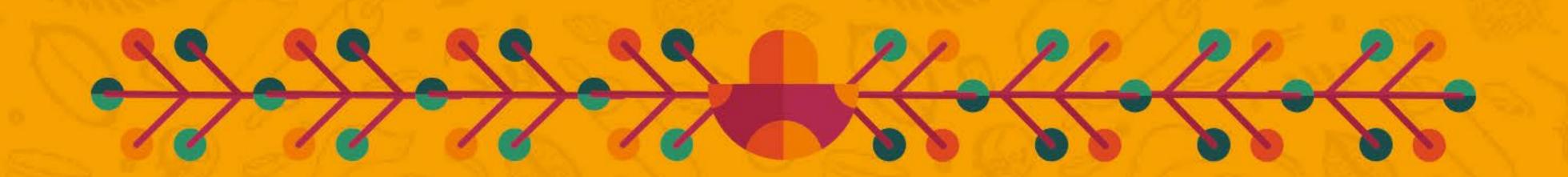


Chennai Maratha

Flavours Of South India & Maharashtra







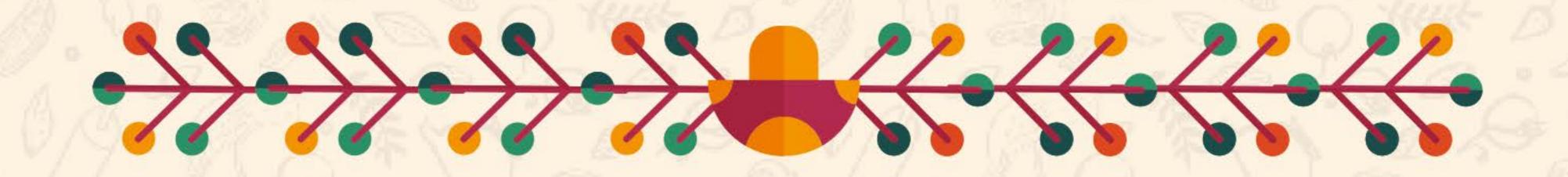
Chennai Maratha was born out of a passion to unite two vibrant culinary traditions under one roof: South Indian and Maharashtrian

cuisines. Inspired by our roots and the flavors that shaped our childhood, we set out to create a space where authenticity meets

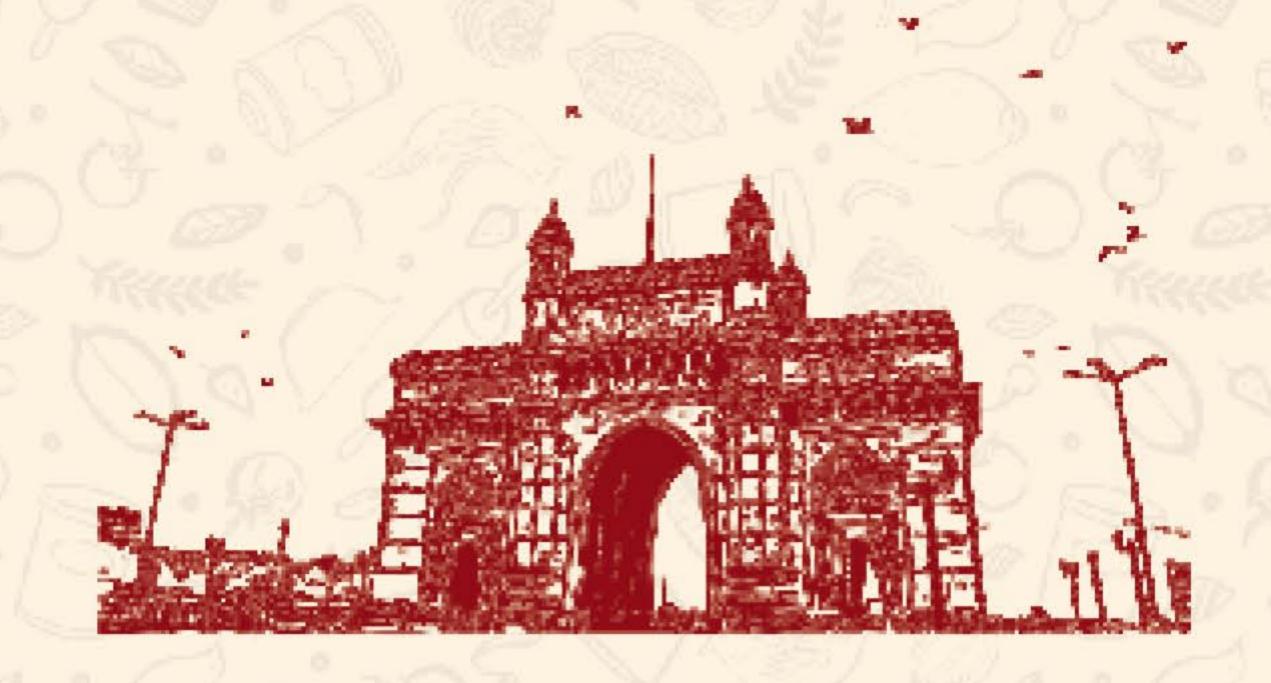
comfort, offering dishes that feel like home.

