COCKTAILS

Cool Blue Moijto Rum, Lime, Mint leaves, Blue curacao	House special	149 kr
Mango Maharaja Rum, Bourbon, Gin, Lime, Mango, Cardamom	House special	169 kr
Long Island Ice Tea - L.I.T Tequila, Vodka, Rum, Cointreau, Gin, Lemon, Colo	House special	199 kr
Appeltini Vodka, Apple juice, Lemon juice, Maple syrup		139 kr
Sunset Daiquiri Rum, Lime, Lemon, Hint of pineapple		159 kr
Bee's Knees Gin, Lemon, Honey		139 kr
Margarita Tequila, Cointreau, Lime juice, Lime chunks		149 kr
Classic Moijto Rum, Lime, Mint leaves with choice of flavour of M	ango/Watermelon/Strowberry/Pinegople	149 kr
Whiskey Sour Whiskey, Citron		129 kr
Whistey, Chion		
Old Fashioned Bourbon Soda Orange bitters		139 kr
Old Fashioned Bourbon, Soda, Orange bitters Fizzy Pop Vodka, Blue curacao, lemonade, hint of bubble gur		139 kr 149 kr

Gin, Tonic water, Lime, lemon, Mint leaves

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

# 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.

۲

### LAGERS

Kronenbourg 1664 Blanc		65 kr
Carlsberg Hof Organic		59 kr
IPA		79 kr
	DRAFT BEER	
	price per 40 cl	
Eriksberg Original		59 kr
Staropramen		62 kr
Pripps Bla		49 kr

**WINES** 

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

Bottle	355 kr
Glass	105 kr
Prosecco	449 kr
Cider Hint - Lemon Spritz, Pear, Pina colada, Secco	59 kr

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

### **SPIRITS** price per 4 cl

Hennesy Cognac / Tequila / Absolut Vodka	96 kr
Jim Beam Bourbon / Jack Daniels Whisky / Tullamore Dew Whisky	136 kr
Bacardi White Rum / Captain Morgan Rum / Bombay Sapphire Gin	106 kr

## **COOL DRINKS**

Alcohol Free		48	k r
Best selling organic non alcoholic beer with the aroma of bread, straw and honey with other flavours Hint - Carlsberg Organic, Eriksberg Original Alcohol Free	ome ingredie	nts.	
Mango Lassi	44 cl -	69	k r
Refreshing thick yogurt drink with mango as smoothy.			
Chettinad Spicy Buttermilk	44 cl -	69	kr
A refreshing clear yogurt drink mixed with green chilli, spices and milk.			
Sarbat Juice made from fresh lemon and sparkling water mixed with flavoursome fruity essence. Ask for avai	44 c   - ilable flavours		k r
Rose Milk	44 c  -	69	kr
Refreshing milk drink with a essence of rose syrup.			
Lemon Soda / Juice 💉 Juice and sparkling water. With out Sparkling is juice. Ask for available flave	44 c   - ours.	44	k r
Soda		32	k r

Cola, Cola Zero, Zingo, Pepsi, 7 up, Sparkling water. Ask for available options.

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



Non vegeterian 🛛 😯 Vegan



### HOT DRINKS

Black Tea / Black Coffee 🛛 🐨 Imported Indian Tea and Coffee options available with warm water and sugar on the side.	32 kr
Indian Tea Warm, strong and uplifting flavoursome Indian tea leaves in warm milk, with sugar on the side on request.	48 kr
Pandian Family Chai <i>House special</i> Traditional Indian tea boiled with spices and herb mixed with warm milk and sugar on the side on request.	59 kr
South Indian Classic Coffee Experience traditional South Indian coffee beans flavour with milk and sugar on the side on request.	48 kr
Ayurvedic Sukku Malli Coffee <i>House special</i> <b>(</b> Special South Indian aryurvedic herbal decoction with many healing properties. No milk and sugar used.	49 kr
COMBO MENU	
FOR ONE PERSON. NON SHAREABLE	
Tiffin Light Consists of 2 Idly, 2 Vadai, Plain or Masala Dosa served with sambar, coconut and tomato chutney and choice	245 kr e of Dessert
Veggie Light Menu 🕥 Consists of choice of Veg soup, Cauliflower 65, Choice of Veg dosa with its sides and choice of Dessert	259 kr
Non Veg Light Menu Consists of choice of Soup, Chicken 65, Choice of Veg dosa or Chicken dosa with its sides and choice of Desse	279 kr <sup>ert</sup>
Smaller Menu Consists of a choice of Soup, Chicken 65 or Cauliflower 65, Choice of Veg curry or Chettinad Chicken or Lam with white rice, Chettinad Parotta and choice of Dessert	349 kr 16 Masala
Best Menu 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	399 kr



