

Fresh, Lite, and Natural.



ENJOY THE SPICE OF LIFE!

FLAVORS OF CHETTINAD

Welcome to Southern Indian Cuisine in Northern Virginia. Join us for dinner, lunch and drinks in a comfortable and convenient setting. Chettinad cuisine is one of the spiciest and the most aromatic in India. Famous for its use of a variety of spices. Our dishes are hot and pungent with fresh ground masalas.

PHONE: (703) 429-4388 | [HTTP://WWW.KALPASI.COM](http://www.kalpasi.com)

13055 WORLDGATE DRIVE, HERNDON VA 20170

(WE SERVE ONLY HALAL MEATS AND ALL THE MEAT PRODUCE IN THIS MENU ARE CERTIFIED BY HALAL FOOD AUTHORITY. WE DO NOT ADD MONOSODIUM GLUTAMATE (MSG) TO ANY OF OUR FOOD)

Soup

Murungakkai Rasam

(Drumstick vegetable soup flavored with garlic, black pepper and cumin) \$4

Chettinad Koli Soup

(Traditional chicken soup flavored with house special spices) \$4.5

Attukal Soup

(Long simmered Goat bone soup flavored with spices) \$5.5

Appetizer (Vegetarian)

Gobi 65

(Cauliflower coated with fresh ground masala) \$8

Kasoori Tikki

(Bombayites favorite! A bite-sized blend of cottage cheese, mixed vegetable and spinach, served with chutney) \$8

Vegetable Pakora

(Mixed vegetables, Batter dipped) \$7

Masala Vada

(Savory fritter prepared with Chana dal and spice) \$7

Appetizer (Non-Vegetarian)

Chicken 65

(Boneless cubes of chicken marinated in house masala and fried) \$9

Chicken Pakora

(Strips of boneless chicken mixed with spices and fried) \$9

Chicken Lollipop

(Chicken wings made to the shape of lollipop, marinated and fried) \$10

Chettinad Koli Pepper Varuval

(Chicken and Black Pepper Chettinad style) \$11.5

Chicken Balls

(Chicken, flavored with ginger, garlic, curry leaves, a Kalpasi Specialty) \$9.5

Prawns 65

(Jumbo Shrimp marinated with Chettinad masala, a Kalpasi Specialty) \$9.5

Fish 65

(Boneless cubes of fish marinated with exotic spices and fried) \$9.5

Kalpasi Specials

Aappam Platter

(Two South Indian pancakes made with fermented rice batter and served with a Chef's curry – No substitutions)

Coconut Milk \$9  **Vada Curry \$11**  **Mixed Vegetable Curry \$11**  **Sambar & Chutney \$10.5** 
Egg Curry \$11 **Chicken Curry \$12** **Fish Curry \$13** **Mutton Curry \$14**

(add variety Aappams - Plain \$3, Paneer \$3.5, Cheese \$3.5, Egg \$4, Chicken Keema \$4)

Idli Platter

(Three steamed rice cakes served with a Chef's curry – No substitutions)

Chutney and Sambar \$7.5  **Vada Curry \$10**  **Mixed Vegetable Curry \$10**  **Egg Curry \$10** **Chicken Curry \$11**
Fish Curry \$12 **Mutton Curry \$13**

(add additional Idly \$1.5)

Parotta / Chapathi Platter

(Multi layered flat bread or Chapathi served with a Chef's curry – No substitutions)

Vada Curry \$11  **Mixed Vegetable Curry \$11**  **Egg Curry \$11** **Chicken Curry \$12** **Fish Curry \$13** **Mutton Curry \$14**

(add additional Parotta \$3.5, Chapathi \$2.5)

Kothu Parotta from the Griddle

(Multi layered flat bread chopped and cooked with onions, tomatoes and aromatic spices, served with peanut flavored vegetarian sauce and raita)

