

"Anbu & Aasai – Love on a Plate."

The vision of showcasing the depth and beauty of Chettinad cuisine to the world. Our cuisine is a celebration of spices, journey, and stories inspired by Chettiar merchants who travelled the mercantile route - capturing the flavors of Burma, Ceylon, Vietnam, and Malaysia

~ Chef Mahendran G~



Snacks (Sitrandi)

"KARIVEPILAI MELAGU KOZHI" - A rustic bite from the district of Karaikudi - 14

An aromatic herb and black pepper infused and tossed crispy chicken winglets (5 pcs), curry aioli

"ROTTU KADAI" AYAM GORENG (Fried Chicken) - From the street side hawker stalls of Penang - 13

Chicken tender pieces tossed in a signature Chettinad chili glaze with roasted garlic, sun-dried red chilies

CLASSIC CHICKEN 65 - 13

Chennai's most popular and much debated of its origin and preparation
Crispy boneless chicken thigh marinated in South Indian spices

"KAADAI" (QUAIL) CHETTINAD 65 - 15

Bone-in quail thigh marinated in South Indian spices and crispy cooked

 **"POOKKOSU KARIVEPILAI MILAGU" VARUVAL - 12**

An aromatic herb (curry leaf) and black pepper infused and tossed crispy cauliflower florets

 **"KANAVA (CALAMARI) PIRATTAL" - 14**

Chennai coast of Royapuram has the best recipes for seafood flair
Griddle roasted calamari - Ginger, fennel, sesame oil

 **"HOUSE OF CHETTINAD" MASALA DOSAI - 14**

A savory crepe that has gained popularity around the world over the years. Now it's a delicacy of the world
Crispy crepe smeared with "inji, malli, milagai, thengai" based chutney and potato masala. Sambar (a lentil & veg stew), coconut chutney, Chettinad korrada, thakkali chutney.

  **"PODI IDLI" - coconut chutney, thakkali chutney - 12**

A steamed invention in Chettinad cooking.

Idli pieces tossed in ghee, dry spices, lentils, mustard, curry leaves. *REGULAR IDLI ALSO AVAILABLE*

 **"VADAI" - coconut chutney, thakkali chutney - 10**

A beloved South Indian breakfast item, with a golden, crisp exterior and a pillowy, steaming-soft interior.

Savory donut shaped fritter - lentils batter, onion, fennel seeds, green chilli, curry leaves & crushed pepper (3pcs)

SAMBAR VADAI +2

RASAM VADAI +2

 **"SAIDAPET" VADACURRY with poorie - 12**

Classic Chettinad-inspired dish. Crispy lentil dumplings (vadai) soaked in a rich, flavorful curry



-MED SPICY



-SPICY



-DAIRY



-NUTS



- GLUTEN FREE



- SHELLFISH



- VEGETARIAN



- VEGAN

EVERY ITEM WE OFFER IS MADE TO ORDER, ENSURING FRESHNESS AND CUSTOMIZATION JUST FOR YOU!

WHEN PLACING YOUR ORDER, PLEASE LET YOUR ORDER TAKER KNOW YOUR PREFERRED SPICE LEVELS, AND DON'T FORGET TO MENTION ANY ALLERGIES. YOUR SAFETY AND SATISFACTION ARE OUR TOP PRIORITIES!

FOR PARTIES OF 6 OR MORE, AN ADDITIONAL 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE CHECK

Salads (Pachai Vagaiyarai)

"CHENNAI SUNDAL" - 11

Sundal with raw mango, coconut, lime juice, chilli oil dressing, spices

"BURMESE ATHO" From the Chettiar refugees who became street Hawkers in Burma - 14

Tossed noodles salad, shredded cabbage and onions garnished with tamarind, salt, fried onions, chili flakes, garlic, peanut, dahlia, in a chick-pea flour broth, vazhaithandu (banana stem). **1pc EGG BEJO ADD ON (+ 2)**

Brew & Boil (Kaichal)

THAKKALI RASAM - our signature tangy soup - tomato and tamarind - 9

VAZHATHANDU SOUP - 9

From the docks of Rangoon in Burma this refined poor mans' delicacy. Chick-pea flour broth, banana stem

Hostel stories (Kalluri Kadhaigal)

"MUTTAI PIRATTAL" - 11

Boiled eggs pan kissed & coated Chettinad Chukka masala. Ginger, fennel, gingelly oil roasted

"KALAKKI MUTTAI" - 9

Soft folded eggs, salna gravy, onion and cilantro

"HALF-BOIL" - 4

A nostalgic side snack from the backyard of 'TASMAC' shops. Great with Old Monk. Try it with our Jungle Bird. Though it's a fried egg, and that's how we call it! Peppery sunny side eggs

MASALA OMLETTE - 9

Onion, tomato, green chilli, cilantro, South Indian spices

EGG BEJO - 9

Burmese protein trip, from "Taj Athan Atho Kadai" in Burma Nagar, Chennai

Boiled slit egg, fried onion, tempering oil, crispy garlic, chilli tangy tamarind & spices (3 eggs)