## **STARTERS**

## **SOUPS**



Non vegeterian

Vegan

Nuts

Idly Vadai Combo 🛛 🐼 🔕 2 steamed rice cakes and one fried lentil Served with sambar, coconut & tomato cl	flour doi	
Spicy Masala Omelet Special masala omelet with a South Indic twist	89 In	k r
Chicken Lollipop Fried, spicy chicken wings served with mir	129 nt chutne	
Onion Pakoda 🛛 🐼 🔕 💽 Crispy fried golden onions with selected spices. Served with mint chutney	89	k r
CHETTINAD 65		
Gobi 65 💉 🚺 6 pieces of cauliflower fried with "65" spic	89 ces	k r
Chicken 65 • 6 pieces of chicken fried with "65" spices	129	kr
Paneer 65 6 pieces of paneer fried with "65" spices	135	kr
Fish 65 • 6 pieces of fish fried with "65" spices	109	kr
Prawn 65 6 pieces of tiger prawn fried with "65" sp	149 ices	kr
King's Platter 65 2 pieces each of cauliflower, paneer, chic fish and tiger prawn with "65" spices	179 ken,	k r
S Gluten free 🔥 Choose hotness 🕓 Lor	iger wai	t

# MAIN COURSES

 $\star$  Extra sides and sauces are chargable.

