65" spices
- King's Platter 65  169 kr
2 pieces each of cauliflower, paneer, chicken, fish and tiger prawn with "65" spices



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MAIN COURSES

★ Extra sides and sauces are chargeable.

Chettinad Veg Kurma

Mild curry with a medley of vegetables. Served with white rice.



175 kr

Kathrikkai Kara Kulambu

Seasonal eggplant curry in special Chettinad sauce. Served with white rice.



169 kr

Keerai Kulambu

Spinach in a thick sauce of lentils. Served with white rice.



165 kr

Sambar Rice / Rasam Rice

Stewed rice mixed with lentils, tomato, tamarind, garlic, coriander and pepper. Served with a papadum and Indian pickle.



155 kr

Vendakka Masala

Baby okra with cumin, garlic, ginger and spices made in Chettinad style. Served with white rice.



179 kr

Chettinad Masala

Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below.

Chicken



185 kr

Paneer

Indian cottage cheese



195 kr

Fish



205 kr

Prawn



265 kr

Butter Masala

North Indian silky smooth rich texture sauce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice.

Paneer

Indian cottage cheese



209 kr

Chicken



199 kr

Palak Paneer



199 kr

Spinach in a thick sauce of lentils mixed with Paneer (Indian cottage cheese). Served with white rice.

Spinach Masala

Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below

Chicken



189 kr

Lamb



209 kr

Chettinad Chilli Chicken



199 kr

Succulent chicken cooked with fresh red chilli and hot Chettinad spices. Served with white rice.



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Chettinad Biriyan Rice Flavoured plain rice(Khuska). Served with raita and sauce.    159 kr

Traditional South Indian dish with rice and flavoursome spices. Served with raita and a sauce. Options given below.

Vegetables	Served with veg kurma	  	175 kr
Paneer	(Indian cottage cheese) served with veg kurma	 	189 kr
Egg	Served with veg kurma / non veg plain sauce	  	179 kr
Chicken	Served with veg kurma / non veg plain sauce	  	189 kr
Lamb	Served with veg kurma / non veg plain sauce	  	219 kr
Prawn	Served with veg kurma / non veg plain sauce	  	239 kr

Kothu Poratta

Small pieces of parotta stir fried with ingredients. Served with raita. Options given below.

Vegetables	 	175 kr
Chicken	  	199 kr
Lamb	  	205 kr

Chicken Pepper Fry

Spicy peppery coated chicken in delicious sauce. Served with white rice.

   189 kr

Karaikudi Lamb Masala

Lamb with Karaikudi spices, onion, garlic and tomato. Served with white rice.

    199 kr

Lamb Sukka

Stir fried juicy lamb with hot Chettinad spices. Served with white rice.

   199 kr

Varuval

Boneless pieces of chicken / lamb simmered with ghee stir fried with plenty of tomatoes, ginger, garlic & coarsely crushed whole spices. Served with white rice. Options given below

Chicken	   	189 kr
Lamb	   	209 kr

Madurai Mutton Fry

Juicy mutton for those who love their food spicy. Served with white rice.




  209 kr

Pandian Spicy Sukka Rice

Generations old family receipe of white rice cooked with juicy lamb.

   209 kr

ACCOMPANIMENTS

Raita		35 kr	Indian Pickle	 	19 kr
Yogurt mixture with fresh vegetables.			Pickled side dish made from variety of vegetables and fruits preserved in vinegar, oils and spices		



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BREADS

Chapathi			29 kr / stk
South Indian wheat bread.			
Chettinad Poratta			42 kr / stk
South Indian layered flat bread, crispy on outside and soft inside. Extra options given below			
Butter			45 kr / stk
Ghee	Special refined Indian butter		49 kr / stk
Ceylon Poratta	No stuffing and served with plain veg kurma.	 	99 kr / stk
Srilankan Parotta with multiple folds and characteristic flavour. Other options with stuffings and toppings given below.			
Egg	Egg stuffing and served with plain veg / non veg sauce.	 	129 kr / stk
Chicken	Chicken stuffing and served with plain non veg sauce.	 	159 kr / stk
Lamb	Lamb stuffing and served with plain non veg sauce.	 	179 kr / stk

STREET FOOD

Uthappam	Plain Uthappam	 	99 kr
Thick pancake made from lentils and rice with optional toppings. Served with sambar, 2 chutneys. Options given below			
Onion		  	129 kr
As you like (Hint Butter, Tomato, Onion, Egg, Ghee, Podi)			159 kr
Dosa	Plain dosa	 	109 kr
Thin, crisp South Indian pancakes made from lentils and rice. Served with Sambar and 2 chutneys. Options given below			
Paper	Paper thin	 	109 kr
Mysore	Special Mysore special tomato mixture	 	139 kr
Mysore Masala	Special Mysore special tomato and potato mixture	 	159 kr
Ghee	Special refined Indian butter		139 kr
Masala	Spicy potato mixture	 	149 kr
Podi	Special blend of spicy lentils powder	 	139 kr
Podi Masala	Special blend of spicy lentils powder and potato mixture	 	159 kr
Paneer	Indian cottage cheese		179 kr
Egg		 	149 kr
Chicken		 	159 kr
Lamb		 	169 kr
As you like	(a combo of any above options)		179 kr
CRAZY	(Super sized pancake who love a bit of crazy) #CRAZYDOSA	 	199 kr



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SPECIAL COURSES

FOR ONE PERSON. NON SHAREABLE

Tiffin Light		245 kr
Consists of 2 Idly, 2 Vadai, Plain or Masala Dosa served with sambar, coconut and tomato chutney and choice of Dessert		
Veggie Light Menu		249 kr
Consists of choice of Veg soup, Cauliflower 65, Choice of Veg dosa with its sides and choice of Dessert		
Non Veg Light Menu		269 kr
Consists of choice of Soup, Chicken 65, Choice of Veg dosa or Chicken dosa with its sides and choice of Dessert		
Smaller Menu	  	349 kr
Consists of a choice of Soup, Chicken 65 or Cauliflower 65, Choice of Veg curry or Chettinad Chicken or Lamb Masala with white rice, Chettinad Parotta and choice of Dessert		
Best Menu	  	399 kr
Consists of choice of a Soup, Choice of Appetizer from 65, Onion Pakoda Choice of Dosa, Choice of Veg curry or Chettinad Chicken or Lamb Masala with white rice Chettinad Parotta and choice of Dessert		

DESSERT

Jalebi Mix		89 kr
Delicious deep fried sugar syruped flour batter in pretzel shaped crisps. Served with Vanilla ice cream and toppings.		
Vegan Dessert		79 kr
Vegan cake made with Vanilla and berries. Based on availability.		
Gulab Jamun		79 kr
Delicious Koya and Saffron dumplings in hot sugar syrup. Optionally served with Vanilla ice cream as given below.		
Vanilla ice cream		89 kr
Kulfi Ice cream		79 kr
Special Indian ice cream. Seasonal product ask for availability and flavours. Commonly Mango, Malai, Shahi and Pista.		
Dessert Dosa	<i>House special</i> 	129 kr
Thin, crisp South Indian pancakes made from lentils and rice. Served with chocolate fillings and toppings.		

★ Extra sides and sauces are chargeable.

★ Take away boxes are chargeable.



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Choose hotness



Longer wait