



716-631-2222

<http://www.takeoutcab.com>

# Nellai Banana Leaf

## Appetizers Veg

Sambar Mini Ghee Idly	\$10.49
<i>Mini rice pancakes soaked in Sambar dressed with ghee</i>	
Sambar Vadai	\$7.34
<i>Lentil doughnuts soaked in Sambar and garnished with onion and cilantro</i>	
Pudina Paneer Tikka	\$12.59
<i>Indian Cottage Cheese marinated with Mint Chutney cooked in tandoor</i>	
Gobi Machurian	\$10.49
<i>Cauliflower florets tossed in tangy sauce, onions, and peppers</i>	
Gobi 65	\$10.49
<i>Cauliflower marinated in house special batter and deep fried with Nellai special salsa</i>	
Paneer Pepper Fry	\$11.54
<i>Crisp Spiced Indian Cottage cheese sauteed chettinad style</i>	
Samosa	\$5.24
<i>Triangular pastry filled with potatoes and peas, deep fried</i>	
Chilli Parotta	\$11.54
<i>Flaky Malabar Parotta tossed in tangy sauce, curry leaves, and peppers</i>	
Rasa Bonda	\$7.34
<i>Lentil doughnuts soaked in Rasam</i>	
Chilli Paneer	\$11.54
<i>Indian cottage cheese tossed in tangy sauce and peppers</i>	
Mirchi Bajji	\$7.34
<i>Three Hawaiian wax peppers dipped in house special batter deep fried, stuffed with house condiments</i>	
Onion Pakoda	\$7.34
<i>Chopped Onions soaked in house special batter and deep fried</i>	
Paneer Pakoda	\$10.49
<i>Paneer cubes soaked in house special batter and deep fried</i>	
Mysore Bonda	\$7.34
<i>Flour and Yogur Balls dipped in house special batter and deep fried served w Chutney</i>	
Vazhakkai Bajji	\$7.34
<i>Sliced plantain soaked in house special batter and deep fried</i>	
Marina Beach Sundal	\$7.34
<i>Garbanzo beans cooked and tossed with coconut, mango</i>	
Medhu Vada	\$7.34
<i>Deep fried lentil doughnuts served with Sambar and Chutney</i>	
Kuzhi Paniyaram	\$10.49
<i>Rice batter balls roll cooked with mustard, chillies</i>	
Podi Idly	\$10.49
<i>Steamed Rice and Lentil cake smeared in spicy house gun powder</i>	

## Appetizers Non Veg

Egg Podimas	\$7.34
<i>Scrambled Egg with Onion, green chillies and drizzled with spice powder</i>	
Egg Bajji	\$6.29

## Dosai

Mixed Vegetable Utthappam	\$11.54
<i>Rice batter pancake with mixed vegetable topping</i>	
Plain Dosai	\$10.49
<i>Rice batter crepe cooked to perfection in our griddle</i>	
Ghee Roast	\$11.54
<i>Rice batter crepe smeared with ghee</i>	
Masala Dosai	\$12.59
<i>Rice batter crepe with mashed spicy potato filling</i>	
Mysore Dosai	\$12.59
<i>Rice batter crepe with spicy garlic paste inside</i>	
Spring Dosai	\$12.59
<i>Rice batter crepe cooked with spring vegetable fillings and cut into 3 pieces</i>	
Rava Dosai	\$10.49
<i>Semolina batter crepe cooked to perfection in our griddle</i>	
5 Taste Utthappam	\$12.59
<i>5 med sized pancakes garnished with onion, tomato, mint, Paneer, and cashew</i>	
Plain Utthappam	\$10.49
Onion/Onion Chilli Rava Dosai	\$12.59
<i>Semolina batter crepe cooked with onion and/or chilli to your choice of spice level</i>	
Masala Add On	\$1.05
Egg Dosai	\$12.59
<i>Rice batter crepes smeared with egg sprinkled with salt and pepper</i>	
3 Taste Utthappam	\$10.49
<i>3 med sized pancakes garnished with onion, tomato, and mint</i>	
Ghee Podi Dosai	\$12.59
<i>Rice batter crepe sprinkled with spicy gunpowder and smeared with ghee</i>	
Family Special Ghee Paper Roast	\$22.04
<i>Family sized rice batter crepe</i>	
Paneer Dosai	\$11.54
<i>Rice batter crepe with Paneer fillings</i>	
Special Rava Masala Dosai	\$13.64
<i>Semolina batter crepe with potato fillings</i>	
Onion/Chilli Onion Utthappam	\$11.54
<i>Rice batter pancake with onion or green chillies-onion toppings</i>	

