



VAYALS
INDIAN KITCHEN



*Site of
Happiness*



Chennai Chettinaad Palace

Authentic Indian Vegetarian & Non-Vegetarian Restaurant

**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

Vayals Kitchen

SOUPS

Sambar	\$3.49
Pigeon pea lentil and vegetable stew with house spices	
Milagu Rasam	\$2.99
village style soup, flavoured with tomato, tamarind, coriander and black pepper	
Drumstick Leaves Soup	\$4.99
Soup with drumstick leaves, cumin and more indian spices	
Curry Leaves Ginger Soup	\$4.99
Soup with fresh aromatic curry leaves and indian spices	
Naatu Koli Rasam	\$4.99
village style chicken soup with curry leaves, black pepper	
Aatu Kaal Soup	\$5.49
village style goat soup boiled with extract of coastal spices and cooked with ginger, onion, green chillies	
Nandu(Crab) Rasam	\$5.49
village style crab soup, flavoured with curry leaves , ground spices and black pepper	

CHAAT ITEMS

Bombay Bhel Mix	\$5.49
Puffed rice and fried flour noodles mixed with spicy sauces, potato and onions	
Pani Poori	\$5.49
Fried flour crisp filled with watery mix of tamarind and chili and potato	
Chat Samosa	\$5.49
Fried Samosa topped with spiced chickpeas, spicy sauces, and yogurt	
Masala Peanut Chaat	\$5.49
Roasted peanut mixture with onion, tomatoes, cucumber, cilantro	
Spinach Chat	\$5.49
Fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind dates chutney and onions	
Khatta Meetha Chana Chaat	\$5.49
channa topped with mint, tamarind and spiced yogurt	
Paav Bhaji	\$7.49
Boiled, spiced mashed potatoes and vegetables served with toasted bun	
Paneer Pav Bhaji	\$8.49
Boiled, spiced mashed potatoes and vegetables and paneer served with toasted bun	
Dahi Sev Puri	\$5.49
Mini Puris stuffed with potatoes, boiled pulses, coriander and tamarind chutney, chilled yogurt	
Vada Pav	\$5.49
Boiled mashed potato patties deep fried with gram flour batter served with bread	

VEG APPETIZER

Idli - Rice / Mini Idly	\$4.99
Steamed rice and lentil patties served with sambar and coconut chutney	
Sambar Idli	\$5.49
Steamed rice and lentil patties served dipped in sambar and coconut chutney	
Kara Podi Idli	\$5.49
Steamed rice and lentil patties served with ghee topped spiced chutney powder , sambar and coconut chutney	
Medhu Vadai	\$5.49
ground and fried lentil donuts with Indian spices served with sambar	
Masala Vadai	\$5.49
Deep fried patties Coarsely grounded bengal gram blended with aniseed, chili	
Sambar Vada / Rasam Vada / Dahi Vada	\$5.99
ground and fried lentil donuts with Indian spices served with sambar or rasam or yogurt	
Keerai Vadai (Spinach)	\$4.99
ground and fried lentil donuts with spinach	
Punugulu	\$4.99
Deep fried balls with rice and lentil batter	
Pakora-Veg/Paneer/Spinach	\$5.49
Choice of golden fried in a seasoned chickpea batter.	
Ragi Pakoda	\$5.49
Finger millet flour deep fried with onion and spices	
Veg Samosa/Onion Samosa	\$5.49
Light, flaky flour pastry stuffed with a mixture of potatoes, peas, and savory seasoning /similar samosa with onion base	
Ooty Milagai Bajji (Chilly Fritters)	\$5.99
Long green chillies dipped in chickpea flour and deep fried	
Plantain Bajji / Onion Malli Bajji	\$5.49
Raw green plantain or onion slices dipped in chickpea flour and deep fried	
Cashew Pakoda	\$ 8.99
Cashew nuts quick fried in crunchy batter	
Kaalan(Mushroom) pepper fry	\$9.99
Stir fried sliced mushroom , pepper powder and indian spices	
Gobi/Mushroom Manchurian	\$9.99
Paneer Manchurian	\$11.99
Cooked with choice of cauliflower or mushroom or paneer deep fried, tossed in sweet sour and hot manchurian sauce.	
Chilli-Gobi	\$ 9.99
Mushroom	\$9.99
Paneer	\$11.99
Cooked with choice of cauliflower or mushroom or paneer deep fried, tossed in chilli sauce and hot manchurian sauce .	
Paneer Tikka Dry	\$11.99
Cheese cubes marinated in yogurt sauce, spices and roasted in Tandoor.	



