



Chennai Chettinaad Palace

Authentic Indian Vegetarian & Non-Vegetarian Restaurant



Bite of Happiness

**If you suffer from food allergy or intolerance,
please let your waiter/waitress know upon placing your order**

Food Prepared freshly on each order, so please be patience

18% gratuity will be added to party of 6 or more

Chennai Chettinaad Palace

SOUPS - VEG

Melagu Rasam \$3.49

Freshly ground black pepper and coriander flavored tomato extract

Arachivita Sambar \$3.99

A traditional Tamil Brahmin sambhar with lentils, stone ground spices, drumstick and madras onions

Murungakkai Soup (Drumstick Soup) \$4.99

Flavorful extract of drumstick leaves simmered with moong bean and spices

Mulligatawny Soup \$4.99

Traditional South Indian mixed lentil soup with aromatic spices

Tomato Soup \$3.49

Indian style tomato soup

SOUPS - NON VEG

Chettinaad Kozhi Milagu Rasam \$5.49

Chicken meat bone in cooked with chettinaad spices, black pepper, curry leaves

Aatu Kaal Soup \$5.99

Village style goat soup boiled with extract of coastal spices and cooked with ginger, onion and green chili

Njandu Chaaru \$5.99

Cilantro Flavored extract of mud crabs

CHAAT ITEMS

Pani Poori \$5.99

Crunchy wheat puff poori served with potatoes & chana served with tangy mint spicy water

Dahi Sev Poori \$5.99

Crunchy wheat puff poori stuffed with potatoes, chana, moong, onion, mint & sweet chutney, yogurt and topped with cilantro and sev

Papdi Chat \$5.99

Papdi mixed with potatoes, chana, moong, onion, mint & sweet chutney topped with cilantro and sev

Chat Samosa \$5.99

Samosa topped with potatoes, chana, moong, onion, mint & sweet chutney topped with yogurt, cilantro and sev

Bhel Mix \$5.99

Puffed rice mixed with potatoes, chana, moong, onion, mint & sweet chutney topped with cilantro and sev

Masala Papad \$2.49

Crisp fried papad topped with onions, tomato, cilantro and spices

VEG APPETIZER

Rice Idly \$5.49

Steamed rice & lentil cake served with sambar, coconut & tomato chutney

Mini Idly \$5.49

Mini Steamed rice & lentil cake served with sambar, coconut & tomato chutney

Veg Samosa \$5.49

Deep fried triangles stuffed with potatoes & peas

Paneer Tikka Dry \$12.99

Soft juicy chunks of cottage cheese marinated in spices and cooked in clay pot oven

Medu Vada \$5.49

Golden crisp deep fried white lentils patties, served with sambar, coconut & tomato chutney

Dahi Vada \$5.49

Deep fried white lentil patties, soaked with yogurt topped with sweet chutney, cilantro, chilli & cumin powder

Sambar Vada \$5.49

Golden crisp deep fried white lentils patties, soaked with sambar, coconut & tomato chutney

Paneer Pakora \$6.99

Cheese cubes dipped in chickpeas flour batter, deep fried served with mint & sweet chutney

Mix Veg Pakora \$5.99

Variety of vegetables dipped in chickpeas flour, deep fried served with hot & sweet chutney

Onion Pakora \$5.99

Onions dipped in chickpeas flour, deep fried served with hot & sweet chutney

Chilli Bhaji \$5.99

Deep fried chilli dipped in chickpeas flour

Cut Mirchi \$6.49

Deep fried chili bhaji cut into slices topped with onions, cilantro

Vazhapoo Cutlet (Banana Blossom Cutlet) \$5.99

Banana blossom combined with homemade spices and raw banana mas, fried and served with thalicha chutney

Gobi 65 \$9.99

Cauliflower coated with chickpeas flour batter & fresh ground masala

VEG APPETIZER

| | | | |
|--|----------------|--|----------------|
| Chilli Paneer | \$12.99 | Baby Corn Manchurian | \$10.49 |
| Deep fried Paneer coated with batter tossed in chili sauce and hot Manchurian sauce | | Deep Fried Baby corn tossed in sweet, sour and hot Manchurian sauce | |
| Paneer Manchurian | \$12.99 | Guntur Chilli Mushroom | \$10.49 |
| Deep Fried Paneer tossed in sweet, sour and hot Manchurian sauce | | Garden fresh mushrooms tossed with Guntur chili & onion | |
| Chilli Gobi | \$10.99 | Baby Corn Miriyalu | \$10.49 |
| Deep fried Cauliflower coated with batter tossed in chili sauce and hot Manchurian sauce | | Baby corn tossed with sliced onions, bell peppers and spiked with black pepper | |
| Gobi Manchurian | \$10.99 | Bendakkai Jeedi Pappu Fry | \$11.99 |
| Deep Fried Cauliflower tossed in sweet, sour and hot Manchurian sauce | | Marinated okra and cashew nut fried to perfection | |

