

SOUPS *Soup with a blend of Indian whole spices*

100. CHETTINAD RASAM Veg/Chicken/Lamb	4,00/5,00/6,00 €
101. DAL SOUP	5,00 €
102. PRAWN SOUP	6,00 €
103. CHICKEN SOUP	6,00 €



Appetizers

Veg	Non Veg
104. BABY CORN PEPPER 7,50 € <i>Shallow fried babycorn tossed with pepper and onion</i>	112. 65 CHICKEN/FISH/PRAWN 12,50/11,00/15,00 € <i>Shallow-fried protein in a fiery red marinade of chilli, ginger and garlic</i>
105. CHETTINAD POTATO FRY 8,00 € <i>Shallow fried potatoes, tossed with South Indian spices</i>	113. PAKORA CHICKEN/FISH/PRAWN 9,50/10,50/12,50 € <i>Chickpea flour coated with deep-fried chosen protein</i>
106. BAJJI (URULAI/VAZHAKAI/MILAGAI/ONION) 7,00 € <i>Deep fried fritten of chosen veggies coated with spiced lentil batter</i>	114. CHICKEN LOLLIPOP 11,00 € <i>Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried or baked until crisp</i>
107. SAMBAR VADA/MEDHU VADA/THAYIR VADA 6,50 € <i>Deep fried lentil batter, soaked in your choice of sambar, rasam or curd</i>	115. ANJAPPAR FRIED CHICKEN (PORICHA KOZHI) 12,00 € <i>Shallow-fried chicken pieces tossed in a spicy, red chilli sauce</i>
108. 65 PANEER/CAULIFLOWER /MUSHROOM 9,50 € <i>Deep-fried dipped in a spicy, hot, and tangy marinade</i>	116. TAWA FISH FRY 17,00 € <i>Vanjaram fish fry using Chettinad masala roasted in a tawa</i>
109. SAMOSA/CHANNA SAMOSA 6,00 € / 8,50 € <i>Two samosas filled with vegetables and spices, or topped with spiced chickpea masala</i>	117. NETHILI FISH FRY 12,50 € <i>Shallow-fried anchovies (nethili) marinated in a tangy, red pepper and lemon masala</i>
110. PAKORA 7,50 € <i>Chosen vegetables (onion, potato, paneer, mixed veg) coated with chickpea flour and deep fried</i>	118. MUTTON KOLA URANDAI 12,00 € <i>A spicy and delectable mix of seasoned minced mutton balls</i>
111. MIX VEG PLATTER 14,50 € <i>Assortment of different vegetables served on a platter</i>	119. MUTTON SHUKKA VARUVAL 18,50 € <i>Boneless tender pieces of mutton marinated in chef's handmade masalas, cashew, and roasted to taste</i>

BIRYANI

Deliciously flavoured Chettinad biryanis, slow-cooked to enhance the flavours of freshly used whole spices

120. VEG. BASMATI BIRYANI 13,00 € <i>Vegetarian Biryani</i>	124. SPL CHICKEN 65 BIRYANI 16,00 € <i>Special-Biryani with Chicken 65 (spicy, seasoned, fried chicken)</i>
121. PANEER BIRYANI 13,50 € <i>Biryani with paneer cheese</i>	125. CHICKEN TIKKA BIRYANI 16,00 € <i>Biryani with Chicken Tikka (marinated chicken roasted in a Tandoor oven)</i>
260. EGG BIRYANI 14,00 € <i>With eggs</i>	126. SPL FISH BIRYANI 16,50 € <i>Special-Biryani with fish</i>
123. MUTTON DUM BIRYANI 17,00 € <i>Biryani with lamb</i>	127. SPL PRAWN BIRYANI 16,50 € <i>Special-Biryani with prawns</i>
261. MUTTON KOLA BIRYANI 17,00 € <i>With lamb and kola balls</i>	262. NATTU KOZHI BIRYANI 17,00 € <i>Special-Biryani with chicken</i>
122. CHICKEN DUM BIRYANI 15,00 € <i>Chicken Biryani prepared using the Dum method</i>	263. BUTTER CHICKEN BIRYANI 16,00 € <i>Special-Biryani with chicken</i>