Vegetarian \$10  **Egg \$11** **Chicken \$12** **Mutton \$13**

Chettinad Biryani

(Traditionally prepared, aromatic, blended with marinated spices, and gently cooked with basmati rice, served with peanut flavored vegetarian sauce and raita)

Vegetarian \$10.5  **Chicken \$11.5** **Mutton \$13.5**

10 Item Thali - Lunch-Only Special

(Balanced meal. Nutritious combination of flavors and textures - Served with house salad, Chapati, Basmati rice, Sambar, Rasam, Sauteed Vegetable of the day, Yogurt, Pappad, Dessert of the day and a Chefs Vegetable Curry or a Meat curry – No substitutions)

Vegetarian Thali \$11 **Egg Thali \$12** **Chicken Thali \$13** **Fish Thali \$14** **Mutton Thali \$14**

(add egg omelette, two eggs with a mix of fresh onions, green chilis and herbs \$5.95)

 vegetarian  spicy  all time favorite

Vegetarian Signature Entrees

(All entrees are served with steamed rice - No substitutions)

Poondu Kulambu

(Selected peeled whole Garlic, and potatoes cooked in hot tamarind sauce, a Kalpasi Specialty) \$11.5

Eggplant Curry

(Fresh Indian Eggplant curry simmered in tamarind sauce and house spices) \$10

Vegetable Chettinad

(Chettinad style curry prepared with curry leaves and Mixed vegetables) \$11

Mixed Vegetable Kurma

(Mixed vegetables of carrot, cauliflower, peas, potato, and beans simmered in coconut based gravy) \$10

Vada Curry

(Chickpeas simmered with special ground masala, a Kalpasi Specialty) \$10

Chana Masala

(Chickpeas and tomatoes simmered with a mixture of fried garlic, ginger, and onion) \$11

Malai Palak Paneer

(Fresh spinach cooked with cottage cheese) \$11.5

Paneer Tikka Masala

(Fresh grilled Paneer with tomato creamy gravy) \$11.5

Kadai Paneer

(Soft chunks of cottage cheese and bell pepper immersed in a spicy tomato-onion based masala) \$11.5

Non-Vegetarian Signature Entrees

(All entrees are served with steamed rice - No substitutions)

Malabar Fish Curry

(Tilapia Fish fillet specialty with authentic Malabari flavors) \$13

Kalpasi Meen Kulambu

(Flavorful authentic Chettinad King Fish curry) \$14

Prawn Milagu Varuval

(Shrimp and Black Pepper) \$14

Chettinad Egg Curry

(Spicy egg curry with flavorful spices, goes well with rice and Naan) \$11

Chicken Saag

(Boneless chicken simmered in Spinach, tasty, nutritious and healthy) \$13

Virdhunagar Koli Curry

(Tender pieces of chicken marinated and cooked in authentic roasted coconut and pepper) \$12

Chettinad Koli Roast

(Chicken with bones, roasted in black pepper and fresh ground masalas, a Kalpasi Specialty) \$14.5

Chicken Chettinad

(Spicy chicken marinated in chef's handmade masala and roasted to taste) \$13.5

Non-Vegetarian Signature Entrees

(All entrees are served with steamed rice - No substitutions)

Tikka Masala - UK's favourite

(Boneless meat cooked in rich tomato gravy, spices and butter)

Chicken Tikka Masala **\$13** Shrimp Tikka Masala **\$13.5** Lamb Tikka Masala **\$13.5**

Vindaloo

(a Goan style, combination of hot peppers, meat and house spices)

Chicken Vindaloo **\$13** Shrimp Vindaloo **\$14** Lamb Vindaloo **\$14**

Mutton Chettinad

(Mutton chunks cooked with, red chilly Mustard seeds and curry leaves) **\$14**

Mutton Chukka Varuval

(Boneless mutton dry roast, flavored with rich spices, a Kalpasi Specialty) **\$15.5**

