

# Chutneys

## — I N D I A N — B R A S S E R I E

### Welcome to Chutneys Indian Brasserie

At last, an Indian restaurant which puts vegetarians first. Chutneys Indian Brasserie is a pioneer in the catering world.

The trends towards healthier eating has accelerated in the last few years, but until now there have been no Indian restaurants in Oxford City serving pure vegetarian South Indian dishes for you to sample. We have also tried to use the minimum amount of oil in our cooking while still producing the finest possible taste.



Our menu is the result of extensive research and brings together a selection of old favorites, along with some more traditional dishes which may be new to you. By having a separate vegetarian menu, Chutneys are giving you an authentic taste of extensive section of Indian dishes. Try them as an accompaniment to meat or as a main course and you could be in for a delicious surprise.

Our herbs and spices are all of the finest possible quality. We do not use artificial coloring or additives, so the appearance and taste of all our dishes is totally authentic.

May the management of Chutneys wish you a delightful meal.

## A la Carte Menu

To our innovative menu we have introduced some of the more exquisite dishes from the kitchens of India, Bangladesh & Pakistan. A completely new experience in Indian cuisine awaits, providing not only the traditionally popular dishes such as Kormas and Karahis, but also our exciting new recipes created and selected exclusively for our establishment. Here is just a selection.

### Allergy Advice

Please note that the descriptions of dishes in this menu are not full. Please ask for full details of ingredients if you have any allergies. Dishes which contain NUTS are denoted with an \*

## APPETISERS

An exceptional range of starters to begin your meal. Why not start in the traditional style by ordering a selection to share.

<b>POPADUM &amp; ACHAR THALI</b>	<b>£1.90</b>	<b>SOBZI SOMOSA</b>	<b>£3.75</b>
Thin lentil wafer served with a sweet mango, lime, onion, spicy tomato and mint sauce.		Triangular savouries filled with spicy vegetables. Served hot.	
<b>MURGH PAKORAS</b>	<b>£4.00</b>	<b>MURGH SOMOSA</b>	<b>£4.05</b>
Pieces of chicken tikka covered with gram flour and a special blend of spices, fried in oil. Served hot with salad and mint sauce.		Triangular savouries filled with spicy chicken. Served hot.	
<b>KING PRAWN BUTTERFLY</b>	<b>£5.90</b>	<b>GOSHT SOMOSA</b>	<b>£4.05</b>
King prawn dipped in ginger, garlic, lime and chilli marinade, wrapped in a crisp-fried sesame seed butter. Deep fried.		Triangular savouries filled with spicy lamb. Served hot.	
<b>BOTI KEBABS</b>	<b>£3.95</b>	<b>MIXED STARTER</b>	<b>£8.00</b>
Pieces of lamb tikka marinated in yoghurt with a special blend of herbs and spices. Served hot with salad.		A mixture of chicken tikka, lamb tikka, king prawn and onion bhaji, served with salad and mint sauce.	
<b>SHEEK KEBABS</b>	<b>£4.15</b>	<b>JUMBO STARTER</b>	<b>£12.00</b>
Two robustly flavoured minced lamb kebabs, grilled on a skewer. Served hot with salad.		A mixture of chicken tikka, lamb tikka, king prawn, onion bhaji, seekh kebab and lamb samosa.	
<b>SHAMI KEBAB</b>	<b>£3.95</b>	<b>PAANI POORI</b>	<b>£3.95</b>
Spiced minced lamb wrapped in an omelette, fried in oil.		Round puff pooris filled with medium spice, onions, and chick peas.	
<b>RESHMI KEBAB</b>	<b>£3.95</b>	<b>DAHI WADA</b>	<b>£3.95</b>
Two delicately spiced minced chicken breast kebabs, grilled on a skewer.		Lentil pakora. Served with yoghurt and garnished with fresh coriander.	
<b>JINGHA PUREE</b>	<b>£5.75</b>	<b>IDLI SAMBAR</b>	<b>£3.95</b>
Sweet and sour king prawns. Served with thin fried bread.		Steamed rice cake. Served hot with sambar and chutney.	
<b>TANDOORI MURGH</b>	<b>£3.95</b>	<b>SOBZI PAKORA</b>	<b>£3.95</b>
1/4 tandoori chicken on the bone. Served with salad and yoghurt sauce.		A mixture of sliced potato, aubergines, carrots, cauliflower and onion, fried in a spicy butter of gram flour and coriander. Served hot with tomato chutney.	
<b>LABRA KEBAB</b>	<b>£4.15</b>	<b>SOBZI CHAAT*</b>	<b>£4.20</b>
A mixture of chicken tikka, lamb tikka and onion bhaji. Served with salad.		Mixed vegetables cooked with chick peas and potatoes in a delicately spiced tangy sauce, served with salad and yoghurt.	
<b>BOTI PAKORAS</b>	<b>£3.95</b>	<b>PANIR PAKORA</b>	<b>£3.80</b>
Pieces of barbecued lamb marinated in yoghurt, with gram flour.		Cottage cheese cubes marinated in yoghurt and spices, lightly fried. Served chutney.	
<b>MURGHI CHATT*</b>	<b>£4.15</b>	<b>DHOKRA</b>	<b>£3.80</b>
Small pieces of chicken tikka cooked and spiced delicately with a tangy sauce. Served hot with salad and yoghurt sauce.		Baked lentil cakes cut into cubes. Served with salad and mint sauce.	
<b>MURGH TIKKA</b>	<b>£3.95</b>	<b>ONION BHAGI</b>	<b>£3.75</b>
Pieces of diced chicken, barbecued in the tandoor, marinated in yoghurt and flavoured with mild spices. Served on a bed of green salad and mint yoghurt sauce.		Onion, flour & appropriate spices, fried in oil. Served with salad and yoghurt sauce.	