HOUSE OF THALIS

128. SOUTH INDIAN VEGETARIAN MEALS 16,50 € <i>A Chettinad-flavoured Anjappar meal - This meal comes with: White rice, Pooiri/Chapathi, Kuruma, Paruppu Podi Ghee, Poriyal, Keerai, Kootu, Sambar, Kara Kozhambu, Rasam, sweet dish, butter milk, Appalam, pickle</i>
129. CHICKEN MEALS 18,50 € <i>A Chettinad-flavoured Anjappar chicken meal - Comes with: White rice, Pooiri/Chapathi, chicken Kulambu, Chettinad chicken Masala, Chicken 65, Poriyal, Keerai, Kootu, Rasam, sweet dish, butter milk, pickle</i>
130. MUTTON/FISH MEALS 19,50/18,50 € <i>A Chettinad-flavoured Anjappar mutton/fish meal. The meal includes: White rice, Pooiri/Chapathi, mutton Kulambu, Poriyal, Chettinad mutton Masala, Kola Vadai, Keerai, Kootu, Poriyal, Keerai, Rasam, sweet dish, butter milk, pickle</i>

HOUSE SPECIAL - VEG

131. POONDU KUZHAMBU 12,50 € <i>A piquantly spiced garlic gizzard cooked with the flavours of tamarind in an onion-tomato relish</i>
132. ENNAI KATHIRIKKAI KULAMBU 12,00 € <i>A tangy recipe made with Eggplant/brinjal cooked in a special tangy masala base</i>
133. CHETTINAD VEGETABLE KURMA 13,50 € <i>A stew of assorted vegetables Simmered in a thick, spicy coconut-based gravy</i>

HOUSE SPECIAL - NON VEG

134. SPL ANJAPPAR CHICKEN MASALA (GRAVY/DRY) 15,00 € <i>Boneless tender pieces of chicken marinated in the chef's handmade masalas, cashew nuts, and roasted to taste</i>
135. CHETTINAD CHICKEN ROAST/MASALA 16,00 € <i>Cooked with fragrant spices, this semi-dry chicken preparation perfectly combines juicy chicken morsels with the aroma of whole spices for an amazing mouthfeel</i>
136. PICHUPOTTA KOZHI VARUVAL(DRY) 14,00 € <i>Shredded chicken cooked with South Indian spices & masalas</i>
137. PEPPER CHICKEN MASALA GRAVY/DRY 15,00/15,00 € <i>Boneless tender pieces of chicken marinated in the chef's handmade masalas, cashew nuts, and roasted to taste</i>
138. MUTTON MASALA 18,50 € <i>A delightfully flavor-packed dish of mouthwatering mutton masala - perfect to satisfy your cravings</i>
139. TANDOORI POMFRET (FRI/SAT/SUN) 22,00 € <i>The pomfret fishes are steeped in a flavourful marinade prepared with a melange of spices and then they are grilled</i>
140. MUTTON BRAIN MASALA/ROAST (FRI/SAT/SUN) 19,00 € <i>Perfectly stir-fried mutton brain chunks covered in a tantalizing onion masala</i>
141. MUTTON NALLI FRY/MASALA (DRY) 20,00 € <i>Mutton bone marrow cooked with spicy Chettinadu masala</i>
142. NENJELUMBU CHOPS 19,50 € <i>Mutton chest pieces cooked with South Indian spices</i>
143. MUTTON KHEEMA PEPPER MASALA 17,00 € <i>Minced mutton cooked with traditional masalas with pepper</i>
144. VANJARAM FISH CURRY 18,50 € <i>King Fish cooked in a curry flavored with tamarind and spices</i>
145. CRAB CHETTINAD ROAST/MASALA 19,00 € <i>Crab simmered in a spicy, rich, and thick masala mix of whole spices with a hint of coconut essence</i>
146. PRAWN THOKKU MASALA 18,00 € <i>Prawns cooked in a spicy onion-tomato and tamarind-based curry made with a generous amount of spices</i>
147. MUTTON SHUKKA MASALA 19,50 € <i>Minced mutton cooked with traditional masalas with pepper</i>
264. NATTU KOZHI MASALA/ROAST 17,00 € <i>Spiced country chicken, roasted</i>

EGG SPECIAL

148. EGG KALAKI 7,00 € <i>Soft scrambled eggs with a South Indian masala</i>
149. EGGBHURJI 7,00 € <i>Skillet-fried eggs topped with green chillies and onions</i>
150. EGG PEPPER FRY MASALA 8,00 € <i>Boiled eggs stir-fried and seasoned with simple dry spices</i>

