

— The —

# SOUTH INDIAN

— Chettinad Restaurant & Takeaway —



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

Flavoursome | Vegan | Fresh  
Appetizing | Spicy Hot

🌐 [www.southindianrestaurant.se](http://www.southindianrestaurant.se)







# Story of Chettinad

Chettinad cuisine is a traditional cuisine from the Chettinad region in the state of Tamil Nadu, India. It is known for its rich and spicy flavors, unique blend of spices, and extensive use of freshly ground masalas (spice mixes). The cuisine has a long and fascinating history that reflects the cultural heritage of the Tamil community.

The Chettinad region is located in the southern part of Tamil Nadu and is predominantly inhabited by the Nagarathar community, also known as Chettiars. The Chettiars were a wealthy trading community involved in businesses such as finance, trade, and moneylending. They traveled extensively to foreign lands, including Southeast Asia, and brought back a variety of spices and cooking techniques, which greatly influenced the Chettinad cuisine.

The cuisine is characterized by its bold and robust flavors, which are achieved through the skillful use of a wide array of spices. Some of the prominent spices used in Chettinad cuisine include star anise, cinnamon, cloves, cardamom, fennel seeds, peppercorns, and dried red chilies. These spices are typically dry roasted and ground to make the distinctive masala powders used in various dishes.

Chettinad cuisine features a wide range of dishes, including vegetarian and non-vegetarian preparations.

One of the unique aspects of Chettinad cuisine is its use of a variety of ingredients, including spices, meat, and vegetables.

Chettinad cuisine also includes a variety of bread and rice preparations. Some popular dishes include Chettinad dosa (a crispy pancake), Rice-based dishes like biryani and pulao are also an integral part of Chettinad cuisine.

Over time, Chettinad cuisine has gained popularity beyond the Chettinad region and has become a celebrated cuisine worldwide. Its distinct flavors and unique cooking techniques have made it a favorite among food enthusiasts and connoisseurs.

Chettinad cuisine is a culinary tradition that originated from the Chettinad region in Tamil Nadu, India. It reflects the rich cultural heritage of the Tamil community and is known for its bold flavors, extensive use of spices, and diverse range of ingredients. Today, Chettinad cuisine continues to be cherished and enjoyed by people around the world, including the South Indian Radmansgatan 52.





# Berättelsen om Chettinad

Chettinad-mat är en traditionell mat från Chettinad-regionen i delstaten Tamil Nadu i Indien. Den är känd för sina rika och kryddiga smaker, unika blandning av kryddor och omfattande användning av färskt malda masalas (kryddblandningar). Köket har en lång och fascinerande historia som speglar den tamilska gemenskapens kulturella arv.

Chettinad-regionen ligger i södra delen av Tamil Nadu och bebos främst av Nagarathar-gemenskapen, även känd som Chettiars. Chettiarna var en förmögen handelsgemenskap som var involverade i verksamheter som finans, handel och penningutlåning. De reste omfattande till främmande länder, inklusive Sydostasien, och tog med sig en mängd olika kryddor och matlagningstekniker som i hög grad påverkade Chettinad-maten.

Maten kännetecknas av sina djärva och kraftfulla smaker, vilka uppnås genom skickligt användning av ett brett utbud av kryddor. Några av de framträdande kryddorna som används i Chettinad-maten inkluderar stjärnanis, kanel, kryddnejlika, kardemumma, fänkålsfrön, pepparkorn och torkade röda chilifrukter. Dessa kryddor rostas vanligtvis torra och malas till de karakteristiska masalapulver som används i olika rätter.

Chettinad-maten har ett brett utbud av rätter, inklusive vegetariska och icke-vegetariska tillagningar.

En av de unika aspekterna av Chettinad-maten är dess användning av olika ingredienser, inklusive kryddor, kött och grönsaker.

Chettinad-maten inkluderar också en mängd bröd- och risrätter. Några populära rätter inkluderar Chettinad dosa (en knaprig pannkaka). Risbaserade rätter som biryani och pulao är också en integrerad del av Chettinad-maten.

