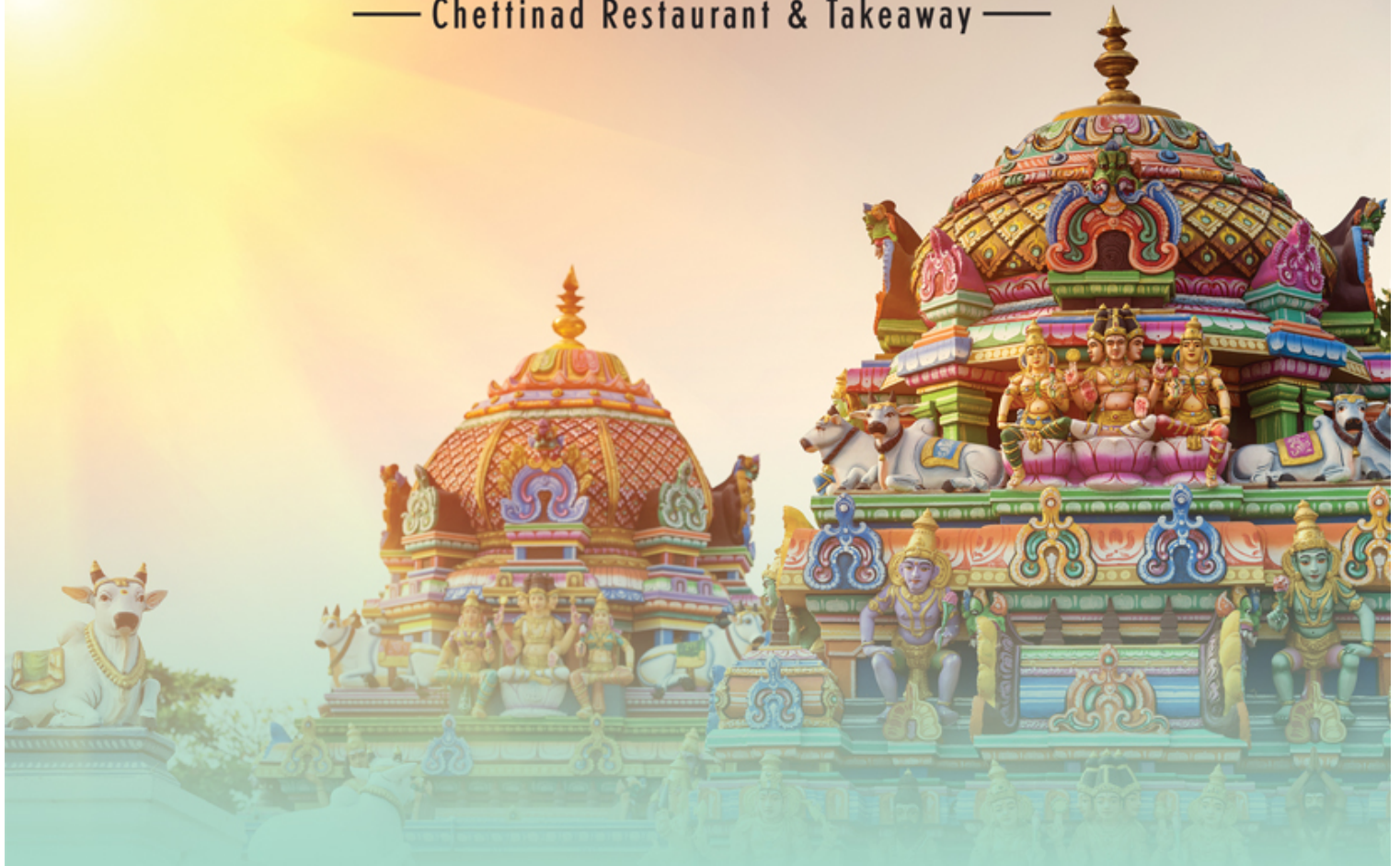


— The —
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



**Your destination for South Indian
Chettinad cuisine in the Nordics**

Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot

🌐 www.southindianrestaurant.se



The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

LUNCH MENU

(Lunch Available between 11:00 to 14:00 - Weekdays)

COMBO

CHETTINAD VEGAN COMBO - 140 kr

Veg kuruma + Okra or Eggplant Curry +
Basmati Rice + Bread (South Indian Bread) +
Pappadum

CHETTINAD MIX COMBO - 149 kr

Lamb Curry + Chicken Curry + Basmati Rice +
Bread (South Indian Bread) + Pappadum

BUTTER CHICKEN COMBO - 149 kr

Our Special Juicy Butter Chicken with 1121
basmati rice and Pappadan, Naan Bread or
Parotta.