What sets us apart is our commitment to health and quality. Every dish is prepared using pure ingredients and traditional recipes, ensuring not only authenticity but also nourishment. We believe that food should not just taste good but also contribute to a healthy lifestyle.

Our vision doesn't stop at just one location. We aspire to share our culinary journey with people across India and even beyond its borders. As we expand, our goal is to make Chennai Maratha a name synonymous with authentic, homely food.



AUNICALIAN AND AUNICA







POHA

Traditional Maharashtrian Staple Breakfast Made From Flattened Rice Topped With Peanuts And Coriander.

POHA SAMBAR

Maharashtrian Poha Served Along South Indian Lentils And Vegetable Stew (Sambar).

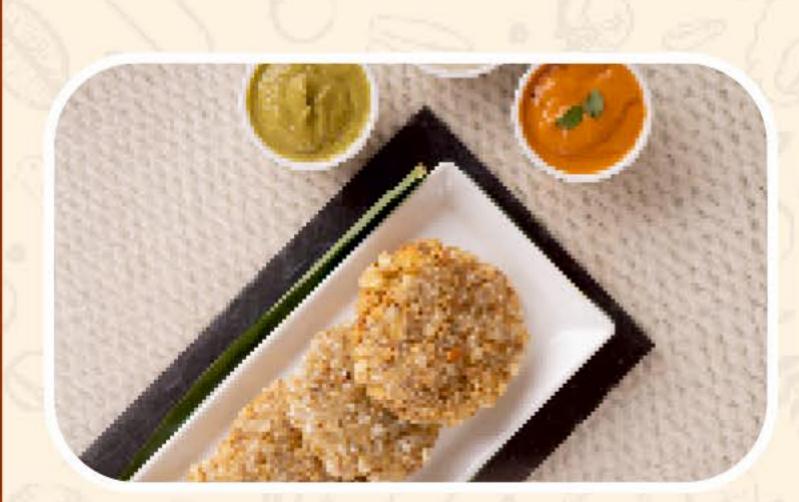


UPMA

Nutritious South Indian Breakfast Made From Semolina (Rava) And Vegetables Served With Coconut Chutney.

UPMA SAMBAR

Nutritious South Indian Upma Served Along Coconut Chutney And Sambar.



SABUDANA VADA

Maharashtrian Snack Made From Soaked Tapioca Pearls, Mashed Potatoes, Peanuts And Spices Served With Coconut Chutney.

SABUDANA KHICHDI

Light And Flavourful Indian Dish Made With Tapioca Pearls And Peanuts Served Alongside Coconut Chutney.



DAL VADA

Crispy Indian Snack Made From Soaked Split Lentils Seasoned With Authentic Spices Served Along Coconut Chutney.

RASAM APPALAM

Classic South Indian Tangy Spicy Soup Paired With Thin Crispy Lentil Wafer.





APPE CHUTNEY (6 Pcs)

Popular South Indian Snack Made From Fermented Batter Prepared In Biteable Delights Served With Chutney.

APPE SAMBAR (6 Pcs)

Popular South Indian Snack Made From Fermented Batter Prepared In Biteable Delights Served With Chutney And Sambar.