Non Veg Appetizer

CHICKEN

Chilli/Manchurian/Schezwan \$10.99
Deep fried boneless chicken with onions and peppers in a spicy soy chilli sauce

Chicken Pieces / Pepper Dry \$10.99
/ Pallipalayam Chintamani /
Sukka / Curry Leaves
Chicken Kodi Vepudu

Chicken cooked with red onions, black pepper and green chillies and tossed with south indian spices

LAMB

Lamb Pepper Dry \$15.99
Lamb chunks cooked stir fried with south indian spices

FISH

Chilli / Manchurian / 65 \$15.99
Deep fried or stir fried fish with onions and peppers in a spicy soy chilli sauce

SHRIMP

Chilli / Manchurian \$15.99
Deep fried shrimp with onions and peppers in a spicy soy chilli sauce

SHRIMP - Pepper / 65 \$15.99
shrimp cooked with onions and peppers

POLLICHATHU (ROASTED IN BANANA LEAF)

Fish \$12.99
Chicken \$11.99
Goat \$14.99

cooked in coconut oil and home made spices with choice of fish or chicken or goat wrapped with banana leaves and pan fried

TANDOORI

Tandoori / Chicken Tikka \$11.99
Dry / Malai Kabab
Marinated in yogurt, lemon juice and Indian spices

Chicken Seekh Kabab \$11.99
Ground chicken seasoned with green chili, ginger, and spices

Fish / Shrimp \$12.99
Clay cooked fish or shrimp with spices and sour cream

EGG

Kalaki / Karandi \$3.99

Muttai Poriyal \$3.99

Masala Omelette \$3.99

Chicken Cheese Omelette \$5.99

Nandu Muttai Omelette \$6.99
(Crab & Egg)

DOSA

Savory rice and lentil crepe, served with coconut, tomato chutney and sambar (a flavorful lentil and vegetable dipping soup) Masala described below is a traditional filling of spiced mashed potatoes.

Plain Dosa \$9.49

Masala Dosa \$10.49
Plain Dosa topped with masala.

Onion Dosa \$10.99

Podi Dosa \$10.99
Dosa topped with spicy house made powder.

Set Dosa \$11.49
A set of fluffy, soft, homestyle Dosa

Andhra Kara Dosa \$10.99
Dosa coated with a spicy red chutney.

Mysore Masala Dosa \$10.99
Dosa coated with a chana dal powder paste with spicy red chutney.

Cheese Dosa \$10.99

Chilli Cheese Dosa \$10.99

Garlic Dosa \$10.99

Chilly Garlic Dosa \$10.99

Paneer Burji Dosa \$12.99
cottage cheese scrambled with capsicum and house blend spices

Chilly Paneer Dosa \$12.99

Ghee Roast Dosa \$10.99
Dosa with clarified butter

Ghee Roast Masala Dosa \$11.99

Paper Dosa \$11.99

Paper Masala Dosa \$12.99

Ulli Karam Dosa \$11.99
spicy chutney made from onion, garlic, red chillies and roasted chickpeas podi liberally sprinkled

Gongura Masala Dosa \$11.49
Dosa with tangy leaves paste and potato masala

Pav Bhaji Dosa \$11.49
Dosa stuffed with bhaji masala

Palak Paneer Dosa \$12.99
Dosa Stuffed with Spinach and Cottage Cheese

Veg Spring Dosa \$12.99
Dosa made with Chinese-style stir-fried vegetable filling

Plain Rava Dosa \$10.99
Crispy dosa mixed with coarse Semolina, green chilli, black pepper, asafoetida, cumin seeds, cilantro