MAIN COURSE

DOSA - 125 kr 🌱

STUFFED or SPICED DOSA - 130 kr

South Indian pancakes made of lentils and
rice. Choose from Plain / Ghee / Butter /
Podi / Egg / Masala (potato with spices) /
Podi Masala / Paneer / Chocolate / Paper /
Chicken.

CURRY OF THE DAY - 130 kr 🌱 🥜

Flavoursome curry made with traditional
spices and served with rice.

Choose from Vegan / Chicken.

CHICKEN DUM BIRYANI - 140 kr

A traditional South Indian dish with rice
and chicken in fragrant spices cooked in
'dum' style.

CHETTINAD LAMB BIRYANI - 150 kr

A traditional South Indian dish with rice
and lamb in fragrant spices cooked in
'dum' style.

KARAIKUDI LAMB

MASALA - 140 kr 🥜

Lamb with Karaikudi spices, onion,
garlic & tomato



ADD ONS

RAITA / PAPPADUM - 25 kr 🌱

Classic Side dishes (creamy yogurt / deep
fried lentil dough).

CHAPATHI / NAAN - 25 kr 🌱

South Indian wheat bread, Butter naan,
Garlic naan.

VEGAN PAROTTA - 25 kr 🌱

South Indian flatbread

DRINKS

SODA - 30 cl - 25 kr

Cola, Cola Zero, Orange, Lemon,
Sparkling Water

MANGO LASSI

22 cl - 29 kr / 44 cl - 39 kr

Refreshing yogurt lassi with mango

JUICE - 30 cl - 30 kr

Choose from refreshing orange or apple

SPICY BUTTERMILK - 44 cl - 39 Kr

Yogurt drink mixed with
green chilli, spices and milk.



