



We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know! Please note we give all of your generous tips to our hard working team.

dining menu

“We visited Southampton on our way to Osborne House to see a Queen Victoria and Abdul exhibition and were shocked by the lack of Indian restaurants offering genuine Indian food. The sort of food from our homeland that our family’s cook .

So we decided to open a restaurant offering authentic Indian dishes using the same recipes passed down from our Grandparents, to parents, and from us to you. Masila’s artworks adorn the restaurant and the cooking comes from our heart.

We hope you enjoy our menu, even if its a little different to what you’re used to. This is the authentic Indian cooking we know. We hope you enjoy it.”

Kannan and Masila

Winner
Best New Indian Restaurant in UK 2024

STARTERS

Appalam with Pickles & Chutneys Ve gf nf South Indian version of Popadoms
Crunchy and hard to stop eating! Perfect to have while your food is being cooked. £3.95

Chennai Lounge Special gf Top Dish
Tandoori lamb chops, prawn sukka and chicken tikka. £20.95

Bajji Ve gf nf
Tangy batter fried fritters. Choice of Chilli or Onion . £4.95

Assorted Vegetable Starter v nf
Onion Bhajji, Chilli Cauliflower, Samosa and Methu Vada. £16.95

Samosa (3) Ve nf
Homemade with Potatoes, green peas cooked with tangy spices in a crispy casing. £4.95

Methu Vada Ve gf nf
Savoury lentil doughnuts containing onions, green chillies and peppercorns, crisply fried. £5.95

Grilled fish fillet gf nf
Tilapia /pangas fillet marinated in mint and coriander based marinade and pan grilled. £8.95

Squid Sukka gf nf
Squid stir fried with freshly cracked black pepper and special Chettinad spices. £8.95

Chilli Chicken gf nf
Chicken stir fried with soya sauce, chilli sauce, onions and peppers. £7.95

Gongura Chicken 65 gf nf Top Dish
Tender Chicken marinated in batter made with special tangy spinach leaves from the Andhra/ Telangana region and crisp fried. £7.95

Chettinad Chicken Sukka gf nf
Chicken slow fried with freshly cracked pepper and special Chettinad spices. £7.95

Chilli Cauliflower Ve gf nf
Cauliflower florets marinated in special batter, crisp fried, stir fried with Sweet chilli & Soy sauce £6.95

Salt & Pepper Mushrooms gf nf Top Dish
Mutton stir fried with dried red chillies and Andhra spice mix. £6.95

Sambar Vada gf nf Top Dish
Fluffy donut shaped lentil fritters served in a tangy South Indian soup. £7.95

Mangalore Mutton ghee roast gf
Tender pieces of mutton roasted in Ghee and stir fried with hot spices. £8.95

Masala Mogo gf V NF
Cassava potato Chunks crisp fried and stir fried with special spices £5.95

Chilli Paneer gf nf
Indian cottage cheese marinated in special batter, stir fried with sweet chilli and soy sauce . £8.95

Andhra Chicken 65 gf nf
Tender pieces of chicken marinated in a special batter, crisp fried then stir fried with yoghurt and special hot sauce. £7.95

Chilli prawn gf nf
Prawns marinated in special batter, crisp fried, then stir fried with Sweet chilli & Soy sauce. £10.45

more starters available in the Tiffin & Chaat section

TANDOOR SPECIALITIES

SPECIALS

Mixed Tandoor Platter gf Top Dish
Lamb chops, chicken tikka, Lamb shish, chicken shish, Malai Kebab. £22.95

Paneer Tikka gf
Cottage cheese seasoned with cumin, chilli, turmeric, lime. Starter £7.95 / Main £13.95

CHICKEN

Chicken Tikka gf
Chargrilled chicken breast marinated with cheese, ginger, garlic, cardamom.
Starter £8.95 / Main £14.95

Malai Kebab gf Top Dish
Tender chicken pieces marinated in Yoghurt, single cream and tandoor spices
Starter £8.95 / Main £14.95

Chicken Tandoor gf
Chicken sections marinated with yogurt, chilli, dill and toasted spices.
Quarter £7.95 / Half £10.95 / Full 20.95

LAMB

Tandoor Lamb Chops gf
Chargrilled lamb chops marinated with ginger, fenugreek, cinnamon, garam masala.
Starter £11.95 / Main £19.95

Lamb Sheesh Kebab gf Top Dish
Ground lamb kabab with cheese, ginger, green chilli, paprika, bel peppers and herbs.
Starter £8.95 / Main £16.95

SEAFOOD

Seafood Platter gf
Tandoor cooked King prawns and fish chunks marinated with yogurt, chilli, dill and toasted spices.
Main £22.95

SOUPS

Hot & Sour Soup
Hot & tangy with vegetables or chicken with ginger, black pepper, chillies and Chinese sauces. £5.95

Melagu Rasam Ve gf nf
South India's favourite soup, a swirling combination of hot, tangy, sour & sweet flavours. Made with a blend of roasted black pepper, cumin, garlic and a host of other spices stewed with tamarind. £5.95