UTHAPPAM

151. ONION/TOMATO/TOMATO-ONION/CHILLI ONION 9,50 €
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STEAM ZONE

152. IDLY (2PCS) 6,00 €
242. GHEE PODI/CHILLI IDLY 8,00 €
153. CHICKEN SALNA IDLY 8,50 €
154. IDLY FISH CURRY 8,90 €
155. MUTTON MASALA IDLY 9,50 €

DOSAS *thin, crispy pancake made from fermented rice batter, a popular dish in South Indian cuisine*

156. GHEE DOSA 8,90 €	241. KAL DOSA (2 PCS) 7,00 €
157. GHEE MASALA DOSA 10,50 €	165. SPL GHEE PODI DOSA 10,90 €
158. ONION MASALA DOSA 9,50 €	166. GHEE PODI MASALA DOSA 10,90 €
159. ONION RAVA DOSA 10,00 €	167. PANEER/CHICKEN/MUTTON DOSA 12,00 € / 13,00 € / 14,00 €
160. RAVA MASALA DOSA 10,50 €	270. CHICKEN CURRY DOSA 13,00 €
161. PLAIN DOSA 7,90 €	271. EGG PEPPER DOSA 10,50 €
162. ONION DOSA 8,50 €	
163. MASALA DOSA 9,50 €	
164. RAVA DOSA 9,50 €	

PAROTTA *Flaky South Indian layered flatbread*

168. KOTHU PAROTTA - VEG/EGG/CHICKEN/MUTTON 10,00/10,50/11,50/12,00 € <i>Scramble of paratha shredded into bite-sized pieces and stir-fried along with one of the above sprinkled with south indian spices</i>
169. CEYLON PAROTTA - VEG/EGG/CHICKEN/MUTTON 11,00/12,00/13,00/14,00 € <i>A mix of seasoned above item, other spices tightly packed between two rotis and sealed, cooked on both sides with a light dousing of oil</i>
170. KERALA PAROTTA 2 PCS 6,00 €
171. KHEEMA PAROTTA 12,00 €
172. CHILLI PAROTTA 9,90 €
280. BUN PAROTTA 2 PCS 7,00 €

GRILL TANDOORI VEG

The veg or protein marinated with different herbs and spices in the tandoor

173. PANEER TIKKA 14,50 €
174. MIXED GRILL VEG 15,50 €

GRILL TANDOORI NON VEG

175. TANDOORI CHICKEN (BONES) 15,50 €
176. CHICKEN TIKKA 16,50 €
177. CHICKEN GARLIC TIKKA 17,00 €
178. CHICKEN MALAI TIKKA 16,50 €
179. MUTTON/CHICKEN SEEKH KEBAB 18,50 / 17,50 €
180. LAMB TIKKA 18,50 €
181. FISH TIKKA 18,50 €
182. TANDOORI PRAWN 19,50 €
183. TANDOORI MIX GRILL 22,50 €

INDO/CHINESE

184. CHILLY CHICKEN/LAMB/PRAWN/ FISH 13,50/14,50/16,50/15,50 €
Stir-fried Protein fillets dressed in a tangy marinade toss
185. CHILLI PANEER/GOBI/MUSHROOM/SOYA 13,50 / 12,50€
Stir-fried Vegetables fillets dressed in a tangy marinade tossed in a spicy, red chilli sauce
186. CHILLI HONEY POTATO 9,00 €
Fried potatoes tossed in spicy, sour and slightly sweet chilly
187. PANEER SCHEZWAN FRIED NOODLES/RICE 10,50 €
A spicy Indo-Chinese intermix of paneer, vegetables and rice/noodles tossed in Schezwan sauce that adds a unique peppery flavour to the dish
188. VEG FRIED RICE/FRIED NODDLES 10,50 €
A satisfying combination of stir-fried vegetables, and rice/noodles with a tinge of vinegar
189. EGG FRIED RICE/FIRED NOODLES 10,50 €
A satisfying combination of stir-fried vegetables, egg and rice/noodles with a tinge of vinegar
190. SPRING ROLL 5,50 €
Pancakes stuffed with carrots, cabbage, capsicum 6 sprouts served with hot Garlic sauce

