

MEAT STARTERS

All starters are served with accompanying mint dip and fresh crispy salad.

Chennai Mixed Non-Veg Platter (2 Persons to share) <i>(A mixture of sheekh kebab, tandoori chicken, chicken & lamb tikka & chicken wings)</i>	9.95
Chennai Tandoori Milli Jilli Special <i>(Chicken & lamb tikka, sheek kebab cooked with homemade spice & yoghurt)</i>	3.95
Tandoori Mix Kebab <i>(Chicken & lamb tikka, sheek kebab)</i>	3.95
Tandoori Chicken	2.95
Tandoori Wings <i>(Chicken)</i>	2.95
Sheek Kebab <i>(Mix minced meat)</i>	2.95
Chicken Tikka	2.95
Lamb Tikka	3.25
Chicken Tikka Pakora	3.25
Chicken Shashlick	3.50
Chicken/Lamb Chat	3.25
Tandoori Chops <i>(Mutton)</i>	3.95
Meat Samosa	2.95

VEGETARIAN STARTERS

Chennai Mixed Veg Platter (2 Persons to share) <i>(Aubergine, cauliflower, mushroom, potato, coated in a lightly spiced batter & deep fried)</i>	7.95
Garlic Mushroom	3.25
Onion Bhajee	2.95
Aloo Chat or Chana Chat	3.50
Paneer Tikka <i>(Indian Cottage Cheese)</i>	3.95
Paneer Shashlick <i>(Indian Cottage Cheese)</i>	3.95
Vegetable Samosa	2.95
Aloo Paneer Tikki <i>(A North Indian and Bangladeshi snack made from potatoes & Paneer, with onions, ginger & various spices)</i>	3.95
Milli Jilli Pakora <i>(Mix Vegetable)</i>	3.50

SEAFOOD STARTERS

All fish are boneless white fresh water fish from Bangladesh

Fish Tikka	4.50
Tandoori Fish Kebab	4.50
Fish Pakora	4.50
Tandoori King Prawns	5.95
King Prawn Butterfly	5.95
Bhuna King Prawn on Puri	5.95
Bhuna Prawn On Puri	3.95

TANDOORI & GRILL MAIN DISHES

All Tandoori Dishes are marinated with special spices in yogurt and freshly ground green herbs cooked in a clay oven serve dry with mint dip & crispy salad.

Chennai Tandoori Milli Jilli Special <i>(Chicken & lamb tikka, sheek kebab cooked with homemade spice & yoghurt)</i>	8.50
Tandoori Chicken <i>(Half)</i>	6.95
Chicken Tikka/Lamb Tikka	6.95
Chicken/Lamb Shaslick	7.25
Tandoori Wings <i>(Chicken Wings)</i>	5.95
Tandoori Mixed Grill <i>(A combination of Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, chicken wings served a nan bread and salad)</i>	9.95
Paneer Tikka <i>(Indian Cottage Cheese)</i>	7.95
Paneer Shashlick <i>(Indian Cottage Cheese)</i>	7.95
Tandoori King Prawn	12.95
Tandoori Chops <i>(Mutton)</i>	8.95

CHENNAI THALI DISHES

Thali (Meaning 'plate') is a Western, Central and North-Western Indian meal with contents varying from one region to another. More usual and famous thali's are Maharashtrian, Gujarati and Rajasthani. A thali is a selection of different dishes, usually served in small bowls on a round tray. The round tray is generally made with steel with multiple compartments served with sweet or salty Lassi. A popular and traditional yoghurt based drink of the Indian subcontinent.

Vegetable Thali	15.95
Non Vegetable Thali	17.95
Machli Thali <i>(Mixed seafood)</i>	25.95

SIGNATURE DISHES

Please note that some of these dishes are slowly cooked in a clay oven, then delicately pot cooked using a mixture of herbs & chefs own made spices & sauce to give each dish an individual taste.

