



www.chennaiglazebury.com

Chennai

INDIAN BAR & RESTAURANT

20% DISCOUNT ON TAKEAWAY



01925 648 383 or **01942 671 588**

384 Warrington Road, Leigh End,
Glazebury, WA3 5NX

OPENING TIMES

Monday to Saturday 5pm to 11pm
Sunday 1pm to 10pm

Welcome to Chennai

Thank you for choosing to dine with us. We endeavour to tickle your taste buds with real wholesome food from the Indian sub-continent. Our menu is based on the highest quality produce and fresh seasonal ingredients from all corners of South East Asia. Our chefs possess a vast wealth of experience and knowledge that they combine with natural flair to bring out the sublime taste in what is cooked, whilst daring to be different. The master chef is

highly skilled in classical dishes marrying traditional methods with a modern twist. We promise to use the freshest and finest ingredients, carefully selected by our chefs enabling them to create dishes that are fresh and full of flavour. If you prefer a dish that is not on our menu, please speak with a member of staff and if we have the ingredients we will be happy to create it for you.

Starters

Perfect as a starter or snack freshly made and bursting with flavour. Served with a salad and selection of sauces.

Appetisers

Papadum	0.70
Spicy Papadum	0.80
Chutney Tray	2.00
Onion, mango, mint, sweet chilli	

Seafood Starters

Fish Pakora	4.50
King Prawn Puri	4.95
Prawn Puri	3.95
Garlic Chilli King Prawn	5.50
Prawn Cocktail	3.50
Shuruwati Sea Bass	4.95
Garlic King Prawn	5.50
King Prawn Butterfly	4.95
Machli Bhaja (Fish)	3.95
Tandoori King Prawn	4.95

Meat Starters

Chennai Special	5.50
Mix Platter	
Chicken tikka, lamb chops, seek kebab, garlic chicken	
Chicken Chilli Fry	4.50
Chicken Pakora	3.95
Meat Samosa	2.95
Shami Kebab	3.95
Tandoori Chicken on bone	3.95
Chicken Tikka	3.95
Lamb Tikka	4.50
Garlic Chicken Tikka	3.95
Mixed Tikka Starter	4.95
Chicken tikka, garlic chicken & lamb tikka	
Lamb Chops	4.95
Seek Kebab	3.25

Reshmi Kebab	3.95
Chennai Kebab	4.95
Spiced minced lamb infused with chicken tikka & garlic chicken	
Tandoori Spicy Wings	3.95
Chicken Chat Puri	3.95
Chicken Saag Puri	3.95
Peri Peri Chicken	3.95
Piri Glazed Wings	3.95
Piri Glazed Lamb Chops	5.50
Stuffed Pepper Chicken	3.95
Stuffed Pepper Lamb	3.95
Chicken Chana Puri	3.95
Meat Stuffed Mushrooms	3.50
Stuffed with mince lamb	

Vegetable Starters

Mix Vegetable Platter	4.50
Onion Bhaji, vegetable samosa, paneer and vegetable pakora	
Onion Bhaji	2.95
Vegetable Samosa	2.95
Stuffed Pepper	3.95
With vegetables	
Aloo Chana Puri	3.50
Garlic Mushroom Puri	3.50
Paneer Saag Puri	3.95
Chilli Paneer	3.95
Mushroom Pakora	3.50
Sabzi Puri	3.95
Paneer Tikka	3.95
Vegetable Stuffed Mushrooms	3.50

Signature Dishes

Selection of premium dishes prepared by using the chef's own knowledge and experiences of the Indian sub continent. A great choice for genuine food lovers!

Malibu Chicken 11.95

Chicken breast off the bone cooked with yoghurt, olive oil, onions with blend of coconut cream for a rich mild and creamy sauce. Malibu is added on top to create a fantastic taste

Malaikary Chicken 10.95

Chicken Tikka cooked in a creamy almond sauce with nuts, spices, fresh cream and pure ghee with a touch of baileys then garnished with fenugreek leaves.

Gorkali Chicken 10.95

Lamb or Prawn 11.95 King Prawn 12.95

Long strips of chicken cooked in an exotic mix of whole spices, red & green peppers, sweet & hot chilli sauce, garnished with Mexican chilli.

Rajma Chicken or Lamb 10.95

A smash hit dish with spice lovers. Chicken tikka is cut in small pieces then cooked in chefs own special sauce with green chillies, Mexican chillies, spring onion and red kidney beans.

Chennai Exotica 11.95

Chicken or Lamb tikka cooked with cubes onions, red & green peppers with a special sweet and sour sauce that consists of tamarind flavours.