## DOSA

These dishes can be enjoyed as a starter for two or as a main course for one.

<b>CHICKEN DOSA</b>	<b>£8.95</b>	<b>SOBZI DOSA</b>	<b>£7.95</b>
South Indian pancake made from rice, filled with spicy potato and chicken tikka. Served with chutney and sambar sauce.		South Indian pancake made from rice, filled with spicy potato and cauliflower. Served with chutney and sambar sauce.	
<b>LAMB DOSA</b>	<b>£8.95</b>	<b>SAG-ALOO DOSA</b>	<b>£7.95</b>
South Indian pancake made from rice, filled with spicy potato and lamb tikka. Served with chutney and sambar sauce.		South Indian pancake made from rice, filled with spicy potato and cauliflower. Served with chutney and sambar sauce.	
<b>MASALA DOSA</b>	<b>£7.95</b>	<b>MIXED DOSA</b>	<b>£10.95</b>
South Indian pancake made from rice, filled with spicy potato. Served with chutney and sambar sauce.		South Indian pancake made from rice, filled with chicken tikka, lamb tikka, spicy potato and spinach. Served with chutney and sambar sauce.	



## BIRYANIS

A Biryani is a set of rice-based food made with spices, rice (usually basmati) and meat, fish eggs or vegetables.

### MURGH BIRYANI £9.95

Basmati rice mixed and fried with chicken and served with a mixed vegetable curry.

### GOSHT BIRYANI £9.95

Basmati rice mixed and fried with lamb and served with a mixed vegetable curry.

### JINGHA BIRYANI £11.95

Basmati rice mixed and fried with king prawns and served with a mixed vegetable curry.

### SOBZI BIRYANI £7.95

Basmati rice mixed and fried with vegetables and served with vegetable curry.

### KHUMBI BIRYANI £7.95

Basmati rice mixed and fried with button mushrooms and served with a mixed vegetable curry.

### MIXED BIRYANI £11.00

Basmati rice mixed and fried with chicken and lamb and served with a mixed vegetable curry.

## TANDOORI MASALA

Cooked in marinated sauce with onions, coconut, mild and herbs.

### MURGH TIKKA MASALA\* £8.65

Diced spring chicken marinated in a home made sauce with and spices, then barbecued on the tandoor. Finished with an enriched masala sauce.

### GOSHT TIKKA MASALA\* £8.75

Tender lamb pieces marinated in a home made sauce with herbs and spices, then barbecued on the tandoor. Finished with an enriched masala sauce.

### JINGHA MASALA\* £11.95

Delicately cooked king prawns marinated in a home made sauce with herbs and spices, then barbecued on the tandoor. finished with an enriched masala sauce.

### TANDOORI MURGH MASALA\* £8.65

Half a tandoori chicken on the bone prepared delicately with spices, then barbecued on the tandoor. Served with an enriched masala sauce.

