

Chennai Fusion Grill



TASTEFUL
TRADITIONS



We Cater for all occasions

CHENNAI FUSION GRILL

INTRODUCTION TO INDIAN COOKING

Indian cooking really needs no introduction. It is famous all over the world. Those who taste Indian food once get hooked on it for life. It is the use of different spices that date back to the pre-Aryan period and these spices are responsible for such superb preparations. Just keep in mind spices are used for their special flavor and aroma and spices does not necessarily mean "hot".

As a general rule, an Indian menu usually consists of several different dishes which are placed on the table together. This could be a combination of one meat or fish dish or sometimes both, some vegetables or lentils, rice and some kind of bread. Indians do not traditionally eat one course after another, the exception being appetizers.

SOME USEFUL TERMS YOU SHOULD KNOW

1. Tandoor: A barrel shaped clay oven fired by charcoal in which various marinated meats are broiled over a long skewer. The breads are baked along the walls of the tandoor.
2. Paneer : A home made cottage cheese
3. Naan : A flat leavened bread baked in tandoor
4. Saag : Spinach
5. Aloo : Potatoes
6. Makhni : Buttery

All dishes are mild unless marked * Hot on the menu. But if you desire , we will make it according to your taste. Just specify " medium hot " or " very hot. "

We would like to thank you for your patronage and hope you enjoy your journey through this enchanting culinary wonderland.

Appetizers

Vegetarian

- 1 Idli 4.99
2 steamed rice & lentil cakes served with sambar & chutney
- 2 Medhu Vada 4.99
Golden crisp deep fried lentil donuts- served with sambar and chutneys
- 3 Sambar Vada 4.99
2 deep-fried lentil donuts soaked in sambar, garnished with cilantro
- 4 Dahi Vada 4.99
2 deep-fried lentil donuts soaked in yogurt, garnished with spices and tamarind sweet chutney
- 5 Vegetable Samosa 4.99
2 deep fried pastries stuffed with potatoes, peas and spices
- 6 Cut Mirchi 4.99
Pepper, dipped with chick pea flour batter and fried
- 7 Pakora
Marinated in Indian spices, battered and deep fried chick peas flour fritters with your choice of
Mix vegetable 4.99 , Paneer 6.99
- 8 Gobi Manchurian 8.99
Batter fried cauliflower florets tossed in our signature indo-Chinese sauce

Non Vegetarian

- 9 Chicken 65 8.99
Boneless chicken cubes marinated in South Indian style spices and deep fried
- 10 Chilly Chicken 8.99
Fried boneless chicken cubes tossed in spicy chili sauce
- 11 Minced Chicken Pakora (Chennai Style) 8.99
Mixed with minced chicken ,chopped onion,green chili,curry leaves,chick peas flour fritters
- 12 Madras Fish Fry 8.99
Fish deep fried in South Indian style spices
- 13 Chicken Manchurian 8.99
Batter fried boneless chicken cubes tossed in in-do Chinese sauce

Soup

Vegetarian

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| 14 | Rasam
Spicy broth of tamarind, pepper and spices | 1.99 |
| 15 | Tomato Soup
Tomato puree cooked with spices and finished with cream | 2.99 |
| 16 | Sambar
Thick lentil soup, a South Indian tradition | 2.99 |

Non Vegetarian

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| 17 | Mulligatawny Soup
Spiced Chicken soup, flavored with herbs | 3.99 |
| 18 | Hot & Sour Soup
Indo Chinese tradition soup | 3.99 |

Chat Corner

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| 19 | Bhel Puri
A mixture of puffed rice, potatoes, onions, chickpea flour noodles & a sweet-spicy chutney topping | 4.50 |
| 20 | Pani Puri
Small crunchy puris served with potato, chickpeas filling & mint water | 4.50 |
| 21 | Aloo Papdi Chat
Crispy wafers served with garbanzo beans,boiled potato cubes and spicy chutney | 4.50 |
| 22 | Samosa Chat
Vegetable samosa topped with cholle, yogurt, sweet & spicy chutney seasoned with spices | 4.50 |
| 23 | Dahi Bhalla Chat
Lentil patties topped with yogurt, sweet & spicy chutney seasoned with spices | 4.50 |

Tandoori Sizzlers

Vegetarian

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| 24 | Paneer Tikka
Cubes of home made cottage cheese marinated and dipped in batter cooked in the tandoor (Clay Oven) | 11.99 |
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Non Vegetarian

