



Fresh, Tasty and Healthy

169 S Main street, Salt Lake City -84111

 801 410 4696  chettinadhouselc@gmail.com  WWW.Chettinad-house.com

## Appetizers

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<b>Papadum</b> <i>Peeled black gram flour, Fried with dry heat</i>	2.85	<b>Chicken Manchurian</b> <i>Chicken thigh pieces battered, fried and sautéed in Manchurian sauce</i>	6.95
<b>Paddu</b> <i>Steaming batter using a mold</i>	2.85	<b>Samosa Chaat</b> <i>Vegetable samosa with set of chutney garnished with onion</i>	5.95
<b>Veg Pakora</b> <i>Seasoned mixed vegetables with chickpea flour and deep-fried</i>	4.85	<b>Papdi chaat</b> <i>Combination of Papdi and boiled potatoes garnished with set of chutney and sweet yogurt</i>	5.95
<b>Chicken Pakora</b> <i>Boneless chicken tenders seasoned and dipped in a chicken chickpea flour and deep-fried</i>	5.85	<b>Chicken 65</b> <i>Chicken pieces deep fried sautéed with yogurt and nuts</i>	6.95
<b>Chettinad Masala Vada</b> <i>Chana dal batter with deep fried</i>	4.95	<b>Chettinad Egg bhurji</b> <i>Scrambled egg</i>	5.95
<b>Medhu Vada</b> <i>Fritter made from Vigna mungo</i>	4.85	<b>Aloo chat</b> <i>Potato cutlet topped with chickpea batter, Yogurt and sweet chutney.</i>	4.50
<b>Samosa – Veg</b> <i>Homemade flour pastry dough with potato, green pea and spices deep fried</i>	4.85	<b>Chili chicken</b> <i>Deep fried spiced chicken pieces sautéed with special chili sauce, onion and bell pepper</i>	6.95
<b>Bhaji Corner</b> <b>(Onion, Banana, Spinach and Eggplant)</b> <i>Mildly spiced vegetables or eggs mixed with chickpea batter and deep-fried</i>	4.85	<b>Chili Paneer</b> <i>Indian cheese battered, deep fried, sautéed with Onion, bell pepper and chili sauce</i>	6.95
<b>Chili Fish</b> <i>Deep fried Fish pieces sautéed with Chili sauce, onion and bell pepper</i>	6.95	<b>Chettinad Platter Combo</b> <i>2 samosas, 3 Veg pakora and 3 Eggplant</i>	7.95
<b>Lamb Samosa</b> <i>Two Crisp turnovers stuffed with minced Lamb</i>	5.95		

## Soup

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<b>Daal Soup</b> <i>Lightly Seasoned lentil soup, Garnished with rice and Vegetables</i>	3.85	<b>Rasam Soup</b> <i>Southern style spicy fresh tomato soup</i>	3.85
<b>Palak Soup</b> <i>Blended Mixed Vegetables with fresh Spinach</i>	3.85	<b>Chicken Soup</b> <i>Delicately Spiced meat and Lentil soup, Garnished with green peas</i>	3.85

## Breads

<b>Tandoori Roti</b>	<b>1.85</b>	<b>Plain Naan</b>	<b>1.95</b>
Unleavened whole wheat bread baked in the tandoor		Tear drop shaped bread baked in the tandoor	
<b>Garlic Naan</b>	<b>2.85</b>	<b>Paneer Naan</b>	<b>2.85</b>
Garlic accented Leavened bread		Naan Stuffed with paneer topped with green cilantro and butter	
<b>Keema Naan</b>	<b>3.85</b>	<b>Chili Naan</b>	<b>2.85</b>
Naan Stuffed with minced lamb		Jalapeno accented Naan bread	
<b>Chettinad Special Naan</b>	<b>3.85</b>	<b>Onion Kulcha</b>	<b>2.85</b>
Naan stuffed with minced chicken tikka and homemade cheese		Onion accented Leavened bread	
<b>Plain Paratha</b>	<b>2.85</b>	<b>Aloo Paratha</b>	<b>2.95</b>
Buttered and layered whole wheat bread		Whole wheat bread stuffed with spiced potato's and green peas	
<b>Gobi Paratha</b>	<b>2.95</b>	<b>Bread Basket</b>	<b>8.95</b>
Naan stuffed with shredded cauliflower and exotic spices		Assortment of Naan, Tandoori Roti, Onion Kulcha, and Kabuli Naan	