EGG SPECIALS

| | | | |
|---------------------|---------------|-------------------------|---------------|
| Egg Podimas | \$3.99 | Egg Kalaki | \$3.99 |
| Egg Omelette | \$4.99 | Egg Chaat Masala | \$4.99 |

NON VEG APPETIZER CHICKEN

BONE IN

| | |
|--|----------------|
| Karuveppilai Chicken Fry | \$11.99 |
| Marinated bone in chicken prepared with fresh curry leaves sautéed along with cashew nuts, coriander seeds | |
| Kori Ghee Roast Chicken | \$11.99 |
| Slow roasted chicken with chili and homemade clarified butte - a bunt speciality from Mangalore | |
| Mirapakaya Kodi | \$11.99 |
| A Fiery Chicken delicacy from bejawada | |
| Tandoori Chicken | \$11.99 |
| Chicken leg quarters marinated in homemade Indian spices and yogurt and cooked in oven | |
| Chicken Lollipop | \$12.99 |
| Marinated chicken winglets deep fried with whole ground spices and chilli paste | |

BONNLESS

| | |
|--|----------------|
| Chicken 65 | \$11.99 |
| Deep fried boneless chicken with Indian spices | |
| Chilly Chicken | \$11.99 |
| Boneless chicken cooked with red chili sauce and Indian spices | |
| Chili Manchurian | \$11.99 |
| Deep Fried Chicken pieces tossed in sweet, sour and hot Manchurian sauce | |
| Chicken Pepper Fry | \$11.99 |
| Chicken cooked with chettinaad spices | |
| Chicken Tikka Dry | \$11.99 |
| Boneless chicken pieces with indian spices | |

APPETIZERS NON VEG - LAMB - GOAT - SEAFOOD

BONE IN

| | |
|--|----------------|
| Vanjaram Tawa Fish fry | \$16.99 |
| Seer fish marinated with stone ground spices tawa grilled to perfection | |
| Karimeen Pollichathu | \$16.99 |
| Pearl spot fillet wrapped in banana leaf and grilled | |
| Apollo Fish | \$16.99 |
| Boneless deep fried fish with tossed in curry leaves and spices | |
| Chilli Fish | \$16.99 |
| Deep Fried Fish coated with batter tossed in soya sauce and chilli based sauce | |
| Fish Manchurian | \$16.99 |
| Deep Fried Fish tossed in sweet, sour & hot Manchurian sauce | |

BONNLESS

| | |
|--|----------------|
| Mamsam Vepudu | \$16.99 |
| Succulent lamb meat cooked gently with spices popular dish from Andhra | |
| Mutton Sukka | \$16.99 |
| Yearl Milagu Perattal | \$16.99 |
| Black pepper and fennel flavored fresh bay prawns stir fried with shallots | |
| Shrimp 65 | \$16.99 |
| Deep fried shrimp with onions and peppers tossed in 65 sauce | |

UTHAPPAM

Plain Uthappam \$10.49

Rice & lentil pancake

Onion Chilli Uthappam \$10.99

Rice & lentil pancake topped with onions & chilli served with sambar, coconut & tomato chutney

Assorted Mini Uthappam \$11.99

variety mini uthappams (onion, veg, plain, podi) served with sambar, coconut & tomato chutney

Garden Vegetable Uthappam \$11.49

Rice & lentil pancake topped with chopped cabbage, carrot, onion, tomato, chilli & cilantro served with sambar, coconut & tomato chutney

Podi Uthappam \$10.99

Rice & lentil pancake with spicy house made powder served with sambar, coconut & tomato chutney

DOSA SPECIALS

Plain Dosai \$ 9.99

Rice & lentil crepe served with sambar, coconut & tomato chutney masala dosai

Masala Dosai \$ 10.99

Rice & lentil crepe filled with potato peas masala served with sambar, coconut & tomato chutney

Onion Chili Dosai \$ 11.99

Rice & lentil crepe filled with sliced onion & crushed chilli served with sambar, coconut & tomato chutney

Ghee Roast Dosai \$ 12.49

Rice & lentil crepe topped with ghee (butter) served with sambar, coconut & tomato chutney

