

STARTERS

- 01. Papadum with dips** € 1.50
(Indian lentil Crisps) Mint Chutney, Mango Sauce , Onion Masala
- 02. Medu Vada** € 7.00
(Deep fried traditional south Indian lentil fritters with Indian spices)
- 03. Sambar Vada** € 8.00
(Lentil fritters dipped in traditional chick pea dhal stew)
- 04. Daahi Vada** € 7.50
(Lentil fritters dipped in sweetened yogurt)
- 05. Mushroom Bhaji** € 7.50
(Button Mushroom with shredded onions with chick pea flour batter fried)
- 06. Onion Bhaji** € 7.00
(Onions with chickpea battered and deep fried)
- 07. Gobi 65** € 7.50
(Cauliflower battered with cornflour with south Indian spices and deep fried)
- 08. Gobi Manchurian** € 9.00
(Cauliflower florets with green pepper and ginger tossed in oriental sauce with soya glaze)
- 09. Paneer Manchurian** € 9.90
(Indian cottage cheese tossed in oriental sauce)
- 10. Vegetable Samosa** € 7.50
(Stuffed Puff Pastry with potatoes, onions and green peas)
- 11. Chicken 65** € 9.25
(Cubes chicken marinated with Indian spices with yogurt and south Indian preparation and deep fried)
- 12. Tawa Fish Fry** € 10.50
(Pan Seared Meagre/Gurbell with traditional south Indian spices)
- 13. Lamb Kola** € 9.25
(Lamb dumblings with channa dhal and deep fried)
- 14. Poricha Eral (4 Pcs)** € 13.75
(King Prawns marinated with traditional south Indian spices and deep fried with coconut flavour)
- 15. Vellaichamy's Mixed Platter (For 2 Persons)** € 23.00
(Assorted tandoori kebabs & samosa's onion bhajis)

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TANDOORI DISHES

- 16. Tandoori Chicken € 11.75**
(Chicken leg marinated in yogurt ginger and garlic secrete spices and cooked in clay pot oven)
- 17. Chicken Tikka € 10.25**
(Chicken breast marinated in tandoori spices and cooked in tandoori clay pot oven)
- 18. Chicken Malai Tikka € 10.50**
(Tender chicken pieces coated with spices, fresh cream and yoghurt cooked in a clay pot oven)
- 19. Lamb Sheekh Kebab € 12.00**
(Minced lamb marinated in tandoori spices and cooked in tandoori clay pot oven)
- 20. Achari Panner Tikka € 12.00**
(Indian cottage cheese cubes marinated with onion, green peppers, tomatoes and cooked in a clay oven)
- 21. Malai Paneer Tikka € 12.50**
(Cottage cheese marinated with black pepper, cream, yogurt & varies cooked in tandoori)
- 22. Chettinadu Chicken Tikka € 11.50**
(Chicken marinated with chettinadu spices and black pepper cooked in tandoori)
- 23. Hariyali Paneer € 11.50**
(Cottage cheese marinated with yogurt, fresh green herbs and spices cooked in tandoori)
- 24. Murgh Masala Tikka € 11.00**
(Chicken marinated with yogurt, onion paste, blend of aromatic spices and cooked in tandoori)
- 25. Lasooni Murgh Tikka € 11.00**
(Chicken marinated with garlic, black pepper, cream, yogurt, cashewnut paste and varies spices cooked in tandoori)
- 26. Hariyali Spicy Sheekh Kebab € 12.75**
(Smoky and juicy minced mutton with fresh green herb and spices cooked in tandoori)
- 27. Tandoori Malai Jhinga (5 Pcs) € 16.00**
(King prawns marinated with black pepper, rich cream yogurt, cashewnut paste and varies spices cooked in tandoori)
- 28. Vindaloo Tandoori Prawn € 12.75**
(King Prawns Marinated in a bold Goan - Style vindaloo spice blend with vinegar, roasted in tandoori)
- 29. Lucknow Tawa Fry Beef (4 Pcs) € 11.50**
(Tender beef cooked in a fragrant blend of awadhi spices, finished on a hot tawa with fresh ginger, garlic, onion and fresh herb for a rich, rustic flavour)

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VELLAICHAMY'S SIGNATURE DOSA