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| 25 | Tandoori Chicken
Chicken marinated in yogurt and spices overnight,then cooked in the clay oven | 12.99 |
| 26 | Chicken Tikka
Boneless chunks of chicken marinated in yogurt and mild spices roasted in the clay oven | 13.99 |
| 27 | Lamb Chops
Boneless chunks of lamb with mild spices roasted in the clay oven | 13.99 |

Kabab Corner

Meat chunks of your choice marinated with spices and herbs then cooked in tandoor

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| 28 | Chicken Malai Kabab
Tender white meat chunks of chicken marinated In a delicates cream cheese and coriander marinade then cooked in tandoor | 13.99 |
| 29 | Murgh Hariyali Kabab
Chicken breast marinated in yogurt mint, spices and herbs | 13.99 |
| 30 | Lamb Sheesh Kabab
Ground Lamb marinated with Indian spices and herbs | 13.99 |
| 31 | Fish Kabab
With your choice of Salmon or Mahi Mahi | 13.99 |
| 32 | Tandoori Platter
Tandoori chicken ,lamb sheekh kebab ,chicken malai, Kebab ,shrimp kebab | 18.99 |

Combos

- 33 **Poori** 8.99
Whole wheat bread deep fried and fluffy, served with your choice from CHOLE / BHAJI / VEG SAALNA / CHICKEN SAALNA
- 34 **Chole Batura** 9.99
Deep fried puffed white flour bread, served with garbanzo beans cooked in onion and tomato sauce
- 35 **Malabar Parota with Saalna** 10.99
South Indian style leavened bread with your choice from VEG KORMA / VEG SAALNA / CHICKEN SAALNA
- 36 **Idiyappam with Saalna** 12.00
Steamed Rice noodles served with chutneys or kurma with your choice from CHOLE / BHAJI / VEG SAALNA / CHICKEN SAALNA

House Specials

Vegetarian

- 37 **Kaarak Kozhambu** 9.99
Cooked with tangy tamarind sauce with south Indian style chose from KATHARIKKAI (EGG PLANT) / VENDAKKAI (OKRA) / POONDU(GARLIC)
- 38 **Chennai Special Paneer Masala** 11.99
Roasted cheese cubes cooked in creamy tomato sauce
- 39 **Chennai Chutney Wana Paneer** 12.99
Tender cottage cheese cubes cooked with a mint, cilantro and green chili sauce
- 40 **Ennai Kttharikai** 10.99
Indian egg plants cooked in tangy tamarind peanut sauce

Non Vegetarian

- 41 **Chicken Chettinadu Varuval Kulambu** 11.99
Spring chicken cooked in chettinad style with coconut red chili ,black pepper,ani seeds base sauce
- 42 **Chennai Special Chicken Vartha Curry** 11.99
Mouth watering chicken cooked with pepper corn, green chillies, ginger, garlic
- 43 **Chennai Chutney Wana Chicken** 11.99
Tender chicken cubes cooked with a mint,cilantro and green chili sauce
- 44 **Chennai Special Goat Masala** 12.99
Pieces of mutton cooked in finely ground fresh masala traditional way of cooking in Chennai
- 45 **Chennai Chutney Wana Lamb** 12.99
Tender lamb cubes cooked with a mint, cilantro and green chili sauce
- 46 **Naatu Kozhi Roast** 13.99
Cornish chicken cooked with black pepper and spices and it will be little dry
- 47 **Chettinadu Crab Masala** 14.99
Crab cooked in Chettinadu signature sauce
- 48 **Kothuparottas** 10.99
with your choice from VEG / EGG / CHICKEN



Annapurna

Anna means food as well as God in Sanskrit and Purna means complete. Annapurna, an incarnation of Parvati, is the Hindu Goddess of Food and Cooking. She is the divine symbol of nourishment