Med tiden har Chettinad-maten vunnit popularitet utanför Chettinad-regionen och har blivit ett firat kök över hela världen. Dess distinkta smaker och unika matlagningstekniker har gjort det till en favorit bland matentusiaster och finsmakare.

Chettinad-maten är en kulinarisk tradition som härstammar från Chettinad-regionen i Tamil Nadu, Indien. Den återspeglar den rika kulturella arvet från den tamilska gemenskapen och är känd för sina djärva smaker, omfattande användning av kryddor och varierade ingredienser. Idag fortsätter Chettinad-maten att vara uppskattad och avnjuten av människor runt om i världen, inklusive på Radmansgatan 52



# Gallery





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## LUNCH MENU

(Lunch Available between 11:00 to 14:00 - Weekdays)

### COMBO

#### **CHETTINAD VEGAN COMBO - 150 kr**

Veg kuruma + Okra or Eggplant Curry +  
Basmati Rice + Bread (South Indian Bread) +  
Pappadum

#### **CHETTINAD MIX COMBO - 165 kr**

Lamb Curry + Chicken Curry + Basmati Rice +  
Bread (South Indian Bread) + Pappadum

#### **BUTTER CHICKEN COMBO - 165 kr**

Our Special Juicy Butter Chicken with 1121  
basmati rice and Pappadan, Naan Bread or  
Parotta.

### MAIN COURSE

#### **DOSA - 130 kr**

#### **STUFFED or SPICED DOSA - 140 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.

#### **CURRY OF THE DAY - 145 kr**

Flavoursome curry made with traditional  
spices and served with rice.  
Choose from Vegan / Chicken.

#### **CHICKEN DUM BIRYANI - 160 kr**

A traditional South Indian dish with rice  
and chicken in fragrant spices cooked in  
'dum' style.

#### **CHETTINAD LAMB BIRYANI - 170 kr**

A traditional South Indian dish with rice  
and lamb in fragrant spices cooked in  
'dum' style.

#### **KARAIKUDI LAMB**

#### **MASALA - 165 kr**

Lamb with Karaikudi spices, onion,  
garlic & tomato



### ADD ONS

#### **RAITA / PAPPADUM - 25 kr**

Classic Side dishes (creamy yogurt / deep  
fried lentil dough).

#### **CHAPATHI / NAAN - 30 kr**

Indian bread, Butter naan,  
Garlic naan.

#### **PAROTTA - 25 kr**

South Indian flatbread

### DRINKS

#### **BOTTLE SODA - 30 cl - 30 kr**

Cola, Cola Zero, Orange,  
Sparkling Water

#### **MANGO LASSI**

22 cl - 29 kr / 44 cl - 49 kr

Refreshing yogurt lassi with mango

#### **LIME SODA - 30 cl - 49 kr**

Refreshing Lime Soda (Salt / Sweet /  
Sweet & Salt)

#### **SPICY BUTTERMILK - 44 cl - 39 Kr**

Yogurt drink mixed with  
green chilli, spices and milk.



Lunch Available between 11:00 to 14:00 - Weekdays



Vegan



Nuts



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## DRINK MENU

### BEERS (ALCOHOLIC)

**MARISTAD BOTTLE - 85 Kr**

*Light, crisp Swedish treasure with smooth malt character..*



### BEERS (NON ALCOHOLIC)

**CARLSBERG - 65 Kr**

**BUNDABERG GINGER BEER - 65 KR**

*A refreshing, craft-brewed ginger beer with bold, zesty ginger flavor and a smooth, bubbly finish, perfect for any occasion.*



*Ginger, garlic, and black pepper are powerful anti-inflammatory spices. Together, they boost immunity, reduce joint pain, and fight chronic inflammation naturally. Add them to your diet daily for better digestion, circulation, and long-term health benefits.*