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PLAIN DOSA

South Indian Rice And Lentils Fermented Batter Prepared Into A Crispy Thin Crepes Served Alongside Coconut Chutney.

MASALA DOSA

South Indian Crispy, Thin Dosa Filled With A Spiced Potato Mixture.



MALGAPODI PLAIN DOSA

Delicious South Indian Spiced Powder Sprinkled On Crispy Dosa.

MALGAPODI MASALA DOSA

Delicious Twist On The Classic Masala Dosa, Where Malgapodi Is Added Along With The Spiced Potato Filling.



CUT DOSA

Twist Of Authentic South Indian Crispy Dosa Filled With The Blend Of Maharashtrian Spices Served Alongside Sambar And Chutney.

MYSORE PLAIN DOSA

Authentic South Indian Spicy, Tangy Dry Chutney Smeared On Thin Dosa Served With Sambar And Chutney.



MYSORE MASALA DOSA

South Indian Spicy, Tangy Dry Chutney Filled With Spiced Potato Mash Served On Thin Roasted Dosa.



Finely Chopped Onions Sprinkled On Thin Crispy South Indian Dosa Served Along Sambar And Coconut Chutney.



ONION MASALA DOSA

Finely Chopped Onions Mixed With Spiced Potato Mixture Served On Crispy South Indian Dosa Accompanied With Sambar And Chutney.



Delicious Variation Of South Indian Dosa Filled With Mixture Of Spiced Paneer Served With Sambar And Chutney.



MUMBAI SPECIAL DOSA

Famous Maharashtrian Street Dosa Filled With Buttered Vegetable Mash And Onions Cut To Serve With Sambar And Chutney.

LONI SPONGE DOSA

Buttery Rich Traditional Davangere Benne Dosa Served With Sambar And Chutney.

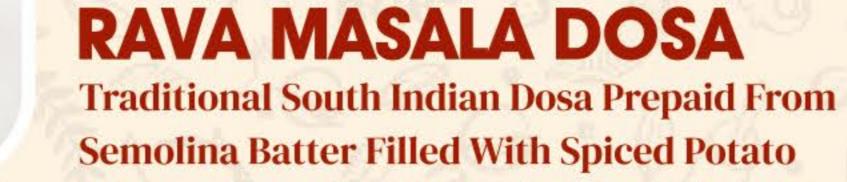
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RAVA PLAIN DOSA

Traditional South Indian Dosa Prepaid From Semolina Served With Sambar And Chutney.





RAVA ONION PLAIN DOSA

Mixture Served With Sambar And Chutney.

South Indian Semolina Dosa Filled With Onions Served Alongside Sambar And Chutney.



South Indian Semolina Dosa Filled With Onions And Spiced Potatoes Served Alongside Sambar And Chutney.



RAVA PANEER DOSA

South Indian Semolina Dosa Filled With Spiced Paneer Mixture Served Alongside Sambar And Chutney.



RAVA ONION PANEER DOSA

South Indian Semolina Dosa Filled With Mixture Of Onions And Spiced Paneer Served Alongside Sambar And Chutney.



RAVA VEGETABLE PLAIN DOSA

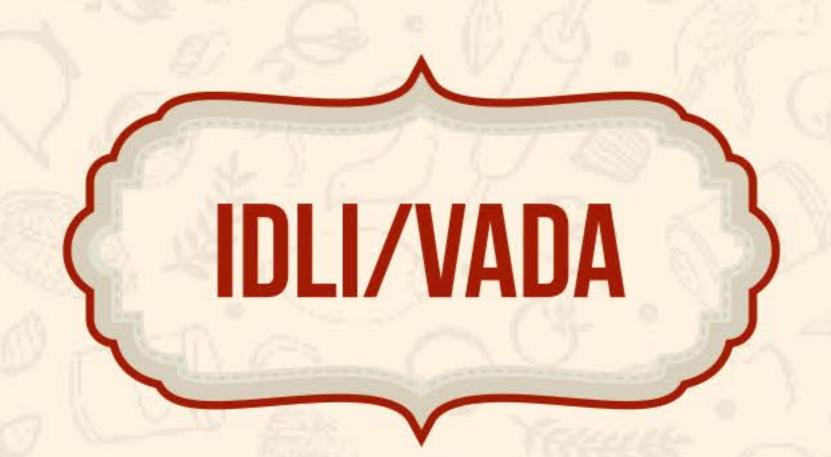
South Indian Semolina Dosa Filled With Mixed Vegetable Erved Alongside Sambar And Chutney.