## DEGUSTATION of CHUTNEY SPECIALS

If you have difficulty choosing then let our experienced chef make a selection on your behalf. The only choices you need to make are between chicken or lamb for main course and the level of piquancy. Designed for 1 person, vegetarian or non-vegetarian.

### VEGETARIAN £18.80

Includes:  
Popadums and Achar Thali  
Starter  
Main Dish  
Side Dish  
Basmati Rice  
Naan Bread

### NON-VEGETARIAN £21.00

Includes:  
Popadums and Achar Thali  
Starter  
Main Dish  
Side Dish  
Basmati Rice  
Naan Bread

## TANDOORI DISHES

The tandoori (or tandoor) is a barrel shaped, open topped clay oven which is kept at a very high temperature with burning charcoal. The process of cooking in this way seals in the goodness and imparts a special and unique flavor to the food.

### TANDOORI MURGH £8.50

A succulent piece of chicken marinated in our special sauce, then barbecued on the tandoor. Served with salad and yoghurt sauce.

### MURGH SHASLICK £9.50

Grilled succulent pieces of chicken tikka with pepper, tomatoes and onions.

### GOSHT SHASLICK £9.50

Grilled succulent pieces of lamb tikka with pepper, tomatoes and onions.

### MURGH TIKKA £8.50

Pieces of diced chicken, barbecued in the tandoor, marinated in yoghurt and flavoured with mild spices. Served on a bed of green salad and mint yoghurt sauce.

### BOTI KEBAB £8.70

Pieces of lamb tikka marinated in yoghurt with a special blend of herbs and spices. Served hot with salad.

### TANDOORI JINGHA £11.95

King prawns marinated and delicately spiced, then barbecued on skewers.

### TANDOORI SHAZANI £11.95

A mixture of chicken tikka, lamb tikka, tandoori chicken and sheek kebab. Served with salad, mint sauce and a naan bread.

## CHEF'S SELECTION

Our Chefs Selection comprises of a distinctive range of curries which you may have tried before. However, each dish is prepared for that special flavor, unique to Chutney Brasserie.

### CHICKEN PASANDA\* £8.65

Succulent pieces of chicken tikka in a special mild and creamy sauce, with red wine and almond powder.

### LAMB PASANDA\* £8.75

Tender pieces of lamb tikka in a special mild and creamy sauce, with red wine and almond powder.

### MAKAN CHICKEN £8.65

Chicken tikka, barbecued in the tandoor, then cooked in butter and flavoured with our own special selection of spices.

### ACHAAR CHICKEN £8.65

Chicken tikka cooked with pickle, sliced onion, ginger, herbs and garlic. Medium Spice.

### ACHAAR LAMB £8.75

Lamb tikka cooked with pickle, sliced onion, ginger, herbs and garlic. Medium Spice.

### KALIMIRCH CHICKEN £8.65

Chicken tikka cooked in a medium spiced sauce with black pepper, onion and garlic.

### KALIMIRCH LAMB £8.75

Lamb tikka cooked in a medium spiced sauce with black pepper, onion and garlic.

### MOTTAR CHICKEN £8.65

Chicken tikka cooked in a lightly spiced sauce with onions and green peas.

### MOTTAR LAMB £8.75

Chicken tikka cooked in a lightly spiced sauce with onions and green peas.

### KORAI CHICKEN £8.65

Chicken tikka with green peppers, sliced onions and tomatoes with herbs and spices. Served in a black pot (Korai). Medium or hot.

### KORAI LAMB £8.75

Tender lamb tikka with green peppers, sliced onions and tomatoes with herbs and spices. Served in a black pot (Korai). Medium or hot.

### KORAI PRAWNS £11.95

King prawns with green peppers, sliced onions and tomatoes with herbs and spices. Served in a black pot (Korai). Medium or hot.

### BALTI CHICKEN £8.65

Chicken tikka with green peppers, sliced onions, tomatoes and sauce. Medium spiced dish with a tangy taste. Medium or hot.

### BALTI LAMB £8.75

Tender lamb tikka with green peppers, sliced onions, tomatoes and sauce. Medium spiced dish with a tangy taste. Medium or hot.

### ROSHON CHICKEN £8.65

Chicken tikka with green peppers, onions and tomatoes, with extra garlic herbs and spices.

### ADA LAMB £8.75

Lamb tikka with ginger, onion, green peppers and tomatoes.