*Ingefära, vitlök och svartpeppar är kraftfulla antiinflammatoriska kryddor. Tillsammans stärker de immunförsvaret, minskar ledsmärta och bekämpar kronisk inflammation naturligt. Lägg till dem i din kost dagligen för bättre matsmältning, cirkulation och långsiktiga hälsofördelar.*



## COLD DRINKS

### POPULAR DRINKS

#### MANGO LASSI

22 cl - 45 Kr / 44 cl - 55 Kr

*Refreshing yogurt lassi  
with mango.*

#### 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.*

#### SARBATH

44 cl - 59 Kr

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

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



## SPECIAL DRINKS

*(Based on Availability)*

#### FALOODA / JIGARTHANDA

22 cl - 39 Kr / 44 cl - 69 Kr

*Refreshingly Cold dessert made with special  
semolina noodles.*

#### SWEET LASSI

22 cl - 45 Kr / 44 cl - 55 Kr

*Refreshing yogurt lassi  
with sweet.*

### SODA & COLA



#### LIME SODA

30 cl - 45 Kr

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

*Salt or Sweet or Salt & Sweet.*

#### SOFT / JUICES

30 cl - 35 Kr

*Cola, Cola Zero, Fanta,  
Sprite, Juice*

### ENERGY DRINKS

Red Bull - 35Kr





## TEA'S



### **GREEN TEA / BLACK TEA - 19 kr**

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

## HOT COFFEE

### **BLACK COFFEE - 29 kr**

Best black coffee served hot.



### **AYURVEDIC CHUKKU COFFEE - 49 KR**

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

### **SOUTH INDIAN FILTER COFFEE - 49 kr**

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

## HEALTH DRINK

### **TURMERIC MILK - 65 kr**

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



## CHAI

### **CHAI - 39 kr**

Chai is a tea beverage made by boiling black tea in milk and water

### **PANDIAN CHAI - 45 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.





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## MENU

### 1 **TIFFIN LITE - 299 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 LITE MENU - 349 kr** 🌱

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

Tiffin Light



Kidzie Chicken Nuggets

### 3 **SMALLER MENU - 399 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.

Smaller Menu



Best Menu

### 4 **BEST MENU - 499 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 **KIDZEE UTTAPPAM - 69 kr**

Little Rice and Lentil pancakes with Nutella or Honey or Peanut butter or Cheese Toppings.

### 7 **KIDZEE CHICKEN NUGGETS - 69 kr**

Served with french fries.

### 8 **JUNIOR UTTAPPAM - 69 kr** 🌱

2 thick dosa pancakes with carrots on the top. Served with vegan mango and coconut chutney.

### 9 **RAINBOW RICE - 99 kr**

Fried rice with rainbow colour vegetables / chicken.

### 10 **KIDZEE DOSA - 99 kr**

Pancakes with Peanut Butter or Cheese or Nutella Topping.

## DOSA CORNER

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



Dosa

### 11 **PLAIN DOSA - 120 kr** 🌱

### 12 **MASALA DOSA - 140 kr** 🌱

### 13 **PODI DOSA - 140 kr** 🌱

### 14 **PODI MASALA DOSA - 160 kr** 🌱

### 15 **EGG DOSA - 165 kr**



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## STREET FOOD - DOSA CORNER

### DOSA

- 16 BUTTER DOSA - 160 kr**  
A golden, crispy South Indian delight, made with fermented rice and lentil batter, offering a buttery richness.
- 17 CHEESE DOSA - 160 kr**  
Golden dosa loaded with melted cheese for a delightful fusion twist
- 18 GHEE DOSA - 160 kr** 🌱  
Delicately crisp dosa infused with aromatic ghee, delivering a luscious, nutty flavor in every delicious bite.
- 19 PAPER DOSA - 160 kr** 🌱  
A thin, crispy, golden-brown South Indian dosa made from fermented rice and lentil batter. Served hot with a side of coconut chutney, tomato chutney, and sambar.