## Tandoor

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<b>Chicken Tikka</b>	<b>13.95</b>	<b>Tandoori Chicken</b>	<b>12.95</b>
Tandoori chicken breast cooked with bell pepper, Onion, garlic, ginger, tomatoes, cream and spices		Chicken marinated in yogurt and roasted on skewers in tandoor	
<b>Chettinad Pepper chicken</b>	<b>15.95</b>	<b>Hariyali Kabab</b>	<b>12.95</b>
Chicken pieces sautéed in mustard seed And black pepper		Madly flavored white meat chicken breast pieces in Tandoor	
<b>Reshmi Kabab</b>	<b>12.95</b>	<b>Lamb Boti Kabab</b>	<b>15.85</b>
cashew crusted chicken tenders marinated and cooked in tandoor		Tender juicy cubes of lamb marinated in mild spices and roasted	
<b>Lamp Chop</b>	<b>16.95</b>	<b>Fish Tikka Kabab</b>	<b>14.95</b>
Tender lamb (4 pieces) marinated and Cooked in tandoor		Chunk of swordfish, marinated in an aromatic herb mixture roasted in tandoor	
<b>Seekh Kabab</b>	<b>15.85</b>	<b>Tandoori Prawn</b>	<b>16.95</b>
Minced lamb seasoned with chopped onions, herbs and spices skewered and grilled		King size shrimp marinated in delicately spiced yogurt, skewered and grilled	
<b>Tandoori Mixed Grill</b>	<b>19.85</b>		
Combination of sizzling tandoor roasted specialties such as chicken, lamb and shrimps garnished with sautéed onion and a wedge of lemon			

## Vegetable Curry

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<b>Shahi Paneer</b>	<b>13.95</b>	<b>Mattar Paneer</b>	<b>13.95</b>
Homemade cheese cooked with cashews,		cubed farmer cheese and green peas in a moderately	