Ve = vegan gf = gluten free NF= nut free 🌶 = spicy for full allergy information please ask a member of staff

CURRY

LAMB Free range Welsh Lamb from an award-winning farm

Usilampatti Lamb Curry Top Dish
Slow cooked black pepper based Lamb/ Mutton curry from rural Madurai. £11.95

Kadai Lamb
Lamb/ Mutton and vegetables cooked with traditional spices in a kadai. £11.95

Kerala Style Lamb (Kothukari Kozhambu)
Minced lamb with aromatic spices infused in coconut milk. £11.95

Andhara Mutton Curry (Mamsam Koora)
Hot and Spicy Andhra Mutton Curry. £11.95


Mysore Mutton Curry 
Adish from the city of Mysore. Mutton in an onion a tomato-based sauce with spiced with ginger, garlic and red chili peppers. £11.95


CHICKEN Free range fresh chicken from a local Hampshire supplier

Butter Chicken (Ney Kozhi) Top Dish
Chicken Tikka in rich and creamy tomato, butter, Cashew and single cream sauce. £10.95

Pepper Chicken (Kozhi Melagu Kozhumbu)
Chicken in black pepper curry - a rich South Indian curry, A culinary delight where the heat of the pepper is complemented by the sweetness of the other ingredients.. £9.95

Kadai Chicken (Kadai Kozhi)
Chicken and vegetables cooked with traditional spices in a kadai. £9.95

Kori Ghasi 
Mangalorean chicken curry made with roasted chillies, spices and creamy coconut milk. £9.95

Chettinad Chicken 
A classic South Indian dish from Chettinad region. Chicken pieces (with bone) cooked with a blend of freshly roasted and ground spices. £9.95

Chicken Mappas (Kozhi Mappas)
Traditional Kerala Chicken Curry Made With Coconut Milk £9.95

SEAFOOD CURRIES

Fish Curry (Meen Kozhambu) 
Fish in Tamarind and tomato-based curry flavoured with ginger, garlic and chillies.
Salmon £11.95 / King Fish £11.95

Meen Moilee Top Dish
Kerala style Fish Curry, fish stewed in coconut milk infused with ginger and aromatic spices. £11.95

Allepay Prawn Curry (Chemeen Charu)
Prawns simmered in a gravy of coconut milk, red chillies and tamarind. £12.95

Malabar Crab Curry (Njandu curry)
Blue swimming crab with shell, cooed in freshly ground spices and coconut milk. £14.95

INDIAN CLASSICS *new*


Chicken £10.95 | Lamb £11.95 | Prawn £12.95 | Vegetable £8.95

Korma NEW!
Cooked in a creamy mild sauce combining almond and coconut.

Bhuna
Medium spicyness with tomato, peppers, ginger and cumin

Madras
Tomato based sauce, with roasted ground spices, garlic and ginger.

Jhalfrezi
Cooked with green chillies, peppers, roasted onion and lime juice finished with fresh coriander.

Vindaloo 
Very spicy. Cooked with kashmiri chillies, potatoes, roasted onion and garam masala.

Rogan Josh
Spicy curry kashmiri chillies, cinnamon, cardamom, with a hint of saffron

VEGETARIAN DISHES

Baby Aubergine /Brinjal Curry (Kathrika Kuzhambu) Ve
A delicious South Indian style preparation of Brinjal. £7.95

Mushroom curry (Kalan Kuzhambu)
Mushroom in a mildly spiced curry sauce. £7.95

Butter Paneer Masala
Indian Cottage Cheese in rich and creamy tomato, butter, Cashew and single cream sauce. £8.95

Keerai Paneer
A delicious dish consisting of spinach, paneer in a thick paste made with pureed spinach. seasoned with special spices. £8.95

Saagu Ve
A coconut rich veg curry from Karnataka with combination of variety of vegetables and spices. £7.95

Dal Curry Ve
Dal simmered in creamy gravy sautéed with tomatoes, onions and mild spices. £7.95

BIRYANI

All our Biryani’s are authentic Dum cooked. We use bone mutton & chicken to preserve rich flavours

Lamb Dum Biryani
Slow cooked mutton with aromatic basmati rice, spices, flavoured with saffron and kewra. £15.95

Chicken Biryani
Chicken dum cooked with aromatic basmati rice, saffron, cardamoms and garam masala. £13.95

Vegetable Biryani
Seasonal vegetables slow cooked in closed casserole with basmati rice, saffron and cardamom. £12.95

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TIFFIN & CHAAT

The word “Chaat” itself derives from the Hindi chaatna; to lick.
These dishes would be best described as typical south indian street food dishes.