Curries

Served with basmati rice
Vegetarian / North South Fusion

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| 49 | Aloo Gobi
Potatoes & cauliflower sauteed in a skillet with a variety of indian spices | 10.99 |
| 50 | Baigan Bhartha
Baked eggplant crushed and sauteed with peas & spices, garnished with cilantro | 10.99 |
| 51 | Malai Kofta
Homemade spiced cheese mix veggie cutlets simmered in rich creamy onion sauce | 10.99 |
| 52 | Dal Makhni
Boiled mixed lentils sauteed with tomatoes, onions & spices | 9.99 |
| 53 | Patyala Hariyali Kofta
Fresh mix veggies cooked in yogurt & coconut gravy in south indian style | 10.99 |
| 54 | Channa Masala
Garbanzo beans cooked in a special blend of spices | 10.99 |
| 55 | Paneer
Cheese cubes cooked with our signature, with your choice: PANEER BUTTER MASALA / PANEER TIKKA MASALA / HAHI PANEER / KARAHI PANEER / MUTTER PANEER / SAAG PANEER | 10.99 |
| 56 | Vegetable Vindaloo
Vegetables cooked in zesty, spicy, hot curry sauce | 10.99 |
| 57 | Mixed Vegetable Kurma
Fresh garden veggies cooked South Indian style with coconut sauce | 10.99 |
| 58 | South Indian Style Kadai Bhindi Masala
Okra cooked in belpepper, onion house spices | 10.99 |

Non Vegetarian / North South Fusion

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| 59 | Karaikudi Chicken Pepper Fry
Tender chicken pieces cooked with freshly crushed black pepper | 11.99 |
| 60 | Butter Chicken Masala (Makahni Chicken)
Tender boneless chicken pieces broiled in tandoor cooked in a mild creamy tomato gravy with onion, bell peppers | 11.99 |
| 61 | Chicken Curry
Chicken chunks cooked in onion, tomato sauce | 11.99 |
| 62 | Kadai Chicken
Morsels of chicken cooked with ginger, garlicks, onion, tomatoes, bell pepper in a semi dry gravy | 11.99 |
| 63 | Chicken Vindaloo
Chicken cooked in fiery red hot curry sauce. A Goan speciality. | 11.99 |
| 64 | Chicken Saag
Boneless chicken pieces smoothed in a creamy spinach puree and fresh herb | 11.99 |
| 65 | Chicken Kurma South Indian Style
Tender chunks of chicken cooked in South Indian style coconut sauce | 11.99 |

Lamb and Goat Entrees

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| 66 | Chetinad Lamp Pepper Fry
Tender lamb pieces cooked with freshly crushed black pepper | 13.99 |
| 67 | Lamb Vindaloo
Tender lamb cooked in fiery red hot curry sauce | 12.99 |
| 68 | Lamb Curry
Lamb cooked in tomato and onion sauce | 12.99 |
| 69 | Lamb Saag
Tender Lamb cooked in a classic creamed spinach sauce | 12.99 |
| 70 | Kadai Lamb
Succulent pieces of lamb cooked with onion, tomato, green pepper and freshly ground spices | 12.99 |
| 71 | Lamb Chettinadu Varutha Sauce
Lamb cooked in Chettinad style with coconut, red chillies, black pepper and ani seed | 12.99 |
| 72 | Chennai Special Lamb Sukha
South Indian style lamb garnished with fresh flavored coconut | 13.99 |
| 73 | Makhani Lamb
Lamb cooked in mild creamy tomato gravy | 13.99 |
| 74 | Lamb Rogan Josh
A delightful lamb preparation with a predominant flavor of dry ginger and ani seed | 13.99 |
| 75 | Lamb Korma | 13.99 |
| 76 | Goat Curry
Goat chunks cooked in onion, tomato sauce | 13.99 |
| 77 | Mutton Sukha
Indian Tortilla wrap with stuffing of spicy paneer and assorted vegetables with a sprinkling of sweet and spicy sauce | 13.99 |

Sea Food & Egg Entrees

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| 78 | Chennai Shrimp Masala
Shrimp sauteed with ginger, garlic, onion and tomatoes in a semi dry gravy | 13.99 |
| 79 | Malabar Thava Fish
Juicy pieces of fish marinated with hot spicy paste cooked in thava | 13.99 |
| 80 | Malabar Fish Curry
Fish cooked in spicy coconut and red chili curries | 13.99 |
| 81 | Sea Food Vindaloo
Shrimp and fish cooked in fiery red hot curry sauce a Goan style | 13.99 |
| 82 | Chettinadu Egg Masala
Egg cooked with onions, tomatoes, and bell peppers cooked in a coconut peanut & spicy sauce | 10.99 |

