



MADRAS
CHETTINAAD®

South Indian Veg &
Non-Veg Restaurant

SOUPS

- 1 Tomato Soup**
Indian style tomato soup
- 2 Rasam**
Spicy lentil and tomato soup
- 3 Mulligatawny Soup**
Mixed lentil soup

APPETIZERS

- 4 Veg. Samosa**
Deep-fried triangular shaped pastry stuffed with mixture of spiced potatoes and peas.
- 5 Vegetable Cutlets**
Breaded and deep fried seasoned mix vegetable patty served with chutney
- 6 Onion Spinach Pakora**
Chopped spinach, onions and chickpea flour fritters
- 7 Chili Bhajija or Masala Yucca Fries**
Deep fried finger hot peppers in chickpea flour fritter, Cassava Root Fries topped with masala
- 8 Bombay Bhel**
A special Bombay mixture of chopped onions, tomatoes, potatoes, chutneys topped with sev and cilantro leaves.
- 9 Chat Papdi**
Crunchy white flour nachos topped with yogurt, onions, potatoes, sweet and spicy chutney
- 10 Chat Samosa or Idly Chat**
Samosa/Fried Idly topped with chopped onions, tomatoes, potatoes and chutneys, sweet yogurt, and sev
- 11 Vada Pav & Fries**
Potato bonda served on pav bread with chutney
- 12 Bombay Chat Basket (2 Piece)**
Mini edible flour cups filled with potatoes, chana and topped with all chat toppings
- 13 Pani Poori**
Mini crunchy puries served with potatoes, chickpeas, mint water, sweet and spicy chutney fillings
- 14 Medhu Vadai**
Crispy golden deep fried patties made of white lentils and spices served with sambar and chutney.
- 15 Dahi Vada**
Lentil patties dipped in creamy sweet & sour yogurt
- 16 Idly or Mini Idly**
Steamed rice and lentil cakes served with sambar and chutney.
- 17 Paneer Chili**
Paneer cubes sauted with green peppers, onions and sweet and sour sauce
- 18 Paneer Tikka Sizzler**
Paneer cubes marinated in north Indian sauce and cooked in tandoor, served with naan & chutney
- 19 Chicken 65 or Fish 65**
Boneless chicken or Tilapia marinated in special sauce and deep-fried
- 20 Chicken Tikka or Reshmi Kebab**
Boneless chicken pieces marinated in north Indian style sauce and cooked in tandoor oven, served with naan & chutney
- 21 Tandoori Chicken**
Boned chicken marinated and cooked in tandoor oven, served with Naan & chutney
- 22 Chicken Seekh Kebab**
Minced Chicken skewers seasoned with Indian spices and cooked in tandoor oven, served with naan and chutney
- 23 Lamb Seekh Kabab**
Minced Lamb skewers seasoned with Indian spices and cooked in tandoor oven, served with naan and chutney

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16



HOUSE SPECIALS

(All Dosa's served with Sambar and Chutney)

- | | | |
|----|--|----|
| 24 | Masala Dosai or Plain Dosai
A thin golden crispy rice and lentil flour crepe | 9 |
| 25 | Andhra Khara Masala Dosai
A thin golden crispy rice and lentil flour crepe, stuffed with spiced potatoes masala | 11 |
| 26 | Mysore Masala Dosai
A golden crispy rice and lentil flour crepe layered with mysore chutney | 11 |
| 27 | Chettinaad Masala Dosai
A golden crispy rice and lentil flour crepe layered with chettinaad chutney | 11 |
| 28 | Chili Paneer Dosai
A golden crispy rice and lentil flour crepe, stuffed with paneer chili & spices | 13 |
| 29 | Spinach Paneer Dosai
A thin golden crispy rice & lentil flour crepe layered with spinach & spiced shredded paneer | 12 |
| 30 | Noodle Dosai
A thin golden crispy rice and lentil flour crepe, stuffed with vegetable noodles | 12 |
| 31 | Cheese Masala Dosai
A golden crispy rice & lentil flour crepe layered with cheese & stuffed with potato masala | 13 |
| 32 | Pav Bhaji Dosai or Chole Dosai
A thin golden crispy rice & lentil flour crepe layered with pav bhaji, or chole masala | 11 |
| 33 | Spring Dosai
A golden crispy rice & lentil flour crepe stuffed with freshly cut vegetables | 11 |
| 34 | Dry Fruit Special Onion Rava Masala Dosai
A golden crispy, cream of wheat and rice crepe layered with dry fruit nuts, and podi powder stuffed with potato masala | 12 |
| 35 | Onion Rava Masala Dosai or Plain Rava Dosai
A golden crispy, cream of wheat and rice crepe layered stuffed with potato masala | 12 |
| 36 | Special Onion Rava Masala Dosai
A golden crispy, cream of wheat and rice crepe layered with roasted onion, chili peppers, cashew nuts and podi powder stuffed with potato masala | 12 |
| 37 | Coconut Onion Rava Masala Dosai
A golden crispy, cream of wheat and rice crepe layered with coconut, podi powder, and roasted onion | 12 |
| 38 | Onion and Chili Uthappam
Lentil & rice flour pancakes topped with onion and chili peppers | 11 |
| 39 | Veggie Uthappam
Lentil & rice flour pancakes topped with mixed vegetables | 12 |
| 40 | Vegetable Cheese Uthappam
Lentil and rice flour pancake topped with cheese and cut vegetables | 13 |
| 41 | Chole Bhatura
Garbanzo beans masala curry served with fluffy deep fried bread | 15 |
| 42 | Pav Bhaji
Bombay style mixed vegetable curry served with bread rolls | 12 |
| 43 | Vegetable Khorma Paratha
Vegetable Khorma served with Malabar paratha | 15 |
| 44 | Kozhi Varutha Curry with Set Uthappam
Spicy chicken curry served with lentil & rice flour pancakes | 16 |
| 45 | Chicken Khorma Paratha
Chicken Khorma served with Malabar paratha | 16 |