Ghee Roast Masala Dosai \$ 12.99

Rice & lentil crepe filled with potato peas masala topped with ghee (butter) served with sambar, coconut & tomato chutney

Paper Dosai \$ 11.99

Very crispy rice and lentil crepe served with sambar, coconut & tomato chutney

Paper Masala Dosai \$ 12.49

Very crispy rice and lentil crepe filled with potato peas masala served with sambar, coconut & tomato chutney

Mysore Sada Dosai \$ 10.99

Rice and lentil crepe with medium spicy paste served with sambar, coconut & tomato chutney

Mysore Masala Dosai \$ 11.99

Rice and lentil crepe with medium spicy paste, potato peas masala served with sambar, coconut & tomato chutney

Andra Kara Sada Dosai \$ 10.99

Rice and lentil crepe with spicy paste served with sambar, coconut & tomato chutney

Andrakara Masala Dosai \$ 11.99

Rice and lentil crepe with spicy paste, with potato peas masala served with sambar, coconut & tomato chutney

Gobi Chettinaad Dosai \$ 11.99

Rice and lentil crepe with chettinaad style cauliflower served with sambar, coconut & tomato chutney

Cheese Dosai \$ 10.99

Rice & lentil crepe with grated cheddar cheese served with sambar, coconut & tomato chutney

Cheese Masala Dosai \$ 11.99

Rice and lentil crepe with grated cheddar cheese, smashed potato filling

Vegetable Spring Dosai \$ 11.99

Rice and lentil crepe stuffed with onion, carrot, capsicum, cabbage and spicy gunpowder

Chicken Curry Dosa \$ 12.99

Rice lentil batter pancake cooked with chicken and egg and chettinaad spices

RAVA DOSAI

Plain Rava Dosai \$10.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies

Rava Masala Dosai \$11.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies filled with potato peas masala

Onion Rava Masala Dosai \$12.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies with grilled onions, chillies filled with potatoes peas masala

Onion Sada Rava Dosai \$11.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies with grilled onions

Special Coconut Rava Dosai \$11.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies, coconut powder, spicy chutney powder

Special Coconut Rava Masala Dosai \$12.99

Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies, coconut powder, spicy chutney powder, filled with potato peas masala

CURRY(VEG)-SERVED WITH RICE

Panner Butter Masala \$ 12.99

Cottage cheese cubes sauteed with butter and cooked in sauce

Chettinaad Veg Kurma \$ 12.99

Mixture of vegetables cooked with spices and coconut milk in typical Chettinad style

Mutter Paneer \$12.99

Cottage cheese cubes sauteed with butter and green peas cooked chef spl sauce

Saag (Spinach) Panner \$12.99

Spinach and fried paneer chunks cooked in a tomato based sauce

CURRY(VEG)-SERVED WITH RICE

Malai Kofta \$12.99

Potato and paneer dumplings stuffed with raisins, cooked in special tomato cream sauce

Aloo Gobi Masala \$12.99

Stir fried potato and cauliflower with onions and tomatoes

Baingan Bartha \$12.99

Smoked eggplant cooked in brown onions, tomatoes, ginger and garlic sauce

Tomato Pappu / Dal fry \$ 11.99

Split pegin peas stewed with plum tomatoes and pearl garlic

Vendakai Upperi (Okra) \$12.99

Slow cooked lady finger with coconut and homemade spices

Dal Makhani \$ 11.99

Delicately spiced and gently simmered lentils

Vegetable Chettinaad Curry \$12.99

Vegetable cooked in spices; coconut paste in chettinaad style

Gobi Chettinaad Curry \$12.99

Cauliflower cooked in spices; coconut paste in chettinaad style

Gutti Vankaya \$12.99

Eggplant stuffed with peanut and coriander seeds tossed in an Andhra style mix

Kadai Panner \$12.99

Paneer cubes sautéed with diced capsicum and onion gravy

kadai Vegetable \$ 11.99

Vegetables sautéed with diced capsicum & onion gravy

Chana Masala \$ 11.99

Chick peas cooked with special creamy sauce flavored with homemade spices and cumin

Poondu Kozhambu \$12.99

Pearl garlic in a curry leaf infused tamarind gravy

ENTREE NON VEG - CHICKEN

BONE IN

Thanjavur Kozhi Varutha Kozhambu \$ 13.99

Rustic preparation of chicken with shallots and ground spices

Chicken Chettinaad \$13.99

Boneless chicken cooked with chettinaad style sauce

Kozhi Melgau Curry \$ 13.99

Bone in chicken in a fiery curry with black pepper and fennel - chettinaad speciality