### SPECIAL DOSA

- 20 MYSORE MASALA DOSA - 160 kr** 🌱  
Spicy, crispy dosa filled with flavorful potato masala and fiery Mysore chutney
- 21 PANEER DOSA - 179 kr** 🔥🌱🕒  
Golden, crispy dosa generously stuffed with spiced paneer cubes cooked in a flavorful blend of Indian spices, delivering a perfect balance of taste and texture
- 22 CHICKEN DOSA - 179 kr** 🔥🌱🕒  
Dosa stuffed with succulent chicken stuffed in a flavorful blend of spices, offering a perfect fusion of texture and taste.
- 23 LAMB DOSA - 189 kr** 🔥🌱🕒  
Dosa filled with tender, slow-cooked lamb infused with aromatic spices, creating a rich and hearty South Indian delicacy
- 24 DOSA AS YOU LIKE - 199 kr** 🌱🕒  
Make your own dosa with today's ingredients. Ask your waiter for options.

- 25 MADURAI KARI DOSA - 199 kr** 🔥🌱🕒  
Special dosa pancake stuffed with authentic madurai lamb chukka, served with lamb gravy, sambar and chutneys.

### UTTAPPAM

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

- 26 PLAIN UTTAPPAM - 120 kr** 🌱
- 27 BUTTER UTTAPPAM - 129 kr**
- 28 GHEE UTTAPPAM - 139 kr**
- 29 EGG UTTAPPAM - 149 kr**
- 30 PODI UTTAPPAM - 139 kr** 🌱
- 31 ONION UTTAPPAM - 149 kr** 🌱
- 32 TOMATO UTTAPPAM - 149 kr** 🌱
- 33 ONION TOMATO UTTAPPAM - 155 kr** 🌱

### STARTERS SOUP

- 34 RASAM - 65 kr** 🌱  
Village style soup with tomato, tamarind, garlic, coriander and black pepper.
- 35 SAMBAR - 70 kr** 🌱  
Traditional South Indian flavorful soup cooked with lentils.



Sambar

- 36 CHETTINAD CHICKEN SOUP - 89 kr**  
Chicken soup with ginger, onion, chilli and black pepper.
- 37 CHETTINAD LAMB SOUP - 99 kr**  
Lamb soup with ginger, onion, chilli and black pepper.

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## 65'S & OTHER APPETIZERS

### CHETTINAD 65

- 38 CAULIFLOWER (Gobi) - 89 kr**   
6 pieces of cauliflower fried with '65' spices.
- 39 PANEER - 99 kr**  
6 pieces of paneer fried with '65' spices.

Chicken 65



Onion Pakoda

- 40 CHICKEN - 89 kr**  
6 pieces of chicken fried with '65' spices.
- 41 FISH - 99 kr**  
6 pieces of fish fried with '65' spices.
- 42 CHICKEN LOLLIPOP - 99 kr**   
Fried, spicy chicken wings served on sticks.

Chicken Lollipop



King's Platter

- 43 SHRIMP or NETHILI - 99 kr**  
6 pieces of prawns fried with '65' spices.
- 44 KING'S PLATTER - 169 kr**  
2 pieces each of cauliflower, paneer, chicken, fish, shrimp fried with '65' spices.

### OTHER APPETIZERS

- 45 PAPADUM - 39 kr**   
3 fried papadum. South Indian style.
- 46 SPICY MASALA OMELETTE - 55 kr**   
Omelet with a South Indian Chettinad twist.
- 47 IDLY - 85 kr**   
3 steamed rice cakes made of rice and lentils.
- 48 VADAI - 85 kr**   
2 fried lentil flour "donuts" with green chilli.
- 49 VEG SAMOSA - 75 kr**   
2/3 pieces (depending on size) of fried pastries with savoury vegan fillings.
- 49A CHICKEN SAMOSA - 75 kr**  
2/3 pieces (depending on size) of fried pastries with savoury chicken fillings.
- 50 ONION PAKODA - 75 kr**   
Crispy fried golden onions with selected spices.
- 51 SAMBAR IDLY - 129 kr**   
Rice cakes, soaked in lentil soup and desi ghee. (Vegan option available).
- 52 SAMBAR / RASAM VADAI - 139 kr**   
Savory donuts soaked in lentil sambar / rasam soup.
- 53 CURD VADAI - 139 kr**  
Savory donuts soaked in salted yogurt.
- 54 PODI IDLY - 139 kr**   
Cut piece of rice cakes (idlys) fried with desi ghee and spice powder. (Vegan option available)
- 55 CHILLI IDLY - 139 kr**   
Rice cakes fried with spicy vegetables, such as chilli.
- 56 IDLY VADAI COMBO - 165 kr**   
2 pieces idly - 1 vadai served with red chutney, coconut chutney and sambar.