Bombay Lamb 8.95

Lamb cooked with potatoes, green chillies, peppers & tomato.

Achari 8.95

Chicken or Lamb cooked with fragrant spices used in combination with the use of Indian pickles, a very flavoursome dish.

Chennai Thawa 11.95

Chicken tikka, lamb tikka, lamb chops and king prawns in a tasty medium sauce consisting of onions, peppers, cumin seeds, coriander and aromatic spices. Served on Thawa.

Butter Chicken 8.95

Chicken cooked in a butter sauce consisting of cream, pure ghee, honey and delicate mild spices.

Murgh Kali Mirch 9.95

A classic Rajasthan dish with delightful combination of diced chicken with roasted black chillies, mince lamb cooked with chef's spicy sauce. Finished with slices of egg and coriander.

Moducash Murgh 8.95

A very mild dish exquisitely cooked with chicken, grated cashew nuts, mango pulp, and honey and simmered with mild gravy.

Palak Sabzi Gosht 9.95

Succulent pieces of lamb cooked with seasoned vegetables and spinach. This dish consists of cumin seeds, cloves turmeric, garlic, ginger and red onions.

Palak Murgh Makhani 8.95

Chicken tikka and spinach cooked in a tomato sauce with its flavour enhanced by butter and methi leaves.

Sagwala 9.95

Chicken tikka cooked with fresh spinach leaf prepared with fresh garlic, onion, peppers, green chillies and fresh tomato. Medium spiced sauce garnished with coriander.

South Indian Garlic 10.95

Chicken or lamb tikka cooked with slices of garlic, green chillies, plum tomatoes and fresh coriander.

Shahee Shabzi 8.95

A traditional Indian vegetarian dish cooked with fresh seasonal vegetables in a tomato base curry. Garnished with coriander.

GUIDE

Strengths can also be adjusted to your taste.

 Vegetarian  Mild  Medium  Fairly Hot

 Hot  Very Hot  Nuts

House Specials

A selection of dishes that have been created exclusively by our chefs for you to enjoy.

Massala

Chicken Tikka £8.95

Lamb Tikka 9.95 King Prawn Tikka 11.95

Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.

Passanda

Chicken Tikka £8.95

Lamb Tikka 9.95 King Prawn Tikka 11.95

This dish is marinated in herbs and spices, prepared in a special mild sauce, almond powder and cream for a rich creamy texture. Drizzled with red wine.

Shashlik Korai Chicken Tikka

10.95

Chicken pieces, green peppers, onions and tomatoes cooked in the tandoor. Then pan to cooked with a special sauce making this exquisite Korai dish. Garnished with fresh coriander and green chillies.

Chennai Chum Chum

10.95

Breast of tandoori chicken is initially prepared in the clay oven. While the base of the curry takes its form with mince lamb and spices, then the chicken is mixed with the sauce. Topped with sultanas, almonds and fried onions.

Chicken & Malai Kofta

10.95

Boneless spring chicken marinated in light yoghurt with herbs and spices, then cooked in the tandoor. Then added to a unique and aromatic curry sauce along with meatballs (Kofta) and cheese.

Lamb Shank

11.95

Delicious lamb shanks slowly cooked, aromatic herbs, cardamom, creating a rich thick gravy, medium strength sauce.

Bhindi Gosht

8.95

Diced pieces of lamb cooked with okra blend of aromatic spices. A moderate use of fresh green chillies makes this fairly hot.

Garlic Chicken Tak-Tak

10.95

Tender pieces of garlic chicken cooked with our Balti sauce, containing herbs with extra garlic, fresh green beans and broccolis resulting in a dish of thick consistency, garnished with fresh coriander.

Lamb Chop Frango

10.95

Tender grilled lamb chops cooked in spicy sauce cooked with sliced peppers, garlic, ginger, coriander and ground spices.

Thai Style Chilli Murgh

11.95

Chicken breast cubes battered in cornflour and fried, then stir-fried in our blend of special chilli sauce, with onions and peppers.

Nepalese Chicken or Lamb

10.95

Cubes of Chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.

Chennai Balti Shaan

9.95

Chicken or Lamb marinated and cooked in the tandoor, then transferred to a pan and combined with our Balti sauce containing our own herbs and spices. Finished with green chillies and coriander.

Naga Chicken

9.95

Cooked with fresh green chillies, ginger, garlic and tomatoes with special mix of freshly ground spices then chillies from India are added to give the dish a sharp exotic aroma.

Chicken Afghani

10.95

A slightly hot dish consisting of onions, green peppers, red onions, green peppers, red peppers, garlic, chilli sauce, Tabasco sauce and soya sauce, the outcome is a dish with a unique taste.