### JEERA CHICKEN £8.95

Chicken tikka, barbecued in the tandoor, with cumin seeds, onions, tomatoes, capsicums and coriander, in a mild and creamy sauce.

### KODHU LAMB £8.95

Lamb tikka delicately spiced and cooked with pumpkins.

### JAL-FRYZI CHICKEN £8.65

Stir fried chicken tikka, highly spiced for extra flavour, with freshly chopped green chillies and coriander.

### JAL-FRYZI LAMB £8.75

Stir fried lamb tikka, highly spiced for extra flavour, with freshly chopped green chillies and coriander.

### LEMBU CHICKEN £8.65

A medium chicken tikka dish prepared with spices, fresh lemon and coriander. Slightly tangy and best accompanied with basmati rice.

### NARIYAL CHICKEN\* £8.65

Chicken tikka dish prepared with mild spices and coconut powder. This is a rich and creamy curry, recommended to those who love coconut.

### KEEMA BAHAR £8.75

Mince meat cooked with medium spices, green chillies, tomatoes and onions.

### KEEMA ALOO MOTTAR £8.75

Mince meat cooked with medium spices, green peas, potato, tomatoes and onion.

### KOFTA BHUNA £8.95

Lamb mince meatballs cooked with garlic, onions and tomatoes in a medium sauce.

## BANGLADESH SEAFOOD

The finest fresh fish available served boneless for your convenience (unless specified). Please ask for availability of these special main courses.

### FISH BHUNA £9.75

Fried fish cooked with tomatoes, onions, coriander a touch of garlic and spices.

### PODINA FISH £9.75

A splendid combination of freshly spiced fish cooked with ginger, green herbs and fresh green mint.

### SAAG FISH £9.75

Chunks of fried fish made into an earthy curry, with spinach and a dry curry sauce.

### JHAL MAACH £9.75

Stir fried boneless fresh fish highly spiced for extra flavour, with freshly chopped green chillies and coriander.

### KORAI FISH £9.75

Fresh fish with green peppers, sliced onions and tomatoes, with herbs and spices. Served in a black pot (korai). Medium or hot.

### ROGAN FISH £9.75

Tender pieces of freshly fish with tomatoes, onions and a touch of garlic, fried in a special sauce.

### KODHU FISH £9.75

Fish prepared delicately with pumpkins, onions, coriander, garlic and tomatoes.

### ROGAN JINGHA £11.95

King prawns barbecued on the tandoor, with green peppers, onions, tomatoes, extra garlic, herbs and spices. Served medium spiced.

## SPECIAL KING PRAWN DISHES

### JINGHA MIRCH BHUNA £11.95

Fresh king prawns fried in butter with onions, capsicums, tomatoes and coriander, then mixed with freshly chopped green chillies.

### JEERA JINGHA £11.95

King prawns barbecued on the tandoor with cumin seeds, onions, tomatoes, capsicums and coriander. Served in a medium spiced sauce.

## UNABASHEDLY INDIAN

A range of excellent Indian curries made using the finest chicken breasts, the leanest lamb and King prawns.

### CHICKEN DISHES £7.50 | LAMB DISHES £7.80 | PRAWN DISHES £9.80

#### DHANSAK DISHES

From Parsi: A sweet and sour dish with lentils being the dominant ingredient. Cooked with a touch of garlic and fenugreek.

#### BHUNA DISHES

From Sylhet: A dry distinctive combination of tomatoes, onions, coriander, a touch of garlic and spices.

#### METHI DISHES

From Bengal: Prepared with the wonderful and distinctive flavor of fenugreek.

#### DOPIAZA DISHES

From Bengal: A curry with diced onions, ginger, a touch of garlic and herbs.

#### SAAG DISHES

From Punjab: Made into an earthy curry with spinach, in a dry curry sauce

#### PODINA DISHES

From Kerala: A splendid combination of fresh spices, ginger, green herbs and fresh green mint.

#### MADRAS DISHES

From South India: A hot curry dish prepared with garlic, hot chili powder, coriander and tomato puree.

#### PATHIA DISHES\*

From Bombay: An unusually balanced dish of hot, sweet and sour flavors, with coconut powder, sugar, onions, capsicums and lime juice.

#### ROGHAN DISHES

From North India: A dish with tomatoes, onions and a touch of garlic fried in a special sauce.