RAVA VEGETABLE MASALA DOSA

South Indian Semolina Dosa Filled With Mixed Vegetable And Spiced Potatoes Served Alongside Sambar And Chutney.

RAVA VEGETABLE PANEER DOSA

South Indian Semolina Dosa Filled With Mixed Vegetable And Spiced Paneer Served Alongside Sambar And Chutney.





IDLI CHUTNEY

Classic South Indian Rice Cakes Made From Fermented Rice And Lentil Batter Served Alongside Coconut Chutney.

IDLI SAMBAR

Classic South Indian Idli Served With Coconut Chutney And Sambar.



RASAM IDLI

South Indian Tangy Spicy Soup Served With Steamed Idli And Coconut Chutney.

VADA CHUTNEY

Traditional South Indian Fritters Made From Soaked Lentil Batter Served With Coconut Chutney.



VADA SAMBAR

Traditional South Indian Golden Crispy Fritters Served With Sambar.

RASAM VADA

Classic Tangy Spicy South Indian Soup Served With Crispy Fritters.

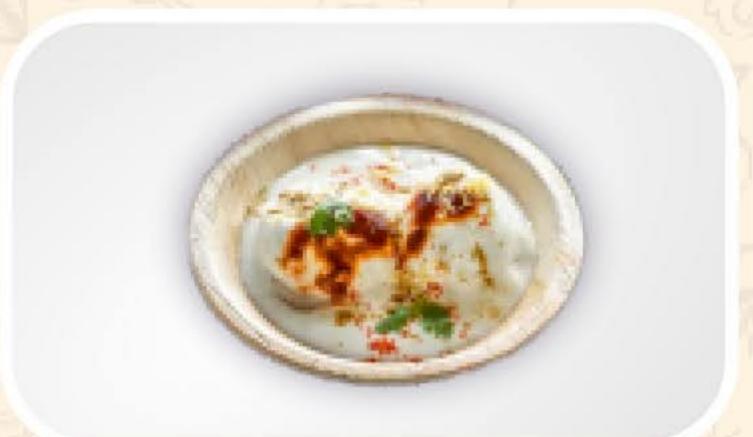


IDLI VADA CHUTNEY

Soft Spongy Idli And Crispy Lentils Fritters Served Alongside Chutney.

IDLI VADA SAMBAR

Classic South Indian Breakfast Combination Of Fluffy Idli And Crispy Fritters Served With Sambar And Chutney.



DAHI IDLI

Classic Spongy Idli Soaked In Sweetened Creamy Curd Finished With Secret Chennai Maratha Home Grounded Spices.

DAHI VADA

Crispy Vadas Soaked In Sweetened Creamy Curd Finished With Secret Chennai Maratha Home Grounded Spices.



BATATA VADA SAMBAR

Maharashtrian Spiced Mashed Potato, Coated In A Seasoned Gram Flour Batter Served With Chutney.

GHEE PODI IDLI

Aromatic Powder Made From Roasted Lentil, Spices, And Sesame Seeds, Mixed With Ghee Served On Steamed Idli.





PLAIN UTTAPAM

Traditional South Indian Thick And Savoury Pancakes Served With Sambar And Chutney.

ONION UTTAPAM

South Indian Savoury Pancake Topped With Onions Served Alongside Sambar And Chutney.



TOMATO UTTAPAM

South Indian Savoury Pancake Topped With Tomatoes Served Alongside Sambar And Chutney.

ONION TOMATO UTTAPAM

South Indian Savoury Pancake Topped With Tomatoes And Onion Served Alongside Sambar And Chutney.



MIX VEG UTTAPAM

South Indian Savoury Pancake Topped With Mixed Vegetables Served Alongside Sambar And Chutney.

PODI UTTAPAM

Traditional South Indian Thick And Savoury Pancakes
Topped With Mixed Spiced Powder Served With
Sambar And Chutney.



