



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 patient

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

Chennai Chettinaad Palace

SOUPS - VEG

Melagu Rasam	\$3.49	Mulligatawny Soup	\$4.99
Freshly ground black pepper and coriander flavored tomato extract			
Arachivita Sambar	\$3.99	Tomato Soup	\$3.49
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			

SOUPS - NON VEG

Chettinaad Kozhi Milagu Rasam	\$5.49	Njandu Chaaru	\$5.99
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			

CHAAT ITEMS

Pani Poori	\$5.99	Chat Samosa	\$5.99
Crunchy wheat puff poori served with potatoes & chana served with tangy mint spicy water			
Dahi Sev Poori	\$5.99	Bhel Mix	\$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	Masala Papad	\$2.49
Papdi mixed with potatoes, chana, moong, onion, mint & sweet chutney topped with cilantro and sev			

VEG APPETIZER

Rice Idly	\$5.49	Paneer Pakora	\$6.99
Steamed rice & lentil cake served with sambar, coconut & tomato chutney			
Mini Idly	\$5.49	Mix Veg Pakora	\$5.99
Mini Steamed rice & lentil cake served with sambar, coconut & tomato chutney			
Veg Samosa	\$5.49	Onion Pakora	\$5.99
Deep fried triangles stuffed with potatoes & peas			
Paneer Tikka Dry	\$12.99	Chilli Bhaji	\$5.99
Soft juicy chunks of cottage cheese marinated in spices ad cooked in clay pot oven			
Medu Vada	\$5.49	Cut Mirchi	\$6.49
Golden crisp deep fried white lentils patties, served with sambar, coconut & tomato chutney			
Dahi Vada	\$5.49	Vazhapoo Cutlet (Banana Blossom Cutlet)	\$5.99
Deep fried white lentil patties, soaked with yogurt topped with sweet chutney, cilantro, chilli & cumin powder			
Sambar Vada	\$5.49	Banana blossom combined with homemade spices and raw banana mas, fried and served with thalicha chutney	
Golden crisp deep fried white lentils patties, soaked with sambar, coconut & tomato 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			
Paneer Manchurian	\$12.99	Guntur Chilli Mushroom	\$10.49
Deep Fried Paneer tossed in sweet, sour and hot Manchurian sauce			
Chilli Gobi	\$10.99	Baby Corn Miriyalu	\$10.49
Deep fried Cauliflower coated with batter tossed in chili sauce and hot Manchurian sauce			
Gobi Manchurian	\$10.99	Bendakkai Jeedi Pappu Fry	\$11.99
Deep Fried Cauliflower tossed in sweet, sour and hot Manchurian sauce			

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		BONLESS	
Karuveppilai Chicken Fry	\$11.99	Chicken 65	\$11.99
Marinated bone in chicken prepared with fresh curry leaves sautéed along with cashew nuts, coriander seeds		Deep fried boneless chicken with Indian spices	
Kori Ghee Roast Chicken	\$11.99	Chilly Chicken	\$11.99
Slow roasted chicken with chili and homemade clarified butte - a bunt speciality from Mangalore		Boneless chicken cooked with red chili sauce and Indian spices	
Mirapakaya Kodi	\$11.99	Chili Manchurian	\$11.99
A Fiery Chicken delicacy from bejawada		Deep Fried Chicken pieces tossed in sweet, sour and hot Manchurian sauce	
Tandoori Chicken	\$11.99	Chicken Pepper Fry	\$11.99
Chicken leg quarters marinated in homemade Indian spices and yogurt and cooked in oven		Chicken cooked with chettinaad spices	
Chicken Lollipop	\$12.99	Chicken Tikka Dry	\$11.99
Marinated chicken winglets deep fried with whole ground spices and chilli paste		Boneless chicken pieces with indian spices	

APPETIZERS NON VEG - LAMB - GOAT - SEAFOOD

BONE IN		BONLESS	
Vanjaram Tawa Fish fry	\$16.99	Mamsam Vepudu	\$16.99
Seer fish marinated with stone ground spices tawa grilled to perfection		Succulent lamb meat cooked gently with spices popular dish from Andhra	
Karimeen Pollichathu	\$16.99	Button Sukka	\$16.99
Pearl spot fillet wrapped in banana leaf and grilled		Yearl Milagu Perattal	\$16.99
Apollo Fish	\$16.99	Black pepper and fennel flavored fresh bay prawns stir fried with shallots	
Boneless deep fried fish with tossed in curry leaves and spices		Shrimp 65	\$16.99
Chilli Fish	\$16.99	Deep fried shrimp with onions and peppers tossed in 65 sauce	
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			