Bread

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| 83 | Plain Naan
Leavened white bread baked in the tandoor | 1.99 |
| 84 | Butter Naan
Leavened white bread baked in the tandoor and flavored with butter | 1.99 |
| 85 | Garlic Naan
Leavened white bread baked in the tandoor and topped with fresh garlic and cilantro | 2.49 |
| 86 | Bullet Naan
Leavened white bread baked in the tandoor and flavored with fresh garlic and green chillies | 2.49 |
| 87 | Lachcha Parota
Multilayered whole wheat bread | 3.49 |
| 88 | Aloo Parota
Whole wheat layered bread stuffed with spiced mashed potatoes & herbs | 3.49 |
| 89 | Parota South Indian Style
3 Pieces South Indian leavened bread | 5.99 |
| 90 | Onion Kulcha
Leavened white bread baked in the tandoor and stuffed with onions and spices | 3.49 |
| 91 | Tandoori Roti
Whole wheat flour bread baked in tandoor tandoor clay oven | 1.99 |
| 92 | Chennai Special Sweet Bread
Fine flour bread stuffed with dried fruits, nuts and sweetened coconut | 4.99 |
| 93 | Bread Basket
Garlic Naan, Onion Kulcha, Tandoori Roti | 7.99 |

Uthappam

Rice & white lentil flour pancakes topped with different veggies & served with sambar & assortment of chutneys

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| 94 | Plain Uthappam | 7.99 |
| 95 | Onion Uthappam | 8.99 |
| 96 | Vegetable CHilli Uthappam | 9.99 |
| 97 | Cheese Onion Chilli Uthappam | 12.99 |
| 98 | Paneer Chilli Peas Uthappam | 12.99 |

Now popular everywhere, details of ancient design patterns like these were inspired from the national fruit of India, the mango, and appear on temples, sarees, jewelry and more.



Dosa

Crispy rice & lentil flour crepes served with sambar & assortment of chutneys

99	Plain Dosa Thin rice crepe	7.99
100	Masala Dosa Thin rice crepe stuffed with potato masala	8.99
101	Mysore Masala Dosa Rice crepe with a layer of Mysore chutney and stuffed with potato masala	9.99
102	Spicy Masala Dosa Rice crepe with a spicy chutney and stuffed with potato masala	8.99
103	Onion Dosa Rice crepe with raw onion filling	8.99
104	Kal Dosa Thick rice pancakes cooked in traditional Indian grill	8.99
105	Paper Roast Dosa Thin and crispy rice crepe	9.99
106	Paper Roast Masala Dosa Rice & whole moong bean crepe layered with potatoes, onions, peas & carrots	9.99
107	Ghee Roast Dosa Thin rice crepe cooked in ghee	9.99
108	Ghee Roast Masala Dosa Thin rice crepe cooked in ghee stuffed with masala	9.99
109	Plain Rava Dosa Thin cream of wheat crepe	8.99
110	Onion Rava Dosa Thin cream of wheat crepe with onion, cumin seeds, chopped curry leaves	9.99
111	Onion Rava Masala Dosa Thin cream of wheat crepe with onion, cumin seeds, chopped curry leaves and stuffed with potato masala	9.99
112	Onion Chili Rava Masala Dosa Rava dosa with onion and stuffed with potato masala cooked in ghee	9.99
113	Spring Masala Dosa Spiced crepe filled with onion, cabbage, carrot, green onion	9.99
114	Cheese Dosa Thin rice crepe stuffed with Indian cheese	12.99
115	Palak Paneer Dosa Thin rice crepe stuffed with palak paneer	12.99
116	Gundur Chille Dosa Gundur special spicy masala	10.99
117	Chetti-Nadu Dosa Thin rice crepe stuffed with cauliflower masala	9.99
118	Kal Dosa VEG/NON- VEG SAALNA	9.99