Andhra Chicken Curry \$ 13.99

Andhra special dish made with spicy chilli sauce and whole ground spices

Chettinaad Egg Masala \$ 12.49

Boiled eggs cooked in onion based sauce and spices in chettinaad style

Gongura Chicken Curry \$ 13.99

Andhra special dish made from chicken meat cooked in sorrel leaves and whole ground spices

BONNLESS

Butter Chicken Masala \$13.99

Chicken made with yogurt, cream, nut and seed pastes or coconut milk

Chicken Tikka Masala \$13.99

Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture. flavored with fenugreek and garam masala and Chicken

Chicken Vindaloo \$ 13.99

Spicy sauce made from garlic, Vinegar and red chilly and chicken and potato

Chicken Saag \$13.99

Pureed Spinach with garlic, onions and other spices and Chicken

Kadai Chicken \$ 13.99

Boneless chicken cooked with tomatoes, bell pepper, onions and blend of Indian spices

Cicken Kurma \$13.99

Chicken cooked in spicy ginger, garlic, sesame and red chilly paste

Chicken Mughalai Curry \$ 13.99

Chicken in a thick gravy which is loaded with spices and pepper

ENTREE NON VEG - LAMB - GOAT - SEAFOOD

BONE IN

\$ 16.99

Hyderabad Goat Masala

Spicy goat chunks curry cooked with red chili mustard seeds curry

Gongura Goat Curry

Andhra special dish made from goat meat cooked in sorrel leaves and whole ground spices

BONNLESS

\$ 16.99

Goat Roganjosh

Goat cooked with classical style from Kashmir; cooked in a sauce prepared from onion, yogurt, cashews

Lamb Roganjosh

Lamb cooked with classical style from Kashmir; cooked in a sauce prepared from onion, yogurt, cashews

ENTREE NON VEG - LAMB - GOAT - SEAFOOD**BONE IN****\$ 16.99****Goat Vindaloo**

Goat and potato cooked with spicy sauce made from garlic, Vinegar and red chilly

Lamb Vindaloo

Lamb and potato cooked with spicy sauce made from garlic, Vinegar and red chilly

Goat Tikka Masala

Goat cooked with Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture. flavored with fenugreek and garam masala

Lamb Tikka Masala

Lamb cooked with Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture. flavored with fenugreek and garam masala

Chettinad Crab Sukka

Crab stir fried with onions, freshly ground chilli and roasted garlic.

Shrimp Tikka Masala

Shrimp cooked with Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture. flavored with fenugreek and garam masala

BONELESS**\$ 16.99****Lamb Chettinaad**

Lamb cooked with traditional chettinaad style indian sauce

Goat Chettinaad

Goat cooked with traditional chettinaad style indian sauce

Madurai Fish Curry

Bone in king fish curry with tamarind and home made spices

Madras Praw Curry

A prawn curry with tamarind, ground spices and coconut, a singer Chennai speciality

Nellore Chapala Pulusu

Tilapia fish cubes simmered in tamarind and tomato curry - a coastal delicacy from Andhra Pradesh

RICE AND NOODLES - VEG**Puliharo****\$10.49**

Steamed ponni rice tossed in a homemade tamarind spice mix

Jeera Rice**\$9.99**

Steamed rice tossed in cumin seeds & chilli

Veg Fried Rice**\$10.49**

Indo - chinese style fried rice with vegetable

Veg Szechwan Fried Rice**\$10.49**

Indo - chinese style fried rice with vegetable and Szechwan spicy sauce

Bisi Bele Rice**\$11.49**

Lentils and rice coated with homemade ghee - a Karnataka speciality

Ven Pongal**\$11.49**

Long grain basmati rice and lentils cooked together with homemade ghee, cashew nut, cumin and peppercorns

Thayir Saadam**\$10.99**

Curd rice served with traditional accompaniments - a must have with all south indian meals

Veg Hakka Noodles**\$9.99**

Wheat Noodles stir fried with assorted vegetables

Veg Szechwan Noodles**\$9.99**

Wheat noodles stir fried with assorted vegetables and spicy Szechwan sauce

BIRYANI**Hyderabad Vegetable Dum Biryani****\$12.99**

Basmati rice and vegetables cooked with homemade spices

Paneer Dum Biryani (Vijaywada)**\$13.99**

Cottage cheese, basmati rice cooked with golden fried onions and homemade spices in special Vijaywada chili sauce