Lunch Available between 11:00 to 14:00 - Weekdays

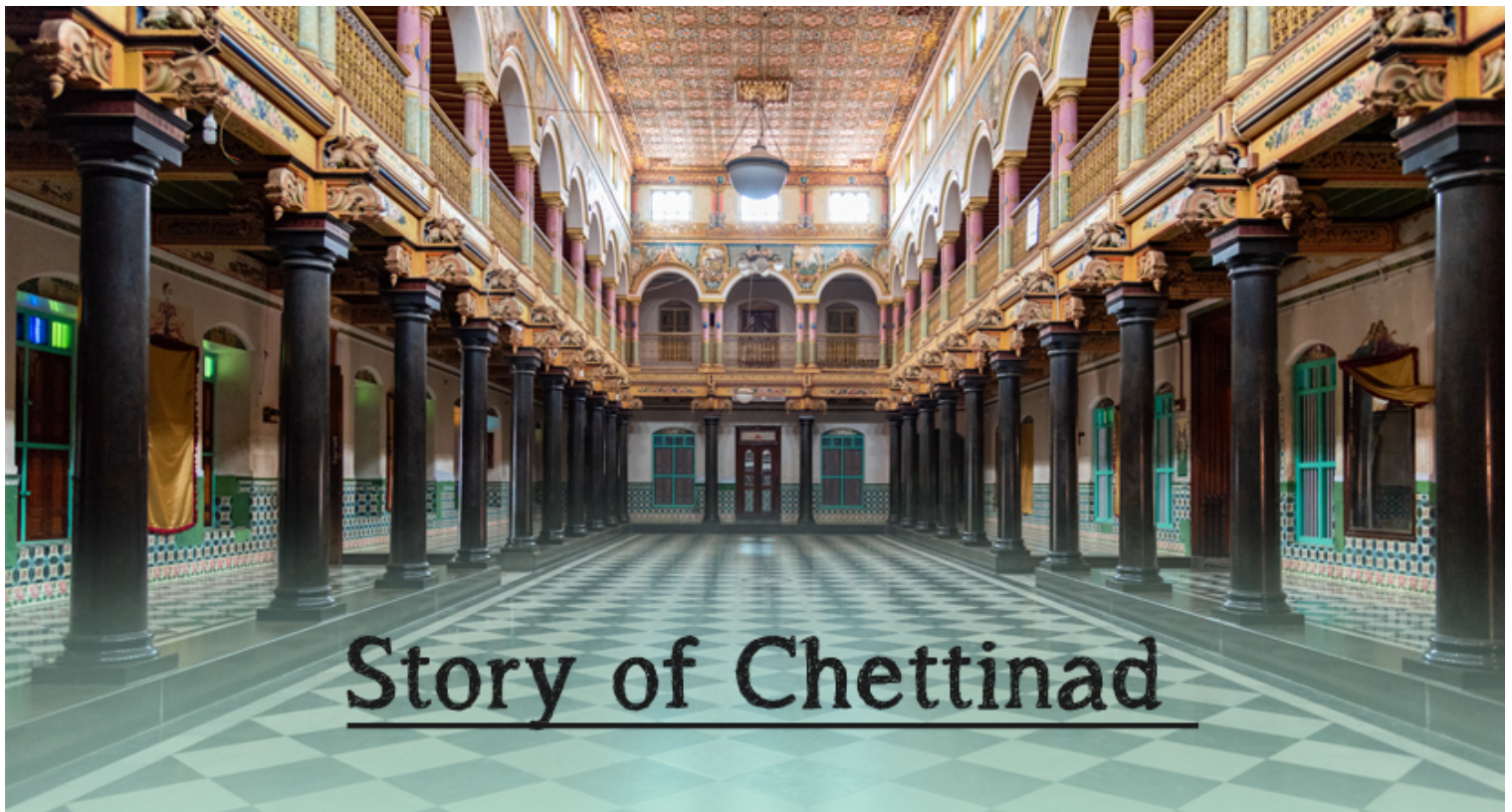


Vegan



Nuts





Story of Chettinad

Chettinad cuisine is a traditional cuisine from the Chettinad region in the state of Tamil Nadu, India. It is known for its rich and spicy flavors, unique blend of spices, and extensive use of freshly ground masalas (spice mixes). The cuisine has a long and fascinating history that reflects the cultural heritage of the Tamil community.

The Chettinad region is located in the southern part of Tamil Nadu and is predominantly inhabited by the Nagarathar community, also known as Chettiars. The Chettiars were a wealthy trading community involved in businesses such as finance, trade, and moneylending. They traveled extensively to foreign lands, including Southeast Asia, and brought back a variety of spices and cooking techniques, which greatly influenced the Chettinad cuisine.

The cuisine is characterized by its bold and robust flavors, which are achieved through the skillful use of a wide array of spices. Some of the prominent spices used in Chettinad cuisine include star anise, cinnamon, cloves, cardamom, fennel seeds, peppercorns, and dried red chilies. These spices are typically dry roasted and ground to make the distinctive masala powders used in various dishes.

Chettinad cuisine features a wide range of dishes, including vegetarian and non-vegetarian preparations.

One of the unique aspects of Chettinad cuisine is its use of a variety of ingredients, including spices, meat, and vegetables.

Chettinad cuisine also includes a variety of bread and rice preparations. Some popular dishes include Chettinad dosa (a crispy pancake), Rice-based dishes like biryani and pulao are also an integral part of Chettinad cuisine.

Over time, Chettinad cuisine has gained popularity beyond the Chettinad region and has become a celebrated cuisine worldwide. Its distinct flavors and unique cooking techniques have made it a favorite among food enthusiasts and connoisseurs.

Chettinad cuisine is a culinary tradition that originated from the Chettinad region in Tamil Nadu, India. It reflects the rich cultural heritage of the Tamil community and is known for its bold flavors, extensive use of spices, and diverse range of ingredients. Today, Chettinad cuisine continues to be cherished and enjoyed by people around the world, including the South Indian Radmansgatan 52.



Berättelsen om Chettinad

Chettinad-mat är en traditionell mat från Chettinad-regionen i delstaten Tamil Nadu i Indien. Den är känd för sina rika och kryddiga smaker, unika blandning av kryddor och omfattande användning av färskt malda masalas (kryddblandningar). Köket har en lång och fascinerande historia som speglar den tamilska gemenskapens kulturella arv.

Chettinad-regionen ligger i södra delen av Tamil Nadu och bebos främst av Nagarathar-gemenskapen, även känd som Chettiars. Chettiarna var en förmögen handelsgemenskap som var involverade i verksamheter som finans, handel och penningutlåning. De reste omfattande till främmande länder, inklusive Sydostasien, och tog med sig en mängd olika kryddor och matlagningstekniker som i hög grad påverkade Chettinad-maten.

Maten kännetecknas av sina djärva och kraftfulla smaker, vilka uppnås genom skickligt användning av ett brett utbud av kryddor. Några av de framträdande kryddorna som används i Chettinad-maten inkluderar stjärnanis, kanel, kryddnejlika, kardemumma, fänkålsfrön, pepparkorn och torkade röda chilifrukter. Dessa kryddor rostas vanligtvis torra och malas till de karakteristiska masalapulver som används i olika rätter.