#### KORMA DISHES\*

From Delhi: Delicately spiced in a special mild creamy sauce.

#### VINDALOO DISHES

From Goa: A very hot curry dish prepared with a lot of chilli powder, garlic, coriander and tomato puree.

## SIDE ORDERS

Offering the best selection of Indian side dishes in Oxford, all made with the freshest of vegetable.

<b>SOBZI BHAJI</b> Mixed vegetables in a fairly dry curry sauce.	£4.50	<b>SAAG PANIR</b> Spinach and home made cottage cheese.	£4.50
<b>BOMBAY ALOO</b> Delicately spiced potatoes.	£4.50	<b>MOTTAR PANIR</b> Peas and home made cottage cheese.	£4.50
<b>BHINDI BHAJI</b> Fried okra with medium spices.	£4.50	<b>RAITHA</b> Yoghurt served with chopped cucumber.	£4.50
<b>BRINJAL BHAJI</b> Fried aubergines in a dry sauce.	£4.50	<b>ALOO KHUMBI</b> Mushrooms and potatoes in a medium spiced dry curry sauce.	£4.50
<b>SAAG BHAJI</b> Finely chopped spinach in a dry sauce.	£4.50	<b>KEEMA SOBZI</b> Lean minced meat mixed with seasonal vegetables.	£4.50
<b>TARKA DALL</b> Spicy lentil in a thick sauce.	£4.50	<b>SAAG DAAL</b> Spinach and lentils.	£4.50
<b>ALOO CHANA</b> Potatoes and chick peas.	£4.50	<b>ALOO GOBI</b> Potatoes and cauliflower with coriander, ginger, green herbs and a touch of garlic in a medium spiced curry sauce.	£4.50
<b>CHANA SAAG</b> Chick peas and spinach.	£4.50	<b>CHANA BAIGON</b> Chick peas and aubergines.	£4.50
<b>KHUMBI BHAJI</b> Sliced and fried button mushrooms.	£4.50	<b>LOBIA SAAG</b> Black eye peas with fresh spinach.	£4.50
<b>SAAG ALOO</b> Spinach and potatoes.	£4.50	<b>ALOO RAJMA</b> Red kidney beans with potatoes.	£4.50
<b>GOBI BHAJI</b> Cauliflower in a dry sauce.	£4.50		

## CHEF'S VEGETARIAN SPECIALS

Our chef's Selection comprises of a distinctive range of curries which you may have tried before. However, each dish is prepared for that special flavour, unique to Chutney Brasserie.

<b>KODHU SAAG</b> Pumpkin and spinach cooked with onions, tomatoes, herbs and spices.	£6.50	<b>DALL SAMBAR</b> Lentils with mixed vegetables.	£6.50
<b>CHANA BAIGON</b> Aubergines and chick peas in a lightly spiced sauce.	£6.50	<b>ALOO NARIYAL*</b> A mild potato and coconut curry.	£6.50
<b>NAVRATAN KORMA*</b> A mild and creamy curry made with seasonal vegetables.	£6.50	<b>MURA BHUNA</b> Yam in a dry sauce with tomatoes, onions and green peppers.	£6.50
<b>LOBIA PYAZ</b> Black eye peas with onions and a medium spiced sauce.	£6.50	<b>DHOKAR DALNA</b> Lentils and potatoes with mild spices.	£6.50
<b>PAU BHAJI</b> Deep fried bread filled with mixed vegetables. Served with a salad dressing.	£6.50	<b>SAAG PANIR</b> Home made cottage cheese cubes with spinach in a fairly dry sauce.	£6.50
<b>BAIGON MASALA*</b> Aubergines fried and then cooked in a rich lightly spiced sauce.	£6.50	<b>SOBZI JAL-FRYZI</b> A very hot and spicy main course dish with mixed vegetables with green peppers, onions, tomatoes, chopped green chillies and coriander.	£6.50
<b>BHINDI MASALA*</b> Okra fried and cooked in a rich and lightly spiced sauce.	£6.50	<b>NALIYA MIRCH</b> Spinach with mixed vegetables in a very spicy curry sauce with green chillies	£6.50
<b>RAJMA</b> Curried red kidney beans.	£6.50	<b>SOBZI MADRAS</b> A hot mixed vegetables curry dish with gralic, hot chilli powder, coriander and tomato puree.	£6.50
<b>AVIAZ*</b> Mixed vegetables in a mild sauce made from yoghurt.	£6.50	<b>SOBZI DOPIAZA</b> A mixed vegetable curry with diced onions, ginger, herbs and a touch of garlic.	£6.50
<b>SARSO BAIGON</b> Aubergines fried with mustard seeds and spices, made into a savoury curry.	£6.50	<b>ALOO MOTTAR</b> A pea and potato curry with tomatoes, onions, coriander, spices and a touch of garlic.	£6.50
<b>KHUMBI BHUNA</b> Button mushrooms fried and served in a medium spiced curry sauce.	£6.50	<b>SOBZI PODINAH</b> A splendid combination of freshly spiced mixed vegetables, cooked ginger, green herbs and fresh green mint.	£6.50
<b>SOBZI BHUNA</b> Mixed vegetables with tomatoes, onion and green pepper.	£6.50	<b>SOBZI ROGHAN</b> Chef's selected vegetables cooked with tomatoes, onions, a touch of garlic and fried in a special sauce.	£6.50
<b>SOBZI PATHIA*</b> Hot, sweet and sour vegetables with coconut powder.	£6.50	<b>ALOO SAAG JALL</b> Potatoes and spinach in a fairly dry gravy sauce with onions, tomatoes and specially selected vegetables. This dish is finished with fresh green chillies for a very hot taste.	£6.50
<b>CHANA DANSAK</b> Chick peas and lentils in a thick sauce served medium or hot request.	£6.50		
<b>SOBZI MASALA*</b> Mixed vegetables in an enriched masala sauce.	£6.50		
<b>MOTTAR PANIR</b> A rich and spicy dish of curried peas and home made cottage cheese cubes.	£6.50		