- 30. Dosa € 9.75**
(South Indian Traditional Lentil pancakes served with Sambar and Chutneys)
- 31. Masala Dosa € 11.25**
(South Indian Traditional lentil Pancakes stuffed with spiced potatoes)
- 32. Onion Dosa € 10.75**
(South Indian Traditional lentil pancakes with spices onions)
- 33. Ghee Dosa € 11.50**
(South Indian Traditional lentil crispy pancakes with Indian clarified butter)
- 34. Lamb Dosa € 13.25**
(South Indian Traditional lentil pancakes with minced lamb)
- 35. Egg Dosa € 12.00**
(South Indian traditional pancakes with blended eggs with black peppercorns)
- 36. Chicken Dosa € 12.25**
(South Indian traditional pancakes with minced chicken with south Indian spices)
- 37. Panner Dosa € 12.50**
(South Indian traditional pancakes with Indian cottage cheese)
- 38. Idli, Vada, Sambhar € 10.50**
(Soft steamed rice cakes and crispy lentil fritters served with traditional south indian sambar and coconut chutney)
- 39. Idli (3 Pcs) € 9.00**
(Classic south indian steamed rice cakes, crafted from naturally fermented batter for a soft and airy finish)
- 40. Pongal € 9.00**
(A classic south indian delicacy of slow - cooked rice and yellow lentils, delicately tempered with traditional spices and finished with aromatic ghee)
- 41. Poori Masala (2 Pcs) € 9.50**
(Freshly fried puffed breads accompanied by a delicately spiced potato preparation, finished with classic south indian tempering)
- 42. Onion Uthappam € 9.00**
(Classic south indian uthappam enriched with finely chopped onions, cooked to a delicate golden finish)
- 43. Masala Uthappam € 9.50**
(Soft and fluffy uthappam generously topped with spiced onions, tomatoes, & fresh heerbs)
- 44. Kal Dosa (Home Style) € 9.50**
(Soft and fluffy dosa prepared from fermented batter, cooked gently on a kal for an

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CHICKEN MAIN COURSE

- 45. Chicken Hyderabadi Khorma** € 12.00
(Chicken breast cooked in rich cashew nut sauce with potatoes finished with cream)
- 46. Chicken Tikka Masala**  € 12.25
(Chicken breast grilled in tandoori and cooked in fresh tomato puree finished with cream and butter)
- 47. Butter Chicken** € 12.25
(Shredded chicken tikka cooked in tomato with smooth butter sauce)
- 48. Chicken Coconut Curry**   € 12.00
(Chicken cooked with onion and tomatoes with coconut milk finished with cream)
- 49. Chicken Chettinad**   € 12.25
(Delicious south Tamilnadu homely style dish cooked with coconut, whole garam masala, fennel seeds and curry leaves (hot dish))
- 50. Madurai Chicken Masala**    € 12.25
(Chicken cooked with green chilli, onions, tomatoes with traditional south Indian ground spices finished with boiled egg)
- 51. Chicken Pepper Masala**    € 12.25
(Chicken cooked with ginger, garlic, green chilli, black pepper corns with south Indian spices)
- 52. Chilli Chicken**   € 12.25
(Oriental style battered chicken with green peppers ,green chillies, onions with soya glaze)
- 53. Chicken Manchurian** € 12.50
(Cubes of boneless Chicken stir fried with dices of onion and chopped green chili)
- 54. Chicken Tikka Madras (House Special)**    € 12.90
(Chicken breast grilled in a tandoori oven finished with traditional madras curry sauce)
- 55. Chicken Vindaloo**      € 12.50
(Chicken cooked with extra hot green chillies and potatoes in extreme spicy curry sauce (super hot))

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- 56. Chicken Jalfrezi**   € 12.00
(Stir cutting chicken cooked with onion, green peppers, tomatoes, cumin seeds garlic & ginger with medium hot dry dish)
- 57. Kadai Murgh**  € 12.00
(Chicken pieces cooked with onions tomatoes and green peppers with Indian traditional wok)
- 58. Chicken Tikka Lababdar** € 12.75
(Chicken breast grilled in tandoori cooked with butter sauce with mint and honey flavour)

LAMB MAIN COURSE

- 59. Lamb Hyderabad Khorma** € 13.75
(Lamb cooked in rich cashewnut sauce with potatoes finished with cream)
- 60. Lamb Rogon Josh**  € 13.90
(A famous Kashmiri delicacy cooked in simmered onions with rich tomato puree with Indian spices)
- 61. Lamb Saag**   € 13.50
(Lamb sauteed in spiced spinach with roasted ground herbs finished with green chilli)
- 62. Lamb Pepper Masala**    € 13.50
(Lamb cooked with ginger, garlic, green chilli, black pepper corns with south Indian spices)
- 63. Lamb Chettinad**    € 13.75
(Delicious south tamilnadu homely style lamb cooked with coconut, whole garam masala, fennel seeds and curry leaves)
- 64. Lamb Madras**    € 13.90
(Classical southern Indian delicacy lamb cooked with traditional ground spices with chef hand-making ingredients)
- 65. Lamb Dopiazza**   € 13.50
(Lamb cooked with sauteed onions, green peppers in a medium curry sauce)
- 66. Lamb Koftha Curry**   € 13.50
(Lamb dumplings in medium hot curry sauce)
- 67. Lamb Vindaloo**      € 14.00
(Lamb cooked with extra hot green chillies and potatoes in extreme spicy curry sauce)

