

CHENNAI FUSION GRILL

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### INTRODUCTION TO INDIAN COOKING

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Indian cooking really needs no introduction . It is famous all over the world.Those whose taste Indian food once get hooked on it for life. It is the different spices whose use dates to the pre-Aryan period which are responsible for these 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 an another, the exception being appetizers .

### SOME USEFUL TERMS YOU SHOULD KNOW

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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.

# Drinks

1 Mango / Salt / Sweet Lassi 2.49

2. Masala Tea/South Indian Coffee 1.99

3. Coke / Diet Coke / Sprite / Lemonade / Iced Tea /  
Raspberry Tea/Fanta Orange/Dr. Pepper 1.99

# Soups

## Vegetarian



- RASAM 1.99  
spicy broth of tamarind,pepper and spices
- TOMATO SOUP 2.99  
tomato purée cooked with spices and finished with cream
- SAMBAR. 2.99  
thick lentil soup, a south Indian tradition

## Non Vegetarian



- MULLIGATAWNY SOUP 3.99  
curry flavored chicken soup
- Hot & Sour SOUP 3.99  
Chinese tradition soup

# Appetizers

## Vegetarian



- IDLI 2 Pieces. 4.99  
Steamed rice cake, served with sambar and chutneys
- MEDHU VADA 2 Pieces. 4.99  
fried with lentil donuts - South Indian favorite ,served with sambar and chutneys
- SAMBAR VADA 2 Pieces. 4.99  
sambar poured over lentil donuts garnished with cilantro
- DAHI VADDA 2 Pieces. 4.99  
( yoghurt poured over lentil donuts garnished with spices and tamarind sweet chutney)
- VEGETABLE SAMOSA 2 Pieces. 4.99  
Seasoned peas and potatoes in a crispy pastry shell
- CUT MIRCHI. 4.99  
pepper , dipped with chick pea flour batter fried
- PAKORA  
marinated in Indian spices, battered and deep fried chick peas flour fritters with your choice of mix vegetable 4.99, PANEER 6.99
- GOBI MANCHURIAN. 8.99. \*  
batter fried cauliflower florets tossed in our signature indo-Chinese sauce

## Non Vegetarian



- CHICKEN 65. 8.99.  
(Boneless chicken cubes marinated in South Indian style spices and deep fried)
- CHILI CHICKEN. 8.99.  
( Fried boneless chicken cubes tossed in spicy chili sauce )
- MINCED CHIKEN PAKORA (CHENNAI STYLE ). 8.99

Mixed with minced chicken ,chopped onion,green chili,curry leaves,chick peas flour fritters  
Madras Fish Fry 8.99  
CHICKEN MANCHURIAN 8.99  
Batter fried boneless chicken cubes tossed in in-do Chinese sauce

## Chaat

**Bhel Puri**  
a mixture of puffed rice, potatoes, onions, chickpea flour noodles & a sweet-spicy chutney topping 4.50

**Pani Puri**  
small crunchy puris served with potato, chickpeas filling & mint water 4.50

ALOO PAPDI CHAAT. 4.99

Crispy wafers served with garbanzo beans,boiled potato cubes and spicy chutney

SAMOSA CHAAT. 4.99

veg samosa topped with garbanzo bean curry and chutneys

DAHI BHALLA CHAAT. 4.99

PANI POORI. 4.99

BHEL POORI CHAAT. 4.99

## Tandoori Sizzlers

CHICKEN TIKKA. 13.99

( Boneless chunks of chicken marinated in yoghurt and mild spices roasted in the clay oven )

CHICKEN MALAI KABAB. 13.99

( Tender white meat chunks of chicken marinated in delicates cream cheese and coriander marinade then cooked in tandoor )

TANDOORI CHICKEN. 12.99

( The show piece of Indian culinary art chicken marinated in yogurt and spices overnight,then cooked in the clay oven )

MURGH HARIYALI KABAB. 13.99

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LAMB SHEEKH KABAB. 13.99

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LAMB CHOPS. 13.99

FISH KABAB. 13.99

With your choice from salmon or Mahi Mahi

SHRIMP KABAB. 13.99

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TANDOORI PLATTER. 18.95

(Tandoori chicken ,lamb sheekh kebab ,chicken malai, Kebab ,shrimp kebab)