Lamb Saag

(Chunks of lamb cooked with fresh spinach) **\$14**

Tandoor from Clay Pot Oven

(Served sizzling hot over a bed of sautéed cabbage, onions, fresh lemons, and mint chutney)

Paneer Tikka

(soft, juicy chunks of cottage cheese marinated in spices and cooked in clay pot oven) **\$14.5**

Tandoori Chicken

(Chicken marinated in a mixture of yogurt, garlic, ginger, selected spices and grilled in the tandoor, a Kalpasi Specialty)

Half chicken **\$15.5** Full chicken **\$20.5**

Chicken Tikka Kebab

(A classic Indian dish - Chicken marinated in yogurt and herbs with mild spices) **\$14.5**

Murgh Malai Kebab

(Very tender chicken marinated in thick yogurt, cream/malai, saffron, herbs & spices) **\$15.5**

Hariyali Chicken Kebab

(Green chicken Kebab made in the spicy and green leafy marination) **\$14.5**

Assorted Chicken Kebab

(Delicacies with Chicken Tikka, Murgh Malai, and Hariyali kebab) **\$15.5**

Salmon Fish Tikka

(Fillet of Salmon marinated in yogurt and spices, a Kalpasi Specialty) **\$17**

Lamb Chops

(Tandoori-spiced lamb, served with cooling herb and yogurt dip, a Kalpasi specialty) **\$17.5**

Tandoori Pomfret

(Pomfret marinated with house spices and cooked in clay pot tandoor) **\$19.5**

 vegetarian  spicy  all time favorite

Tandoor Naan / Soft Bread

Tandoor Naan

(Soft flat bread traditionally cooked in a clay pot oven)

Plain \$2.5 Butter \$3 Garlic \$3.5 Onion Kulcha \$3.5 Peshwari \$4 Rosemary \$3.5 Cheese \$4

Whole Wheat Chapathi

(Thin whole wheat homemade soft bread) \$2.5

Parotta

(Multi-layered traditionally homemade soft bread) \$3.5

Side Orders

Idly \$1.5 Coconut Milk \$3 Sambar \$4 Chutney \$2.5 Rasam \$3 Boiled Egg \$2 Ghee \$2 Raitha \$2.5 Yogurt \$3

Kids Menu

Tandoor Cheese Naan

(Soft flat bread traditionally cooked in a clay pot oven - a kids favorite) \$4

Peshwari Naan

(A soft flat bread flavored with mixed nut and raisin-filled) \$4

Aappam

(Pancake made with fermented rice batter, a Kalpasi specialty)

Plain Aappam \$3 Paneer Aappam \$3.5 Cheese Aappam \$3.5 Egg Aappam \$4

Chicken Pakora

(Strips of boneless chicken mixed with spices and fried) \$9

Chicken 65

(Boneless cubes of chicken marinated in house masala and fried) \$9

Chicken Lollipop

(Chicken wings made to the shape of lollipop, marinated and fried) \$10

Fish 65

(Boneless cubes of fish marinated with exotic spices and fried) \$9.5

Dessert

Gajar ka Halwa with ice cream

(Grated carrot made with milk and sugar, comes with a choice of Vanilla, or Strawberry ice cream) \$6

Kala Jamun

(Dark brown gulab jamuns made from paneer, khoya and sugar) \$6

Ice Cream

(Your choice of Vanilla, or Strawberry ice cream) \$4.5

Fruit Custard

(Delicious mixed flavors of fruits combined with milk and custard) \$6

Beverages

Coffee (Madras Filter Coffee) \$3 Masala Chai (Tea) \$3 Mango Lassi \$5 Rose Milk \$4
Lychee Diya \$6 Fresh Lemonade \$3 Iced Tea \$2.5 Sodas \$2

Before placing your order, please inform your server if a person in your party has a food allergy | Not all Ingredients are listed on the menu.

20% gratuity is added to all tables of five or more | No separate checks for parties of five or more



vegetarian



spicy



all time favorite