Chettinad Veg Kurna Mid curry with a medley of vegetables. Served with white rice. Kathrikkai Kara Kulambu Second eggplant curry in special Chettinad space. Served with white rice. Keerai Kulambu Spinach in a thick souce of lentils. Served with white rice. Sambar Rice Sambar Rice Served with lentils, tomato, tomarind, garlic, conorder and peopler. Served with a popodum and Indian pickle. Vendakka Masala Suce in aramatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Chettinad Masala Suce in aramatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Chettinad Masala Suce in aramatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Chettinad Masala Suce in aramatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Chettinad Masala Suce in aramatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Chicken Paneer Indian cottage cheese Surget served with entire yorky and cream Served with with rice. Paneer Indian cottage cheese Spinach rich texture souce propared with chicken/paneer in a buttery gravy and cream Served with with rice. Spinach In a thick souce of lentils mixed with Paneer (Indian cottage cheese). Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with white rice. Spinach Masala Inck smooth score with spinach and jucy chicken / lamb pieces. Served with w	Chettinad Veg I	Kurma	<b>Pr</b> 🔊	172 kr
Kathrikkai Kara Kulambu       Image: Served with white rice.       Image: Image				IZ KI
Seasonal eggilant curry in special Chettinod sauce. Served with white rice.          Keerai Kulambu       Image: Served with white rice.         Sambar Rice       Image: Served with a papadum and indian pickle.         Vendakka Masala       Image: Served with a papadum and indian pickle.         Vendakka Masala       Image: Served with white rice.         Chettinad Masala       Image: Served with white rice.         Sauce in a compatible of a specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below.         Chicken       Image: Served with white rice.         Praver       Indian cottage cheese         Butter Masala       Image: Served with chicken/poneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese         Paneer       Indian cottage cheese         Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese         Paneer       Indian cottage cheese         Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese         Paneer       Indian cottage cheese         Paneer       Indian cottage cheese         Spinach in a thick sauce of lentils mixed with Paneer (Indian cottage cheese ). Served with white rice.         Spinach Masala       Image: Served with white rice.	,,			
Keerai Kulambu       Image: Served with white rice.         Sambar Rice       Image: Served with lentils, tomato, tomarind, garlic, coriander and pepper. Served with a popodum and Indian pickle.         Vendakka Masala       Image: Served with white rice.         Baby akra with curnin, garlic, ginger and spices made in Chettinad style. Served with white rice. Options given below.         Chettinad Masala       Image: Served with white rice.         Sauce in a comatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below.         Chicken       Image: Served with white rice.         Paneer       Indian cottage cheese         Fish       Image: Served with chicken/paneer in a buttery growy and cream. Served with white rice.         Marth Indian silky smooth rich texture souce prepared with chicken/paneer in a buttery growy and cream. Served with white rice.         Paneer       Indian cottage cheese         Image: Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese         Image: Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese         Image: Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese         Image: Indian cottage cheese       Image: Served with white rice.         Spinach in a thick sauce	Kathrikkai Kara	Kulambu 🕥 .	6 🛞	179 kr
Spinach in a thick souce of lentils. Served with white rice.         Sambar Rice       Image: Served with a popadum and Indian pickle         Stewed rice mixed with lentils, tomato, tamarind, garlic, coriander and pepper. Served with a popadum and Indian pickle         Vendakka Masala       Image: Served with a popadum and Indian pickle         Vendakka Masala       Image: Served with white rice.         Chettinad Masala       Image: Served with white rice.         Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice.       Image: Served with white rice.         Chicken       Image: Served with white rice.       Image: Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Fish       Image: Served with chicken/paneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Butter Masala       Image: Served with chicken/paneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Paneer       Indian cottage cheese       Image: Served with white rice.         Spi	Seasonal eggplant cu	rry in special Chettinad sauce. Served with white rice.		
Spinach in a thick souce of lentils. Served with white rice.         Sambar Rice       Image: Served with a papadum and Indian pickle         Stewed rice mixed with lentils, tomato, tamarind, garlic, coriander and pepper. Served with a papadum and Indian pickle         Vendakka Masala       Image: Served with a papadum and Indian pickle         Vendakka Masala       Image: Served with a papadum and Indian pickle         Vendakka Masala       Image: Served with white rice.         Chettinad Masala       Image: Served with white rice.         Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice.       Image: Served With white rice.         Chicken       Image: Served With a papadum and Indian spices rich in flavour. Served with white rice.       Image: Served With Served With White rice.         Paneer       Indian cottage cheese       Image: Served With Chicken/paneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese       Image: Served With White rice.         Paneer       Indian cottage cheese       Image: Served With White rice.         Paneer       Indian cottage cheese       Image: Served With White rice.         Paneer       Indian cottage cheese       Image: Served With White rice.         Paneer       Indian cottage cheese       Image: Served With White rice.         Spinach in a thick sauce of lentils mixed with Paneer (Ind	Keerai Kulambi	u 🕅 🕅	6 🛇	169 kr
Stewed rice mixed with lentils, tomato, tamarind, garlic, cariander and pepper. Served with a papadum and Indian pickle. Vendakka Masala   Vendakka Masala  Note in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below. Chicken  Anneer  Indian cottage cheese  Note in flavour. Served with white rice. Options given below. Butter Masala  Note in dian silky smooth rich texture souce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice. Paneer  Indian cottage cheese  Note in flavour. Served with white rice. Butter Masala  Note in dian silky smooth rich texture souce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice. Paneer  Indian cottage cheese  Note in dian cottage cheese  Note in flavour.  Note in dian cottage cheese  Note in the souce of lentils mixed with Paneer (Indian cottage cheese). Served with white rice. Spinach Masala  Thick smooth souce with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below. Chicken  Note in a thick souce of lentils mixed with Paneer (Indian cottage cheese). Served with white rice. Spinach Masala  Thick smooth souce with spinach and juicy chicken / lamb pieces. Served with white rice. Note is so if yog k r  Note is an out in a thick souce of lentils mixed with Paneer (Indian cottage cheese). Served with white rice. Spinach Masala  Thick smooth souce with spinach and juicy chicken / lamb pieces. Served with white rice. Note is so if yog k r  Anne Note is solved with spinach and juicy chicken / lamb pieces. Served with white rice. Solved is solved with spinach and juicy chicken / lamb pieces. Note is solved with white rice. Note is solved with spinach and juicy chicken / lamb pieces. Served with white rice. Note is solved with spinach and juicy chicken / lamb pieces. Served with white rice. Note is solved with spinach and juicy chicken / lamb pieces. Served with white rice. Solved is solved is solved with spinach and j				
