



Welcome to

Chennai

INDIAN BAR & RESTAURANT

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	0.85
Spicy Papadum	0.85
Chutney Tray	2.95
Onion, mango, mint, sweet chilli.	
Chutney (Each)	0.95
Onion, mango, mint, sweet chilli, lime pickle.	

Seafood Starters

Fish Pakora	5.50
King Prawn Puri	7.45
Prawn Puri	5.25
Garlic Chilli King Prawn	7.45
Prawn Cocktail	5.25
Shuruwati Sea Bass	7.45
Garlic King Prawn	7.45
King Prawn Butterflyfly	6.50
Tandoori King Prawn	7.45

Vegetable Starters

Mix Vegetable Platter	5.95
Onion Bhaji, vegetable samosa, paneer and vegetable pakora	
Onion Bhaji	4.95
Vegetable Samosa	4.95
Stuffed Pepper with Vegetables	4.95
Aloo Chana Puri	4.95
Garlic Mushroom Puri	4.95
Paneer Saag Puri	4.95
Chilli Paneer	4.95
Mushroom Pakora	4.95
Paneer Tikka	4.95
Vegetable Stuffed Mushrooms	4.95

Meat Starters

Chennai Special Mix Platter	7.50
Chicken tikka, lamb chops, seek kebab, garlic chicken	
Chicken Chilli Fry	5.50
Chicken Pakora	5.25
Meat Samosa	4.95
Shami Kebab	5.25
Tandoori Chicken on bone	5.25
Chicken Tikka	5.25
Lamb Tikka	5.75
Garlic Chicken Tikka	5.25
Mixed Tikka Starter	6.25
Chicken tikka, garlic chicken & lamb tikka	
Lamb Chops	7.95
Seekh Kebab	5.25
Reshmi Kebab	5.25
Chennai Kebab	6.25
Spiced minced lamb infused with chicken tikka & garlic chicken	
Tandoori Spicy Wings	5.25
Chicken Chat Puri	5.25
Chicken Saag Puri	5.25
Piri Glazed Wings	5.25
Piri Glazed Lamb Chops	7.95
Stuffed Pepper Chicken	5.25
Stuffed Pepper Lamb	5.50
Chicken Chana Puri	5.25
Meat Stuffed Mushroom	5.50
Stuffed with mince lamb	

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 15.50

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 14.50

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 14.50

Lamb or Prawn 15.50 King Prawn 16.95

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

Chennai Exotica 15.50

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

Bombay Lamb 15.50

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

Achari 14.50

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

Chennai Thawa 15.50

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 14.50

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

Murgh Kali Mirch 14.50

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 14.50

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

Palak Sabzi Gosht 15.50

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 14.50

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

Sagwala 14.50

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 14.50

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

Shahee Shabzi 10.95

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

ANY OF THE ABOVE DISHES CAN BE COOKED WITH LAMB FOR £1.00 EXTRA

GUIDE

Strengths can also be adjusted to your taste.

 Vegetarian  Mild  Medium   Fairly Hot

  Hot    Very Hot  Nuts



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



MOLLUSCS



SOYA



LUPIN



SULPHITES



FISH



CRUSTACEANS



SESAME



MILK



EGGS

FOOD ALLERGIES & INTOLERANCES

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

House Specials

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

Massala  

Chicken Tikka 12.95

Lamb Tikka 13.95 **King Prawn Tikka** 16.95

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

Passanda  

Chicken Tikka 12.95

Lamb Tikka 13.95 **King Prawn Tikka** 16.95

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 

14.50

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.

Chennai Chum Chum 

14.50

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 

14.50

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 

16.95

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

Bhindi Gosht  

14.50

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  

14.50

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  

16.95

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

Thai Style Chilli Murgh  

15.50

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

Nepalese Chicken  

14.50

Cubes of Chicken 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   

14.50

Chicken 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   

14.50

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   

14.50

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   

14.50

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.



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Seafood Dishes

Please be aware fish dishes may contain bones

Sea Bass Biraan 🍽️ 16.95

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.

Fish Massala 🍽️ 14.95

Fish cooked with tandoori spice and then cooked with mild spices, cream, coconut and sugar.

King Prawn Palak 🍽️ 16.95

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 🍽️ 16.95

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 🍽️ 14.95

Bangladeshi Tilapia fish fillet cut into cubes cooked with our own special sauce, consisting of fair amount of fresh coriander.

Salmon Bahar 🍽️ 16.95

Salmon pieces marinated in chef's five spices, shallow fried, then cooked in a tomato based sauce.

Chilli Chingri 🍽️ 16.95

King prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya, Tabasco and chilli sauce.

King Prawn Delight 🍽️ 16.95

King prawns on the shell cooked with garlic, onions and aromatic spices in a slightly thick sauce. Can be cooked without shell.