Chennai Haleem <i>A mixture of lentils cooked with lamb in a rich flavour some sauce. Topped with onions, fine ginger stems & coriander. A traditional dish highly recommended.</i>	8.50
Chennai Chasni <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Gourmet dish from sylhet marinated spring chicken or lamb cooked with almonds and mango juice to give a smooth mild taste</i>	7.95
Chennai Shashlick Bhuna <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Brochette of chicken or lamb with capsicum, tomatoes & onions cooked in tandoori then pot cooked using traditional herbs and spices.</i>	9.50
Chennai Masala <i>(Chicken/Lamb/Vegetable Tikka/Paneer)</i> <i>Boneless chicken or lamb cooked in a special masala sauce and spices</i>	7.95
Chennai Tandoori King Prawn Masala <i>King Prawn cooked in a special masala sauce and spices</i>	10.95
Chennai Jeera <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Delightful method of cooking with whole cumin and tomatoes, flavoured with medium spice</i>	7.95
Chennai Modhu Malay <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Spring Chicken or Lamb marinated in a fruit sauce with a delicate blend of aromatic spices and herbs simmered in cream & butter</i>	7.95
Chennai Pasanda <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Chicken or lamb tikka, marinated with spices and yogurt and cooked with herbs</i>	7.95
Chennai Butter <i>(Chicken off the bone/Veg/Paneer)</i> <i>Tandoori chicken cooked in butter and cream with garlic, cinnamon, ginger in a rich tomato sauce</i>	7.95
Chennai Mango <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Beautifully balanced mild curry. Succulent pieces of chicken or lamb slowly cooked in tandoori oven then delicately pot cooked using mixture of herbs & spices coconut cream & mango</i>	7.95
Chennai Razela <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Cooked with green pepper, onion, coriander & homemade spices.</i>	7.95
Chennai Tawa Special <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Strips of chicken or lamb marinated in Chef's selection spices, slowly cooked in tandoori oven then delicately pot cooked using mixture of herbs & spices.</i>	7.95
Chennai Achari <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Medium hot curry cooked with mango pickle to give a slightly sour taste</i>	7.95
Chennai Sonali Chana Palak <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Spring chicken or lamb cooked with fresh spinach and chick peas.</i>	7.95
Halima Modhu Minty <i>(Chicken/Lamb/Veg/Paneer)</i> <i>Pieces of chicken or lamb cooked in a almond, fresh mint & honey in a creamy mild sauce.</i>	7.95
Chennai Milli Jilli Special <i>Chicken Meat, prawn and king prawn cooked with ginger, garlic, green pepper, tomatoes and home made spice.</i>	7.95
Chennai Lamb Shank <i>Slowly oven cooked with garlic, ginger, peppercorn, cardamom, cinnamon, bay-leaf until the meat is tender and then cooked with a mixture of freshly ground herbs, mint and coriander</i>	9.95
Chennai King Feast <i>Cooked with chicken tikka, lamb tikka, tandoori chicken and sheek kebab, cooked in clay oven then pot cooked using traditional herbs and spices.</i>	9.95
Chennai Milli Mishi Tikka Masala <i>(Chicken/Lamb Tikka)</i> <i>Boneless chicken or lamb cooked in a special masala sauce and spices</i>	7.95
Chennai Mazumder Bari Special <i>(Minimum 4pp or more)</i> Per Person 21.95 <i>A very exotic combination of dishes of the day, Chosen and created by our chef, For a party of 4. Its a complete meal includes Starters, Main, Sides, Rice and Bread with jug of ice cold Lassi.</i>	

HOUSE SPECIAL DISHES

PANEER SPECIAL DISHES

A very popular dish cooked in medium bhuna sauce decorated with fresh cheese.

Paneer Chicken/Lamb Tikka	7.95
Paneer Chicken/Meat	6.95
Paneer Prawn	6.95
Paneer King Prawn	10.95
Paneer Vegetable	5.95

BENGAL NAGA DISHES

Naga is a very rare chilli only found in the region of sylhet in Bangladesh, a very fragrant and hot dish.

