



OUTDOOR
CATERING
AVAILABLE



BUCKET BIRYANI
(CHICKEN & MUTTON AVAILABLE)

Serves 4-5 People Take Away Only

*Subject to availability

**KITCHEN
PARADISE**

The Emperor of
Chettinadu Food

Most loved, Hot & Spicy
Authentic Chettinadu Cuisine!

◆◆ MENU ◆◆



Most loved, Hot & Spicy
Authentic Chettinadu Cuisine!

Drawing an inspiration from tradition of world renowned Chettinadu CUISINE, we have recreated the magic in taste, flavour and variety at KITCHEN PARADISE. Be assured to have them all in the most traditional and authentic form. Chettinadu cuisine is known for the complexity of flavours with healthiest ingredients. Sit back and indulge in the best flavours from Chettinadu where every recipe is a culinary masterpiece.



SOUP - VEGETARIAN ■

Murungakkai Soup (Drumstick Soup)	110
Vazhaithandu Soup (Banana Shoot Extract)	110
Pepper Rasam	90
Tomato Soup	100

SOUP - NON VEGETARIAN ■

Mutton Nenjelumbu Soup (Ribs Bone Soup)	130
Chicken Soup	120
Crab Pepper Rasam (Spicy Sea Crab Soup)	120

STATERS - NON VEG

Chettinaduu Poricha Kozhi (Full / Half) (Chettinadu Style Whole Fried Chicken)	445 / 245
Chicken 65 boneless / With Bone	250/225
Chicken Moruru (Crisp Fried Chicken Spicy & Tangy)	235
Chicken Lollypop	235
Mutton Kola Urundai / Keema Vadai	265
Mutton Pepper Fry	265
Chicken Pepper Fry	235
Nethili crispy Fry (Anchovies Spiced & Crisp Fried)	190
Fish Fingers	235
Prawn Crispy Fry	275



VEG STARTERS

Vazhaipoo Vadai (Fine Cut Banana Florets Spiced & Deep Fried)	165
Chilli Paneer	175
Baby Potato Chilli Fry	155
Mushroom Pepper Fry	200
Gobi 65	165
Paneer 65	175



CHETTINADU SPECIAL VEG MEAL

(Served With 2 Podi & Ghee)

Plain Rice, Kara Kuzhambu or Morr Kuzhambu, Sambar, Rasam, Kootu, Poriyal, Keerai, Curd, Appalam, Curd Chilli, Pickle & Sweet (2 Varietypodi)	195
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SPL. NON VEG MEAL

Steamed Rice, Chettinadu Chilli Chicken, Chic Gravy, Rasam, Poriyal, Curd Rice, Pickle, Papad & Sweet	265
Steamed Rice, Mutton Chukka, Mutton Gravy, Rasam, Poriyal, Curd Rice. Pickle, Papad & Sweet	285
Steamed Rice, Sankara Fish Fry, Fish Gravy, Rasam, Poriyal, Curd Rice, Pickle, Papad & Sweet	265
Steamed Rice, Vanjiram Fish Fry, Chicken Gravy, Rasam, Poriyal, Curd Rice, Pickle, Papad & Sweet	325

CHETTINADU VIRUNDHU (Chettinadu Feast Meal)

Soup, Steamed Rice, Biryani, Sambar, Rasam, Poriyal, Chicken, Mutton & Fish Gravy, Mutton Chukka, Chicken Fry, Crab Masala, Fish Fry, Omlette, Papad, Curd, Curd Chilli, Pickle And Sweet.	550
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BIRYANI - NON VEG

Chettinadu Special Chicken Dum Biryani	235
Chettinadu Special Mutton Dum Biryani	265
Jeeraga Samba Mutton Dum Biryani (Weekend Special)	285
Naatukozhi Biryani (Weekend Special) (Country Chicken Biryani)	300
Egg Biryani	185

BIRYANI - VEG

Vegetable Biryani	165
Mushroom Biryani	185
Paneer Biryani	195
Plain Biryani (Kushka)	165
Steamed Rice	100
Curd Rice	125

