

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	4.95
King Prawn Puri	5.50
Prawn Puri	4.50
Garlic Chilli King Prawn	5.95
Prawn Cocktail	3.95
Shuruwati Sea Bass	5.50
Garlic King Prawn	5.95
King Prawn Butterfly	5.50
Machli Bhaja (Fish)	4.50
Tandoori King Prawn	5.50

Vegetable Starters

Mix Vegetable Platter	4.95
Onion Bhaji, vegetable samosa, paneer and vegetable pakora	
Onion Bhaji	3.50
Vegetable Samosa	3.50
Stuffed Pepper	4.50
With vegetables	
Aloo Chana Puri	3.95
Garlic Mushroom Puri	3.95
Paneer Saag Puri	4.50
Chilli Paneer	4.50
Mushroom Pakora	3.95
Sabzi Puri	4.50
Paneer Tikka	4.50
Vegetable Stuffed Mushrooms	3.95

Meat Starters

Chennai Special Mix Platter	5.95
Chicken tikka, lamb chops, seek kebab, garlic chicken	
Chicken Chilli Fry	4.95
Chicken Pakora	4.50
Meat Samosa	3.50
Shami Kebab	4.50
Tandoori Chicken <small>on bone</small>	4.50
Chicken Tikka	4.50
Lamb Tikka	4.95
Garlic Chicken Tikka	4.50
Mixed Tikka Starter	5.50
Chicken tikka, garlic chicken & lamb tikka	
Lamb Chops	5.50
Seekh Kebab	3.95
Reshmi Kebab	4.50
Chennai Kebab	5.50
Spiced minced lamb infused with chicken tikka & garlic chicken	
Tandoori Spicy Wings	4.50
Chicken Chat Puri	4.50
Chicken Saag Puri	4.50
Peri Peri Chicken	4.50
Piri Glazed Wings	4.50
Piri Glazed Lamb Chops	5.95
Stuffed Pepper Chicken	4.50
Stuffed Pepper Lamb	4.50
Chicken Chana Puri	4.50
Meat Stuffed	3.95
Mushrooms 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 12.95

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 11.95

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 11.95 Lamb or Prawn 12.95 King Prawn 13.95

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 11.95

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 12.95

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 10.95

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

Achari 9.95

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

Chennai Thawa 12.95

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 9.95

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

Murgh Kali Mirch 11.95

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 9.95

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 9.95

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 11.95

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



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 £9.95**
Lamb Tikka 10.95 King Prawn Tikka 12.95
Cooked in mild massala sauce made with delicate blend of aromatic herbs and spices, butter and cream.
- Passanda** 🍲 **Chicken Tikka £9.95**
Lamb Tikka 10.95 King Prawn Tikka 12.95
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** 🍴 **11.95**
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.
- Chennai Chum Chum** 🍴 **11.95**
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** 🍴 **11.95**
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** 🍴 **12.95**
Delicious lamb shanks slowly cooked, aromatic herbs, cardamom, creating a rich thick gravy, medium strength sauce.
- Bhindi Gosht** 🍴 **9.95**
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** 🍴 **11.95**
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** 🍴 **12.95**
Tender grilled lamb chops cooked in spicy sauce cooked with sliced peppers, garlic, ginger, coriander and ground spices.
- Thai Style Chilli Murgh** 🍴 **12.95**
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** 🍴 **11.95**
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** 🍴 **11.95**
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** 🍴 **11.95**
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** 🍴 **11.95**
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** 🍴 **11.95**
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.

Chennai

INDIAN BAR & RESTAURANT

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.

