

Chennai

INDIAN BAR & RESTAURANT



20% DISCOUNT
ON TAKEAWAY

01925 648 383
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www.chennaiglazebury.com

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



Welcome to Chennai

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. Enjoy your meal from the Chennai Restaurant.

Starters

Perfect as a starter or snack freshly made and bursting with flavour. Served with a salad and yoghurt 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 Butterfly	6.50
Tandoori King Prawn	7.45

Meat Starters

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

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	4.95
With vegetables	
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

FOOD ALLERGIES & INTOLERANCES

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



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



MOLLUSCS



SOYA



LUPIN



SULPHITES



FISH



CRUSTACEANS



SESAME



MILK



EGGS

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.

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

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 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.

FOOD ALLERGIES & INTOLERANCES

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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 a vegetable curry sauce.

Served with Vegetable curry sauce.

Traditional inc. Massala curry sauce £1. All 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 special curry sauce £3 extra.

Tandoori Chicken (on bone) 13.95

Chicken Shashlick 13.95

Shashlick Lamb 14.95

Tandoori King Prawns 16.95

Piri Glazed Lamb Chops 16.95

Chennai Kebab 13.95

Spiced minced lamb infused with chicken tikka & garlic chicken 13.95

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 **right**.

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

Breads

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

Sundries

Green Salad	2.50	Spicy Chips	3.50
Chips	2.95	Raitha	2.50

Kids Meal

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

Continental Dishes

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

Side Dishes ^V

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

Curry Sauce

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



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OPENING TIMES

Monday to Thursday

5pm - 10:30pm

Friday & Saturday

5pm - 11pm

Sunday

4pm - 10pm