## Kal Dosai

### **Set of 2 Pancakes made from Rice & Lentil Batter**

Kal Dosai with Vegetable Kuruma	\$11.54
<i>Served with veg kuruma</i>	
Kal Dosai	\$11.54
<i>Served with Sambhar and 3 types of Chutney</i>	
Kal Dosai with Goat Curry	\$13.64

## Appam

<b>Fermented Rice, Lentil, and Coconut Batter, Ground, and Served with Your Choice of Options</b>	
Plain Appam	\$6.29
<i>Single Appam</i>	
Appam with Chicken Curry	\$11.54
Appam with Veg Kurma	\$10.49
Appam with Goat Curry	\$13.64
Appam with Mutton Paya (Weekends only)	\$14.69
Egg Appam	\$7.34
<i>Classic Appam with an egg broken on top and cooked in steam</i>	
Appam with Chicken Salna	\$11.54

## Idly

### **Steamed Rice Cake**

Set Idly	\$9.44
<i>Two steamed rice cakes served with Sambhar and 3 types of Chutney</i>	
Idly with Chicken Salna	\$11.54
<i>With chicken gravy</i>	
Idly with Fish Curry	\$12.59
<i>With fish gravy</i>	
Idly with Vada Curry	\$11.54
<i>House special steamed rice cakes served with Chennai version of Chana Dal Vada mashed and cooked in spicy gravy</i>	
Idly with Goat Curry	\$13.64
<i>With goat gravy</i>	
Sambhar Ghee Mini Idly	\$10.49
<i>Mini steamed rice cakes soaked in ghee garnished Sambhar</i>	

## Tandoori

Tandoori Chicken Half	\$12.59
<i>Half chicken marinated in spice mix and cooked to juicy perfection in tandoori oven</i>	
Tandoori Pompano	\$17.84
<i>One full Pompano marinated in Chettinad spices and cooked to perfection in tandoori oven</i>	
Zaffroni Malai Chicken Tikka	\$14.69
<i>Boneless chicken cooked with cashew and spicy paste in tandoori oven</i>	
Tandoori Chicken Full	\$20.99
<i>Full chicken marinated in spice mix and cooked to juicy perfection in tandoori oven</i>	
Tandoori Malai Jumbo Shrimp	\$15.74
<i>Jumbo shrimp marinated in cashew paste, spices, and cooked to perfection in tandoori oven</i>	
Tandoori Salmon	\$16.79
<i>Salmon filet marinated in spices and cooked in tandoori oven</i>	
Lamb Chops (Weekend Only)	\$17.84
<i>Bone in lamb shoulder meat marinated in spice mix and well cooked in tandoori oven</i>	

<i>Boiled egg dipped in house special batter and deep fried</i>	
Chicken Pepper Fry	\$12.59
<i>Bone in chicken tossed in spices and peppers</i>	
Nattu Kozhi Fry	\$12.59
<i>Bone in chicken (Corning Hen) deep fried and tossed with Peppercorns, Curry Leaves</i>	
NBL Chicken 65	\$10.49
<i>Boneless chicken marinated in house special batter and deep fried with Nellai special salsa</i>	
Chennai Chillli Chicken	\$11.54
<i>Boneless chicken tossed in chef's special sauce, spices, and curry leaves</i>	
Chicken Lollipop (5 Pieces)	\$12.59
<i>Chicken wings marinated in spicy sauce, deep fried with Nellai special salsa</i>	
Aatu Eeral Pepper Fry	\$12.59
<i>Goat liver tossed in spices and peppers</i>	
Madurai Mutton Chukka	\$14.69
<i>Bone in goat meat well cooked with aromatic spices</i>	
Vavval Meen Varuval	\$14.69
<i>Slices of pomfret fish marinated in spices and cooked in a griddle</i>	
Half Boil	\$7.34
<i>2 Sunny side eggs with Salt and Pepper sprinkled on top</i>	
NBL Shrimp 65	\$12.59
<i>Shrimp marinated in house special batter and deep fried</i>	
NBL Fish 65	\$12.59
<i>Fish marinated in house special batter and deep fried</i>	
Masala Omelette	\$7.34
<i>Egg omelette with onion, green chillies, and drizzled with spice powder</i>	
NBL Curry Leaf Chicken	\$12.59
<i>Boneless Chicken topped in house special curry leaf paste and deep fried</i>	
NBL Chinthamani Chicken	\$12.59
<i>Boneless Chicken tossed in red chili paste and garnished w dried red chili and spices</i>	
NBL Pallipalayam Chicken	\$12.59
<i>Chicken thigh meat cooked in shallots, garlic spices paste, coconut oil and garnished in red chili</i>	
Iral Milagu Karuveppilai Varuval	\$13.64
<i>Shrimp tossed with spices, black peppers, onion, and curry leaves</i>	
Mutton Kola Urundai	\$14.69
<i>Goat meatballs minced with Chettinad spices and herbs</i>	
Vanjaram Fish Fry	\$14.69
<i>King Fish steak marinated in spices and griddle fried</i>	
Masala Omet	\$7.34
<i>Egg omelet with Onion, green chillies and drizzled with spice powder</i>	