Naga Chicken/Lamb Tikka	7.95
Naga Chicken/Meat	6.95
Naga Prawn	6.95
Naga King Prawn	10.95
Naga Vegetable	5.95
Naga Paneer	7.95

SHATKORA DISHES

Cooked with a fragrant vegetable from Bangladesh which gives the dish a delightful flavour

Chicken/Lamb Tikka Shatkora	7.95
Chicken/Meat Shatkora	6.95
Prawn Shatkora	6.95
King Prawn Shatkora	10.95
Vegetable Shatkora	5.95
Paneer Shatkora	7.95

BANGLADESHI DISHES

A very skilfully prepared, Bengali style curry, fairly spicy cooked with baby potato & aubergine.

Chicken/Lamb Tikka Bangladesh	7.95
Chicken/Meat Bangladesh	6.95
Prawn Bangladesh	6.95
King Prawn Bangladesh	10.95
Vegetable Bangladesh	5.95
Paneer Bangladesh	7.95

CHENNAI ANANAS DISHES

Cooked with lentils & pineapple with a mixture of aromatic spices to produce a sweet & sour flavour.

Ananas Chicken/Lamb Tikka	7.95
Ananas Chicken/Meat	6.95
Ananas Prawn	6.95
Ananas King Prawn	10.95
Ananas Vegetable	5.95
Ananas Paneer	7.95

GARLIC CHILLI DISHES

Cooked with fresh garlic and green chillies, slightly hot, garnished with coriander.

Garlic Chilli Chicken/Lamb Tikka	7.95
Garlic Chilli Chicken/Meat	6.95
Garlic Chilli Prawn	6.95
Garlic Chilli King Prawn	10.95
Garlic Chilli Vegetable	5.95
Garlic Chilli Paneer	7.95

BIRYANI DISHES

Tida Basmati rice cooked with saffron in medium spices dressed with tomatoes and fried onions, served with vegetable curry

House Special Biryani <i>(Chicken meat, prawn & king prawn)</i>	9.95
Chicken/Meat Biryani	7.95
Prawn Biryani	7.95
Chicken/Lamb Tikka Biryani	8.95
King Prawn Biryani	10.95
Mushroom/ Vegetable Biryani	6.95
Paneer Biryani	8.95

AUTHENTIC DISHES

Chicken/Lamb Tikka	7.95
Chicken/Meat	6.95
Prawn	6.95
King Prawn	10.95
Vegetable	5.95
Paneer	7.95



Jalfrazi 
Slightly hot curry cooked with fresh green chillies, peppers and onions.

Karahi 
Cooked with plentiful onions, peppers, tomatoes & coriander.

Sagwala 
Fresh spinach and spices, medium hot.

Dopiaza 
Fresh onions & spices, medium hot.

Vindaloo 
Very hot

Madras 
Slightly hot.

Ceylon 
Fairly hot. Tangy with coconut & a slice of lemon

Methi 
Medium spiced dry with fenugreek.

Bhuna 
With garlic, onions, tomatoes, green herbs & selected spices, medium hot.

Pathia 
Cooked with concentrated tomato spices, sweet sour and slightly hot.

Rogan 
With fresh herbs and spices, garnished with coriander, onions & tomatoes.

Korma 
Sweet mild curry with coconut milk, coconut & fresh cream.

Dhansak 
A delicious combination of spices, lentils & pineapple, slightly hot, sweet & sour.



BALTI DISHES

Cooked with freshly blended spices, fresh tomatoes, green peppers and onions, flavoured with green herbs, The strengths of these dishes can be prepared to suit your individual taste.

Balti House Special (Chicken meat, prawn & king prawn)	9.95
Balti (Chicken/Lamb Tikka)	7.95
Balti Tandoori Chicken (off the bone)	7.95
Balti (Chicken/Meat/Prawn)	6.95
Balti King Prawn	10.95
Balti Sag (Chicken/Meat/Prawn)	6.95
Balti Chana (Chicken/Meat/Prawn)	6.95
Balti Mushroom (Chicken/Meat/Prawn)	6.95
Balti Aloo (Chicken/Meat)	6.95
Balti Garlic (Chicken/Meat/Prawn)	6.95
Balti Garlic King Prawn	10.95


VEGETARIAN BALTI DISHES

Mix Vegetable Balti	6.50
Aloo Gobi Balti	6.50
Mushroom Balti	6.50
Aloo Chana Balti	6.50
Paneer Balti (Indian Cottage Cheese)	7.50
Saag Paneer Balti (Spinach with Indian Cottage Cheese)	7.95

KID SPECIALITIES



Served with crispy salad, chips & mint sauce.

