UTTAPAM

Plain Uttapam £5.99 Rice-lentil pancake with onions, tomatoes, chilies, chutneys, and sambar.

Mixed Veg Uttapam • £6.49

Fluffy rice-lentil pancake topped with seasonal vegetables.

£5.99 Onion Uttapam

Soft, fluffy pancake topped with caramelised onions. edges, cooked in a special Kadai.

KIDS SPECIALS

Chocolate Dosa £4.99 Popcorn Chicken £5.99 Chicken Lollipop (5 pcs) €4.99 Thin Cut Fries £2.99

LIGHT BITES

Pazhampori – 2 pcs £3.99 Golden-fried ripe plantains in a crisp, light batter—a beloved Kerala teatime treat. £3.99 Medhu Vada - 2 Pcs Exquisitely crafted golden fritters, made from finely ground urad dal, delicately spiced to perfection. €3.99 Unnakai – 2 PCS Sweet plantains filled with spiced coconut and nuts, gently pan-seared to perfection.

£3.99 Pazham Nirachathu Sweet plantains stuffed and Fried

HOT DRINKS

Tea		£1.49
Sulaimani (Spiced Black Tea)	•	£1.49
Masala Chai •		£1.99
Bru Coffee		£2.49
Hot Chocolate		£1.99





DESSERTS

€4.99 Boli with Paal Payasam A golden pancake served with rich, creamy milk rice pudding. Gulab Jamun with Ice cream £3.49 Syrup-soaked dumplings served with your choice ice

cream. Ice cream (Per Scoop) **£2.49** Vanilla/Chocolate/Strawberry/Oreo

£5.99 The grand chef Scoop fusion

Vanilla, Chocolate, Strawberry.

SOFT DRINKS & SODAS

Cola/ Diet Cola/ Pepsi/ Sprite / 7up	£1.49
Mineral water 1.5L	£2.49
Sparkling Water 1.5L	£2.49
Fresh Lime Soda Salt/Sweet	£3.49
Kulukki Sharbat	€4.49
Nannari Sharbat	£4.49
Fresh Orange Juice	£4.99
Fresh Pineapple Juice	£4.99

SHAKES & FALOODAS

Mango Lassi	£4.99
Chocolate Milkshake	£4.49
Vanilla Milkshake	€4.49
Strawberry Milkshake	€4.49
Mango Milkshake	€4.49
Royal Falooda	£6.99
Mango Falooda	£ 5.49
Strawberry Falooda	£ 5.49





Taste of India









www.thegrandchef.co.uk



+44 7501 598699

Our Services

Catering for Events Birthday Celebrations **Food Delivery** Special Occasion Dining



MEDIUM

HOT

GRAND BOWLS

Veg Soup ●	£3.49
Tomato Soup •	€3.49
Chicken Soup	£3.99
Lamb Soup 🎳	£4.49

GRAND STARTERS NON VEG

Chicken Tikka •	£9.99
Chilli Chicken •	£9.99
Chicken 65	£9.99
Chicken / Prawns Momos - 6 PCS ● £7.9	9/£8.99
Chicken Manchurian •	£9.99
Chennai Chicken Chukka •	£9.99
Spicy Kadai Chicken	£10.49
Travancore Chicken Fry	£10.99
Orisp-fried chicken with coastal spices, echoing	Kerala's
royal flavours.	
Chicken Kondattam •	£9.99
Spicy fried chicken tossed in a sauce of dried chi	ilies,
curry leaves, and spices.	
Meen Pollichathu •	£14.99
Marinated fish, wrapped in banana leaf and gridd	led.
Chilli Prawns •	£11.99
Prawns Fry	£10.99
Beef Dry Fry	£11.99
Beef dry-fried with aromatic spices and curry lea	aves.
Achayans Beef Ularthu •	£10.99
Slow-roasted beef with robust spices and curry	leaves

GRAND STARTERS VEG

Veg Momos – 6 PCS 🔸	£6.99
Okra fries 🔸	£ 7.99
Chilli Baby corn 🔸	£6.49
Sambhar Vada – 2 pcs 🔸	£5.99
Fried lentil doughnut soaked in a flavourfu	ıl, spice-infused
sambhar.	