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BEEF MAIN COURSE

- 68. Beef Khorma** € 13.25
(Beef cooked in rich cashew nut sauce with potatoes finished with cream)
- 69. Beef Pepper Masala**    € 13.00
(Beef cooked with ginger, garlic, green chilli, tomatos with black pepper corns)
- 70. Beef Koftha Curry**   € 13.00
(Minced beef balls cooked in medium curry sauce)
- 71. Beef Rogon Josh**  € 13.25
(A famous Kashmiri delicacy beef cooked in simmered onions with rich tomato puree with Indian spices)
- 72. Beef Saag**  € 13.25
(Beef sauteed in spinach with Indian spices finished with cream)
- 73. Beef Keema Mutter**  € 13.00
(Minced beef cooked with curry sauce and green peas with chopped tomatoes and black peppers)
- 74. Beef Dopiazza**   € 13.25
(Beef cooked with sauteed onions, green peppers in a medium curry sauce)
- 75. Beef Vindaloo**      € 13.50
(Beef cooked with extra hot green chillies and potatoes in extreme spicy curry sauce)

VEGETARIAN MAIN COURSE

- 76. Paneer Makhani**  € 11.25
(Grilled cottage cheese with onion, green pepper with makhani sauce)
- 77. Kadai Paneer**   € 11.25
(Homemade cottage cheese cooked with cubes of green peppers, onion with traditional Indian spices)
- 78. Channa Masala**  € 10.25
(Chick peas cooked with tomatoes with medium curry sauce)
- 79. Palak Paneer** € 11.00
(Homemade cottage cheese chunks and spinach flavoured with cumin and garlic)

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- 80. Mutter Paneer**  € 11.00
(Cottage cheese and green peas cooked in rich creamy tomato based gravy)
- 81. Paneer Manchurian**  € 11.25
(Indian cottage cheese stir fried with onions, green pepper with oriental sauce)
- 82. Aloo Gobi Masala**   € 10.25
(Flavourful spiced tomato gravy with potatoes and cauliflower)
- 83. Daal Tadka**   € 9.50
(Slow cooked yellow lentils tempered in onions and green chillies)
- 84. Chettinad Mushroom Masala**    € 10.50
(Button Mushroom cooked chettinad curry sauce)

SEAFOOD SPECIALITIES

- 85. Meen Moilee**  € 16.00
(Fillet of fresh Meagre/Gurbell cooked in very mild spices with coconut Milk and cashew nut sauce)
- 86. Chettinad Meen Curry**    € 16.00
(Fillet of fresh Meagre/Gurbell cooked roasted chettinad spices with green chilli in a hot curry sauce)
- 87. King Prawns Masala**    € 17.50
(Argentinian L1 prawns cooked in south Indian spices with medium hot curry sauce)
- 88. Bengal King Prawn Masala**   € 17.50
(Argentinian L1 Prawns cooked in a traditional Bengali style onion, mustard oil and tomato masala delicately spiced with aromatic herbs)
- 89. Honey King Prawns**  € 17.50
(Argentinian L1 prawns cooked in oriental sauce with honey and finished with soya glaze)
- 90. Goan King Prawn Vindaloo**      € 18.50
(Argentinian L1 prawns made cooked in extreme hot curry sauce and potatoes)

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BASMATI RICE

- 91. Steamed Rice..... € 5.25**
(Steamed basmati rice)
- 92. Pulau Rice..... € 6.50**
(Basmati rice cooked with traditional with Indian aromatic spices)
- 93. Mushroom Pulau € 7.00**
(Rice and button mushrooms cooked with aromatic Indian spices with butter flavour)
- 94. Coconut Rice € 7.50**
(Basmati rice tempered in butter with crushed cocunut flavor)
- 95. Vegetable Biriyani..... € 9.25**
(Seasonal vegetables cooked in basmati rice with Indian aromatic spices)
- 96. Peas Pulau € 7.00**
(Fresh green peas cooked with aromatic basmati rice and Indian spices)
- 97. Jeera Rice..... € 6.25**
(Basmati rice tempered with cumin seeds)
- 98. Chicken Biriyani..... € 12.50**
(Chicken cooked in basmati rice with Indian aromatic spices served with mixed raitha)
- 99. Lamb Biriyani..... € 14.50**
(Lamb cooked in basmati rice with Indian aromatic spices served with mixed raitha)
- 100. Beef Biriyani..... € 13.50**
(Beef cooked in basmati rice with Indian aromatic spices served with mixed raitha)
- 101. Mixed Fried Rice € 10.50**
(Basmati rice mixed with egg, vegetables, chicken and beef with soya sauce)
- 102. King Prawn Biriyani..... € 17.50**
(King Prawns cooked in basmati rice with Indian aromatic spices served with mixed raitha)

INDIAN BREADS

103. Naan	€ 3.25
(White flour bread cooked in tandoori oven)	
104.Butter Naan	€ 3.75
(White flour bread with butter ,baked in tandoori oven)	
105.Garlic Naan	€ 3.75
(White flour bread with garlic cooked in tandoori oven)	
106.Aloo Paratha	€ 5.25
(White flour bread stuffed with spiced potatoes)	
107. Paneer Naan	€ 5.75
(White flour bread stuffed with Indian cottage cheese)	
108.Malabar Paratha	€ 5.00
(Layered white flour bread)	
109.Cheese Garlic Naan	€ 5.75
(Naan stuffed with cheddar cheese with garlic)	