Stewed rice mixed with lentils, tomato, tamorind, garlic, coriander and pepper. Served with a popadum and Indian pickle.				
Vendakka Masala       Image: Served with white rice.       185 kr         Baby okra with cumin, garlic, ginger and spices made in Chettinad style. Served with white rice.       0       175 kr         Chettinad Masala       Image: Served with white rice.       175 kr         Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below.       175 kr         Chicken       Image: Ima	Sambar Rice	🐼 (	৯ 🔇	159 kr
Baby akra with cumin, garlic, ginger and spices made in Chettinad style. Served with white rice. Chettinad Masala Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below. Chicken Paneer Indian cottage cheese Fish Prawn Butter Masala North Indian silky smooth rich texture souce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice. Paneer Indian cottage cheese Chicken Palak Paneer Spinach Masala Thick smooth 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 Chic	Stewed rice mixed w	ith lentils, tomato, tamarind, garlic, coriander and pepper. Served with a papa	dum and	Indian pickle.
Baby akra with cumin, garlic, ginger and spices made in Chettinad style. Served with white rice. Chettinad Masala Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below. Chicken Paneer Indian cottage cheese Fish Prawn Butter Masala North Indian silky smooth rich texture souce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice. Paneer Indian cottage cheese Chicken Palak Paneer Spinach Masala Thick smooth 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 Chic	Vendakka Masi			185 kr
Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below. Chicken Paneer Indian cottage cheese Signach Masala Thick smooth souce with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below Chicken Spinach Masala Chicken Spinach		· · · · · · · · · · · · · · · · · · ·		TOSKI
Sauce in aromatic and specially grinded Chettinad spices rich in flavour. Served with white rice. Options given below. Chicken Paneer Indian cottage cheese Indian cottage Indian cottage Indian cottage Indian cottage Indian cottage Indian cottage Indian Indian Indian Indian Indian Indian Indian Indian Indi				
Chicken       Indian cottage cheese       IT 5 kr         Paneer       Indian cottage cheese       IP99 kr         Fish       IP90 kr       IP90 kr         Prawn       IP00 kr       IP00 kr         Butter Masala       IP00 kr       IP00 kr         North Indian silky smooth rich texture sauce prepared with chicken/paneer in a buttery gravy and cream. Served with white rice.       IP00 kr         Paneer       Indian cottage cheese       IP00 kr         Chicken       IP00 kr       IP00 kr         Palak Paneer       IP00 kr       IP00 kr         Spinach Masala       IV00 kith Paneer (Indian cottage cheese ). Served with white rice.       IP00 kr         Spinach Masala       IV00 kith Paneer (Indian cottage cheese ). Served with white rice.       IP00 kr         Chicken       IV00 kr       IP00 kr       IP00 kr         Lamb       IV00 kr       IP00 kr       IP00 kr				
Paneer       Indian cottage cheese       199 kr         Fish       Image: Served with chicken/paneer in a buttery gravy and cream. Served with white rice.         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         Paneer       Indian cottage cheese         Chicken       Image: Served with white rice.         Palak Paneer       Image: Served with white rice.         Spinach Masala       Image: Served with white rice.         Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice.       199 kr         Chicken       Image: Served with white rice.       199 kr         Lamb       Image: Served with white rice.       199 kr		nd specially grinded Chettinad spices rich in flavour. Served with white rice. Op	otions give	en below.
Fish       ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ● ●				
Prawn       Image: Constraint of the seture source prepared with chicken/paneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese       Image: Constraint of the seture source prepared with chicken/paneer in a buttery gravy and cream. Served with white rice.         Paneer       Indian cottage cheese       Image: Constraint of the seture source prepared with chicken/paneer in a buttery gravy and cream. Served with rice.         Paneer       Indian cottage cheese       Image: Constraint of the seture source prepared with rice.         Palak Paneer       Image: Constraint of the source of lentils mixed with Paneer (Indian cottage cheese ). Served with white rice.       20.9 kr         Spinach Masala       Image: Constraint of the source with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below       19.9 kr         Chicken       Image: Constraint of the source with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below       19.9 kr         Chicken       Image: Constraint of the source with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below       21.9 kr				
Butter Masala         North Indian silky smooth rich texture sauce prepared with chicken/paneer in a buttery gravy and cream. Served with with rice.         Paneer       Indian cottage cheese       219 kr         Chicken       0 0 0 kr         Palak Paneer       0 0 0 kr         Spinach Masala       209 kr         Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below       199 kr         Chicken       0 0 0 0 kr         Spinach Masala       199 kr         Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice. Options given below       199 kr         Chicken       0 0 0 0 kr         Lamb       0 0 0 0 kr				
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 219 kr   Chicken Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.   Palak Paneer Served with white rice. Image: Served with white rice. Image: Served with white rice.   Spinach Masala Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.   Chicken Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.   Chicken Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.   Chicken Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.   Lamb Image: Served with white rice. Image: Served with white rice. Image: Served with white rice.	11GWH			
white rice. Paneer Indian cottage cheese 219 kr Chicken 209 kr Palak Paneer 209 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 9 8 9 kr Lamb 9 8 9 kr	Butter Masala			
Paneer Indian cottage cheese Image: Signa cottage cheese		nooth rich texture sauce prepared with chicken/paneer in a buttery gravy and	cream. Se	erved with
Palak Paneer 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 Lamb Substantian Structure S		Indian cottage cheese	r 🚫	219 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 Lamb 199 kr 219 kr	Chicken		r 🚫	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 Lamb 199 kr 219 kr				
Spinach Masala Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice Options given below Chicken Lamb $0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $				209 kr
Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice Options given below Chicken Lamb 219 k r	Spinach in a thick sau	uce of lentils mixed with Paneer ( Indian cottage cheese ). Served with white ri	ce.	
Thick smooth sauce with spinach and juicy chicken / lamb pieces. Served with white rice Options given below Chicken Lamb 219 k r	Spinach Masalo	3		
Lamb 🖉 🖗 😒 219 kr			given belc	W
	Chicken	• •	68	199 kr
🛑 Non vegeterian 🛭 👔 Vegan 🌒 Nuts 🛛 🔞 Gluten free 🔥 Choose hotness 🕓 Longer wait	Lamb	• •	6 🛞	219 kr
🛑 Non vegeterian 🛭 👔 Vegan 🌒 Nuts 🔞 Gluten free 🔥 Choose hotness 🔇 Longer wait				
🛑 Non vegeterian 🛭 🔊 Vegan 🛛 💣 Nuts 🛛 🚫 Gluten free 🔥 Choose hotness 🕓 Longer wait				
	Non vegeterio	an 🚯 Vegan 🌒 Nuts 🚫 Gluten free 🔥 Choose hotness	O Lo	nger wait