Raisins and flavorful sauce

**Aloo Mattar** 13.95  
Potatoes and green peas in a spiced sauce

**Baigan Bharta** 13.85  
Fresh eggplant baked in the tandoor and cooked with herbs and spices

**Veg Makhani** 13.95  
Mixed Vegetables cooked in special sauce

**Palak Paneer** 13.85  
Creamed spinach and cheese mildly spiced

**Bhindi Masala** 13.95  
Spicy sautéed okra with Onions and tomatoes

**Kadai Paneer** 13.95  
Mixed vegetables stir fried with onion, Bell pepper and tomato

**Gobi Manchurian** 13.95  
Cauliflower and potatoes cooked with herbs and spices

**Pumpkin Masala** 10.95  
Slowly cooked butter squash in Indian Spices

**Dal Makhani** 11.95  
Black lentils, cooked with ginger, garlic and Indian spices

spiced sauce

**Aloo Gobi** 13.85  
Braised potato in spinach sauce

**Nav Ratan Korma** 13.95  
Vegetables with farmer's cheese and nuts in a mild cream sauce

**Malai Kofta** 13.85  
Cheese balls in a Mughlai sauce

**Aloo Sag** 13.85  
Braised potatoes in spinach sauce

**Vegetable Coconut Korma** 13.95  
Mixed Vegetables cooked with cashew nuts, raisins and coconut milk

**Chili Paneer** 13.95  
Homemade cheese sautéed with onions, bell peppers and tomatoes

**Chana Masala** 13.85  
Garbanzo beans in a special blend of spices

**Baraga Baingan** 10.95  
Baby egg plants cooked in sesame Coconut and turmeric sauce

**Dal Tadka** 11.95  
Yellow Lentil cooked with curry leaves, mustered and cumin seeds

## Chicken Curry

**Chettinad Chicken Masala** 14.95  
Boneless chicken cooked with chettinad spices

**Chicken Makhani** 14.95  
Tandoori chicken in a mildly spiced with onion, Garlic, ginger, tomatoes and butter

**Chicken Vindaloo** 14.95  
Chicken cooked in a hot spicy sauce with potatoes

**Chicken Tikka Masala** 14.95  
Tandoori chicken breast cooked with bell pepper, Onion, garlic, ginger and spices

**Chicken Sag** 14.95  
Boneless chicken pieces cooked in spinach sauce

**Chicken Coconut Korma** 14.95  
Chicken cooked in a delicious flavored coconut sauce

**Kadai Chicken** 14.95  
Chicken cooked in a semi-dry spicy sauce with onions bell pepper and spices

**Chicken Shahi Korma** 14.95  
Chicken cooked in a spiced cream sauce with nuts

**Chicken Cilantro** 13.95  
Marinated chicken meat pieces deep fried and stir fried with spices

**Mango Chicken Curry** 14.95  
Boneless chicken cubes cooked in a mango flavored curry sauce

**Chili Chicken** 13.95  
*Deep fried spiced chicken pieces sautéed with special chili sauce, onion and bell pepper*

**Chicken Manchurian** 14.95  
*Chicken thigh pieces battered, fried and sautéed in Manchurian sauce*

## Lamb and Goat Curry

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**Lamb Curry** 15.95  
Tender cubes of lamb braised in garlic sauce

**Lamb Tikka Masala** 15.95  
Tender lamb cubes cooked in a mildly spiced sauce

**Lamb Korma** 15.95  
Tender cubes of lamb cooked in a rich braised cream, nuts and sauce

**Lamb Vindaloo** 15.95  
Lamb in a hot spicy sauce with potatoes

**Keema Mattar** 15.95  
Minced lamb with green peas

**Lamb Karahi** 15.95  
Tender lamb cubes stir fried with onion, bell pepper and tomatoes

**Lamb Coconut Korma** 15.95  
Boneless lamb cooked in delicately flavored coconut sauce

**Mango Lamb Curry** 15.95  
Lamb cubes cooked with onion sauce and sweet mango

**Lamb Cilantro** 15.95  
Boneless lamb pieces cooked in cilantro And nuts with exotic spices

**Lamb Rogan Josh** 15.95  
Boneless lamb cooked with yogurt and Indian Spices

**Goat Masala Curry** 16.95  
Baby goat meat cooked in a spicy sauce

**Chettinad special Lamb Masala** 16.95  
Boneless lamb cooked in Madras style curry sauce

## Seafood Curry

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**Prawn Curry** 16.95  
Shrimp cooked in a spicy sauce of tomatoes and spices

**Prawn Sag** 16.95  
Shrimp cooked with fresh spinach and exotic spices

**Prawn Karahi** 16.95  
Shrimp stir fried with onion, bell pepper and tomatoes

**Prawn Coconut Korma** 16.95  
Shrimps cooked with fresh garlic and coconut milk

**Prawn Tikka Masala** 16.95  
BBQ shrimp marinated in yogurt and Cooked in creamed sauce

**Mango Prawn Curry** 16.95  
Mango flavored prawn curry

**Fish Madras Curry** 17.95  
Boneless pieces of fish cooked in south Indian style sauces

## Biriyani

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**Vegetable Biriyani** 12.95  
An assortment of vegetables mixed with rice and nuts