South Asian Route (noodles & fried rice)

 A marriage of traditional karampodi masala and Indo Chinese flair

TOSSED NOODLES – veg	- 15	chicken	- 19	shrimp	- 21
TOSSED FRIED RICE – veg	- 15	chicken	- 19	shrimp	- 21



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Specialties (Chettinad Samaiyal)

Requires additional prep time

“KOTHU” PAROTTA - paneer & veg - 15 | chicken - 17

“Pudukkottai” kothu parotta with protein and salna gravy



“NANDU” RASAM - 18

Soft Shell Crab tempura & curried Scallop. Indian spiced seafood broth

CHATTI PAROTTA –

chicken -19 | mutton -23 | prawns - 22

protein layered goodness sandwiched between parottas, finished in a clay pot, onion and cilantro, salna gravy

“VAZHAI ILLAE MEEN VARUTHATHU” - 25

Banana leaf wrapped fish fillets, griddle seared. Freshly caught red snapper – spices, curry leaves, shallots

“UPPU KARI LAPPA” - 22

Dry-roasted boneless mutton shoulder with spice masala and coconut stuffed inside a parotta bread

“KUDUVAI” MEEN KULAMBU - 22

Slow cooked in a traditional kuduvas (earthen pot). Fresh line caught fish, gently simmered in a tamarind-coconut reduction, layered with hand-roasted Chettinad masala, gingelly oil, and aromatic curry leaves and small onion

“MUTTAI KARANDI” - 21

Soft folded egg with pepper, chilli, mutton pieces, over a pan fried bread (parotta)



KAATU KAALAN KALAVAI THOKKU - 18

Foraged mushrooms wilted and roasted with onion and spices

One Pot Meal (biryani) - Served with signature salna and raita

DINDIGUL MUTTON BIRYANI - 20

A tiny district carved off Madurai but quite popular in Chettinad. Flavorful and spice absorbent ‘Seeragasamba’ rice, small batch cooked with mutton pieces

“KURUNTHAMPATTU BIRIYANI” (CHICKEN) - Traditional recipe from our Chef's home in Karaikudi District - 19

Flavorful and spice absorbent ‘Jeeragasamba’ rice small batch cooked with bone-in chicken pieces

V “SRIRANGAM” VEG BIRYANI - 15

A pilgrimage tour site a little off, of Tiruchirappalli, that serves strict vegetarian delicacies.

Mixed Vegetables with basmati rice and spices

Stew Pot (Kuzhambu)

CHETTINAD CURRY -

chicken

- 17 | mutton

- 19

House signature Karaikudi masala from Chekkalai. Roasted whole garam masala with a taste of coconut

V PARUPPU CURRY - 12

Yellow lentils with tempering spices, onion, tomato and garlic



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V "ENNAI KATHIRKAI" - 15

"Kumbakonam brahmins agraaharam" staple vegan dish.

Sesame oil roasted tender baby eggplant, curried in tangy chilli gravy and shallots with a touch of lite coconut milk

BHAI KADAI KEEMA CURRY- 21

Minced meat from Halal meat shop, dry masala, crushed peppercorn. Try it with Veechu parotta

LABABDAR CURRY - paneer - 16 | chicken - 17 | sutta eral (shrimp) - 18

To satisfy the soft palette... a creamy buttery onion tomato gravy from Punjab

ANDHRA CURRY - chicken - 17 | mutton - 19

Spicy coconut based curry

KONKAN COAST AROMATIC CURRY "XACUTTI" - chicken - 17 | mutton - 19 | shrimp 18

Roasted coconut, poppy seed, hand ground spice, with chillies blended with Portuguese finesse

Grilled Meats (Sutta Iraichi)

Enjoy the grilled meats with House of Chettinad signature spice marinade- carrot cucumber relish, naan bread

FARM HOUSE WHOLE CHICKEN ½ SIZE - 20 | **FULL SIZE** - 38

LAMB CHOPS (2 DOUBLE RACKS) - 42 | **VEGETABLES & PORTOBELLO MUSHROOMS** - 18

Breads (Rotti)

NAAN - PLAIN / BUTTER / GARLIC - 4.5 | **LACHHA PARATHA** - 5

HOMEMADE VEECHU PAROTTA (SQUARE) 2PCS - 6

Sweets (Inippu)

KAVUNI ARISI CLOUD - 15

Glutinous black rice pudding, coconut foam, coconut ice cream, palm sugar tuile

CHOCOLATE PASSION DELIGHT - 15

Chocolate mousse, chocolate ganache, passion fruit sauce, mango dice

Kids (Mazhalai Unavu)

IDLI - PARUPPU 8

Indian puffed rice cakes mixed with lentils

NEI IDLI 8

Slithery ghee (clarified butter) tossed with puffy rice cakes

KIDS NOODLES 10

KIDS PANEER CURRY - MINI NAAN 10

MINI DOSA 8

Mini rice and lentil battered crepe with chutnies and sambar or paruppu

PARUPPU CHORU 8

Steamed rice with lentils and ghee

MINI POORIE MASALA (4) 9

Baby poories with baby spice potato masala



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