PANEER TIKKA. 11.99

( Cubes of home made cottage cheese marinated and dipped in batter cooked in

# Bread

- Plain Naan**  
light & fresh flour bread baked in tandoor
- Butter Naan**  
light & fresh flour bread baked in tandoor and topped with butter
- Garlic Naan**  
bread topped and flavored with fresh garlic & cilantro
- Bullet Naan**  
bread topped and flavored with fresh garlic & green chillies
- Lachcha Parota**  
multilayered whole wheat bread
- Aloo Parota**  
whole wheat layered bread stuffed with spiced mashed potatoes &

PAROTTA SOUTH INDIAN STYLE 3 pieces. 5.99  
South Indian style leavened bread  
ONION KULCHA. 3.49  
( Fie flour bread stuffed with onion and cooked in tandoor clay oven )  
TANDOORI ROTTI. 1.99  
( Whole wheat flour bread baked in tandoor tandoor clay oven )  
CHENNAI SPECIAL SWEET BREAD. 4.99  
( Fine flour bread stuffed with dried fruits,nuts and sweetened coconut )  
BULLET NAAN 2.49

BREAD BASKET 7.99  
(GARLIC NAAN, ONION KULCHA, TANDOORI ROTTI)

# Cheff special Combos

POORI 8.99  
Whole wheat bread deep fried and fluffy, served with your choice from  
CHOLE , BHAJI, VEG SAALNA, CHICKEN SAALNA  
CHOLE BATURA. 9.99  
(Deep fried puffed white flour bread ,served with garbanzo beans cooked in onion and tomato sauce )

MALABAR PAROTTA WITH SAALNA. 10.99

South Indian style leavened bread with your choice from VEG KORMA, VEG SAALNA, CHICKEN SAALNA  
IDIYAPPAM WITH SAALNA . 10.99

Steamed Rice noodles served with chutneys or kurma with your choice from Chole, BHAJI, VEG SAALNA,  
CHICKEN SAALNA

# House Specials

## Vegetarian



KAARAK KOZHAMBU : 9.99

chose from KATHARIKAI (EGG PLANT), VENDAKKAI (OKRA), POONDU (GARLIC)  
(Cooked with tangy tamarind sauce with south Indian style)

CHENNAI SPECIAL PANEER MASALA 11.99.

( Roasted cheese cubes cooked in creamy tomato sauce)

CHENNAI CHUTNEY WANA PANEER 12.99

( Tender cottage cheese cubes cooked with a mint, cilantro and green chili sauce )

ENNAI KATTHARIKAI. 10.99.

( Indian egg plants cooked in tangy tamarind peanut sauce )

## Non Vegetarian



CHICKEN CHETTINADU VARUVAL KULAMBU . 11.99.

( Spring chicken cooked in chettinad style with coconut red chili , black pepper, ani seeds base sauce )

CHENNAI SPECIAL CHICKEN VARTHA CURRY. 11.99.

( Mouth watering chicken cooked with pepper corn, green chilies , ginger, garlic )

CHENNAI CHUTNEY WANA CHICKEN. 11.99

( Tender chicken cubes cooked with a mint, cilantro and green chili sauce )

CHENNAI SPECIAL GOAT MASALA. 12.99

( Pieces of mutton cooked in finely ground fresh masala traditional way of cooking in Chennai)

CHENNAI STYLE CHUTNEY WANA LAMB. 12.99

( Tender lamb cubes cooked with a mint, cilantro and green chili sauce )

NAATU KOZHI ROAST. 13.99

(Cornish chicken cooked with black pepper and spices and it will be little dry)

CHETTINADU Crab Masala 14.99

(Crab cooked in Chettinadu signature sauce )

KOTHUPAROTTAS :