Murgh Tanga

10.95

A very special dish cooked with chicken tikka, big chunks of onions, peppers, and mango chutney and tamarind sauce to give hot, sweet and sour taste. Garnished with fried onions.

FOOD ALLERGIES & INTOLERANCES

Before ordering your food or drinks please ask a member of staff for further details

Seafood Dishes

Please be aware fish dishes may contain bones

- Sea Bass Biraan** 🌿 12.95
Boneless fillets of sea-bass lightly spiced, fried in olive oil and then moved to a pan where it's cooked with an abundance of onions tomatoes, garlic, ginger, fresh herbs. Served with roasted vegetables.
- Cod Massala** 🌿 11.95
Cod cooked with tandoori spice and then cooked with mild spices, cream, coconut and sugar.
- King Prawn Palak** 🌿 12.95
King prawns marinated in delicate tandoori spices and barbecued in the tandoori oven until half cooked then transferred to pan and cooked with fresh spinach. Served in a Karai dish.
- Salmon Chut Putta** 🌿🌿 11.95
Succulent steaks of salmon marinated in a hot tangy sauce. Cooked on the grill whilst being periodically flavoured with olive oil, it is then put on a bed of spiced crispy vegetables. Served with chilli rice.
- Fish Chilli Bakor** 🌿🌿 9.95
Bangladeshi Tilapia fish fillet cut into cubes cooked with our own special sauce, consisting of fair amount of fresh coriander.
- Macher Bahar** 🌿🌿🌿 9.95
Bangladeshi dish marinated in chef's five spices, shallow fried, then cooked in a sauce consisting of mix vegetables.
- Chilli Chingri** 🌿🌿🌿 12.95
King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya, Tabasco and chilli sauce.
- Chennai Zingaa Sabzi** 🌿🌿🌿 10.95
Prawns with vegetables cooked with garlic, green chillies, and aromatic spices then specially fused with our chef's unique sauce.
- Salmon Tikka Shashlick** 🌿 11.95
Mildly spiced prime cubes of selected salmon marinated with green and red peppers, tomatoes, mustard oil, cooked in a grill a firm favourite for fish lovers.

Biryani Dishes

Biryani is created by cooking basmati rice together with fresh herbs and spices. Served with a vegetable curry sauce.

- King Prawn Biryani** 12.95
Prawn Biryani 9.95
Chicken Biryani 9.95
Chicken Tikka Biryani 10.95
Lamb Tikka Biryani 10.95
Lamb or Keema Biryani 10.50
Vegetable Biryani 8.95
Chennai Special Biryani 11.95
Chicken tikka, lamb tikka & prawn

Tandoori Sizzler

Cooking in a tandoor is a traditional method which creates a delicious taste with Temperature approaching 400 degrees Celsius. It is perfect for creating a crisp outer layer on the food without sacrificing the soft juicy flavours inside.

- Peri Peri Chicken (on bone)** 9.95 **Piri Glazed Chicken** 9.95
Served with peri rice or spicy chips **Chicken Tikka** 8.95
- Tandoori Chicken (on bone)** 8.95 **Lamb Tikka** 9.95
Shashlick Chicken or Lamb 9.95 **Lamb Chops** 10.95
- Tandoori King Prawns** 12.95 **Garlic Chicken Tikka** 8.95
Piri Glazed Lamb Chops 11.95 **Paneer Shashlick** 9.95
Chennai Kebab 9.95 **Tandoori Mix Grill** 10.95
Spiced minced lamb infused with chicken tikka & garlic chicken

Popular Dishes

These dishes have proved very popular over the last 20 years, great tasting cuisine cooked with the most premium ingredients.

Korma 🍲

For the milder of spices and palate, in a rich creamy sauce and freshly ground spices.

Balti 🍲

A very popular Indian dish, specially blended together with traditional spices and coriander. Together with the flavour of Balti, this dish brings out the uniqueness of Indian cooking.

Medium Curry 🍲

Medium strength curry, using only simple spices to create a mouth-watering dish.

Dansak 🍲

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of sweet and sour flavour.

Rogan Josh 🍲

Originally lamb based, this is an exclusive Indian dish with the extensive use of tomatoes bursting with beautiful flavours.

Karai 🍲

The art of this dish is served in a distinctive sizzling hot pan called Karai. Seasoned with bay leaves, cinnamon, and chefs blend of exotic spices.

Dupiaza 🍲

A dish cooked very slowly with a medium sauce, with chopped onions. This lightly softened and just at perfection whole spices are added for a mouth-watering taste.