Onion Rava Dosa \$11.49

Rava Masala \$11.99

Podi Rava Masala \$11.99
Rava dosa with spicy chutney powder

Onion Rava Masala	\$12.49
Special Coconut Rava Dosai	\$12.49
Special Coconut Rava Masala Dosa	\$12.99
Egg Dosai	\$11.99
Dosa with egg and black pepper powder	
Karaikudi Muttai(Egg) Dosa	\$11.99
Hard boiled egg seasoned with southern spices	

NON VEG DOSA

Chicken Kari Dosai	\$12.99
L ayered with egg, chicken curry and shredded chicken topping with green chillies	

UTTAPAM

Slightly thicker, pancake-style variation of the Dosa, variety of savory toppings described below Each Uttapam is also served with fresh coconut and tomato chutneys and sambar

Plain Uttapam	\$9.99
Onion Uttapam	10.49
Onion Chilli Tomato Uttapam	\$10.99
Podi Uttapam	\$10.49
Masala Butter Uttapam	\$11.99
Spinach Uttapam	\$11.99
Mix Veg Uttapam	\$11.99
Egg Uttapam	\$11.99
Chicken Tikka Uttapam	\$12.99

Veg Main Course

Veg Kurma	\$10.99
Curry simmered in rich flavorful gravy made with coconut, green chillies and spices.	
Navaratna Kurma	\$10.99
Dish loaded with veggies, nuts and fruits, slightly sweet in taste	
Kolhapuri	\$10.99
Onions, coconut milk, sesame, ginger, red chilies and ground spices	
Vindaloo	\$10.99
Dish made with caramelized onions, coconut milk, vinegar, ginger, red chilies	
Kadai - Veg / Mushroom	\$10.99
Kadai - Paneer/Kofta/Bindhi	\$11.99
Roasted chunks of paneer OR choices of veggies sautéed in onion and tomato based curry with bell peppers and creamy sauce	
Dal - Fry / Spinach	\$10.99
Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices or with choice of spinach	
Dal Makhni	\$10.99
Mixed lentils cooked in butter based gravy	
Chana Masala	\$10.99
Chick peas cooked with onions, ginger, garlic and spices	

Bhindi Masala	\$11.99
Okra curry cooked with house blend spices	
Paneer - Butter Masala / Saag / Mutter / Tikka	\$11.99
Roasted cubes of paneer cooked with choice of spinach or green peas in a buttery, creamy gravy	
Aloo (potato) - Mutter / Baingan / Gobi	\$10.99
potato cooked with choice of green peas or smoked eggplant or cauliflower in tomato and onion based gravy with cream	
Mushroom Mutter	\$10.99
Mushroom and green peas with creamy onion tomato masala and grounded spices	
Malai Kofta	\$11.99
Vegetable and paneer dumplings, cooked in tomato and creamy sauce and garnished with nuts	
Methi Mutter Malai	\$11.99
Rich gravy with fenugreek, green peas, cashews and cream	
Naatu Kaalan(mushroom) Curry	\$10.99
A spicy side dish made using freshly ground spice paste using South Indian spices	

Menu On Availability

Vatha Kulambu	\$10.99
Gravy made with sunberry fruit , onions and tamarind sauce in South Indian cuisine	
Vada Curry	\$10.99
lentils vada cooked in spicy onion - tomato gravy	
Ennai Kathirikai Kulambu	\$10.99
Brinjal stuffed with flavourful fresh ground masalas and sauteed in lots of oil	

Mochai Kulambu	\$10.99
Field beans gravy with grounded south indian spices and coconut	
Gutti Vonkaya Koora	\$10.99
Baby eggplant cooked in tangy gravy with sesame seeds	

Egg Masala **\$11.99**

Egg curry with ground masalas, curry leaves, and coconut paste

CHICKEN ENTREES

Chicken Tikka Masala **\$13.99**

Boneless chicken breast meat cubes marinated in tikka sauce, baked in tandoor finished in a rich creamy tomato & butter sauce