#### Chettinad Biriyani 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	<b>()</b>	179 kr
Paneer	(Indian cottage cheese) served with veg kurma	<b>S</b>	199 kr
Egg	Served with veg kurma / non veg plain sauce	• • 🔇	189 kr
Chicken	Served with veg kurma / non veg plain sauce	I I I I I I I I I I I I I I I I I I I	199 kr
Lamb	Served with veg kurma / non veg plain sauce	🔵 🍼 🚫	229 kr
Prawn	Served with veg kurma / non veg plain sauce	🔵 🍼 🔕	249 kr

#### Kothu Poratta

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

Vegetables	<b>or</b> 6	185 kr
Chicken		199 kr
Lamb	• • •	215 kr
Chettinad Chilli Chicken		199 kr
Succulent chicken cooked with fresh red chilli and hot Chettinad spices. Served with white		
Chicken Pepper Fry	<b>() () ()</b>	199 kr
Spicy peppery coated chicken in delicious sauce. Served with white rice.		
Karaikudi Lamb Masala	• • • • 8	209 kr
Lamb with Karaikudi spices, onion, garlic and tomato. Served with white rice.		
Lamb Sukka	0 🛛 🛇	209 kr
Stir fried juicy lamb with hot Chettinad spices. Served with white rice.		
Varuval		
Boneless pieces of chicken / lamb simmered with ghee stir fried with plenty of tomates, go	irlc and crushed wh	nole spices.
Chicken	🔴 🍼 🔥 🔇	199 kr
Lamb	• • • •	219 kr
Madurai Mutton Fry		219 kr
Juicy mutton for those who love their food spicy. Served with white rice.		
Pandian Spicy Sukka Rice	0 • 8	229 kr
Generations old family receipe of white rice cooked with juicy lamb.		