Chettinad-maten har ett brett utbud av rätter, inklusive vegetariska och icke-vegetariska tillagningar.

En av de unika aspekterna av Chettinad-maten är dess användning av olika ingredienser, inklusive kryddor, kött och grönsaker.

Chettinad-maten inkluderar också en mängd bröd- och risrätter. Några populära rätter inkluderar Chettinad dosa (en knaprig pannkaka). Risbaserade rätter som biryani och pulao är också en integrerad del av Chettinad-maten.

Med tiden har Chettinad-maten vunnit popularitet utanför Chettinad-regionen och har blivit ett firat kök över hela världen. Dess distinkta smaker och unika matlagningstekniker har gjort det till en favorit bland matentusiaster och finsmakare.

Chettinad-maten är en kulinarisk tradition som härstammar från Chettinad-regionen i Tamil Nadu, Indien. Den återspeglar den rika kulturella arvet från den tamilska gemenskapen och är känd för sina djärva smaker, omfattande användning av kryddor och varierade ingredienser. Idag fortsätter Chettinad-maten att vara uppskattad och avnjuten av människor runt om i världen, inklusive på Radmansgatan 52

Gallery



The
SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

DRINK MENU

BEERS



KINGFISHER SMALL
0,33 cl - 65 Kr

KINGFISHER LARGE
0,65 cl - 99 Kr

COBRA LARGE
0,65 cl - 99 Kr

BOMBAY GOLD
0,50 cl - 99 Kr

BANGLA
0,66 cl - 99 Kr

ERIKSBERG
0,50 cl - 85 Kr

INDIAN PALE ALE
0,50 cl - 87 Kr

GINGER BEER
0,33 cl - 45 Kr

NON ALCOHOLIC BEER
0,33 cl - 45 Kr



WINE

HOUSE WINE RED
1 Glass - 99 Kr

HOUSE WINE WHITE
1 Glass - 99 Kr

HOUSE WINE ROSE
1 Glass - 99 Kr

HOUSE WINE
1 Bottle - 399 Kr

CAVA / SPARKLING WINE
1 Bottle - 399 Kr



COCKTAILS

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

VODKA BASED

Tamarind Martini
(Vodka, tamarind water, chilli powder,
lime juice, sugar syrup)

Coffee Martini
(Vodka, coffee, vanilla syrup)

Apple Martini
(Vodka, triple sec, apple juice, lime
juice)

Lemon Martini
(Vodka, limoncello, lime juice, sugar
syrup)

Indian Star
(Vodka, passion fruit, mango, lime
juice)

"Cocktails" based on bar staff availability

WHISKEY BASED

Indian Summer Bourbon

(whiskey, limoncello, lime juice, sugar syrup, mint)

Whiskey Sour

(whiskey, lime juice, sugar syrup, white egg, angostura bitter)

Classic Old Fashion

(whiskey, brown sugar, angostura bitter)

RUM BASED

Rum Sour

(rum, lime juice, sugar syrup, angostura bitter, white egg)

Rum Punch

(rum, lime juice, pineapple juice, orange juice, cranberry juice, grenadine, angostura bitter)

Mojito

(rum, lime juice, mint, sugar syrup, soda water)

Ginger Smash

(rum, ginger, pineapple juice, sugar syrup, lime juice)

GIN BASED

Masala Mango Gin

(gin, mango puree, lime juice, masala powder, soda water)

MOCKTAILS

Virgin Mojito

(mango, strawberry, passion fruit, apple)

Virgin Pina Colada

Ginger 45

SPIRITS

RUM

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Old Monk Rum, Havana 7
Bacardi Black, Bacardi White

WHISKEY

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Amrut Whisky, Jim Beam
Mac Swedish Single Malt
Chivas Regal, Famous Grouse
Glenfiddich 12, Jameson, Irish
Red Label by Johnnie Walker

VODKA

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Absolut Blue, Smirnoff

GIN

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Tanqueray

TEQUILA

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Jose Cuervo

COGNAC

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Hennessy VS, Remy Martin

OTHER LIQUORS

4 cl - 100 Kr / 6 cl - 155 Kr /
8 cl - 199 Kr

Baileys, Cointreau
Limoncello, Sour Fisk.

Please check with the service staff for other variety.



"Cocktails" based on bar staff availability

COLD DRINKS

POPULAR

MANGO LASSI

22 cl - 45 Kr / 44 cl - 55 Kr

Refreshing yogurt lassi
with mango.

SPECIAL DRINKS

CHETTINAD SPICY BUTTERMILK

44 cl - 49 Kr

Yogurt drink mixed with
green chilli, spices and milk.