ONION CAPSICUM UTTAPAM

South Indian Savoury Pancake Topped With Onions And Capsicum Served Alongside Sambar And Chutney.

PANEER UTTAPAM

South Indian Savory Pancake Topped With Paneer Mixture Served Alongside Sambar And Chutney.



PANEER CAPSICUM UTTAPAM

South Indian Savoury Pancake Topped With Paneer And Capsicum Mixture Served Alongside Sambar And Chutney.

SPECIAL UTTAPAM

South Indian Savoury Pancake Topped With Mixed Vegetable Prepared In Butter Served Alongside Sambar And Chutney.





CURD RICE

Comforting South Indian Rice Dish Mixed With Curd Tempered With Mustard Seeds And Curry Leaves.

LEMON RICE

South Indian Rice Dish Flavoured With Fresh Lemon Juice, And Variety Of Aromatic Spices.



RASAM RICE

Classic South Indian Tangy Spicy Soup Served With Steamed Rice.

SAMBAR RICE

Flavourful, Spicy Lentil-based Stew Served With]steamed Rice.



TOMATO RICE

Aromatic South Indian Rice Dish Cooked With Tomatoes, Spices, And Herbs.

TAWA PULAV

Mumbai Street Food Dish Made From Rice, Mixed Vegetables And Spices, All Tossed Together On A Tawa.



MASALE BHAT

Spiced Maharashtrian Rice Dish Cooked Together With Variety Of Vegetables, Spices, And Herbs.

GHEE PONGAL

Popular South Indian Rice And Lentil Dish Cooked In Pure Ghee.







VADA PAV

Maharashtrian Spicy Mashed Potato Fritter Served Inside A Soft Pav Accompanied By Dry Chutney And Green Chilies.

MISSAL PAV

Famous Maharashtrian Breakfast Consists Of A Flavourful Spicy Curry Made From Sprouts Served With Pav And Topped With Crunchy Savoury Treat.



PAV BHAJI

Beloved Mumbai Street Food Consist Of Rich Spiced Mashed Vegetables Served With Buttered Soft Bread Pav.

DABELI

Spiced Potato With A Twist Of Sweet And Tangy Chutney Filling Served In A Pav.

CHEESE DABELI

Cheese Added To The Potato Dabeli Filling Served In A Pav.





PAROTTA KURMA

Classic South Indian Combination Of Flaky Layered Flatbread Served With Rich Flavourful Curry Made From Vegetables And Coconut.



SOUTH INDIAN THALI

A Vibrant Platter Filled With An Assortment Of Flavor-packed Vegetable Curries, Each Prepared With The Finest Spices And Fresh Ingredients. Relish The Perfect Balance Of Tangy, Spicy, And Aromatic Dishes, Complemented By Flaky Layered Malabari Parotta And Piping Hot Rice. Served With Pickle And A Delicious Bowl Of Sambar, This Delightful Thali Is A Nourishing And Satisfying Meal That Brings Together The Essence Of South Indian Flavors In Every Bite.

SOUTH INDIAN PLATTER

A Vibrant Fusion Of The Bold, Aromatic Flavors Of South India And The Rich, Spiced Delicacies Of Maharashtra. This Platter Brings Together A Harmonious Blend Of Crispy Dosa, Soft Idli, Spicy Dal Vada And Mouth Watering Sweet Dahi Vada From The South, Alongside The Savoury Delight Of Sabudana Vada From Maharashtra. Served With A Variety Of Chutneys Every Bite Is A Perfect Mix Of Textures And Tastes.

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SHRIKHAND

Rich Creamy Sweet Hung Curd Served With Flavours Of Cardamom And Saffron Served Chilled.

AMRAKHAND (SEASONAL)

Fresh Mangoes (Alfonso) Churned In Rich Creamy Sweet Hung Curd Topped With Nuts Served Chilled.



RAVA KESRI

Fragrant And Lucious South Indian Treat Crafted With Roasted Semolina And Pineapple Topped Nuts Which Is Served Hot.

Coming Soon!

Flavours of the North, Served with Heart. Get Ready to Indulge in Our New North Indian Platter & Choices of Biryani Feast!