## RICE & HOMEMADE BREADS

A selection of accompaniments to enjoy with your main course.

<b>SHADA CHAWAL</b> Aromatic steamed basmati rice cooked with cloves, cinnamon, cardamoms and a bay leaf.	£2.90	<b>KEEMA NAAN</b> Nan filled with minced meat.	£3.10
<b>LEMBHU CHAWAL</b> Aromatic steamed basmati rice cooked with cloves, cinnamon, cardamoms, freshly chopped lemon and a bay leaf.	£3.90	<b>RESHMI NAAN</b> Nan filled with minced chicken	£3.10
<b>SOBZI CHAWAL</b> Aromatic steamed basmati rice with stir fried mixed vegetables and seasoned with coriander.	£3.90	<b>ROSHAN NAAN</b> Nan bread with a thin layer of garlic.	£3.10
<b>SAAG CHAWAL</b> Aromatic steamed basmati rice with stir fried spinach, a touch of garlic and garnished with coriander.	£3.90	<b>PONIR NAAN</b> Nan bread with a thin layer of cheese.	£3.10
<b>KHUMBI CHAWAL</b> Aromatic steamed basmati rice cooked with cloves, cinnamon, cardamoms, mixed fried mushrooms and a bay leaf.	£3.90	<b>PARATHA</b> Round shaped deep fried bread.	£3.10
<b>KEEMA CHAWAL</b> Basmati rice minced lamb.	£3.90	<b>PUREE</b> deep fried thin bread.	£1.75
<b>UNDEY CHAWAL</b> Egg fried basmati rice.	£3.90	<b>CHAPATTI</b> A thin unleavened bread.	£1.75
<b>PESHWARI CHAWAL*</b> Basmati rice fried with almonds, nuts and raisins.	£3.90	<b>TANDOORI ROTI</b> A flat bread made in the tandoor.	£2.40
<b>PLAIN NAAN</b> Leavened bread baked in the tandoor.	£2.80	<b>SOBZI PARATHA</b> Round shaped deep fried bread filled with mixed vegetables.	£3.90
<b>PESHWARI NAAN*</b> Nan filled with almonds, coconut and raisins.	£3.10	<b>UNDEY PARATHA</b> Round shaped deep fried bread filled with egg	£3.90

Please note we do not serve pilau rice because we do not use artificial colouring in any of our dishes.

**Chutneys**  
INDIAN  
BRASSERIE

Business Lunches | Set Menu or A la Carte  
Corporate Dinners | Private Parties

Mon-Fri 12.00 Noon To 2.30 Pm & 5.00 Pm To 11.00 Pm  
Weekends 12.00 Noon To 3.00 Pm & 5.00 Pm To 11.30 Pm

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