



Make a Healthy Choice



204-571-9310

555-34th Street, Brandon MB R7B 3P8

Email: negi@thechillichutney.ca

www.thechillichutney.ca



TANDOORI NAAN BREADS

A delicious round flatbread, Naan is a staple accompaniment to hot meals in India and many other countries. It resembles pita bread, but is softer in texture. It is usually made using leavened yeast and unleavened flour; True naan is baked in a clay oven

- Butter Naan Bread** \$2.50
Soft leavened bread baked in clay oven.
- Cheese(paneer) Naan** \$4.50
Stuffed with cream cheese & spices.
- Garlic Naan** \$3.50
Topped with butter, garlic & herbs.
- Chicken Naan** \$4.50
Stuffed with white meat.
- Tandoori Roti** \$2.00
Whole wheat, tandoori bread.
- Aloo Naan** \$3.99
Stuffed with potato, herbs & spices.
- Afgani Naan** \$4.00
Afgani Naan stuffed with dry fruit & coconut.

COMBINATION PLATTERS

- Chickpea Curry, Naan Bread & 1pc Samosa** \$10.99
- Chickpea Curry, Rice & 1pc Samosa** \$10.99
- Chickpea Curry, Naan Bread & Basmati Rice** \$10.99
- Butter Chicken, Naan Bread & Basmati Rice** \$14.50
- Butter Chicken, Rice & 1pc Samosa** \$14.50

SIDE DISHES HOUSE SPECIAL

- Mango Chutney** \$0.99
- Coriander Chutney** \$0.99
- Tamarind Chutney** \$0.99
- Garlic Chilli Chutney** \$0.99
- Homemade Yogurt** \$2.50
- Raita** \$2.50
- Papadum** \$2.99

SALAD

- Garden Salad** \$4.50
Lettuce, Tomato, Carrot
- Tandoori Chicken Salad** \$5.50

DESSERTS

- Gulab Jamun** \$2.25
This popular Indian sweet dish is made from sweet reduced condensed milk and is fried to a golden brown and served in a sweet syrup flavoured with cardamom – a mouth watering treat.
- Gulab Jamun (1 Pound)** \$8.50
- Kesari Kheer** \$3.50
An unbelievably delicious Indian twist to an old favourite, this rice pudding is topped with nuts and saffron, adding a sweet nuttiness – the perfect complement to the creamy rice pudding.
- Ras-Malai** \$3.50
A delicious cheese ball – made from our own homemade fresh paneer cheese – is complimented with cardamom, almonds and pistachios and served in a light and delicate milk syrup.

- Mango or Pistachio Ice-Cream** \$4.00
Both of our ice creams are made with real cream, mango and pistachios. They are the perfect, cool way to finish a perfect dinner.

- Jalebi (1 Pound)** \$5.00

KIDS MEAL

- Chicken Strips, Fries, Rice, Baby Naan & Juice** \$7.00
- Butter Chicken, Rice, Baby Naan & Juice** \$8.99

- MEAL FOR 2** \$34.99
Pick any 1 from Veg & 1 Non-Veg dishes, 2pc Veg Samosa or 4pc Veg Pakora, Rice, Naan, Chutney, Papadum, Dessert.

- MEAL FOR 3** \$47.99
Pick any 1 from Veg & 2 Non-Veg dishes, 3pc Veg Samosas or 6pc Veg Pakoras, Rice, Naan, Chutney, Papadum, Dessert.

- MEAL FOR 6** \$94.99
Pick any 2 from Veg & 4 Non-veg dishes, 6pc Veg Samosas or 12pc Veg Pakoras, Rice, Naan, Chutney, Papadum, Dessert.

- MEAL OF 10** \$148.99
Pick any 4 from veg & 6 non-veg dishes, 10pc Veg Samosas or 20pc Veg Pakoras, Rice, Naan, Chutney, Papadum, Dessert.



DELICIOUS, AUTHENTIC AND GREAT-TASTING FOOD



LUNCH BUFFET Monday to Thursday 11.30am to 2.00pm \$12.99
Friday 11.30am to 2.00pm \$14.50
Saturday 12.00pm to 2.00pm \$14.50

DINNER BUFFET Monday to Thursday 5.00pm to 8.00pm \$15.99
Friday to Sunday 5.00pm to 8.30pm \$16.99

Kids Buffet \$6.05
Lunch Buffet and Dinner Buffet serve with Naan Bread.
Halal Meat upon request \$1.50

Business Hours

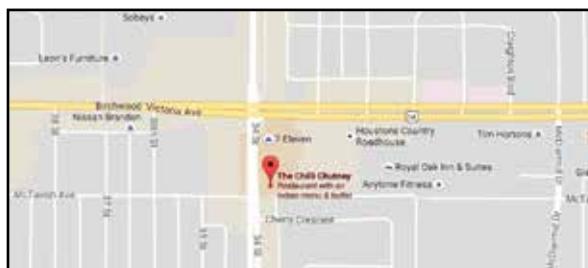
Monday to Friday 11.00am to 9.30pm
Saturday 12.00pm to 9.30pm
Sunday 4.30pm to 9.30pm

Delivery Hours

Monday to Saturday 4.30pm-9.30pm
Sunday 4.30pm-9.00pm

Gift Cards Available

Menu prices do not include GST and PST. Prices are subject to change without notice. We have all Coke Products. Please advise us of any food allergies





APPETIZERS

A popular Indian dish created by taking ingredients – chicken, onion, potatoes, vegetables and chilli – dipping them in a batter and deep-frying them to golden perfection.