## Soups

Aatukaal Soup	\$6.29
<i>Goat leg cooked with spices and curry leaves</i>	
Nellai Tomato Soup	\$5.24
<i>House special tomato soup</i>	
Nandu Saaru Soup	\$6.29
<i>Whole crab cookes in spicy water and black pepper and curry leaves</i>	
Kozhi Malli Milagu Rasam Soup	\$6.29
<i>Chicken meat with bone in cooked with spice, black pepper, and curry leaves</i>	
Sweet Corn Vegetable Soup	\$5.24
<i>Classic clear vegetable soup</i>	

<i>Served with goat gravy</i>	
Mutton Kari Dosai	\$14.69
<i>Rice lentil batter pancake cooked with minced goat meat and egg with a dash of spices</i>	
Set Dosai with Vadai Curry	\$10.49
<i>Set of 2 rice, lentil batter, with Chennai version of Chana dal Vada mashed and cooked in spicy gravy</i>	
Kal Dosai with Chicken Salna	\$11.54
<i>Served with chicken gravy</i>	
Kal Dosai with Fish Curry	\$12.59
<i>Served with fish gravy</i>	
Madurai Chicken Kari Dosai	\$13.64
<i>Rice lentil batter pancake cooked with minced chicken meat and egg with a dash of spices</i>	

## Veg Entree

### **Served with Rice**

Poondu Kuzhambu	\$10.49
<i>Chettinad special Kara Kuzhambu (tangy gravy) cooked with spices and garlic</i>	
Paruppu Urundai Kozhambu	\$10.49
Entree	
<i>Lentil dumplings fried and cooked with onion, tomato, and Chettinad spices</i>	
Palak Paneer	\$11.54
<i>Chopped Spinach cooked with Indian cottage cheese in Ontiontomati sauce and crea</i>	
Ghee Dal Fry	\$8.91
<i>Toor Dal cooked to perfection and sauteed with ghee and spices</i>	
Ennai Kathirikkai	\$9.44
<i>Chettinad special Kara Kuzhamnu (tangy gravy) cooked with small round eggplant</i>	
Vegetable Kuruma	\$9.44
<i>Chef's choice of vegetables cooked in onion, tomato, and spicy paste</i>	
Malai Kofta	\$12.59
<i>Indian cottage cheese with cashew fried dumpling cooked in onion tomato paste</i>	
Paneer Tika/Masala Butter	\$12.59
<i>Indian cottage cheese cooked tandoor and then cooked in Onion tomato paste and crea</i>	
Veg Chettinad	\$12.59
<i>Chef's choice of vegetables cooked in onion tomato sauce and chettinad spice</i>	
Kadai Veg	\$12.59
<i>Chef's choice of vegetables tossed with Spring Onions and capsicum</i>	
Aloo Gobi Masala	\$11.54
<i>Potato and Cauliflower florets cooked with Onion tomato curry</i>	
Naratan Korma	\$12.59
<i>Chef's choice of vegetables cooked in Nuts based curry</i>	
Channa Masala	\$11.54
<i>Chick Peas cooked in Onion tomato base curry</i>	

## Non Veg Entree

### **Served with Rice**

Egg Masala	\$10.49
<i>Boiled egg cooked in spicy Chettinad gravy</i>	
Nellai Varuthu Araicha Kozhi	\$13.64
Curry Entree	
<i>Bone in chicken cooked with coconut based gravy</i>	
Chettinad Goat Curry	\$14.69
<i>Bone in goat meat well cooked with aromatic spices</i>	
Chicken Saag	\$13.64
<i>Boneless chicken cooked with</i>	

## Weekday's Lunch

**Our special lunch platter spread with white rice, flavoured rice Sambhar, Rasam, Karakuzhambu, chef's choice of 2 vegetable sides Chappathi Media Vadai, Curd, Dessert, Applam More Milagai and pickle**