Idly Ve gf nf Top Dish
Steamed dumplings made with fermented rice and lentil batter, served with Sambar and two chutneys. £5.95

Mini Idly Ve gf nf
Mini idlys dipped in Sambar. £6.95

Fried Idly Ve gf nf
Mini idly’s fried and tossed with hot ground spices. £7.95

Pani Poori nf
Mini Pooris, served with hot coriander and tamarind based sauce. £8.95

Dahi vada nf
Lentil Donuts dipped in sweet lassi and garnished with hot, tangy and sweet sauces. £8.95

Raagda Chaat gf nf
Mashed Potatoes and white peas garnished with sweet lassi, hot, tangy and sweet sauces. £7.95

Samosa Chaat nf Top Dish
Samosas topped with Raagda and garnished with sweet lassi, hot, tangy and sweet sauces. £8.95

Noodle NEW!
Stir-fried noodles tossed with fresh vegetables, soy sauce, and indo-chinese spices
Vegetable £10.95 | Chicken £12.95 | Prawn £14.95

EXTRAS

Chutneys £0.50 | Sambar Small £1.00 / Large £3.00 | Potato Masala Small £1.00 / Large £3.00
Channa Masala Small £1.50 / Large £3.50

DOSA

available 12-5pm & all day Sunday

Plain Dosa Ve gf nf
Fermented rice and dal batter, served with Sambar, Coconut and red chutneys, with a choice of fillings. £6.95

Paper Roast Dosa Ve gf nf
Extra crispy and brittle dosa £7.45

Ghee Roast Dosa gf nf
Extra crispy cooked with Ghee £7.45

Oothappam Ve gf nf
Cooked to a thicker consistency. £6.95

Rava Dosa Ve gf nf
Made with rice, lentils, and semolina batter. £7.45

Ragi Dosa Ve gf nf
Made with Ragi flour which is rich in fibre. £7.45

Dosa Fillings

Onion | Tomato | Coriander | Gun Powder - £0.95
Egg | Potato Masala - £1.95 | Chicken £2.95 | Mutton/Lamb 3.95 | Nutella / Jaggery 1.95

RICE & BREAD

Basmati Rice Ve gf
Plain steamed rice. £3.95

Pilau Rice Ve gf
Basmati rice cooked with aromatic spices. £4.45

Variety Rice
Choice of lemon, tamarind, yoghurt or tomato. £5.45

Fried Rice
Vegetable, egg or mushroom £5.95

Chicken Fried Rice
Rice pan fried with tender chicken pieces. £6.95

Prawn Fried Rice
Rice pan fried with tender prawns. £6.95

Kerala Coconut Rice Ve
Basmati rice and sweet coconut. £5.95

Plain Parotta nf Top Dish
Crispy and flaky south indian griddle cooked bread. £4.50

Kotthu Parotta Top Dish
Minced parotta stir fried with spices and a choice of meat or vegetable.
Vegetable £6.95 | Egg £6.95 | Chicken £7.95 | Mutton £8.95

Tandoor Roti nf
Refined flour bread baked in tandoor. £3.95

Naan bread
Plain / butter / garlic £3.95 | Peshwari / Chilli Coriander £4.95

Gruyere Cheese Naan Top Dish
Light yeast bread filled with Gruyere cheese, baked in the tandoor. £5.95

Keema Naan
Yeast bread filled with spiced lamb mince, baked in tandoor. £5.95

ACCOMPINAMENTS

Masala Fries Ve gf NEW!
Crispy potato fries seasoned with indian spices. £4.95

Pachai (Green Salad) Ve gf nf
Cucumber, Onion, Carrot, Tomato, Lettuce. £3.95

Khachumber Salad Ve gf nf
Julienne cut tomatoes, Onion, Cucumber, Capsicum, green chilli sprinkled with special spices. £4.95

Raita Yoghurt dip £1.95

Mango Chutney £0.95

Indian Pickles £1.95



THE CHENNAI LOUNGE IS AVAILABLE
FOR PRIVATE HIRE. FOR MORE INFORMATION
PLEASE CONTACT

info@thechennailounge.com
www.TheChennaiLounge.com

CHRISTMAS PARTY MENU AVAILABLE

join us for out DIWALI CELEBRATION

Diwali this years falls on October 20th, we'll be offering a unique Diwali Tasting set from October 17-27th. We hope you can join us!

TASTING MENU

Diwali Celebration - October 2025
13 Course Tasting menu
£29.95 per person

South Indian traditional meals served on a Banana Leaf
UNLIMITED REFILLS!

Menu A

1. Chicken Chinthamani (Special chicken stirfry with bone)
2. Mutton Kola Urandai (Mutton meat balls)
3. chicken Liver fry
4. Nethili (Anchovies fry)
5. Prawn Thokku (Prawn chutney)
6. Dindigul Jerra Samba Lamb Biryani (Biryani made with special flavour rice)
7. Plain Rice
8. Appalam
9. Traditional Curry
10. Traditional lamb curry
11. Naan
12. Payasam (Traditional South Indian dessert made with milk, sugar)
13. Pickle

Menu B - Vegetarian

1. Cauliflower 65
2. Dal vada (Lentil fritters)
3. Mushroom stir fry
4. Veg Meat