Butter Chicken Masala **\$13.99**

Chicken chunks cooked with cream, yogurt, garam masala and ginger garlic paste

Chicken Saag **\$13.99**

chicken cooked with Spinach and cream sauce

Kadai Chicken **\$13.99**

chicken chunks simmer in a spicy broth of tomatoes, chillies, onion, bell pepper

Chicken Kolhapuri **\$13.99**

Cooked with ground spices, sesame, ginger, garlic paste

Chicken Vindaloo **\$13.99**

Extra spiced chicken cooked with potatoes in tangy spiced sauce

Chicken Mughalai **\$13.99**

Cooked with ground spices, almonds and cream

Chicken Nihari **\$13.99**

Slow-cooked meat with whole spices and yogurt base

Chicken Achari **\$13.99**

Yogurt base Indian masala and achari spice

CHICKEN - SOUTH SECTION **\$13.99**

Chicken Kurma

with coconut milk and cashew paste ,green chillies & Indian spices

Milagu Curry

With spicy black pepper and South Indian spice mix

Kongu Chicken Curry

Kongu style with fresh spice powder and potato

Chettinad

Classic curry made with whole ground spices and coconut paste

Varutha Kulambu

Curry made with coconut spices

Gongura

Spicy and slightly sour tasting curry made with chicken, onions, chillies, spices

Malabar Chicken Curry

Chicken cooked with coconut milk,oil and curry leaves

Curry Leaves Chicken Curry

Gravy made with curry leaves and black pepper



LAMB DISHES

\$15.99

Tikka Masala

Lamb Cooked With Tomato, Onion, cashew and Creamy Sauce With Herbs & Spices.

Roganjosh

Boneless Lamb Cooked with ginger, Tomato, Onions Sauce, Indian Herbs & Spices

Saag

Boneless lamb stewed in our fresh homemade spinach and rich creamy sauce.

Kadai

Tender lamb cubes cooked with tomatoes, onions, bell peppers, ginger and garlic with cream

Vindaloo

Lamb cubes cooked with fiery sauce, red chili, potato coconut milk and vinegar Lamb south style

Kurma

Lamb pieces cooked ground spices with coconut and cashew base

Chettinad

Lamb pieces cooked with ground spices , coconut mix in Chettinadu style.

Milagu

Lamb pieces cooked with black pepper base masala

Varutha Kulambu

Lamb pieces cooked with coconut base curry

GOAT DISHES (BONE-IN) **\$15.99**

Tikka

Goat cubes cooked with rich creamy tomato & butter sauce

Mughalai

Onion, chillies, yoghurt, ginger garlic paste and whole ground spices

Rogan Josh

Goat cubes cooked with aniseed and other dry Kashmiri spices

Mutton - South Style

Masala

Goat meat seasoned with our chef special spices with onions & tomatoes

Gongura

Goat cooked with tangy sorrel leaves and house blend spices

Milagu Curry

Goat meat cubes cooked with South Indian masala and peppercorn gravy

Nadan Mutton Curry

Goat meat slow cooked with ginger, garlic, spices with tomato and onion in coconut milk.

FISH ENTREE

Tikka Masala **\$14.99**

Fish cooked in onion gravy with aromatic spices, heavy cream and cashew

Salmon Tikka masala **\$14.99**

salmon fish cooked in onion gravy with aromatic spices, heavy cream and cashew

Amritsari - Fish Curry **\$14.99**

cooked with aromatic marinate of fish fillet with house blend spices

FISH SOUTH STYLE

\$14.99

Malabar Fish Curry
Fish pcs cooked with coconut base masala

Chepala Pulusu
Fish cooked with onions, ginger, garlic and tamarind sauce

Varutha Kulambu
Fish curry with chef special spl masala with coconut milk

Madurai Fish Curry
Fish simmered in a sauce made from onions, ginger, coconut and chilly base curry

Fish Moilee
Mildly spiced grounded masala and flavored with coconut milk

Mango Fish Curry
Fish cooked with fresh mango, onions, and tomatoes

Okra Fish Curry
spicy and tangy okra and white fish curry

Crab Masala
Crab cooked with chef spl spices with curry leaves

SHRIMP ENTREE

\$14.99

Tikka Masala
Shrimp cooked with tomato, fenugreek and creamy sauce

Thokku
shrimp sautéed with shallots, tomatoes and spices

Eral Kulambu
Spices along with tangy sauce of tomato and tamarind with a tinge of coconut milk

Saag
Cooked with spinach and creamy sauce

Kurma
Cooked in freshly grated coconut with South Indian spices

Chemmeen Masala
Prawns cooked with masala and coconut milk

FRIED RICE AND NOODLES

Veg Fried Rice	\$9.99
Egg Fried Rice	\$10.99
Chicken Fried Rice	\$11.99

Rice sauteed with choice of green vegetables or egg or chicken finished with soya sauce and spring onions.