UTHAPPAM

Plain Uthappam	\$10.49	Garden Vegetable Uthappam	\$11.49
Rice & lentil pancake		Rice & lentil pancake topped with chopped cabbage, carrot, onion, tomato, chilli & cilantro served with sambar, coconut & tomato chutney	
Onion Chilli Uthappam	\$10.99	Podi Uthappam	\$10.99
Rice & lentil pancake topped with onions & chilli served with sambar, coconut & tomato chutney		Rice & lentil pancake with spicy house made powder served with sambar, coconut & tomato chutney	
Assorted Mini Uthappam	\$11.99		
variety mini uthappams (onion, veg, plain, podi) served with sambar, coconut & tomato chutney			

DOSA SPECIALS

Plain Dosai	\$ 9.99	Mysore Masala Dosai	\$ 11.99
Rice & lentil crepe served with sambar, coconut & tomato chutney masala dosai		Rice and lentil crepe with medium spicy paste, potato peas masala served with sambar, coconut & tomato chutney	
Masala Dosai	\$ 10.99	Andra Kara Sada Dosai	\$ 10.99
Rice & lentil crepe filled with potato peas masala served with sambar, coconut & tomato chutney		Rice and lentil crepe with spicy paste served with sambar, coconut & tomato chutney	
Onion Chili Dosai	\$ 11.99	Andrakara Masala Dosai	\$ 11.99
Rice & lentil crepe filled with sliced onion & crushed chilli served with sambar, coconut & tomato chutney		Rice and lentil crepe with spicy paste, with potato peas masala served with sambar, coconut & tomato chutney	
Ghee Roast Dosai	\$ 12.49	Gobi Chettinaad Dosai	\$ 11.99
Rice & lentil crepe topped with ghee (butter) served with sambar, coconut & tomato chutney		Rice and lentil crepe with chettinaad style cauliflower served with sambar, coconut & tomato chutney	
Ghee Roast Masala Dosai	\$ 12.99	Cheese Dosai	\$ 10.99
Rice & lentil crepe filled with potato peas masala topped with ghee (butter) served with sambar, coconut & tomato chutney		Rice & lentil crepe with grated cheddar cheese served with sambar, coconut & tomato chutney	
Paper Dosai	\$ 11.99	Cheese Masala Dosai	\$ 11.99
Very crispy rice and lentil crepe served with sambar, coconut & tomato chutney		Rice and lentil crepe with grated cheddar cheese, smashed potato filling	
Paper Masala Dosai	\$ 12.49	Vegetable Spring Dosai	\$ 11.99
Very crispy rice and lentil crepe filled with potato peas masala served with sambar, coconut & tomato chutney		Rice and lentil crepe stuffed with onion, carrot, capsicum, cabbage and spicy gunpowder	
Mysore Sada Dosai	\$ 10.99	Chicken Curry Dosa	\$ 12.99
Rice and lentil crepe with medium spicy paste served with sambar, coconut & tomato chutney		Rice lentil batter pancake cooked with chicken and egg and chettinaad spices	

RAVA DOSAI

Plain Rava Dosai	\$10.99	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		Crepe of semolina, rice flour along with cumin seeds, salt, asafoetida, curry leaves, black pepper, chopped cilantro and green chillies with grilled onions	
Rava Masala Dosai	\$11.99	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 filled with potato peas masala		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	
Onion Rava Masala Dosai	\$12.99	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 with grilled onions, chillies filled with potatoes peas masala		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	Mutter Paneer	\$12.99
Cottage cheese cubes sauteed with butter and cooked in sauce		Cottage cheese cubes sauteed with butter and green peas cooked chef spl sauce	
Chettinaad Veg Kurma	\$ 12.99	Saag (Spinach) Panner	\$12.99
Mixture of vegetables cooked with spices and coconut milk in typical Chettinad style		Spinach and fried paneer chunks cooked in a tomato based sauce	