with your choice from VEG, EGG, CHICKEN. 10.99



## Vegetarian



- ALOO GOBI 10.99  
( Potato and cauliflower sautéed in onions, tomatoes with Indian herbs )
- BAINGGAN BARTHA. 10.99  
( Smoked egg plant cooked in brown onion,tomatoes with Indian herbs )
- CHETTINADU VEGETABLES. 10.99. \*  
( Vegetables cooked in spicy South Indian masala )
- CHANNA MASALA. 10.99  
(Garbanzo beans cooked with onion and tomato sauce)
- DAL CURRY SOUTH INDIAN STYLE. 9.99  
( Yellow lentil cooked in mild spice )
- MALAI KOFTA. 10.99  
( Ground veggie dumplings simmered in nuts and creamy sauce)
- MAKHANI DAL. 9.99  
( Delicately spiced and gently simmered lentil
- MIXED VEGETABLE KHURMA 10.99  
( Vegetables cooked in South Indian style coconut sauce )
- PATIYALA HARIYALI KOFTA. 10.99  
( ground vegetable dumplings simmered in mint, cilantro creamy spinach sauce )
- Panneer 10.99  
Choose your choice from  
PANEER BUTTER MASALA, PANEER TIKKA MASALA. SHAHI PANEER, KARAHI PANEER, Mutter Paneer, SAAG PANEER  
( Cubed cottage cheese simmered in our signature sauce)
- SOUTH INDIAN STYLE KADAI BINDI MASALA. 10.99. \*  
( Okra cooked in belpapper ,onion house spices )
- VEGETABLE VINDALOO. 10.99. \*  
( Vegetables cooked in zesty,spicy,hot curry sauce )

## Non Vegetarian



- KARAIKUDI CHICKEN PEPPER FRY. 11.99. \*  
( Tender chicken pieces cooked with freshly crushed black pepper )
- BUTTER CHICKEN MASALA ( MAKHANI CHICKEN ). 11.99  
( Boneless chicken pieces roasted in the clay oven then cooked in mild creamy tomato gravy )
- CHICKEN TIKKA MASALA. 11.99  
( Tender boneless chicken pieces broiled in tandoor cooked in a mild creamy tomato gravy with onion ,bell peppers)
- CHICKEN CURRY. 11.99

( Chicken chunks cooked in onion,tomato sauce )

CHICKEN VINDALOO. 11.99. \*

( Chicken cooked in fiery red hot curry sauce. A Goan speciality )

CHICKEN SAAG. 11.99

( Boneless chicken pieces smoothed in a creamy spinach purée and fresh herb)

CHICKEN KHURMA SOUTH INDIAN STYLE 11.99

( Tender chunks of chicken cooked in South Indian style coconut sauce )

KADAI CHICKEN. 11.99

(Morsels of chicken cooked with ginger ,garlics ,onion ,tomatoes ,bell pepper in a semi dry gravy )



## LAMB AND GOAT ENTREES



CHETTINAD LAMB PEPPER FRY. 13.99

( Tender lamb pieces cooked with freshly crushed black pepper )

LAMB VINDALOO 12.99

Tender lamb cooked in fiery red hot curry sauce. A Goan speciality )

LAMB CURRY. 12.99

Lamb cooked in tomato and onion sauce

LAMB SAAG. 12.99

(Tender Lamb cooked in a classic creamed spinach sauce )

KADAI LAMB. 12.99

( Succulent pieces of lamb cooked with onion ,tomato,green pepper and freshly ground spices )

LAMB CHETTINADU VARUTHA CURRY. 12.99. \*

( Lamb cooked in Chettinad style with coconut ,red chilies,black pepper and ani seed )

CHENNAI SPECIAL LAMB SUKHA. 13.99

( South Indian style lamb garnished with fresh flavored coconut )

MAKHANI LAMB 13.99

Lamb cooked in mild creamy tomato gravy

LAMB ROGAN JOSH. 13.99

A delightful lamb preparation with a predominant flavor of dry ginger and ani seed LAMB KORMA.  
13.99

GOAT CURRY. 13.99

Goat chunks cooked in onion ,tomato sauce

Mutton Sukha 13.99



## SEA FOOD AND EGG ENTREES



CHENNAI SHRIMP MASALA. 13.99. \*

( Shrimp sautéed with ginger,garlic,onion and tomatoes in a semi dry gravy )

MALABAR THAVA FISH. 13.99

( Juicy pieces of fish marinated with hot spicy paste cooked in thava )

MALABAR FISH CURRY. 12.99

( Fish cooked in spicy coconut and red chili curries)

SEA FOOD VINDALOO 13.99. \*

( Shrimp and fish cooked in fiery red hot curry sauce a Goan style )

CHETTINADU EGG MASALA. 10.99

(Egg cooked with onions ,tomatoes,and bell peppers cooked in a coconut peanut sauce )



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

PLAIN DOSA 7.99

( Thin rice crepe )

MASALA DOSA. 8.99

(thin rice crepe stuffed with potato masala )