Dahi Vada - 2 pcs **£**5.49

Crispy lentil fritters soaked in yogurt, topped with chutneys and spices.

Gobi Manchurian •

Crispy cauliflower in tangy Manchurian sauce with savoury, sweet, and spicy notes.

€8.99

Certain dishes may vary based on availability

Chilli Gobi £8.99 Palak Paneer

cottage cheese.

Kadai Paneer

buttery gravy.

Dal Makhani

Channa Masala

Aloo Palak

with fish or beef curry.

Kappa Biriyani 🔸

Pothi Choru

Chatti Choru •

chicken or beef curry.

gently cooked.

£7.99

leaves for a rich, aromatic finish.

curry, chicken fry, pickle, and papad.

Kizhi Parota Chicken / Beef

Beef & Pazhampori Kizhi

banana leaf and gently cooked.

Sultani Chicken Mandi

and slow cooked to tender.

Beef / Mutton Mandi

cooked beef curry

spices, served on fluffy basmati rice.

Ghee Rice with Pothu Curry •

in a spiced butter gravy.

Bhindi Masala

Paneer Tikka Masala

authentic North Indian spices.

Dal cooked with home made curry.

Creamy mashed spinach gently seasoned and paired with soft

Cottage cheese sautéed with onions and capsicum, simmered

Spiced cottage cheese chunks grilled, then simmered in a rich,

Steamed okra simmered in a rich onion paste, seasoned with

Chickpeas simmered in a savory onion paste, infused with

Spinach paste sautéed with onions, tomatoes, garlic & potatoes.

THE GRAND CHEF SPECIALS

Paal Kappa with Fish / Beef Curry ● £11.99/£12.99

Silky cassava in coconut milk, spiced with curry leaves, served

Cassava tossed in spiced beef curry, accented with curry

Rice, veggies, fish fry, beef ularthu, omelette, pickle and moru

Curry, wrapped in banana leaf. (Served at room temperature).

Mud pot feast: rice, veggies, fish fry, beef ularthu, moru

Paal Parota Chicken / Beef Curry • £11.99/£12.99

Kerala parota layered with coconut milk, served with aromatic

Kerala parota soaked in curry, wrapped in banana leaf and

Tender beef curry with crispy banana fritters, wrapped in

Chicken Mandi, carefully crafted with aromatic spices

Tender, slow-roasted Beef/Mutton, seasoned with aromatic

Aromatic rice layered with spiced chicken, slow-cooked in

sealed dum style to lock in rich flavours crowned with chilli

Fragrant ghee-infused rice served with a rich and spicy slow-

The Grand Chef Chicken Dum Biryani •

Crispy battered cauliflower stir-fried with chili, garlic, and aromatic spices.

Gobi 65 €8.99

Crispy golden-fried cauliflower in a bold, spiced marinade Paneer Manchurian • £9.99

Velvety paneer in rich, tangy Manchurian sauce, balanced with spice and sweetness.

£9.99 Chilli Paneer •

Soft Paneer cubes tossed in fiery chili, garlic, and spices for a bold flavour.

€9.49 Paneer 65

Crisp-fried, exquisitely spiced paneer, delivering bold flavours and delicate textures.

CURRIES - NON VEG

£11.99 Butter Chicken • Travancore Chicken Curry • £10.99

Kerala-style chicken curry, slow-cooked with roasted spices, coconut milk, and curry leaves.

£10.99 Chettinad Chicken Curry •

Chettiar chicken simmered in coconut-spice paste, topped with chilies and curry leaves.

£999 Beef Curry • Beef Roast £10.99

£12.99 Malabar Mutton Masala • Exquisite mutton simmered in Malabar spices and herbs,

creating a rich, bold curry. Fish Nirvana **£14.99**

Grilled Fish in coconut milk, infused with aromatic spices

-a Kottayam specialty. Fish Moilee £11.99

Fish simmered in fragrant coconut milk—an authentic Syrian Christian specialty.

£11.99 Fish Mango curry

Delicate Fish in a tangy mango-coconut gravy, gently spiced.

£9.99 Meen Mulakittathu • £6.99 Egg Roast • Chettinad Lamb Curry £11.99

CURRIES - VEG

£6.99 South Indian Dal Curry

Slow-cooked lentils empered with aromatic spices.