Salmon Tikka Shashlick 🍽️ 16.95

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 Vegetable curry sauce.
Traditional inc. Massala curry sauce £1.
All other Special curry sauce £3 extra.

King Prawn Biryani 16.95

Prawn Biryani 14.50

Chicken Biryani 13.95

Chicken Tikka Biryani 14.50

Lamb Tikka Biryani 14.95

Lamb or Keema Biryani 14.50

Vegetable Biryani 10.95

Chennai Special Biryani 15.95

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.

Served with Medium curry sauce.
Traditional inc. Massala curry sauce £1.
All other Special curry sauce £3 extra.

Tandoori Chicken (on bone) 13.95

Shashlick Lamb 14.95

Shashlick Chicken 13.95

Tandoori King Prawns 16.95

Piri Glazed Lamb Chops 16.95

Chennai Kebab 13.95

Spiced minced lamb infused with chicken tikka & garlic chicken

Piri Glazed Chicken 13.95

Chicken Tikka 13.95

Lamb Tikka 14.95

Lamb Chops 16.95

Garlic Chicken Tikka 13.95

Paneer Tikka 13.95

Paneer Shashlick 13.95

Tandoori Mix Grill 14.95

Tandoori chicken, seekh kebab, lamb chop, chicken & lamb tikka





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.

Sambar

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 bottom.

Chicken

10.50

Lamb

11.50

Prawns

11.50

Vegetable

8.95

Mushroom

8.95

Paneer

10.50

King Prawn

15.95

Chicken Tikka

11.50

Lamb Tikka

12.95

Special Mix

13.50

Chicken, lamb and prawn





Rice

Boiled Rice	3.45	Lemon Pilau Rice	4.25	Peas Pilau Rice	4.25
Basmati Pilau Rice	3.95	Garlic Rice	4.25	Coco Rice N	4.25
Mushroom Pilau Rice	4.25	Onion Rice	4.25	Chennai Special Rice	4.95
Keema Pilau Rice	4.25	Vegetable Pilau Rice	4.25	Vegetable and prawn	
Egg Pilau Rice	4.25	Chilli Pilau Rice	4.25		

Breads

Plain Nan	3.45	Chilli Coriander Nan	4.25	Chennai Special Nan	4.95
Garlic Nan	4.25	Garlic Coriander Nan	4.25	Paratha	4.25
Peshwari Nan N	4.25	Garlic Chilli Nan	4.25	Chapati or Puree Bread	1.50
Keema Nan	4.25	Garlic Keema Nan	4.25	Roti	1.50
Kulcha Nan	4.25	Cheese Nan	4.25	Garlic Roti	1.95

Side Dishes V

Bombay Aloo	5.25	Aloo Gobi	5.25	Aloo Chana	5.25
Saag Aloo	5.25	Potatoes and cauliflower		Potatoes & chick peas	
Spinach & Potato		Vegetable Bhaji	5.25	Mattar Paneer	5.25
Vegetable Curry Sauce	5.25	Mushroom Bhaji	5.25	Peas & Indian cheese	
Saag Bhaji	5.25	Bhindi Bhaji	5.25	Saag Paneer	5.25
Spinach with herbs & spices		Okra with herbs & spices		Spinach & Indian cheese	
Tarka Dhal (lentils)	5.25	Aloo Bhindi	5.25	Aloo Methi	5.25
		Okra & potatoes			

Sundries

Green Salad	2.50	Spicy Chips	3.50
Chips	2.95	Raitha	2.50

Continental Dishes

Served with chips and salad

Chicken Fillet	9.95
Sirloin Steak	16.95
served with fried onions and mushrooms	
Omelette	9.95
Plain, mushroom, chicken, prawn or cheese	

Kids Meal

Served with rice or pilau rice or chips

These dishes only for the children and cannot serve for Adult

Chicken Tikka	7.95	Massala	7.95
Nuggets	7.95	Korma	7.95
Fish Fingers	7.95	Bhuna	7.95

Curry Sauce

Balti	4.95
Rogan Josh	4.95
Bhuna	4.95
Madras	4.95
Vindaloo	4.95
Medium Curry	4.95
Karai	4.95
Pathia	4.95
Samber	4.95
Korma	4.95
Dansak	4.95
Dupiaza	4.95
Ceylon	4.95
Jalfrezi	4.95
Massala	5.95
Pasanda	5.95
All House Special (each)	6.95
All Signature Dishes (each)	6.95



Party Menu

DINE IN OFFER ONLY

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 is a group package and all guests must order from the party menu. Customers cannot share this offer. For those who would like to share meals please order from the normal A La Carte menu.

Choose from our A La Carte Menu

Appetisers	Papadoms & Chutney
Starter	Any One Starter
Main	Any One Main Course
Side	Any One Side Dish (between 2)
Sundries	Rice or Nan

£27^{.95}
per guest

Chennai



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