CURRY(VEG)-SERVED WITH RICE

Malai Kofta	\$12.99	Gobi Chettinaad Curry	\$12.99
Potato and paneer dumplings stuffed with raisins, cooked in special tomato cream sauce			
Aloo Gobi Masala	\$12.99	Putti Vankaya	\$12.99
Stir fried potato and cauliflower with onions and tomatoes			
Baingan Bartha	\$12.99	Kadai Panner	\$12.99
Smoked eggplant cooked in brown onions, tomatoes, ginger and garlic sauce			
Tomato Pappu / Dal fry	\$ 11.99	kadai Vegetable	\$ 11.99
Split pigeon peas stewed with plum tomatoes and pearl garlic			
Vendakai Upperi (Okra)	\$12.99	Chana Masala	\$ 11.99
Slow cooked lady finger with coconut and homemade spices			
Dal Makhani	\$ 11.99	Poondu Kozhambu	\$12.99
Delicately spiced and gently simmered lentils			
Vegetable Chettinaad Curry	\$12.99		
Vegetable cooked in spices; coconut paste in chettinaad style			

ENTREE NON VEG - CHICKEN

BONE IN	\$ 13.99	BONNLESS	\$13.99
Thanjavur Kozhi Varutha Kozhambu		Butter Chicken Masala	\$13.99
Rustic preparation of chicken with shallots and ground spices		Chicken made with yogurt, cream, nut and seed pastes or coconut milk	
Chicken Chettinaad	\$13.99	Chicken Tikka Masala	\$13.99
Boneless chicken cooked with chettinaad style sauce		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	
Kozhi Melgau Curry	\$ 13.99	Chicken Vindaloo	\$ 13.99
Bone in chicken in a fiery curry with black pepper and fennel - chettinaad speciality		Spicy sauce made from garlic, Vinegar and red chilly and chicken and potato	
Andhra Chicken Curry	\$ 13.99	Chicken Saag	\$13.99
Andhra special dish made with spicy chilli sauce and whole ground spices		Pureed Spinach with garlic, onions and other spices and Chicken	
Chettinaad Egg Masala	\$ 12.49	Kadai Chicken	\$ 13.99
Boiled eggs cooked in onion based sauce and spices in chettinaad style		Boneless chicken cooked with tomatoes, bell pepper, onions and blend of Indian spices	
Gongura Chicken Curry	\$ 13.99	Cicken Kurma	\$13.99
Andhra special dish made from chicken meat cooked in sorrel leaves and whole ground spices		Chicken cooked in spicy ginger, garlic, sesame and red chilly paste	
		Chicken Mughlai 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	BONNLESS	\$ 16.99
Hyderabad Goat Masala		Goat Roganjosh	
Spicy goat chunks curry cooked with red chili mustard seeds curry		Goat cooked with classical style from Kashmir; cooked in a sauce prepared from onion, yogurt, cashews	
Gongura Goat Curry		Lamb Roganjosh	
Andhra special dish made from goat meat cooked in sorrel leaves and whole ground spices		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	BONLESS	\$ 16.99
Goat Vindaloo Goat and potato cooked with spicy sauce made from garlic, Vinegar and red chilly		Lamb Chettinaad Lamb cooked with traditional chettinaad style indian sauce	
Lamb Vindaloo Lamb and potato cooked with spicy sauce made from garlic, Vinegar and red chilly		Goat Chettinaad Goat cooked with traditional chettinaad style indian sauce	
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		Madurai Fish Curry Bone in king fish curry with tamarind and home made spices	
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		Madras Prawn Curry A prawn curry with tamarind, ground spices and coconut, a singer Chennai speciality	
Chettinad Crab Sukka Crab stir fried with onions,freshly ground chilli and roasted garlic.		Nellore Chapala Pulusu Tilapia fish cubes simmered in tamarind and tomato curry - a coastal delicacy from Andhra Pradesh	
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			