Aubergine cooked in a spiced masala gravy.

Brinjal Masala

£9.99 Matar Paneer

Green peas and cottage cheese gently cooked in a spiced onion paste, infused with North Indian flavours.

Paneer Makani

Cottage cheese cubes simmered in a rich, buttery gravy.

BIRYANIS

Kerala Chicken Dum Biryani • €9.99 Flavourful chicken and aromatic rice, slow-cooked to perfection. Malabar Mutton Biryani • £11.99

Tender lamb slow-cooked with fragrant rice.

£9.99

£9.99

£9.99

£8.49

£7.99

£7.99

£8.49

£11.49

£11.99/£12.99

£11.99

£11.99

£11.49

£10.99

£14.99 /£15.99

Kerala Beef Biryani £11.49

Roast beef slow-cooked in dum, layered with fragrant rice. Southern Chicken Biryani

Tender chicken, aromatic spices, and herbs, slow-cooked to perfection.

INDO CHINESE

Chicken Fried Rice • €9.99 £8.99 Egg Fried Rice

Schezwan Fried Rice – Veg/Paneer £7.99/8.99 Fiery stir-fried rice with mixed vegetables and bold Schezwan

Schezwan Fried Rice (Egg/Chicken) • £8.49/£9.99 Fragrant rice stir-fried with your choice of topping, infused with

Schezwan Noodles (Veg/Egg/Chicken/Paneer)

£7.99/£8.99/£9.99/£9.99

bold Schezwan spices.

spices.

Wok-tossed noodles in bold Schezwan spices.

SRILANKAN SPECILAS

Jaffna Fish Curry £12.99

Tender fish in a tangy Sri Lankan curry with coconut milk and tamarind—Jaffna's essence.

£13.99 Devilled Lamb

Tender lamb seared with Sri Lankan spices in a rich, tangy, and spicy sauce.

Devilled Chicken Succulent spiced chicken, chargrilled and finished with a

bold, tangy sauce. Devilled Prawns

Juicy prawns seared in spices, finished with a bold, tangy glaze.

Devilled Paneer • Golden-fried paneer tossed in fiery spices, peppers, and a

tangy glaze.

£12.99 Lamb Curry

Juicy lamb slow braised in spices, simmered in a rich, flavourful gravy.

Egg/Chicken/Lamb Kothu Parotta •

classic.

Flaky parotta stir-fried with spices, and aromatics—a bold Srilankan Street classic.

Mixed Seafood Kothu Parotta • £12.99 Shredded parotta with seafood, and spices—a bold Srilankan

BREADS

€10.49

£1.99 **Butter Naan** £1.99 Parota

Nool Parota £2.50 A flaky, layered Kerala flatbread with thread-like texture and rich

Vazha Ilai Kothu (Chicken/Lamb) ● £12.99/£13.99 Banana leaf-wrapped kothu parotta, double-cooked for rich

flavour and texture. £1.49

Hoppers: Soft, spongy rice pancakes with crisp edges, cooked in a special Kadai.

GRAND DOSA DELIGHTS

Crispy golden crepe made from fermented rice and lentils, served with chutneys and sambar for a classic South Indian taste.

Family Dosa	£12.99
Thattu Dosa / Kal Dosa (3 pcs)	£5.49
Plain Dosa	£6.49
Masala Dosa •	£6.99
Mysore Dosa •	£6.49
Mysore Masala Dosa 🕒	£6.99
Ghee Roast Dosa	£6.9
Butter Dosa	£6.99
Butter Masala Dosa •	£6.99
Podi Dosa	£6.49
Podi Masala Dosa 🔸	£6.99
Cheese Dosa	£ 8.49
Egg & Onion Dosa	£6.99
Onion & Chilly Dosa	£6.9
Paper Dosa	£6.99
Paneer Dosa	£8.49
Paneer Masala Dosa •	£8.99
Pizza Dosa	£7.49
A bold fusion of South Indian and Italian flair.	
Chicken Masala Dosa	£8.99
Golden, delicately crisp dosa filled with spiced chicken	Masala.

EXTREAME





Golden, delicately crisp dosa filled with spiced lamb Masala.

Lamb Masala Dosa