Fish Massala 🍴 11.95

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

King Prawn Palak 🍴 13.95

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 🍴 12.95

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 🍴 10.95

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

Salmon Bahar 🍴 11.95

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

Chilli Chingri 🍴 13.95

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 🍴 13.95

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 🍴 12.95

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 13.95

Prawn Biryani 10.95

Chicken Biryani 10.95

Chicken Tikka Biryani 11.95

Lamb Tikka Biryani 11.95

Lamb or Keema Biryani 11.50

Vegetable Biryani 9.95

Chennai Special Biryani 12.95

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) 10.95

Served with peri rice or spicy chips

Tandoori Chicken (on bone) 9.95

Shashlick Chicken or Lamb 10.95

Tandoori King Prawns 13.95

Piri Glazed Lamb Chops 12.95

Chennai Kebab 11.95

Spiced minced lamb infused with chicken tikka & garlic chicken

Piri Glazed Chicken 9.95

Chicken Tikka 9.95

Lamb Tikka 10.95

Lamb Chops 12.95

Garlic Chicken Tikka 9.95

Paneer Shashlick 10.95

Tandoori Mix Grill 12.95

T. 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	8.50	Chicken Tikka	8.95
Lamb	9.50	Lamb Tikka	9.95
Prawns	9.50	Special Mix	10.95
Vegetable	7.50	Chicken, lamb and prawn	
King Prawn	11.95		

Rice

Boiled Rice	2.40	Lemon Pilau Rice	3.10	Peas Pilau Rice	3.10
Basmati Pilau Rice	2.80	Garlic Rice	3.10	Coco Rice n	3.10
Mushroom Pilau Rice	3.10	Onion Rice	3.10	Peri Rice	3.10
Keema Pilau Rice	3.10	Vegetable Pilau Rice	3.10	Chennai Special Rice	3.95
Egg Pilau Rice	3.10	Chilli Pilau Rice	3.10	Vegetable and prawn	

Breads

Plain Nan	2.40	Chilli Coriander Nan	3.10	Chennai Special Nan	3.10
Garlic Nan	3.10	Garlic Coriander Nan	3.10	Paratha	3.10
Peshwari Nan n	3.10	Garlic Chilli Nan	3.10	Chapati or Puree Bread	1.20
Keema Nan	3.10	Garlic Keema Nan	3.10	Roti	1.20
Kulcha Nan	3.10	Cheese Nan	3.10	Garlic Roti	1.50

Side Dishes ✓

Bombay Aloo	3.95	Vegetable Bhaji	3.95	Mattar Paneer	3.95
Saag Aloo	3.95	Mushroom Bhaji	3.95	Peas & Indian cheese	
Spinach & Potato		Bhindi Bhaji	3.95	Saag Paneer	3.95
Vegetable Curry Sauce	3.95	Okra with herbs & spices		Spinach & Indian cheese	
Saag Bhaji	3.95	Aloo Bhindi	3.95	Aloo Methi	3.95
Spinach with herbs & spices		Okra & potatoes		Potatoes and fenugreek	
Tarka Dhal (lentils)	3.95	Aloo Chana	3.95		
Aloo Gobi	3.95	Potatoes & chick peas			
Potatoes and cauliflower					

Sundries

Green Salad	2.50	Spicy Chips	2.50
Chips	1.95	Raitha	1.50

Continental Dishes

Served with chips and salad

Chicken Fillet	8.95
Sirloin Steak served with fried onions and mushrooms	13.95
Chennai Special Steak	13.95
Chennai Chicken Fillet	12.95
Omelette Plain, mushroom, chicken, prawn or cheese	7.95

Kids Meal

Served with pilau rice or chips

Chicken Tikka	5.50
Nuggets	5.50
Fish Fingers	5.50
Massala	5.50
Korma	5.50
Bhuna	5.50

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 before 4:30pm. Party menu is a group package and all party guests must order from the party menu.

Choose from our A La Carte Menu

Appetisers	Papadoms & Chutney
Starter	Any One Starter
Main Course	Any One Main Course
Side Dish	Vegetable Bhaji
Sundries	Rice or 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

Before 4:30pm from the Kids Menu, aged under 11.

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

Chennai



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