


# Chutney Villa

## Starters

<b>Chicken 65</b>	8.50
A Chennai special....spicy chicken pieces in a batter.	
 <b>Era Varuval</b>	8.95
Perfectly spiced prawns, deep-fried without batter.	
<b>Manga Thenga Sundal</b>	7.50
From the beaches of Chennai: green mango, coconut, and chickpea.	
<b>Aachi aruval</b>	6.50
Cauliflower spiced up and in a light batter.	
<b>Vaazhapu Vadai</b>	6.00
Channa dhal and banana blossoms fritter.	
<b>Onion Baji</b>	6.00
Our version of onion rings!	
<b>Masala Yam Fries</b>	7.50
Yam fries tossed in our own hot masala blend.	

## Tiffin

**A term loosely used in South India to denote a lighter meal.  
Most are rice and lentil based. All are served with sambar and chutney.**

<b>Dosa</b> (plain or with onions)	7.95
Crispy rice and lentil crepes.	
<b>Masala Dosa</b>	9.95
Crispy rice and lentil crepes stuffed with potatoes, peas, and carrots.	
<b>Egg Dosa</b>	9.95
Dosa topped with egg, onions, and chillies.	
<b>Masala Uttapum</b>	9.95
A thick dosa topped with fresh veggies, spices, and cooked with ghee.	
<b>Idli</b>	6.95
Steamed rice and lentil cakes.	
<b>Kerela Parata</b>	6.50
Soft, flaky bread served with curry.	
<b>Egg Kottu Parata</b>	8.95
Chopped up parata, pan fried with organic egg, onions, and spices.	
<b>Murtabak</b>	9.95
Parata stuffed with chicken, lamb, or veggies. Served with curry.	

## Entrees

Taali comes with rice, sambar, veggies, chutney, pachadi, rasam, vadai, and dessert.  
A la Carte comes with rice, sambar, chutney, and pachadi.

	Ala Carte	Taali
 <b>Prawn Chettinad</b> Prawns cooked to perfection with Chettinad spices.	16.95	19.95
 <b>Allepey Chemeen</b> From the backwaters of Allepey, prawns cooked in coconut gravy, mildly spiced.	16.95	19.95
<b>Fish Curry</b> Home style Tamil Nadu curry cooked with tomatoes, eggplant, and tamarind, tempered with aromatic spices.	14.95	17.95
<b>Fish Molee</b> King Fish cooked in a gravy made of ground coconut, with onions, ginger, spices, and teased with lime.	15.95	18.95
<b>Lamb Poriyal</b> Boneless tender lamb, pan-fried with black pepper, curry leaves, ginger, garlic, coconut, cardamoms cloves and chillies.	14.95	17.95
<b>Madras Lamb Curry</b> Pieces of lamb cooked slowly with selected spices and curry leaves.	14.95	17.95
<b>Mysore Lamb</b> Tender lamb cooked with Chettinad spices.	14.95	17.95
<b>Lamb Sukka</b> Tender pieces of lamb, sautéed with spices, shallots, garlic, and curry leaves.	15.95	18.95
<b>Chicken Paratel</b> Boneless chicken breast coated with Chettinad masala.	14.95	17.95
<b>Pepper Chicken</b> Boneless chicken pieces boldly spiced with fresh crushed black pepper, cumin, fennel and coriander.	15.95	18.95
<b>Chicken Kurma</b> a.k.a. Captain Scotty's! Boneless chicken pieces simmered in coconut milk, coriander powder, coriander seeds, and curry leaves, spiced with green chilies and black pepper.	14.95	17.95
<b>Kozhi Varutha Curry (KVC)</b> A spicy chicken curry, Tamil Nadu style.	13.95	16.95
<b>Chettinad Vegetables</b> Fresh Vegetables cooked with Chettinad spices.	13.95	16.95
<b>Vegetable Kurma</b> From Kerela, fresh vegetables in a mild gravy of coconut milk and spices.	13.95	16.95
<b>Paneer Curry</b> A true winner....paneer and vegetables cooked in a tamarind based curry.	14.95	17.95
<b>Katrika Chops</b> Delicious eggplant in a tomato based curry, with or without egg.	12.95	15.95