**Chicken Biriyani** 14.95  
Basmati rice cooked with chicken and garnished with nuts served with raita

**Lamb Biryani** 15.95  
Basmati rice cooked with Lamb and garnished with nuts served with raita

**Prawn Biryani** 16.95  
Basmati rice cooked with prawn and garnished with nuts served with raita

**Goat Biryani** 17.95  
Goat meat garnished with boiled egg and basmati rice

### Side Dish

**Raita** 1.95  
Whipped yogurt with chopped cucumber, tomatoes and coriander leaves

**Poori /Bhature Thali** 6.95  
Deep fried buff bread served with potato curry

**Plain Yogurt** 1.85  
Homemade yogurt

**Indian salad** 2.95  
Sliced onion, cucumber, lemon and green chili

**Mixed Pickle** 1.85  
Pickled mixed vegetables

**Mango chutney** 1.95  
Sweet and mildly hot sliced mango in herbs

### Indian Dessert

**Gulab Jamun** 2.95  
Golden fried milky balls soaked in rose scented syrup

**Matka Kulfi** 4.85  
Homemade contains milk flavored with coconut, pistha and almond

**Badam Kheer** 2.85  
A rice pudding dessert made from special rice, milk, almonds, raisins and Sugar served cold

**Gajar halwa** 2.85  
Carrot pudding dessert grated carrots baked in whole milk garnished with almonds, cashews and raisins

**RasMalai** 3.95  
Creamed cheese patties in sweet thickened milk sauce

**Mango Kulfi** 2.85  
Homemade Indian ice cream made with mango pulp

### Beverages

**Filter Coffee** 2.45  
**Masala Tea** 2.45  
**Green Tea** 2.45  
**Mango Lassi** 3.85  
**Salted Lassi** 3.85  
**Soft Drinks** 1.95

**Mango Milk shake** 3.95  
**Ginger Tea** 2.45  
**Strawberry Lassi** 3.45  
**Banana Milk Shake** 3.45  
**Sweet Lassi** 3.45

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## Lunch Special - 10.95

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All the Curries served with Rice and Dessert

Mushroom Kurma Curry

Dal tadka

Pot Goat curry

Chettinad chicken masala curry

Shahi Paneer

Chicken tikka Masala

Chicken coconut korma

Indian Fusion Grill Coconut Shrimp Curry

Veg coconut korma

Butter chicken

Chicken Vindaloo

Dessert - Choice (Rice Kheer or Gulab Jamun's)

Soft Drinks (Added Extra) - 1.95

- Coke, Diet coke, Zero coke Sprite, Dr. Pepper, Dr. Pepper Diet,  
Lemonade, Fanta

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## Breakfast/ Dinner

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Drinks [ Small -8OZ, Medium -12OZ, Large-16Oz]- 2.95, 3.95, 4.95

Indian Filter coffee  
Green Tea  
Masala Tea

Juice Corner - 3.95

Orange  
Apple  
Pineapple  
Mixed fruit

Dosa Corner (South Indian Style)

Plain Dosa - 5.95

Masala Dosa - 7.95

Ghee Roast - 7.95

Ghee Onion Dosa - 7.95

Set Dosa - 7.95

Onion Uthappam - 8.95

Podi Dosa - 7.95

Podi Onion Uthappam - 8.95

Idli (2) - 5.95

Pongal - 6.95

Poori (2) - 5.95

Aloo Paratha - 5.95

Gobi Paratha - 5.95

Chole Bhature - 6.95

Egg Corner



Omlet	- 4.95
Sunny side	- 4.95
Boiled Eggs	- 5.95
Scrambled Eggs	- 5.95
Mixed Veg Omelet	- 6.95
Salad	-7.95
Bread Omelet	- 6.95
Bread – White and Brown served with Jelly, butter and Ketchup	- 5.95
<b>Combo: -</b>	
Idli with Vada	- 9.95
Pongal with Vada	- 9.95
Aloo or Gobi Paratha with Coffee	- 8.95

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