Chicken Tikka	4.95	Chicken Bite	4.95
Chicken Pakora	4.95	Sausage	4.95
Fish Fingers	4.95	Any Curry & Rice 	4.95

SIDE DISHES

	Side	Main
Mixed Vegetables Bhaji	£3.25	£6.50
Bombay Aloo <i>Bite size potatoes cooked with garlic & ginger</i>		
Sag Aloo <i>Bite size potato cooked with fresh spinach, garlic & ginger</i>		
Bhindi Bhaji <i>Fresh Okra cooked with ginger & garlic</i>		
Mushroom Bhaji <i>Sliced mushrooms cooked with light spices</i>		
Aloo Gobi <i>Potato and cauliflower</i>		
Tarka Dhal <i>Eastern lentils cooked with tumeric & garlic</i>		
Sag Bhaji <i>Fresh Spinach cooked with ginger & garlic</i>		
Sag Ponnir <i>Fresh spinach cooked with Indian cheese</i>		
Cauliflower Bhaji <i>Cooked with fresh garlic ginger & coriander</i>		
Chennai Special Vegetables Bhaji <i>Cooked with garlic, coriander, potato, mushroom & peas</i>		

RICE

All rice dishes cooked with Basmati.

Pilau Rice	2.50	Fried Rice	2.95
Boiled Rice	2.50	Egg Fried Rice	2.95
Keema Pilau Rice (Mix minced meat)	2.95	Coconut Rice	2.95
Chennai Special Rice	2.95	Coriander Fried Rice	2.95
Mushroom Pilau Rice	2.95	Garlic Fried Rice	2.95
Vegetable Pilau Rice	2.95	Lemon Rice	2.95
Mushroom Fried Rice	2.95	Peas Pilau Rice	2.95

BREADS AND ROTIS

Plain Nan	2.20	Chilli & Coriander Nan	2.50
Keema Nan (Mix minced meat)	2.50	Cheese Nan	2.50
Garlic Nan	2.50	Chapati	1.25
Peshwari Nan	2.50	Roti	2.50
Vegetable Kulcha Nan	2.50	Paratha Plain	2.95

EXTRAS

Pappadam (Plain or spicy)	0.80	Salad (Indian Style Salad)	2.50
Pickle Tray (Full)	2.95	Change the Strength of any dish	50p

EUROPEAN DISHES

All dishes serve with crispy salads, peas & chips.

Chicken or Prawn Salad	8.95	Fried Mushrooms	3.50
Fried Chicken	8.95	Green Salad	2.95
Omelette (Prawn, Chicken, Mushroom)	8.95	Chips	2.50

Strength of dishes



ALLERGY WARNING

Our dishes may contain peanuts, nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland nut), fish, eggs, crustaceans, sesame seeds, milk, soya, celery, mustard, lupin, molluscs, cereals containing gluten (for example wheat rye barley oats spelt & kamut) and sulphur dioxide and sulphites (>10mg/liter).

All allergies of ingredients, please do not hesitate to consult our staff.

SOME FOOD NEEDS LONGER TO COOK, SO PLEASE ALLOW EXTRA TIME DURING BUSY PERIODS.

TEA, COFFEE & STARTERS WILL NOT BE SERVED WITHOUT ORDERING A MAIN COURSE.

The Management reserves the right to refuse service without giving any explanation.

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CHENNAI

Indian & Bangladeshi Cuisine
Restaurant & Takeaway

OPEN PLAN KITCHEN

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DINE IN MENU

Full Takeaway Service Available from Separate Menu