RICE AND NOODLES - VEG

Puliharo Steamed ponni rice tossed in a homemade tamarind spice mix	\$10.49	Ven Pongal Long grain basmati rice and lentils cooked together with homemade ghee, cashew nut, cumin and peppercorns	\$11.49
Jeera Rice Steamed rice tossed in cumin seeds & chilli	\$9.99	Thayir Saadam Curd rice served with traditional accompaniments - a must have with all south indian meals	\$10.99
Veg Fried Rice Indo - chinese style fried rice with vegetable	\$10.49	Veg Hakka Noodles Wheat Noodles stir fried with assorted vegetables	\$9.99
Veg Szechwan Fried Rice Indo - chinese style fried rice with vegetable and Szechwan spicy sauce	\$10.49	Veg Szechwan Noodles Wheat noodles stir fried with assorted vegetables and spicy Szechwan sauce	\$9.99
Bisi Bele Rice Lentils and rice coated with homemade ghee - a Karnataka speciality	\$11.49		

BIRYANI

Hyderabad Vegetable Dum Biryani Basmati rice and vegetables cooked with homemade spices	\$12.99	Hyderabad Goat Dum Biryani Basmati rice cook with golden fried onions, tomatoes, spices and tender goat	\$15.99
Paneer Dum Biryani (Vijaywada) Cottage cheese, basmati rice cooked with golden fried onions and homemade spices in special Vijayawada chili sauce	\$13.99	Boneless Chicken Dum Biryani (Vijaywada) Aromatic extra-long basmati rice and boneless chicken cooked with Vijayawada chili sauce, spices	\$14.99
Hyderabad Chicken Dum Biryani Basmati rice cook with golden fried onions, tomatoes, spices and tender chicken	\$13.99	Egg Dum Biryani (Vijaywada) Basmati rice cook with golden fried onions, tomatoes, homemade spices in special Vijaywada chili sauce and boiled eggs	\$ 11.99
Hyderabad Lamb Dum Biryani Basmati rice cook with golden fried onions, tomatoes, spices and tender lamb	\$15.99	Shrimp Dum Biryani Basmati rice cook with golden fried onions, tomatoes, homemade spices in special Vijaywada chili sauce and Shrimp	\$ 14.99

BIRYANI

Fish Dum Biryani (Tilapia)	\$ 14.99	Pallipalayam Chicken Biryani	\$ 13.99
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			

RICE AND NOODLES - NON VEG

Egg Fried Rice	\$11.99	Egg Schezwan Noodles	\$11.99
Indo - chinese style fried rice with scrambled eggs			
Chicken Fried Rice	\$13.99	Chicken Noodles	\$13.99
Indo Chinese style fried rice with chicken			
Chicken Schezwan Fried Rice	\$13.99	Chicken Schezwan Noodles	\$13.99
Basmati rice tossed with chicken, ginger, garlic and spicy schezwan sauce			
Egg Noodles	\$11.99	Stir fried noodles with chicken, ginger, garlic,spicy schezwan sauce	
Wheat Noodles stir fried with eggs			

KOTHU PARATHA

Vegetable Kothu Paratha	\$10.99	Egg Kothu Paratha	\$11.49
Minced paratha added with onion and vegetables			
Chicken Kothu Paratha	\$11.99	Lamb / Goat Kothu Paratha	\$14.49
Minced paratha added with chicken, onion and vegetables			

NAAN - BREAD

Plain Naan	\$1.99	Onion Kulcha	\$3.49
Flour bread cooked in tandoori clay oven			
Plain Paratha	\$1.99	Chapati	\$1.99
Wheat flour thin bread			
Garlic Naan	\$2.49	Tandoor Roti	\$1.99
Flour bread with garlic cooked in tandoori clay oven			
Butter Naan	\$2.49	Poori Masala	\$11.99
Flour bread cooked in tandoori clay oven topped with butter			
Chilli Butter Naan	\$2.99	Thin crispy deep fried wheat puri served with potato and peas masala	
Flour bread cooked in tandoori clay oven topped with butter & chili			
Paneer Kulcha	\$3.99	Chole Bathura	\$12.99
Flour bread filled with paneer cooked in tandoori clay oven			

DESSERTS

Gulab Jamun	\$2.99	Double Ka Meetha	\$2.99
Ras Malai	\$2.99	Ghee Mysore Pak	\$4.99
Carrot Halwa	\$2.99	Tirunelveli Halwa (Wheat Halwa)	\$4.99
Rice Kheer	\$2.49		

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



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