Extra Chutney & Sambar \$3.00

DOSA

RAVA DOSAI

CHOLE BHATURA

PAV BHAJI

KOZHI VARUTHA
CURRY

NON-VEG CURRIES

All Curries served with Basmati Rice

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|----|--|----|
| 46 | Chicken Chettinaad
Boneless chicken pieces cooked in spicy Chettinaad gravy | 14 |
| 47 | Chicken Korma
Chicken cooked in south Indian style coconut based gravy | 14 |
| 48 | Methi Chicken
Boneless chicken cooked in creamy fenugreek masala sauce | 14 |
| 49 | Butter Chicken
Shredded chicken pieces cooked in creamy red masala sauce | 14 |
| 50 | Chicken Tikka Masala
Tandoor cooked boneless chicken pieces cooked in creamy sauce | 14 |
| 51 | Chicken Kohlapuri
Boneless chicken sautéed with onion, tomatoes and green pepper and cooked in North Indian gravy, | 14 |
| 52 | Chicken Kadhai Masala
Boneless chicken cooked with green, red pepper, onion in masala gravy | 14 |
| 53 | Madras Egg Curry
Boiled Eggs cooked in Madras curry | 14 |
| 54 | Madras Chicken Curry
Chicken cooked in spicy Madras style gravy | 14 |
| 55 | Goan Chicken Curry
Boneless chicken cooked in Goan style gravy | 14 |
| 56 | Chicken Pepper Fry
Boneless chicken sautéed with onion, Chettinaad spices, and crushed black pepper | 15 |
| 57 | Mutton Chettinaad
Mutton meat pieces cooked in Chettinaad gravy | 15 |
| 58 | Lamb Chettinaad
Lamb meat pieces cooked in Chettinaad gravy | 17 |
| 59 | Lamb Vindaloo
Lamb meat pieces cooked in Vindaloo gravy | 17 |
| 60 | Lamb Saag
Lamb meat pieces cooked in spinach and curry sauce | 17 |
| 61 | Lamb Pepper Fry or Mutton Bhuna
Boneless lamb or mutton sautéed with onion, Chettinaad spices, and crushed black pepper or bhuna masala | 17 |
| 62 | Mutton Rogan Josh
Tender cubes of mutton slow cooked in a succulent curry made with yoghurt, saffron and aromatic blend of traditional spices. | 16 |
| 63 | Kohlapuri Mutton
Kohlapuri style spicy mutton curry | 15 |
| 64 | Madras Masala Grilled Fish
Grilled Tilapia fillet marinated in Madras masala | 15 |
| 65 | Madras Pomfret Steak
Grilled Pomfret steak marinated in Madras masala | 17 |
| 66 | Meen Kolhambu (Garlic Fish)
Tilapia cooked in Chettinaad gravy with whole garlic | 15 |
| 67 | Goan Fish Curry
Tilapia cooked in Goan style gravy | 15 |
| 68 | Madras Shrimp Curry
Shrimp cooked in coconut based gravy | 17 |
| 69 | Shrimp Pepper Fry
Shrimp sautéed with onion, Chettinaad spices, and crushed black pepper | 17 |