Veg Szechwan Fried Rice	\$9.99
Egg Szechwan Fried Rice	\$10.99
Chicken Szechwan Fried Rice	\$11.99

Mixed vegetables fried with rice in Szechuan sauce

Veg Noodles	\$9.99
Egg Noodles	\$10.99
Chicken Noodles	\$11.99

Veg Szechuan Noodles	\$9.99
Egg Szechuan Noodles	\$10.99
Chicken Szechuan Noodles	\$11.99

Chow mein noodles topped with mixed vegetables and Indian spices

BIRYANI - VEGETARIAN

Basmati Rice cooked with yogurt and exotic spices mixed with choice of vegetables or paneer or gongura leaves or mushroom mint and coriander leaves.

Veg	\$9.99
Paneer	\$11.99
Kaju Paneer	\$12.99
Gongura Paneer	\$10.99
Mushroom	\$9.99

BIRYANI - NON - VEG SECTION

Basmati Rice cooked with yogurt and exotic spices mixed with chef choice of masala

Egg Biryani	\$10.99
Chicken Dum Biryani	\$12.99
Chicken 65	\$12.99
Vijayawada Biryani	\$12.99
Shrimp Biryani	\$13.99
Thalappakatti Chicken	\$13.99
Thalappakatti Mutton	\$14.99
Mutton Dum Biryani	\$14.99
Lamb Biryani	\$14.99

BREADS

Plain Parotta (2pcs)	\$2.99
Chapathi (2pcs)	\$2.99
Tandoori Roti	\$1.50
Plain Naan	\$1.99
Butter Naan	\$2.49
Garlic Naan/Chilly Garlic/Methi Naan	\$2.49
Onion Kulcha	\$2.49
Paneer Kulcha/Aloo paratha	\$2.99
Kashmiri Naan/Cheese Naan	\$2.99
Lachha Parantha	\$3.49

SOUTH INDIAN SPECIAL

Kothu Egg Idli	\$6.99
Kothu Kari - Idli/Idiyappam	\$8.99

Kothu Parotta
Multi layered Indian flatbread stir fried and minced with assorted vegetables or egg or chicken or mutton

Veg	\$9.99
chilly	9.99
Egg	\$10.99
Chicken	\$11.99
Mutton	\$12.99

Ven Pongal Vadai **\$10.99**
Rice cooked with lentils, cashew nuts, ginger, and black peppers served with vada

Bisi Bele Bhath **\$10.99**
Rice cooked with lentils, garden fresh vegetables, and spices

Poori - Masala/ Chole **\$12.99**
A fluffy deep fried whole wheat bread served with a choice of potato and green peas masala or chole masala

Chole Bhatura **\$10.99**
Fluffy deep fried whole wheat bread. Served with chickpeas curry

COMBO ENTREES

Served with choice of Idli / Kal dosa / Parotta / Chapati / Idiyappam

Veg kurma combo	\$12.99
Chicken curry combo	\$13.99
Goat curry combo	\$15.99
Fish curry combo	\$15.99

SIDE ORDERS

Papad Roast	\$ 1
Papad Fry	\$1
Appalam	\$1
Rice	\$1.99
Extra Potato Masala	\$1

DESSERTS

Gulab Jamoon	\$2.99
Mango Kulfi / Pista Kulfi	\$2.99
Rice Kheer	\$ 2.99
Rasmalai	\$3.99
Carrot Halwa	\$3.99

BEVERAGES

Sweet Lassi / Salt Lassi / Mango Lassi	\$2.99
Pepper Garlic Milk	\$2.99
Turmeric Pepper Milk	\$2.99
Masala Tea	\$1.99
Coffee	\$1.99
Soda	\$1.99





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