ROSE MILK

44 cl - 55 Kr

Refreshing drink made of
milk and rose syrup.

JIGARTHANDA

44 cl - 69 Kr

Badam pisin, nannari syrup, milk and
ice cream.

SWEET LASSI

22 cl - 45 Kr / 44 cl - 55 Kr

Refreshing yogurt lassi
with sweet.



SARBATH

44 cl - 59 Kr

Tamilnadu inspired juice made from fresh lemon
and sparkling water.

Nannari, Pineapple, Vanilla, Strawberry, Melon,
Peach, Watermelon or Mango.

FALOODA

22 cl - 39 Kr / 44 cl - 69 Kr

Refreshingly Cold dessert made with special
semolina noodles.



SODA

LIME SODA

30 cl - 45 Kr

Lemon juice, ice cubes, soda water,
and mint leaves.

Salt or Sweet or Salt & Sweet.

SOFT / JUICES

30 cl - 35 Kr

Cola, Cola Zero, Fanta, Sprite,
Juice, Coconut Water

WATER

30 cl - 15 Kr

Bubble water

TEA'S (CHAI)



GREEN TEA / BLACK TEA - 19 kr

Warm, strong and uplifting. Flavoursome green tea leaves in warm water. Choice of flavours, check with service staff.

MILK TEA (PANDIAN CHAI) - 39 kr

Chai is a tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices. Choice of flavours, check with service staff.

GOLDEN TURMERIC MILK - 45 kr

Golden milk is a traditional Indian drink that has its roots in Ayurveda. In its simplest form it's a blend of hot milk and ground turmeric and sugar.

SPECIAL BEVERAGES

BOOST - 55 kr

BOURNVITA - 55 kr

HORLICKS - 55 kr



ALMOND MILK

ALMOND MILK - 65 kr

Almond milk is a milk beverage flavored with almonds, cardamom & saffron. Traditionally it was made by soaking, blending and then adding it to boiled milk.



HOT COFFEE

BLACK COFFEE - 29 kr

Best black coffee served hot.

AYURVEDIC COFFEE - 49 KR

Special South Indian herbal decoction with many healing properties. No milk used.

SPECIAL FILTER COFFEE - 49 kr

Coffee made by mixing frothed and boiled milk with the infusion of traditional coffee powder

BRU COFFEE - 49 kr

We use BRU instant coffee powder and it will taste like coffee.

CHOCOLATE MILK (HOT OR COLD) - 55 kr

Boiled milk with Swedish chocolate powder.

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

MENU

1 TIFFIN LITE - 267 kr 🌱

Menu consists of 2 idly, 2 vadai and own choice of dosa served with vegan sambar, coconut chutney and hot tomato chutney.

2 VEGGIE LITE MENU - 287 kr 🌱

Veg soup & Cauliflower 65, followed by choice of Veg dosa. Ending with the Day's dessert.

Smaller Menu



Best Menu

3 SMALLER MENU - 367 kr 🌱 🥜

(VEG/NON-VEG)

Choose Lamb soup & Chicken 65 or Vegetarian soup & Cauliflower 65. Followed by Veg curry / Chicken masala / Lamb masala with Rice and Parotta (Bread). Ending with the Day's dessert.

Tiffin Light



Veggie Light Menu

4 BEST MENU - 399 kr 🌱 🥜

(VEG/NON-VEG)

Lamb soup & Shrimp 65 or Veg soup & Onion pakoda, your choice of dosa. Veg Curry / Chicken Masala / Lamb masala. Basmati Rice & Parotta (Bread). Ending with Kulfi Icecream or Day's Dessert (Vegan available).

KID'S CORNER

5 KID'S PAPADUM - 25 kr

Colourful papadum for the little ones.

6 KIDZIE ROLL - 65 kr

Fresh vegetables / chicken rolled into a parotta.

7 KIDZIE CHICKEN NUGGETS - 65 kr

Served with pomes.

8 JUNIOR UTTAPPAM - 69 kr 🌱

2 thick dosa pancakes with carrots on the top. Served with vegan mango and coconut chutney.

9 RAINBOW RICE - 69 kr

Fried rice with rainbow colour vegetables / chicken.

10 CHEESE OR NUTELLA DOSA - 99 kr

Dosa pancake stuffed with cheese.

DOSA CORNER

Paper-thin, crisp, gluten-free South Indian pancakes made of lentils and rice.