NORTH INDIAN CHICKEN

191. CHICKEN CURRY 14,50 €
Chickern filet in a mild curry sauce
192. CHICKEN TIKKA MASALA 15,50 €
Chicken fillet grilled in a delicious sauce, skilfully seasoned with green oriental herbs
193. MANGO CHICKEN 15,50 €
Chicken fillet in aromatic mango curry sauce
194. PALAK CHICKEN 15,50 €
Chicken fillet prepared with roasted onions,ginger garlic, spices and spinach, North Indian style
195. KARAHY CHICKEN 15,50 €
Chicken Fillet with onions, pepper pods,chillies, ginger, garlic and tomatoes, cooked with ground spices
196. BUTTER CHICKEN 15,50 €
Grilled chicken fillet simmered in a delicate curry sauce with tomatoes
197. CHICKEN JALFREZIE 15,50 €
Chicken fillet in a spicy curry sauce with onions, garlic,tomatoes, green peppers and carrots
198. CHICKEN KORMA 15,50 €
Mild chicken curry cooked in a tasty curry sauce made of creamalmonde coconut and delicate soices (very mild)

NORTH INDIAN LAMB

199. LAMB CURRY 15,50 €
Lamb pieces in mild curry sauce
200. LAMB TIKKA MASALA 16,50 €
Lamb pieces grilled in a delicious, skilfully seasoned with oriental herbs
201. LAMB KARAHY 16,50 €
Lamb pieces fried with onions.pepper pods, chillies, ginger, tomatoes fresh herbs & ground spices
202. LAMB PALAK 16,50 €
Lamb pieces prepared with roasted onions, garlic, ginger and spinach
203. LAMB ROGAN JOSH 16,50 €
Lamb pieces in a spicy sauce with cardamon, ginger, cinnamon, chillies
204. LAMB KORMA 16,50 €
Lamb pices fried with onions, pepper pods, chillies, ginger, tomatoes fresh herbs and ground spices

NORTH INDIAN FISH

205. CURRY FISH/PRAWN 16,00 / 17,00€
Fisch fillet in a mild curry sauce/ Prawns in a mild curry sauce
206. MADRAS FISH/PRAWN 16,00 / 17,00€
Fish/Prawn fillet in a mild curry sauce with mushrooms (very hot)
207. FISH/PRAWN BUTTER MASALA 16,00 / 17,00 €
Fish/Prawns in a oriental spicy sauce with green herbs
208. FISH/PRAWN / TIKKA MASALA 16,00 / 17,00 €
Prawns/Fish cooked with spicy onion tomato and tamarind based curry made with tots of spices
209. FISH/PRAWN/ KORMA 16,00 / 17,00 €
Wholesome Fish/Prawn cooked with onions, tomatoes and a freshly ground whole spices simmered to a flavourful, thick consistency

NORTH INDIAN - VEG

210. MIX VEGETABLE 13,50 €
Fresh vegetables prepared with fresh coriander and selected spices
211. VEGETABLE KORMA 13,50 €
Fresh vegetables cooked in a tasty sauce of almonds, coconut and delicate spices
212. ALOO GOBI/PALAK/JEERA 13,50 €
Simply delicious cauliflower potatoes, spinach, jeera stir fried in home made style
213. BAIGAN BARTHA 13,00 €
Eggplants grilled in Tandoor, breaded and fried with onions, tomatoes, ginger
214. BHINDI MASALA 14,00 €
Fresh Okra with onions, tomatoes, ginger, garlic and coriander
215. PALAK PANEER 14,50 €
Homemade traditional cheese, pot-roasted with spinach and delicate spices
216. KARAHY PANEER 14,50 €
Homemade cheese fried with onions, garlic, pepper pds, chillies, ginger, tomatoes, fresh herbs
218. PANEER BUTTER MASALA 13,00 €
Its a rich and creamy made of butter, paneer, onions, tomatoes, cashew and spice powders and herbs
219. PANEER TIKKA MASALA 14,50 €
Homemade cheese fillet grilled in a delicious sauce, skilfully seasoned with green oriental herbs
220. CHANNA MASALA 12,50 €
A chicpeas Ind. curry in a onion tomato based gravy
221. DALMAKHANI 13,50 €
It's a creamy and rich dal recipe that's prepared using kidney beans and black whole urad dal
222. DAL TADKA 12,00 €
Lentils prepared with roasted onions and garlic