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## NAAN BREADS

- 57 **PLAIN NAAN** - 30 kr 🌱
- 58 **GARLIC NAAN** - 39 kr 🌱
- 59 **BUTTER NAAN** - 39 kr
- 60 **CHEESE NAAN** - 39 kr

## CEYLON PAROTTA

(Main meal served with Raita and Gravy)

- 61 **PLAIN CEYLON PAROTTA** - 149 kr 🌱 🍳
- 62 **EGG CEYLON PAROTTA** - 159 kr 🍳
- 63 **CHICKEN CEYLON PAROTTA** - 169 kr 🍳
- 64 **LAMB CEYLON PAROTTA** - 179 kr 🍳

## CEYLON PAROTTA



## SPICY SPECIAL

- 65 **CHILLI PAROTTA** (vegan) - 159 kr 🍳 🍳
- 66 **CHILLI GOBI** (vegan) - 169 kr 🌱 🍳 🍳
- 67 **CHILLI PANEER WITH RICE** - 179 kr 🍳 🍳
- 68 **CHILLI CHICKEN WITH RICE** - 189 kr 🍳 🍳
- 69 **CHILLI PRAWNS WITH RICE** - 199 kr 🍳 🍳

## MAIN COURSE (SERVED WITH RICE)

### VEGETARIAN

- 70 **CHETTINAD VEG KURMA** - 165 kr 🌱  
Thick curry with a medley of vegetables.
- 71 **EGGPLANT KARA KULAMBU** - 179 kr 🍳  
Chettinad signature dish seasoned eggplant curry served with basmati rice. (vegan)
- 72 **OKRA MASALA** - 179 kr 🌱 🍳 🍳  
Baby Okra with cumin, garlic, ginger and spices.
- 73 **PANEER MASALA** - 189 kr 🍳 🍳  
Indian cottage cheese in a gravy of Chettinad spices goes well with basmati rice.
- 73A **PALAK PANEER MASALA** - 185 kr 🍳 🍳  
Indian cottage cheese simmered in a luscious, creamy spinach sauce, with a blend of fragrant spices.
- 74 **PANEER BUTTER MASALA** - 199 kr 🍳 🍳 🍳  
Indian cottage cheese in a rich gravy of Chettinad spices pairs wonderfully with basmati rice.
- 75 **CHETTINAD SPINACH CURRY** (vegan) - 169 kr  
Spinach in a thick sauce of lentils and spices served with basmati rice. Also called as "Keerai Kulambu".
- 76 **PAN FRY SAMBAR RICE** (vegan) - 169 kr 🌱 🍳 🍳  
Stewed rice mixed with spices, vegetables and lentils. Served with pappadam and pickle.
- 77 **RASAM RICE COMBO** (vegan) - 149 kr 🌱 🍳 🍳  
Stewed rice with tomato, tamarind, garlic, coriander and pepper. Served with pappadam and pickle.
- 78 **CHETTINAD VEG DUM BIRYANI** - 185 kr 🍳  
A fragrant blend of basmati rice, fresh vegetables, and aromatic spices, served with raita and veg korma.
- 78A **KUSKA PLAIN BIRYANI** - 169 kr 🍳 🍳  
Chettinad vegetarian plain biryani rice made without any meat or veggies (Kuska Rice).
- 79 **VEG KOTHU PAROTTA** - 185 kr 🌱 🍳 🍳  
Small pieces of parotta (bread) stir fried with Vegges and served with veg gravy and raita.