Fresh Fusion

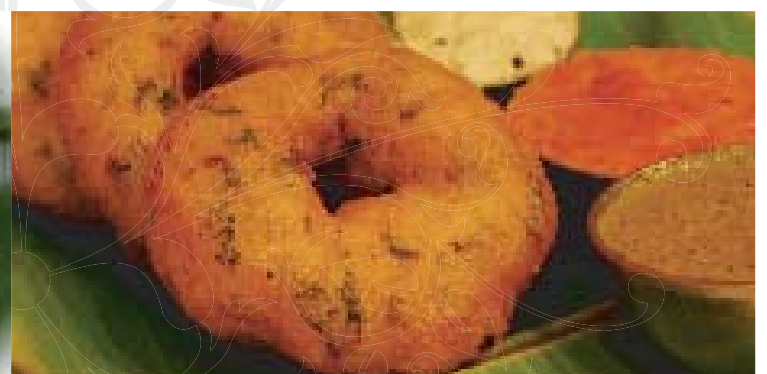
- 119 Salad Bowl with your choice of Garden Salad 4.99, Chicken Tikka Salad 7.99
- 120 Indian Chipotle Bowl with your choice of Vegetable 7.99, Chicken 8.99
- 121 Lettuce Wrap with your choice of Vegetable 8.99, Chicken 9.99
- 122 Nan Wrap with your choice of Vegetable 8.99, Chicken 9.99

Indo Chinese Fusion

- 123 Noodles
Stir fried with your choice of Vegetable 8.99, Egg or Chicken 9.99
- 124 Fried Rice with Gobi Manchurian 10.99
Veg fried rice with batter fried cauliflower florets tossed in our signature Indo Chinese sauce
- 125 Fried Rice With Chili Paneer 10.99
Veg fried rice with batter fried cottage cheese cubes tossed in our signature indo-Chinese sauce
- 126 Fried Rice With Chili Chicken 11.99
Veg fried rice served with chili chicken
- 127 Fried Rice With Chicken Manchurian 11.99
Veg fried rice served with chicken manchurian

Rice & Biryani

- 128 Plain Rice 2.99
- 129 Special Rice 8.99
- 130 Vegatable Briyani 9.99
- 131 Egg Briyani 9.99
- 132 Hydrabadi Chicken Briyani 11.99
- 133 Lamb Briyani 12.99
- 134 Goat Briyani 12.99
- 135 Shrimp Briyani 13.99



Kids Menu

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| 136 | Cone Dosa with Ice Cream | 5.99 |
| 137 | Cheese/Paneer Dosa With Ice Cream | 5.99 |
| 138 | Mini Poori with Ice Cream | 5.99 |

Dessert

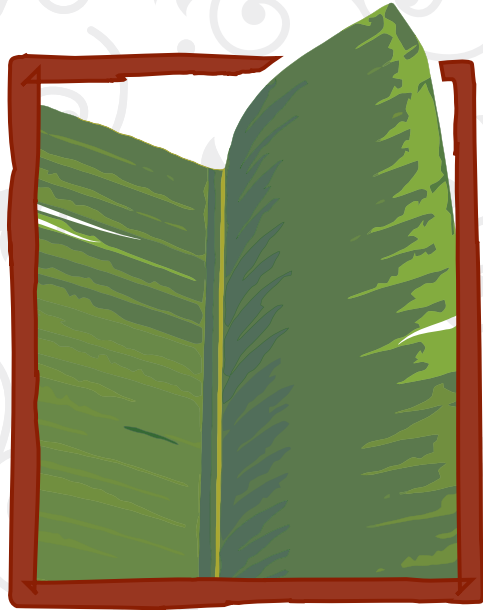
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| 139 | Rice Kheer
Creamy rice pudding prepared in a traditional way with nuts, raisins & cardamom | 2.99 |
| 140 | Gulab Jamun
Fried milk and flour balls dipped in sugar syrup flavored with cardamom | 3.99 |
| 141 | Carrot Halwa
Shredded carrots, milk, sugar and ghee cooked together and flavored with cardamom | 4.99 |
| 142 | Rasmalai
Homemade cheese balls dipped in creamy milk and garnished with pistachios | 4.99 |
| 143 | Pista Kul / Mango Kulfi
Indian ice cream made in a traditional way with milk & pistachio or mango | 4.99 |

Sides

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| 144 | Papadam 2 Pcs | 1.00 |
| 145 | Mango Chutney | 1.50 |
| 146 | Raita | 1.50 |
| 147 | Desi Salad-Onion Chilli Lemon | 1.50 |

Drinks

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| 148 | Mango / Salt / Sweet Lassi | 2.49 |
| 149 | Coffee / Masala Tea | 1.99 |
| 150 | Coke / Diet Coke / Sprite / Dr. Pepper/ Fanta Orange | 1.99 |
| 151 | Lemonade / Iced Tea / Raspberry Tea | 1.99 |



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