MYSORE MASALA DOSA. 9.99

( rice crepe with a layer of Mysore chutney and stuffed with potato masala )

SPICY MASALA DOSA 8.99

(rice crepe with a spicy chutney and stuffed with potato masala)

ONION DOSA. 8.99

( rice crepe with raw onion filling)

KAL DOSA. 8.99

( thick rice pancakes cooked in traditional Indian grill)

PAPER ROAST DOSA. 9.99

( thin and crispy rice crepe )

PAPER ROAST MASALA DOSA. 9.99

( thin and crispy rice crepe with masala )

GHEE ROAST DOSA. 9.99

( thin rice crepe cooked in ghee )

GHEE ROAST WITH MASALA DOSA. 9.99

( Thin rice crepe cooked in ghee stuffed with masala )

PLAIN RAVA DOSA. 8.99

( Thin cream of wheat crepe )

ONION RAVA DOSA. 9.99

( Thin cream of wheat crepe with onion ,cumin seeds,chopped curry leaves )

ONION RAVA MASALA DOSA. 9.99

( thin cream of wheat crepe with onion ,cumin seeds,chopped curry leaves and stuffed with potato masala )

ONION CHILLI RAVA MASALA DOSA. 9.99

(Rava Dosa with onion and stuffed with potato masala cooked in ghee)

SPRING MASALA DOSA. 9.99

(spiced crepe filled with onion,cabbage,carrot,green onion)

CHEESE DOSA. 12.99

PALAK PANEER DOSA 12.99

GUNDUR CHILLE DOSA 10.99

CHETTI-NADU DOSA 9.99

( Thin rice crepe stuffed with cauliflower masala )

KAL DOSA VEG OR NON- VEG SAALNA 9.99

**Uthappam** 

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

Cheese Onion Chilli Uthappam

Paneer Chilli Peas Uthappam

Onion Chilli Uthappam

Uthappam

Vegetable Uthappam



now popular everywhere,  
details of ancient design patterns  
like these were inspired from  
the national fruit of India, Mango  
and appear on temples, sarees, jewelry etc



Fresh, Salad, WRAP, Chipotle Fusion



SALAD BOWL

with your choice of Garden Salad 4.99, Chicken Tikka Salad 7.99

Indian Chipotle Bowl

Lettuce Wrap

with your choice of Vegetable 8.99, Chicken 9.99

Nan Wrap

with your choice of Vegetable 8.99, Chicken 9.99



Chinese Fusion



Noodles

Noodles stir fried with your choice of vegetable 8.99, egg, or chicken 9.99

FRIED RICE WITH GOBI MANCHURIAN. 10.99

(Veg fried rice with batter fried cauliflower florets tossed in our signature indo-Chinese sauce)

FRIED RICE WITH CHILI PANEER 10.99

(Veg fried rice with batter fried cottage cheese cubes tossed in our signature indo-

Chinese sauce)

FRIED RICE WITH CHILI CHICKEN 11.99

( Veg fried rice served with chili chicken )

FRIED RICE WITH CHICKEN MANCHURIAN 11.99



## Special Rice and Briyanai Corner



RICE. 8.99

With your choice of coked TAMARIND , LEMON, CURD RICE, TOMATO RICE, spices and herbs.

VEGETABLE BRIYANI 9.99

EGG BRIYANI 9.99

HYDRABADI CHICKEN BRIYANI 11.99

LAMB BRIYANI 12.99

GOAT BRIYANI 12.99

SHRIMP. BRIYANI 13.99



## Kids Menu



CONE DOSA WITH ICE CREAM. 5.99.

CHEESE DOSA WITH ICE CREAM. 5.99

MINI POORI WITH ICE CREAM. 5.99



## Dessert



### Rasmalai

homemade cheese balls dipped in thick milk & garnished with pistachios

### Gulab Jamun

fried milk and flour balls dipped in sugar syrup and flavored with cardamom

### Carrot Halwa

shredded carrots, milk, sugar & ghee cooked together and flavored with cardamom

4.99

Rice Kheer

creamy rice pudding prepared in a traditional way with nuts, raisins & cardamom

2.99

Pista Kulfi / Mango Kulfi /Malai Kulfi

indian ice cream made in a traditional way with milk & pistachio or mango

4.99

# Condiments

RAITHA. 1.99

PICKLE. 1.99 MANGO CHUTNEY. 1.99

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