LAMB
PEPPER FRY



MASALA
GRILLED FISH



CHICKEN
TIKKA MASALA



CHICKEN
CHETTINAAD

VEG CURRIES

- 70 **Baigan Bharta** 13
Roasted eggplant with green peas curry
- 71 **Mirchi ka Salan or Gutti Vankaya** 13
Banana peppers or Indian eggplant cooked in south Indian spices & peanut based sauce
- 72 **Vegetable Chettinaad** 13
Fresh mix vegetables cooked in Chettinaad sauce
- 73 **Navratan Khorma** 13
Fresh mixed vegetable and fruit bits cooked in north Indian gravy
- 74 **Malai Kofta** 14
Fried vegetables and paneer patty simmered in creamy onion and tomato gravy
- 75 **Dal Makhani** 13
Boiled mixed lentils cooked in north Indian style gravy
- 76 **Dal Tadka** 12
Boiled yellow lentils cooked and tempered with cumin, chili and other spices
- 77 **Kadhi Pakoda** 13
Pakora dumplings dipped in spiced yogurt and chick-pea flour sauce
- 78 **Saag Paneer** 15
Fresh spinach and cubes of paneer (home made cheese) cooked in north Indian style sauce
- 79 **Bollywood Masala® Special Curry** 15
Combination of spinach and tomato paneer bhurji
- 80 **Methi Malai Mutter** 15
Fresh green peas and fenugreek leaves cooked in creamy gravy.
- 81 **Kadai Paneer Masala** 15
Paneer cubes sautéed with tomatoes, green, red bell peppers and in kadai gravy
- 82 **Paneer Makhani** 14
Paneer cubes simmered in creamy onion and tomato gravy
- 83 **Chettinaad Paneer Masala** 14
Paneer cubes sautéed in Chettinaad gravy
- 84 **Aloo Gobi** 13
Cauliflower and potatoes sautéed with onion, tomatoes in masala gravy
- 85 **Karela Fry** 13
Bitter Melon fired and tossed in spices
- 86 **Chole Saag or Chole Masala** 13
Diced Potatoes, Spinach, Fenugreek leaves cooked in Indian spices
- 87 **Kadhai Bhindi Masala** 13
Okra cooked in curry sauce with onions, green & red peppers
- 88 **Gobi/Tofu Manchurian** 13
Indo-Chinese style fried cauliflower topped with hot Manchurian sauce



SAAG PANEER



GOBI
MANCHURIAN



PANEER TIKKA
MASALA

BREADS

- | | | |
|-----------|---|------------|
| 89 | Butter Naan
Fresh tandoor baked white flour bread | 3 |
| 90 | Garlic Naan
Fresh tandoor baked white flour garlic bread | 3.5 |
| 91 | Bullet Naan
Fresh tandoor baked white flour and hot chili bread | 3.5 |
| 92 | Tandoori Roti
Fresh tandoor baked wheat flour bread | 3 |
| 93 | Tandoori Paratha
Whole wheat layered bread | 5 |
| 94 | Ajwain Paratha
Layered whole wheat bread with Thyme | 5 |
| 95 | Onion Kulcha
Whole wheat pan baked multi layered bread with thyme seeds | 4 |
| 96 | Bhatura or Poori (2 pcs)
Deep-fried white / wheat flour bread | 6 |



NAANS

RICE

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| 97 | Vegetable Biryani
Basmati rice cooked with mixed vegetables and spices | 13 |
| 99 | Egg Biryani
Basmati rice cooked with boiled eggs, onions, tomatoes and special spices. | 13 |
| 100 | Chicken Biryani
Basmati rice cooked with chicken onions, tomatoes and special spices. | 15 |
| 101 | Mutton Biryani
Basmati rice cooked with mutton, onion, tomatoes and special spices | 16 |
| 102 | Lamb Biryani
Basmati rice cooked with boneless lamb, onion, tomatoes & special spices | 16 |
| 103 | Curd Rice
Rice mixed with yogurt and spices | 8 |



BIRIYANI

KIDS MENU Under 8 years of age

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|------------|-----------------------------|----------|
| 104 | Poori Potato | 8 |
| 105 | Mini Masala Dosai | 7 |
| 106 | Mini Cheese Uthappam | 7 |
| 107 | Mini Cheese Dosai | 7 |
| 108 | Mini Chocolate Dosai | 7 |
| 109 | Cone Dosai | 7 |
| 110 | Fries | 5 |

DESSERTS

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| 111 | Gulab Jamun
Deep fried flour balls soaked in cardamom flavored sugar syrup | 6 |
| 112 | Ras Malai
Homemade cheese balls soaked in creamy flavored milk | 7 |
| 113 | Kheer
Basmati rice pudding flavored with cardamom and pistachio. | 6 |
| 114 | Badam Halwa
Almond halwa, sugar, butter and milk | 7 |
| 114 | Carrot Halwa
Grated carrot cooked with nuts, sugar, butter and milk | 6 |
| 116 | Pistachio or Malai or Mango Kulfi
Indian style home made ice cream. | 5 |
| 118 | Falooda Ice-cream
Rice noodles in rose flavored milk topped with vanilla ice cream | 7 |



DESSERTS

CONDIMENTS

Papadam	3
Raita	3
Pickle	3
Extra Sambar or Rasam	4
Paan	2

BEVERAGES

Coke / Coke 0 / Sprite / Diet Coke / Sprite / Sweet tea	2
Lemonade or Fanta	2
Masala Tea	4
Madras Coffee	4
Mango Lassi	5
Yogurt and mango shake	
Sweet Lassi	5
Sweet yogurt shake	
Mango Milkshake	5
Mango Juice	5
Masala Chaas (Buttermilk)	5
Masala Soda	5



LASSI & FALOODA

Ask for our cocktail menu



18% Gratuity will be added to the table of 5 guest and more.

- Some items may contain different kinds of nuts
- Some items may not be available at times
- Price subject to change without notice.
- All meat we serve is Halal meat

**Banquet facilities available for parties, business meetings,
small get-togethers of up to 80 people.**

Also catering services available for small and large functions.

**Hours: 7 days a week
11:30 AM to 3:00 PM and 5:00 PM to 9:30 PM**

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