Dosa

11 PLAIN DOSA - 110 kr 🌱

12 MASALA DOSA - 125 kr 🌱

13 PODI DOSA - 135 kr 🌱

14 PODI MASALA DOSA - 149 kr 🌱

15 EGG DOSA - 149 kr

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

STREET FOOD - DOSA CORNER

DOSA

- 16 **BUTTER DOSA - 149 kr**
- 17 **MYSORE MASALA DOSA - 149 kr** 🌱
- 18 **CHEESE DOSA - 149 kr**
- 19 **GHEE DOSA - 149 kr**
- 20 **PAPER DOSA - 149 kr** 🌱
- 21 **PANEER DOSA - 169 kr** 🌱
- 22 **CHICKEN DOSA - 169 kr** 🌱
- 23 **LAMB DOSA - 179 kr** 🌱
- 24 **MADURAI KARI DOSA - 179 kr** 🌱
Special dosa pancake stuffed with authentic madurai lamb chukka, served with lamb gravy, sambar and chutneys.
- 25 **DOSA AS YOU LIKE - 189 kr** 🌱
Make your own dosa with today's ingredients. Ask your waiter for options.
- 26 **DOSA DOSA DOSA - 399 kr** 🌱
Choose unlimited dosas of any type. Based on availability. Not for sharing.



Dosa Dosa Dosa

UTTAPPAM

Thick pancake made of lentils and rice served with toppings. Optional toppings available.

- 27 **PLAIN UTTAPPAM - 109 kr** 🌱
- 28 **BUTTER UTTAPPAM - 129 kr**
- 29 **GHEE UTTAPPAM - 139 kr**
- 30 **EGG UTTAPPAM - 149 kr**
- 31 **PODI UTTAPPAM - 139 kr** 🌱
- 32 **ONION UTTAPPAM - 149 kr** 🌱
- 33 **TOMATO UTTAPPAM - 149 kr** 🌱

STARTERS SOUP

- 34 **RASAM - 65 kr** 🌱
Village style soup with tomato, tamarind, garlic, coriander and black pepper.
- 35 **SAMBAR - 65 kr** 🌱
Traditional South Indian flavorsome soup cooked with lentils.



Sambar

- 36 **CHETTINAD CHICKEN SOUP - 89 kr**
Chicken soup with ginger, onion, chilli and black pepper.
- 37 **CHETTINAD LAMB SOUP - 99 kr**
Lamb soup with ginger, onion, chilli and black pepper.

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

65'S & OTHER APPETIZERS

CHETTINAD 65

- 38 CAULIFLOWER - 79 kr** 🌱
6 pieces of cauliflower fried with '65' spices.
- 39 CHICKEN - 89 kr**
6 pieces of chicken fried with '65' spices.

Chicken 65



Shrimp 65

- 40 PANEER - 89 kr**
6 pieces of paneer fried with '65' spices.
- 41 FISH - 99 kr**
6 pieces of fish fried with '65' spices.
- 42 CHICKEN LOLLIPOP - 99 kr** 🕒
Fried, spicy chicken wings served on sticks.



Chicken Lollipop

- 43 SHRIMP or NETHILI - 99 kr**
6 pieces of prawns fried with '65' spices.
- 44 KING'S PLATTER - 149 kr**
2 pieces each of cauliflower, paneer, chicken, fish, shrimp fried with '65' spices.

OTHER APPETIZERS

- 45 PAPADUM - 39 kr** 🌱
3 fried papadum. South Indian style.
- 46 SPICY MASALA OMELET - 55 kr** 🔥
Omelet with a South Indian Chettinad twist.
- 47 IDLY - 85 kr** 🌱
3 steamed rice cakes made of rice and lentils.
- 48 VADAI - 85 kr** 🌱
2 fried lentil flour "donuts" with green chilli.
- 49 SAMOSA - 75 kr**
2/3 pieces (depending on size) of fried pastries with savoury vegan / chicken fillings.
- 50 ONION PAKODA - 75 kr** 🌱
Crispy fried golden onions with selected spices.
- 51 SAMBAR IDLY - 110 kr** 🌱
Rice cakes, soaked in lentil soup and desi ghee. (Vegan option available).
- 52 SAMBAR VADAI - 110 kr** 🌱
Savoury donuts soaked in lentil sambar soup.
- 53 CURD VADAI - 110 kr**
Savoury donuts soaked in salted yogurt.
- 54 PODI IDLY - 110 kr** 🌱
Rice cakes fried with desi ghee and spice powder. (Vegan option available)
- 55 CHILLI IDLY - 129 kr** 🌱
Rice cakes fried with spicy vegetables, such as chilli.
- 56 IDLY VADAI COMBO - 139 kr** 🌱
2 pieces idly - 1 vadai serve with red chutney, coconut chutney and sambar.