Veg Samosa (2pcs) vegan \$3.49

Crispy pastry stuffed with potato, peas and garam masala served with chutney.

Chicken Samosa (2pcs) \$4.99

Crispy pastry stuffed with chicken and garam masala, served with chutney.

Mixed Vegetable Pakoras (6pcs) (vegan) \$7.99

Flash fried fritter in our house batter. Served with chutney.

Paneer Pakora (6pcs) \$8.99

Homemade cheese seasoned, lightly battered, and flash-fried. Served with chutney.

Chicken Tikka (9pcs) \$13.50

Marinated chicken pieces baked in tandoor. Served with chutney.

Ragda Samosa (2pcs Veg Samosa) \$8.99

Served with chickpea, yogurt and chutney.

Fish Pakora (8pcs) \$12.00

Boneless fish fritters dipped in spiced chick pea flour and lightly fried.

Ragda Patties (Aloo Tikki) \$8.99

Aloo Tikki served with chickpeas, chutneys and yogurt.

Veg Manchurian \$14.50

Veg Manchurian is a very popular Indo Chinese dish. Mixed vegetables formed into dumplings, deep fried and cooked in a sweet and tangy sauce.

The Chilli Chutney Veg Noodles (Indian Style) \$8.99

The Chilli Chutney Chicken Noodles (Indian Style) \$10.99

Chicken Pakora (8pcs) \$9.99

Boneless chicken fritters dipped in spiced chickpea flour and lightly fried.

Paneer Tikka Sizzler \$14.50

Paneer Tikka Sizzler is an absolutely delicious dish. Homemade paneer marinated in a chef's special Tandoori spices. Served in hot sizzler

VEGETARIAN SPECIALITIES

(All food can be Mild, Medium, Hot. All Entrées Served with Basmati Rice)

Aloo Gobi (Vegan) \$12.00

Cauliflower and potatoes sautéed with ginger and spice.

Potato Peas Curry (Vegan) \$11.99

Potato & peas in ginger sauce.

Palak Paneer \$12.99

Pureed spinach and homemade cheese with herbs.

Kadai Paneer \$13.50

Our delicious Indian cheese cooked with vegetables & spices.

Chickpeas Curry (Vegan) \$11.99

A classic north Indian chickpea dish in tomato, ginger, & garlic sauce.

Muglai Dum Aloo \$11.99

Small potatoes cooked in a spicy creamy tomato sauce.

Vegetable Korma \$12.00

Spiced vegetables, paneer in mild creamy sauce. Vegetable dish.

Bhindi Masala (vegan) \$11.99

Baby okra and onion cooked in herbs and spices.

Dal Makhani \$12.99

Black beans cooked on slow heat with spices & butter.

Dal Tadka (vegan) \$11.99

Yellow lentils flavoured with special blend of spices and herbs.

Paneer Tikka Masala \$14.50

Homemade cheese cooked in a yogurt base rich gravy.

Shahi Paneer \$14.50

Paneer immersed in a rich creamy sauce along with fresh ginger, garlic, onions and a blend of aromatic spices.

Paneer Butter Masala \$14.50

Slices of homemade cheese, topped with a creamy sauce.

Kaju Curry \$15.00

Whole cashew's cooked with tomato and onion sauce.

Malai Kofta \$14.50

Homemade cheese and potato dumplings simmered in our house sauce.

Cumin Potato (vegan) \$13.50

Potato cubes stir fried into sizzling cumin and fenugreek with dashes of turmeric and chilli powder.

Chilli Paneer \$14.50

Homemade cottage cheese cooked with bell pepper & onion in chilli garlic sauce

Matter Paneer \$14.50

Homemade cheese and peas are simmered in onion-tomato gravy with special spices.

Baingan Bharta \$12.50

Eggplant cooked in clay oven & served in onion, tomato masala gravy.

Paneer Lababdaar \$14.50

Homemade Paneer cooked in chef's special masala and rich creamy sauce.

Chole (Chickpea) Bhatu \$12.50

Chole Bhatu's most famous Punjabi dish. Served with chickpea curry and deep fried leavened flat bread (bhatura), onions and pickle.