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## CHICKEN

- 80 **SPINACH CHICKEN MASALA - 185 kr** 🕒 🌶️

Spinach in a thick mild sauce with chicken.

- 81 **CHICKEN MASALA - 185 kr** 🌶️

Spicy chicken in aromatic chettinad masala.



SPINACH CHICKEN MASALA

- 82 **CHICKEN DUM BIRYANI - 185 kr** 🕒 🌶️

Basmati rice cooked in succulent chicken pieces and traditional spices.

- 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 - 189 kr** 🕒

Spicy peppery coated chicken in delicious masala.

- 84A **BUTTER CHICKEN MASALA - 185 kr** 🕒

Succulent chicken simmered in a richly spiced tomato gravy with butter, cream, and fragrant spices

- 84B **CHICKEN TIKKA MASALA - 185 kr** 🕒 🌶️

Tender marinated chicken, grilled and simmered in a rich, spiced gravy. A delightful harmony of smoky and savory notes.

- 85 **SPICY CHILLI CHICKEN - 189 kr** 🕒

Succulent chicken cooked with fresh chilli and spices.

- 85A **CHICKEN 65 BIRIYANI - 199 kr** 🕒 🌶️

Fragrant biriyani rice, bursting with bold flavors, crispy bites, and aromatic masala richness.

## MAIN COURSE (SERVED WITH RICE)

## LAMB

- 86 **LAMB KOTHU PAROTTA - 225 kr** 🕒 🌶️

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

- 87 **SPINACH LAMB MASALA - 225 kr** 🕒 🌶️

Spinach in a thick mild sauce with lamb.



LAMB SUKKA

- 88 **LAMB PEPPER FRY (DRY) - 225 kr** 🕒

Fried lamb with hot pepper and a hint of Chettinad spices. Served with Basmati rice.

- 89 **LAMB SUKKA - 220 kr** 🕒

Fried lamb with hot Chettinad spices. Served with Basmati rice



- 90 **KARAIKUDI LAMB MASALA - 220 kr** 🌶️

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

- 91 **LAMB DUM BIRYANI - 225 kr** 🌶️

Basmati rice cooked in succulent lamb pieces and traditional spices.

- 92 **PANDIAN SPICY SUKKA RICE - 235 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 - 220 kr** 🔥 ⌚  
Seasonal fish flavoured with Chettinad spices.  
Served with special basmati rice.

- 94 **PRAWN MASALA - 220 kr** 🔥 ⌚  
Prawns cooked in Chettinad sauce. Served  
with special basmati rice.

- 95 **PRAWN "DUM" BIRYANI - 230 kr** 🔥 ⌚  
Basmati rice cooked In fresh prawns and  
traditional spices.

## FRIED RICE

- 96 **VEG FRIED RICE - 175 kr** ⌚ 🌱  
Special basmati rice pan fried with mixed  
vegges with vegetable oils.
- 97 **EGG / CHICKEN FRIED RICE - 189 kr** ⌚  
Egg Chicken with rice pan fried and served  
hot. Singapore style.
- 98 **SHRIMP FRIED RICE - 199 kr** ⌚  
Pieces of Shrimp with rice pan fried and  
served hot.
- 99 **SINGAPORE FRIED RICE - 225 kr** 🔥 ⌚  
Flavorful fusion dish combining fragrant  
rice, stir-fried vegetables, proteins, and  
bold spices for a savory delight!

