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.

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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

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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> (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 ^{ert}
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	Pr 🔊	172 kr
Kathrikkai Kara Kulambu Image: Served with white rice. Image: Image				IZ KI
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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
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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	()	179 kr
Paneer	(Indian cottage cheese) served with veg kurma	S	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	or 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	() () ()	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	8 8	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) #CRAZYE	osa 🔕 👽	199 kr

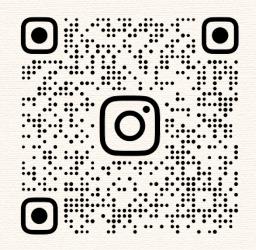
Non vegeterian

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

	ACCOM	IPANIMENTS	
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		V	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