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

NAAN BREADS

- 57 **PLAIN NAAN** - 30 kr 🌱
- 58 **GARLIC NAAN** - 39 kr 🌱
- 59 **BUTTER NAAN** - 39 kr
- 60 **CHEESE NAAN** - 39 kr

CEYLON PAROTTA

(Main meal served with Raita and Gravy)

- 61 **PLAIN CEYLON PAROTTA** - 129 kr 🌱 🍌
- 62 **EGG CEYLON PAROTTA** - 159 kr 🍌
- 63 **CHICKEN CEYLON PAROTTA** - 169 kr 🍌
- 64 **LAMB CEYLON PAROTTA** - 179 kr 🍌

CEYLON PAROTTA



SPICY SPECIAL

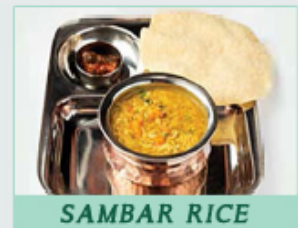
- 65 **CHILLI PAROTTA (vegan)** - 159 kr 🍌 🍌
- 66 **CHILLI GOBI (vegan)** - 169 kr 🌱 🍌 🍌
- 67 **CHILLI PANEER** - 179 kr 🍌 🍌
- 68 **CHILLI CHICKEN** - 179 kr 🍌 🍌
- 69 **CHILLI PRAWNS** - 199 kr 🍌 🍌

MAIN COURSE (SERVED WITH RICE)

VEGETARIAN

- 70 **CHETTINAD VEG KURMA** - 165 kr 🌱
Thick curry with a medley of vegetables.
- 71 **EGGPLANT KARA KULAMBU** - 179 kr 🍌
Chettinad signature dish seasoned eggplant curry served with basmati rice. (vegan)

VENDAKKA MASALA



SAMBAR RICE

- 72 **OKRA MASALA** - 179 kr 🌱 🍌 🍌
Baby Okra with cumin, garlic, ginger and spices.
- 73 **PANEER MASALA** - 189 kr 🍌 🍌
Indian cottage cheese in a gravy of Chettinad spices.
- 74 **PANEER BUTTER MASALA** - 199 kr 🍌 🍌 🍌
Indian cottage cheese in a luscious, rich and creamy onion-tomato-cashew sauce.
- 75 **SPINACH CURRY (vegan)** - 169 kr
Spinach in a thick sauce of lentils and spices served with basmati rice. Also called as "Keerai Kulambu".
- 76 **SAMBAR RICE (vegan)** - 169 kr 🌱 🍌
Stewed rice mixed with spices, vegetables and lentils. Served with pappadam and pickle.
- 77 **RASAM RICE (vegan)** - 149 kr 🌱 🍌
Stewed rice with tomato, tamarind, garlic, coriander and pepper. Served with pappadam and pickle.
- 78 **PLAIN BIRYANI** - 169 kr 🍌 🍌
Chettinad vegetarian plain biryani rice made without any meat or veggies (Kuska Rice).
- 79 **VEG KOTHU PAROTTA** - 179 kr 🌱 🍌 🍌
Small pieces of parotta (bread) stir fried with Vegges and served with veg gravy and raita.

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

CHICKEN

80 **SPINACH CHICKEN MASALA - 185 kr** 🕒 🌶️ 🥜

Spinach in a thick mild sauce with chicken.

81 **CHICKEN MASALA - 185 kr** 🌶️

Spicy chicken in aromatic chettinad masala.



SPINACH CHICKEN MASALA

82 **CHICKEN**

"DUM" BIRYANI - 185 kr 🌶️ 🥜

Basmati rice cooked in succulent chicken pieces and traditional spices.



CHICKEN BIRYANI

83 **CHICKEN KOTHU PAROTTA - 175 kr** 🌶️ 🕒 🥜

Small pieces of parotta (bread) fried with chicken and served with raita (served without rice).

84 **CHICKEN PEPPER FRY - 189 kr** 🕒

Spicy peppery coated chicken in delicious masala.

85 **SPICY CHILLI CHICKEN - 189 kr** 🕒

Succulent chicken cooked with fresh chilli and spices.

MAIN COURSE (SERVED WITH RICE)

LAMB

86 **LAMB KOTHU PAROTTA - 195 kr** 🌶️ 🕒 🥜

Small pieces of parotta (bread) fried with spicy lamb and served with raita (served without rice).

87 **SPINACH LAMB MASALA - 195 kr** 🌶️ 🥜

Spinach in a thick mild sauce with lamb.