## ACCOMPANIMENTS

- 100 **ONION OR CHILLI - 10 kr**
- 101 **RAITA - 29 kr**
- 102 **PICKLES - 29 kr** 🌱
- 103 **CUP OF HOMEMADE GHEE - 29 kr**
- 104 **EXTRA RICE - 49 kr** 🌱

## BREADS

- 105 **CHAPATHI - 39 kr/stk**
- 106 **BUTTER / GHEE CHAPATHI - 45 kr/stk**
- 107 **PLAIN PAROTTA - 39 kr/stk**
- 108 **BUTTER PAROTTA - 45 kr/stk**
- 109 **GHEE PAROTTA - 49 kr/stk**

## DESSERT



GULAB JAMUN

- 110 **GULAB JAMUN - 75 kr**  
Milk Powder-based dessert balls in hot syrup.
- 111 **GULAB JAMUN MIX - 89 kr**  
Gulab Jamun with ice cream.
- 112 **KULFI ICE CREAM - 89 kr**  
Indian ice cream in a stick or cup based on  
availability.

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05-KID'S PAPADUM



07-KIDZEE CHICKEN NUGGETS



08-JUNIOR UTTAPAM



09-RAINBOW RICE



18-GHEE DOSA



12-MASALA DOSA



20-MYSORE MASALA DOSA



25-MADURAI KARI DOSA

*Flavoursome | Vegan | Fresh  
Appetizing | Spicy Hot*



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29-EGG UTTAPAM



31-ONION UTTAPAM



34-RASAM SOUP



35-SAMBAR SOUP



45-PAPADUM



46-SPICY MASALA OMELETTE



47-IDLY



48-VADAI

*Flavoursome | Vegan | Fresh  
Appetizing | Spicy Hot*

— The —  
**SOUTH INDIAN**  
— Chettinad Restaurant & Takeaway —



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



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87-SPINACH LAMB MASALA



90-KARAIKUDI LAMB MASALA



92-PANDIAN SPICY SUKKA RICE



93-FISH MASALA



94-PRAWN MASALA



82-CHICKEN "DUM" BRIYANI



113-DESSERT DOSA



111-GULAB JAMUN MIX

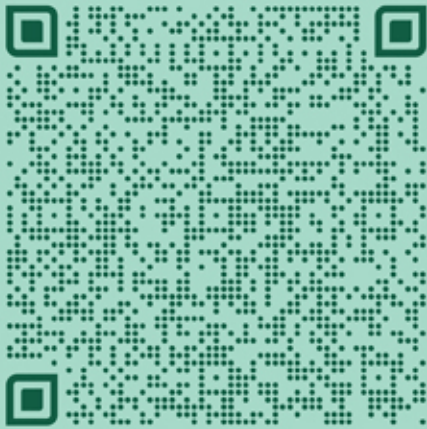
*Flavoursome | Vegan | Fresh  
Appetizing | Spicy Hot*

— The —

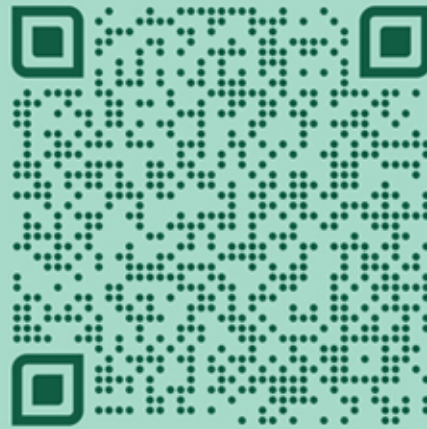
# SOUTH INDIAN

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*LOVED YOUR MEAL? LET US KNOW WITH  
A QUICK REVIEW! YOUR FEEDBACK  
HELPS US SERVE YOU BETTER...*

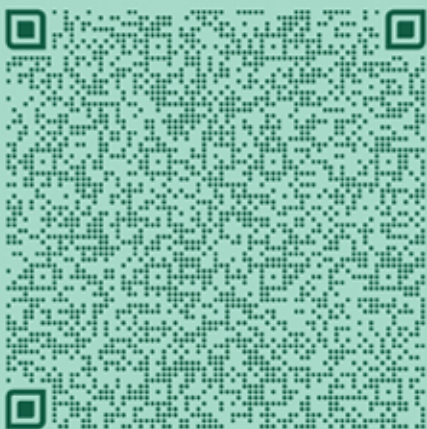


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— The —

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## The South Indian

Rådmansgatan 52, Stockholm

 +46769699996

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