Non vegeterian





BREADS			
Chapathi South Indian wheat k		V	39 kr / stk
Chettinad Porat	ta		46 kr / stk
South Indian layered	flat bread, crispy on outside and soft inside. Extra options given	n below	
Butter Ghee	Special refined Indian butter		48 kr/stk 52 kr/stk
Ceylon Poratta	No stuffing and served with plain veg kurma.	C 🚺	109 kr / stk
Srilankan Parotta wit	h multiple folds and characteristic flavour. Other options with s	tuffings and topping	gs given below.
Egg	Egg stuffing and served with plain veg / non veg sauce.	0	139 kr / stk
Chicken	Chicken stuffing and served with plain non veg sauce.	0	169 kr / stk
Lamb	Lamb stuffing and served with plain non veg sauce.	0	179 kr / stk
	STREET FOOD		
Uthappam	Plain Uthappam	8	99 kr
Thick pancake made	from lentils and rice with optional toppings. Served with sambo	ar, 2 chutneys. Optio	ns given below
Onion		U 😣 📢	139 kr
As you like (with	n combo of any above options or tomato)	8	169 kr
Dosa	Plain dosa	8 🗞	109 kr
Thin, crip South Indic	an pancakes made from lentils and rice. Served with Sambar ar	nd 2 chutneys. Optio	
Paper	Paper thin	8	109 kr
Mysore	Special Mysore special tomato mix	8	149 kr
Mysore Masala	Special Mysore special tomato and potato mix	8	169 kr
Ghee	Special refined Indian butter	8	149 kr
Masala	Spicy potato mixture	8 8	159 kr
Podi	Special blend of spicy lentils powder	<b>8 8</b>	149 kr
Podi Masala	Special blend of spicy lentils powder and potato mixture	8	169 kr
Paneer	Indian cottage cheese	8	179 kr
Egg		8	159 kr
Chicken		8	169 kr
Lamb		8	179 kr
As you like	(a combo of any above options)	8	189 kr
CRAZY (Sup	er sized pancake who love a bit of crazy) <b>#CRAZYE</b>	osa 🔕 👽	199 kr

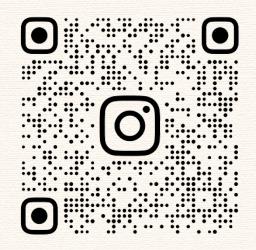
Non vegeterian

🚯 Vegan 🛛 💣 Nuts 🛛 🚫 Gluten free 🔥 Choose hotness 🕓 Longer wait

	ACCOM	<b>IPANIMENTS</b>	
Raita Yogurt mixture with fresh vege	⊗ 35 k r tables.	Indian Pickle Pickled side dish made from var and fruits preserved in vinegar,	
★ Extra sides and sauces are chargable.		★ Take away boxes are chargable.	
	DESS	SERT	
Jalebi Mix			89 k
Delicious deep fried sugar syrup	ped flour batter in pretzel sh	aped crisps. Served with Vanilla ice cream	n and toppings.
Vegan Dessert		<b>V</b>	79 k
Vegan cake made with Vanilla	and berries. Based on availe	ability.	
Gulab Jamun		8	89 k
Delicious Koya and Saffron dur	nplings in hot sugar syrup. C	Optionally served with Vanilla ice cream as	s given below.
with Vanilla ice cream			99 k
Kulfi Ice cream	Hou	se special 🛛 🚫	89 k
Special Indian ice cream. Seaso	onal product ask for availab	ility and flavours. Commonly Mango, Mal	ai, Shahi and Pista.

Thin, crip South Indian pancakes made from lentils and rice. Served with chocolate fillings and toppings.

#### Don't miss out on seasonal campaign offers and house specials. Follow us on social.



THESOUTHINDIANGOTHENBURG