LAMB SUKKA

88 **LAMB PEPPER FRY (DRY) - 195 kr** 🕒

Fried lamb with hot pepper and a hint of Chettinad spices. Served with Basmati rice.

89 **LAMB SUKKA - 195 kr** 🕒

Fried lamb with hot Chettinad spices. Served with Basmati rice



90 **KARAIKUDI LAMB MASALA - 195 kr** 🌶️

Lamb with Karaikudi spices, onion, garlic & tomato served with basmati rice.

91 **LAMB DUM BIRYANI - 199 kr** 🌶️

Basmati rice cooked in succulent lamb pieces and traditional spices.

92 **PANDIAN SPICY SUKKA RICE - 235 kr** 🕒

Generations old family recipe of rice cooked with juicy lamb. Served with raita and sukka.

The

SOUTH INDIAN

— Chettinad Restaurant & Takeaway —

SEAFOOD



PRAWN MASALA

- 93 **FISH MASALA - 195 kr** 🔥 🕒
*Seasonal fish flavoured with Chettinad spices.
Served with special basmati rice.*
- 94 **PRAWN MASALA - 220 kr** 🔥 🕒
*King prawns cooked in Chettinad sauce.
Served with special basmati rice.*
- 95 **PRAWN "DUM" BIRYANI - 230 kr** 🕒
*Basmati rice cooked In fresh prawns and
traditional spices.*

FRIED RICE

- 96 **VEG FRIED RICE - 159 kr** 🕒
*Special basmati rice pan fried with mixed
vegges with vegetable oils.*
- 97 **EGG FRIED RICE - 169 kr** 🕒
*Egg with rice pan fried and served hot.
Singapore style.*
- 98 **CHICKEN FRIED RICE - 179 kr** 🕒
*Pieces of Chicken with rice pan fried and
served hot. Singapore style.*
- 99 **SHRIMP FRIED RICE - 189 kr** 🕒
*Pieces of Shrimp with rice pan fried and
served hot.*

ACCOMPANIMENTS

- 100 **ONION OR CHILLI - Free/Gratis**
- 101 **RAITA - 29 kr**
- 102 **PICKLES - 29 kr**
- 103 **CUP OF HOMEMADE GHEE - 29 kr**
- 104 **EXTRA RICE - 39 kr**

BREADS

- 105 **CHAPATHI - 30 kr/stk** 🕒
- 106 **GHEE CHAPATHI - 39 kr/stk**
- 107 **PLAIN PAROTTA - 39 kr/stk** 🕒
- 108 **GHEE PAROTTA - 45 kr/stk**
- 109 **BUTTER PAROTTA - 42 kr/stk**

DESSERT



GULAB JAMUN

- 110 **GULAB JAMUN - 75 kr**
Milk Powder-based dessert balls in hot syrup.
- 111 **GULAB JAMUN MIX - 89 kr**
Gulab Jamun with vanilla ice cream.
- 112 **KULFI ICE CREAM - 89 kr**
*Indian ice cream in a stick or cup based on
availability.*
- 113 **DESSERT DOSA - 129 kr**
Dosa with honey / chocolate topping.

The
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



42-CHICKEN LOLLIPOP



07-KIDZIE CHICKEN NUGGETS



08-JUNIOR UTTAPAM



09-RAINBOW RICE



10-GHEE DOSA



12-MASALA DOSA



17-MYSORE MASALA DOSA



24-MADURAI KARI DOSA

*Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot*

The
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



30-EGG UTTAPAM



32-ONION UTTAPAM



34-RASAM SOUP



35-SAMPAR SOUP



45-PAPADUM



46-SPICY MASALA OMLET



47-IDLY



48-VADAI

*Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot*

The
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



49-SAMOSA



50-ONION PAKKODA



51-SAMBAR IDLY



52-SAMBAR VADAI



81-CHICKEN MASALA



80-SPINACH CHICKEN MASALA



63-CHICKEN CEYLON PAROTTA



88-LAMB PEPPER FRY (DRY)

*Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot*

The
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



87-SPINACH LAMB MASALA



90-KARAIKUDI LAMB MASALA



92-PANDIAN SPICY SUKKA RICE



93-FISH MASALA



94-PRAWN MASALA



82-CHICKEN "DUM" BRIYANI



113-KESARI DESSERT



111-GULAB JAMUN MIX

*Flavoursome | Vegan | Fresh
Appetizing | Spicy Hot*

— The —
SOUTH INDIAN
— Chettinad Restaurant & Takeaway —



The South Indian

Rådmansgatan 52
113 57 Stockholm

 +46769699996 & +46733115830

Follow us on: 