


Chutney Villa

Starters

NANDU PUTTU Tender crab minced with roasted spices and a hint of lime.	11.00
 ERA VARUVAL Perfectly spiced prawns, deep-fried without batter.	10.00
CHICKEN 65 A Chennai special....spicy chicken pieces in a rice and lentil batter.	9.50
MANGA THENGA SUNDAL From the beaches of Chennai: green mango, coconut, and chickpea.	7.50
CHOLAM VADAI Channa dhal and corn fritters.	6.00
ONION BAJI Our version of onion rings in a rice and lentil batter.	6.00
MASALA YAM FRIES Yam fries tossed in our own hot masala blend.	7.50
MASALA APPALAM Nachos, Indian style! Giant papaddams with a zesty slasa topping.	6.00





Tiffin

Tiffin is a term loosely used in South India to denote a lighter meal. Most tiffin items are rice and lentil based. All are served with sambar and chutney.

DOSA Crispy rice and lentil crepes. Ask for yours plain or with onions.	8.00
MASALA DOSA Crispy rice and lentil crepes stuffed with potatoes, peas, and carrots.	10.00
EGG DOSA Dosa topped with egg, onions, and chillies.	10.00
MASALA UTTAPUM A thick dosa topped with fresh veggies, spices, and cooked with ghee.	10.00
IDLI Steamed rice and lentil cakes.	7.00
RAGI ROTI Wholesome millet chapattis served with thovial (dhal chutney).	7.50
KERELA PARATA Soft, flaky bread served with curry.	7.50
MURTABAK Parata stuffed with chicken, lamb, or veggies. Served with curry.	11.00

Entrees

Ala Carte comes with rice, sambar, chutney, and pachadi. Taali comes with rice, veggie, chutney, pachadi, rasam, vadai, and dessert.

	ALA CARTE	TAALI
 PRAWN CHETTINAD Prawns cooked to perfection with Chettinad spices.	17	20
 ALLEPEY CHEMEEN From the backwaters of Allepy, prawns cooked in coconut gravy, mildly spiced.	17	20
 FISH CURRY Home style Tamil Nadu curry cooked with tomatoes, eggplant, and tamarind, tempered with aromatic spices.	16	19
 FISH MOLEE Cod cooked in a gravy made of ground coconut, with onions, ginger, spices, and teased with lime.	16	19
LAMB PORIYAL Boneless tender lamb, pan-fried with black pepper, curry leaves, ginger, garlic, coconut, cardamom, cloves, and chillies.	16	19
MADRAS LAMB CURRY Pieces of lamb cooked slowly with selected spices and curry leaves.	16	19
MYSORE LAMB Tender lamb cooked with Chettinad spices.	16	19
LAMB SUKKA Tender pieces of lamb, sautéed with spices, shallots, garlic, and curry leaves.	16	19
CHICKEN PARATEL Boneless chicken breast coated with Chettinad masala.	16	19
PEPPER CHICKEN Boneless chicken pieces boldly spiced with fresh crushed black pepper, cumin, fennel, and coriander.	16	19
CHICKEN KURMA (A.K.A. CAPTAIN SCOTTY'S!) Boneless chicken pieces simmered in coconut milk, coriander seeds, and curry leaves, spiced with black pepper.	16	19
KOZHI VARUTHA CURRY (KVC) A spicy chicken curry, Tamil Nadu style.	15	18
PARUPPU URUNDAI Lentil dumplings soaked in a flavourful South Indian curry.	15	18
VEGETABLE KURMA From Kerela, fresh vegetables in a mild gravy of coconut milk and spices.	14	17
PANEER CURRY A true winner! Paneer and vegetables cooked in a tamarind based curry.	15	18
KATRIKA CHOPS Delicious eggplant in a tomato based curry, served with or without egg.	14	17

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.