NORTH INDIAN THALI

224. VEGETARIAN THALI 15,50 €
The meal comes with items: dal (lentil), rice, vegetable curry, roti (flat bread), dahi (yogurt), papad, salad, a small amount of chutney or pickle and a sweet dish
225. NON-VEGETARIAN THALI 17,50 €
The meal comes with items: rice, fish curry or chickencurry or mutton curry roti (flat bread), dahi (yogurt), papad, salad, a small amount of chutney or pickle and a sweet dish

NORTH INDIAN SPECIAL

226. CHOLE BHATURE 10,90 €
Combination of spicy chick peas and fry bread
227. ALOO PURI 10,50 €
Combination of potatoes and indian bread
- INDIAN STREET FOOD**
228. PANI PURI (8 St.) 7,90 €
229. PAPDI CHAAT 8,90 €
230. DAHI BHALE 8,90 €
231. ALOO TIKKI CHAAT 7,90 €

INDIAN BREADS

235. NAAN - PLAIN / BUTTER / GARLIC / CHESSE / KHEMA 2,50 / 3,00 / 3,50 / 6,00 / 6,50 €
236. TANDOORI ROTI 2,50 €
237. PARATHA
Indian style flat bread filled with different spices and potatoes/cauliflower/cottage cheese
- ALOO PARATHA 4,50 €
- GOBI PARATHA 4,50 €
- PANEER PARATHA 6,00 €

DESSERTS

240. PAYASAM OF THE DAY 5,00 €
241. KESARI 5,00 €
242. RASAMALAI 6,00 €
243. GULAB JAMUN 6,00 €
244. FALOODA 6,50 €
245. KULFI 6,00 €
246. COCONUT ICE CREAM 6,50 €
247. CHOCOLATE DOSA 8,00 €

HOUSE SPECIAL AND LASSI

- NIMBU PANI 4,90 €
- ROSE LASSI 4,00 €
- NANNARI SARBATH 4,00 €
- MEETHI LASSI SWEETY 0,4L 4,00 €
- MANGO LASSI 0,4L 4,00 €
- MASALA LASSI 0,4L 4,00 €
- BANANA LASSI 0,4L 4,00 €
- SOUTH BUTTER MILK 4,00 €

SOFT DRINKS (0,2L / 0,4L)

- STILL/SPARKLING WATER 0,25L / 0,7L 2,40 / 5,50 €
- COCA COLA^{1,2,15} / ZERO^{1,2,8,15} / LIGHT^{1,2,8,15} 2,40 / 3,80 €
- MEZZO MIX^{1,2,15} / FANTA² / SPRITE 2,40 / 3,80 €
- SAFT / SCHORLE / ICE TEA¹ 2,90 / 4,20 €

BEER (0,5L)

- RADEBERGER PILS 2,90/4,80 €
- VOM FASS 0,3L/0,5L
- HEFEWEIZEN HELL/DUNKEL 4,30 €
- KRISTALLWEIZEN 4,30 €
- BANANEN/COLA-WEIZEN 4,30 €
- KINGFISHER 4,30 €
- HEFEWEIZEN ALKOHOLFREI 4,30 €

PLEASE ASK FOR OTHER ALCOHOLIC DRINKS

All prices are in Euros, including statutory VAT and service.

Labeling of additives:

1 caffeinated, 2 with colorant(s), 3 contains quinine, 4 with taurine, 5 with sulfur dioxide, 6 blackened, 7 with phosphate, 8 with sweetener, 9 with antioxidant, 10 with preservative(s), 11 contains a source of phenylalanine, 12 with flavor enhancer(s), 13 with milk protein, 14 waxed, 15 with acidulant(s), 16 with stabilizer(s), 17 increased caffeine content (32mg/100ml), 18 with the allergenic substance: mustard seed extract, 19 sulfured (contains sulfites)

Allergen notice:

A detailed declaration is available in our restaurant; please ask our service staff for more information.

DEAR CUSTOMERS, ALL OUR PRODUCTIONS IS PREPARED IN AUTHENTIC CHETTINAD RECIPE "SEERAGA SAMBA RICE IS AVAILABLE ONLY ON WEEKENDS (FRI, SAT,SUN)" **

PLEASE ASK FOR OUR WEEKEND SPECIALS.