LUNCH SPECIAL

NON VEG BIRIYANI COMBO

Biryani, Chicken 65, Parotta, Gravy, Raitha & Sweet 265

Biryani, Chicken Lollypops, Parotta, Gravy, Raitha & Sweet 265

Biryani, mutton Chukka Parotta, Gravy Raitha & Sweet 295

Biryani, Fish Fry, Parotta, Gravy Raitha & Sweet 275

VEG BIRIYANI COMBOS

Biryani, Chilli Paneer, Parotta, Gravy, Raitha & Sweet 245

Biryani, Baby Chilli Potato Parotta, Gravy, Raitha & Sweet 235

Biryani, Gobi 65, Parotta, Gravy, Raitha & Sweet 235

PAROTTA COMBOS 2 Nos

PAROTTA / BUN PAROTTA/ PORICHA PAROTTA
With Any One Curry Served With Raitha

Chicken Chettinadu Pepper Masala 190

Madurai Kozhi Salna 190

Mutton Keema Masala 260

Muttai Kuzhambu
(traditional Egg Curry) 165

Chettinadu Paneer Milagu Curry 165

Veg Khorma 145



NON VEG MAIN COURSE

Chicken Chintamani 245

Pallipalayam Chicken 245

Chettinadu Chilli Chicken B/l 245

Pichi Potta Natukozhi Fry 255

Madurai Kariveppillai Chicken 245

Chettinadu Chicken Pepper Masala 265

MUTTON - CHETTINADU

Mutton Chukka Fry 265

Mutton Nalli Kuzhambu 275

Mutton Liver Fry (Weekend) 225

Mutton Paya (Dinner Only) 215

Chettinadu Mutton Curry 275

SEAFOOD

Vanjiram Tawa Fry (king Fish Spiced & Tawa Fried) (priced As Per Season)

Chettinadu Meen Kuzhambu (traditional Chettinadu Fish Curry) 255

Crab Masala 265

Kadal Nandu Kuzhambu (sea Crab Special Curry) 265

Shankara Fish Fry (red Snapper Spiced & Crisp Fried) 225

Prawn Pepper Fry 275

TRADITIONAL EGG PREPARATIONS ▣

Egg Omlette	60
Egg Podimas	60
Kalaki	65
Muttai Mass	60
Karandi Omlette	85

MAIN COURSE - VEG ▣

Malai Poondu Milagu Kozhambu (Spicy & Tangy Mountain Grown Garlic Curry)	150
Chidambaram Kathirikai Kosthu (Brinjal Masala Native Style)	165
Chettinadu Paneercurry	185

PAROTTA VARIETIES ▣

Parotta 1 No	40
Bun Parotta 1 No	40
Virudhunagar Ennai Poricha Parotta 2 Nos (Crisp Fried Parottas)	70
Ceylon Veechu Parotta	75
Egg Veechu	105



KOTHU PAROTTA ▣

Pichu Potta Kozhi Kothu Parotta	210
Mutton Keema Kothu Parotta	230
Egg Kothu Parotta	175
Vegetable Kothu Parotta	165

DOSA VARIETIES NON VEG - (Dinner Only) ▣

Served With 2 Variety Chutneys & Gravy

Muttai Masala Dosa	150
Chicken Keema Dosa	195
Mutton Keema Dosa	235
Madurai Karidosa (Mutton)	250
Egg Dosa	100



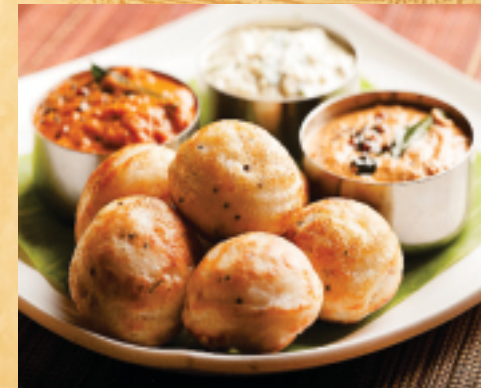
VEG DOSA

Served With 2 Variety Chutneys & Sambar

Poondu Kuzhambu Dosa	135
Paneer Masala Dosa	165
Mushroom Masala Dosa	165
Chettinadu Pepper Masala Dosa	135
Cheese Chillidosa	150
Kal Dosa 2 Nos	135
Plain Dosa	80
Masala Dosa	100
Onion Dosa	100

APPAM (Hoppers) Dinner only

Plain Aappam 1 No	50
Egg Aappam 1 No	65
Mutton Keema Aappam 1 No	135
Chicken Keema Aappam 1 No	125
Masala Kuzhi Paniyaaram 5 Nos	100
Idli 2 Nos	50



DESSERT

Royal Falooda	145
Mini Falooda	105
Madurai Jigarthanda	110
Sweet Paniyaram 5 Nos (Rice Dumplings Stuffed With Sweet)	125
Pal Paniyaram 3 Nos (Shallow Fried Dumplings in Sweet Coconut Milk)	125
Choice of ice cream 2 scoops (Vanilla, Strawberry, Chocolate, Butter Scotch)	100
Fruit Salad With Ice Cream	125



FRUIT JUICES & MOCKTAIL

Sweet Lime Juice	100
Fresh Orange Juice	100
Pineapple Juice	90
Water Melon Juice	85
Grape Juice	100
Lassi Sweet/salt	100
Mango Lassi	125
Rose Milk	100
Nannari Sherbat (southern Herbal Refreshment)	70
Tulsi Sherbet	80
Fresh Lime Juice Water/soda	50 / 65
Panakkam (A Traditional Drink With A Combination Of Jaggery, Tamarind, Dry Ginger Etc)	65
Mineral Water	50