Hyderabad Chicken Dum Biryani**\$13.99**

Basmati rice cook with golden fried onions, tomatoes, spices and tender chicken

Hyderabad Lamb Dum Biryani**\$15.99**

Basmati rice cook with golden fried onions, tomatoes, spices and tender lamb

Hyderabad Goat Dum Biryani**\$15.99**

Basmati rice cook with golden fried onions, tomatoes, spices and tender goat

Boneless Chicken Dum Biryani (Vijaywada)**\$14.99**

Aromatic extra-long basmati rice and boneless chicken cooked with Vijaywada chili sauce, spices

Egg Dum Biryani (Vijaywada)**\$ 11.99**

Basmati rice cook with golden fried onions, tomatoes, homemade spices in special Vijawada chili sauce and boiled eggs

Shrimp Dum Biryani**\$ 14.99**

Basmati rice cook with golden fried onions, tomatoes, homemade spices in special Vijawada chili sauce and Shrimp

BIRYANI

Fish Dum Biryani (Tilapia) \$ 14.99

Basmati rice cook with golden fried onions, tomatoes, homemade spices in special Vijawada chili sauce and tilapia fish

Thalappakatti Mutton Biryani \$ 15.99

Special biryani cooked in thalapakatti style with aromatic jeeraga samba rice and mutton

Pallipalayam Chicken Biryani \$ 13.99

Kongundau style biryani with jeera samba rice, fresh mint and chillis

RICE AND NOODLES - NON VEG

Egg Fried Rice \$11.99

Indo - chinese style fried rice with scrambled eggs

Chicken Fried Rice \$13.99

Indo Chinese style fried rice with chicken

Chicken Schezwan Fried Rice \$13.99

Basmati rice tossed with chicken, ginger, garlic and spicy schezwan sauce

Egg Noodles \$11.99

Wheat Noodles stir fried with eggs

Egg Schezwan Noodles \$11.99

Stir fried noodles with scrambled eggs, ginger, garlic,spicy schezwan sauce

Chicken Noodles \$13.99

Stir fried noodles with chicken

Chicken Schezwan Noodles \$13.99

Stir fried noodles with chicken, ginger, garlic,spicy schezwan sauce

KOTHU PARATHA

Vegetable Kothu Paratha \$10.99

Minced paratha added with onion and vegetables

Chicken Kothu Paratha \$11.99

Minced paratha added with chicken, onion and vegetables

Egg Kothu Paratha \$11.49

Minced paratha added with egg, onion and vegetables

Lamb / Goat Kothu Paratha \$14.49

Minced paratha added with onions, eggs and Lamb/Goat

NAAN - BREAD

Plain Naan \$1.99

Flour bread cooked in tandoori clay oven

Plain Paratha \$1.99

Wheat flour thin bread

Garlic Naan \$2.49

Flour bread with garlic cooked in tandoori clay oven

Butter Naan \$2.49

Flour bread cooked in tandoori clay oven topped with butter

Chilli Butter Naan \$2.99

Flour bread cooked in tandoori clay oven topped with butter & chili

Paneer Kulcha \$3.99

Flour bread filled with paneer cooked in tandoori clay oven

Onion Kulcha \$3.49

Flour bread filled with onions cooked in tandoori clay oven

Chapati \$1.99

Thin layer of wheat flour rolled cooked on grill

Tandoor Roti \$1.99

Thin layer of wheat flour rolled and cooked in tandoori clay oven

Poori Masala \$11.99

Thin crispy deep fried wheat puri served with potato and peas masala

Chole Bathura \$12.99

Deep fried Flour bread served with garbanzo beans curry

DESSERTS

Gulab Jamun \$2.99

Ras Malai \$2.99

Carrot Halwa \$2.99

Rice Kheer \$2.49

Double Ka Meetha \$2.99

Ghee Mysore Pak \$4.99

Tirunelveli Halwa (Wheat Halwa) \$4.99

BEVERAGES

| | | | |
|--------------------|---------------|----------------------|---------------|
| Sweet Lassi | \$2.99 | Masala Tea | \$2.49 |
| Mango Lassi | \$2.99 | Indian Coffee | \$2.49 |
| Salt Lassi | \$2.99 | Soda | \$1.99 |

SIDE ORDERS

| | | | |
|----------------------|------------|----------------------------|---------------|
| Roasted Papad | \$1 | Rice | \$1.99 |
| Fried Papad | \$1 | Extra Potato Masala | \$1 |
| Appalam | \$1 | Extra Sambar | \$1 |



Chennai Chettinaad Palace

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