Bhuna 🍲

A medium spiced curry with an amazing blend of aromatic spices, carefully cooked with onions and tomatoes.

Pathia 🍲

A fairly hot, sweet & sour dish cooked with tomatoes, onions & herbs, garnished with fresh coriander.

Ceylon 🍲

Preparation is similar to madras with coconut added with an extra hot taste.

Madras 🍲

A renowned hot classic! Consisting of tomatoes, lemon and chefs own strong irresistible spices. Coriander leaves added for an exquisite taste.

Samber 🍲

A wonderful combination of hot, sour and spicy dish using lentils and lemon. Cooked slowly with selected ingredients to achieve a sharp distinctive flavour.

Jalfrezi 🍲

Prepared using only the finest fresh hot green chillies to intensify the flavours. Meticulously chosen spices are added with onions and green capsicums to give this already popular dish a distinguishing aroma and taste.

Vindaloo 🍲

Mixture of stimulating flavours. Cooked slowly with ground chillies and cayenne peppers to create a tantalising hot but flavoursome dish.


To order a popular dish choose a curry style from **above** followed by choice of filling from the **right**.

Chicken	7.50	King Prawn	10.95
Lamb	7.95	Chicken Tikka	8.50
Prawns	7.95	Lamb Tikka	8.95
Vegetable	6.95	Special Mix	9.50
		Chicken lamb and prawn	

Rice

Boiled Rice	1.95	Onion Rice	2.70
Basmati Pilau Rice	2.40	Vegetable Pilau Rice	2.70
Mushroom Pilau Rice	2.70	Chilli Pilau Rice	2.70
Keema Pilau Rice	2.70	Peas Pilau Rice	2.70
Egg Pilau Rice	2.70	Coco Rice 	2.70
Lemon Pilau Rice	2.70	Peri Rice	2.70
Garlic Rice	2.70	Chennai Special Rice	3.70
		Vegetable Prawn	

Breads

Plain Nan	1.95	Garlic Keema Nan	2.60
Garlic Nan	2.60	Cheese Nan	2.60
Peshwari Nan 	2.60	Chennai Special Nan	2.90
Keema Nan	2.60	Paratha	2.60
Kulcha Nan	2.60	Chapati	1.00
Chilli Coriander Nan	2.60	Roti	1.00
Garlic Coriander Nan	2.60	Garlic Roti	1.20
Garlic Chilli Nan	2.60	Puree Bread	1.00

Sundries

Green Salad	2.50	Spicy Chips	2.00
Chips	1.70	Raitha	1.50

Continental Dishes

Served with chips and salad	
Chicken Fillet	7.95
Sirloin Steak served with fried onions and mushrooms	12.95
Chennai Special Steak	12.95
Chennai Chicken Fillet	11.95
Omelette Plain, mushroom, chicken, prawn or cheese	7.50

Side Dishes

Bombay Aloo	3.50	Bhindi Bhaji	3.50
Saag Aloo	3.50	Okra with herbs & spices	
Spinach & Potato		Aloo Bhindi	3.50
Vegetable Curry Sauce	3.50	Okra & potatoes	
Saag Bhaji	3.50	Aloo Chana	3.50
Spinach with herbs & spices		Potatoes & chick peas	
Tarka Dhal (lentils)	3.50	Mattar Paneer	3.50
Aloo Gobi	3.50	Peas & Indian cheese	
Potatoes and cauliflower		Saag Paneer	3.50
Vegetable Bhaji	3.50	Spinach & Indian cheese	
Mushroom Bhaji	3.50	Aloo Methi	3.50

Kids Meal

Served with pilau rice or chips			
Chicken Tikka	4.95	Massala	4.95
Nuggets	4.95	Korma	4.95
Fish Fingers	4.95	Bhuna	4.95

Party Menu

So, whether it's a little treat, a corporate event or a full-blown party, we have fantastic food, dedicated dining areas and fabulous drinks!

However you like it, we have it covered. So enjoy your celebrations at Chennai restaurant.

Available throughout the year, except notable dates and festive period. Please enquire for further details.

Party menu has further 20% discount on sundays if dining in before 4:30pm

Choose from our A La Carte Menu

Appetisers

Papadoms & Chutney

Starter

Any One Starter

Main

Any One Main Course

Side

Indian Mix Vegetables

Sundries

Rice & Nan

£19.⁹⁵
per guest

Sunday Lunch

20% Discount on Food Bill

Available for restaurant dine in until 4:30pm
Cannot be used in conjunction with Kids Eat Free

Sunday Kids Eat Free

1 child can eat free for every full paying adult that is dining in with atleast a main course. Cannot be used in conjunction with Sunday Lunch Discount

Chennai



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