CHICKEN, PRAWNS, LAMB, BEEF

(All food can be Mild, Medium, Hot)

Butter Chicken \$13.50

The Chill Chutney famous marinated boneless chicken simmered in creamy sauce.

Chilli Chicken \$13.50

Our house specialty. Marinated Chilly Chicken vegetable in spicy sauce.

Chicken Tikka Masala \$13.50

Tandoori and curry combination, fine boneless chicken roasted in clay oven & served in masala curry.

Chicken Vindaloo \$13.50

Some like it hot! And this spicy dish delivers. Tender boneless chicken is cooked in tomato sauce. It will take your breath away!

Chicken Korma \$13.99

This dish is famous for its creamy nut sauce that blends a delicate spice mixture of turmeric, coriander, ginger, garlic and garam masala.

Chicken Jalfrezi \$13.50

This dish adds some spice to life with its including with finger cut chicken tomatoes, red and green pepper with chef's spices.

Chicken Curry \$13.00

Tender pieces of boneless chicken cooked in delicate curry sauce.

Goan Chicken \$14.99

Marinated boneless chicken cooked in coconut goan sauce.

Chicken Palak \$14.50

Palak Chicken is one of the most popular and delicious dish in North Indian cuisine. It is a wonderful blend of spinach with chicken.

Mango Chicken \$14.50

Boneless chicken cooked in a mango sauce with ginger garlic.

Lamb Palak \$14.99

Boneless lamb, cooked in spinach with ginger, garlic and our special blend of spices.

Lamb Curry \$14.00

Succulent tender boneless lamb chunks cooked in a creamy homemade yogurt sauce with our chef's own masala blend.

Lamb Vindaloo \$14.00

Tender pieces of lamb cooked in spicy rich sauce.

Lamb Madras Curry \$14.50

Tender pieces of lamb cooked in onion & creamy sauce.

Lamb Tikka Masala \$14.50

Tender boneless lamb cooked in a rich dark sauce.

Lamb Korma \$14.50

Lamb cooked in nuts sauce blends delicate mixture with creamy tomato onion sauce

Beef Curry \$14.00

Beef cooked in delicate curry sauce

Beef Vindaloo \$14.00

Beef cooked in onion, tomato hot sauce.

SEAFOOD DISHES

(All food can be Mild, Medium, Hot)

Fish Masala \$13.50

Fish cooked in a style similar to butter chicken, but with more emphasis on a creamier, spicier tomato flavour.

Shrimp Vindaloo \$14.25

Fresh jumbo prawns are perfectly suited to this hot, spicy sauce that has been used for the last 500 years.

Goan Prawn Curry \$14.50

Located on Indian's west coast, Goa is famous for its seafood and use of coconut in cooking. In true Goan style, this dish features prawns cooked in a spicy coconut sauce.

Potato Shrimp Curry \$13.00

Jumbo prawn & potato cooked in curry sauce.

Shrimp Korma \$14.99

Jumbo prawn cooked in a rich creamy nut sauce with chef special spices .

CLAY OVEN DISHES

(All food can be Mild, Medium, Hot)

A tandoor is a clay oven that cooks foods at very high temperatures, thus retaining moisture and flavour. The oven is used to cook many of our Indian dishes like those listed below as

Tandoori Chicken \$14.99

Tender chicken marinated in yogurt and traditional spices, served on a bed of salad, onions, and tomatoes and accented with lemon tamarind and mint sauce.

Murg Malai Tikka \$14.50

A spectacular blend of boneless chicken, cooked nuts and cheese baked slowly to perfection in our clay oven with our chef's special masala blend of spices.

Tandoori Fish Tikka \$14.50

Boneless fish marinated in special spices cooked in clay oven.

Tandoori Tiger Prawn \$16.50

Jumbo prawn marinated with ginger, garlic, special spices and herbs cooked in clay oven.

Chicken Kebabs \$15.50

Prepared with minced meat with spices and grilled on skewers. Cooked in Tandoor and served with chutneys .

BIRYANI

(Biryani Served with Homemade Yogurt) (All food can be Mild, Medium, Hot)

An aromatic preparation of Basmati rice with saffron, vegetables meat and prawn

Vegetarian

A blend of Basmati rice and vegetables sautéed with aromatic spices & homemade cheese.

Chicken Dum Biryani \$15.50

Boneless chicken pieces cooked with Basmati rice with the blend of authentic herbs and spices.

Lamb Biryani \$16.50

Boneless lamb stir fried with Basmati rice & our special blend of spices.

The Chilli Chutney Deluxe Biryani \$17.50

Tender pieces of chicken, lamb, shrimp & vegetable cooked in Basmati rice, herbs and spices. A true delight!

Shrimp Biryani (Jumbo Prawn) \$16.00

Shrimp ,Basmati rice cooked with spices.

Beef Biryani \$14.50

Beef cooked in Basmati rice with the blend of authentic herbs and spices