## Weekend Special Kalyana Virunthu

**Our special lunch platter spread with white rice, chicken gravy, goat gravy, fish gravy, Meat Biryani rice, Chicken appetizer, chappathi and chef's choice of two vegetable sides, Sambhar Rasam, Raita, Dessert, Applam More Milagai and pickle**

Veg Thalli	\$16.79
Non Veg Thali	\$18.89

## Kids Menu

Kids Cone Dosai	\$8.39
<i>Kids special rice batter crepe rolled into a cone</i>	
Kids Kuchi Meen Fry	\$7.34
<i>Pallock fish meat scrambled and dipped in bread crumbs and deep fried</i>	
Kids Cheese Dosai	\$9.44
<i>Plain dosai with grated cheese in the middle</i>	
Kids Chicken Lollipop (3 Pieces)	\$8.39
<i>Chicken wings marinated in spicy sauce, deep fried with Nellai special salsa</i>	
Kids Samosa	\$5.24
<i>Triangular Pastry filled with Potatoes and peas, deep fried</i>	

## Desserts

Carrot Halwa	\$5.24
<i>Shredded carrot cooked in milk, ghee, and sugar</i>	
Rasamalai	\$6.29
<i>Cottage cheese soaked in Cardamom or Kesar flavor chilled milk</i>	
Fruit Kesari	\$5.24
<i>Semolina cooked with mixed fruit, sugar, ghee, and nuts</i>	
Gulab Jamun	\$5.24
<i>Fried dough balls soaked in sugary cardamom syrup</i>	

## Cold Drinks

Sweet Lassi	\$3.14
<i>Classic yogurt drink w sugar</i>	
Nannari Sorbet	\$3.66
<i>House special drink with nannari syrup, fresh squeezed lemon and basil seeds</i>	
Rose Milk	\$3.66
<i>Rose syrup in milk served chilled</i>	
Salt Lassi	\$3.14
<i>Classic Yogurt drink w salt</i>	
Lemon Soda (Salt)	\$4.19
<i>Freshly squeezed lemon with soda with salt</i>	
Lemon Soda (Sugar)	\$4.19
<i>Freshly squeezed lemon with soda with sugar</i>	
Mango Milkshake	\$4.19
Mango Lassi	\$4.19
Chikoo Sapotta Juice	\$5.24
NBL Grape Mint Juice	\$5.24
<i>Fresh squeezed lemon with</i>	

Rasam Soup \$5.24  
*Spicy clear soup with tamarind extract, pepper, and dash of spices*

### **Salads**

Chicken Pesto Salad \$8.39  
*Chef's choice of Pesto lettuce salad tossed with cooked chicken*

Paneer Pesto Salad \$8.39  
*Chef's choice of Pesto Lettuce salad tossed with Paneer*

### **Indian Breads**

Butter Naan \$3.14  
*Indian bread tandoor cooked and butter painted*

Cheese Naan \$4.19  
*Indian bread tandoor cooked with cheese stuffing*

Chappathi \$3.14  
*Flat wheat tawa cooked in Indian bread*

Garlic Naan \$4.19  
*Indian bread tandoor cooked with chopped garlic*

Onion Kulcha \$4.19  
*Indian bread tandoor cooked with chopped onions*

### **Parotta**

Plain Parotta \$3.14  
*Flakey Malabar Parotta*

Parotta with Egg Curry \$11.54  
*Flakey Malabar Parotta with egg curry*

Parotta with Goat Curry \$12.59  
*Flakey Malabar Parotta with goat curry*

Egg Kothu Parotta \$10.49  
*Minced Parotta cooked with egg, onion, tomato, and curry leaves*

Mutton Kothu Parotta \$14.69  
*Minced Parotta cooked with Mutton, eggs, onion, tomato, and curry leaves*

Parotta with Vegetable Kuruma \$9.44  
*Flakey Malabar Parotta with Veg kurma*

Parotta with Chicken Salna \$11.54  
*Flakey Malabar Parotta with chicken gravy*

Veg Kothu Parotta \$10.49  
*Minced Parotta cooked with vegetables*

Chicken Kothu Parotta \$12.59  
*Minced Parotta cooked with chicken gravy, eggs, onion, tomato, and curry leaves*

*chopped spinach, onion, tomato, spices*

Malabar Fish Curry \$14.69  
*Tilapia fish cooked in spicy Chettinad and Malabar tamarind gravy*

Nethili Meen Kozhambu \$14.69  
*Anchovy fish cooked in tamarind spicy gravy*

Nandu Pepper Masala \$16.79  
*Handful Indian small crab cooked in black peppercorn masala*

Chettinad Chicken Curry \$12.59  
*Bone in chicken meat cooked with Chettinad spices and curry leaves*

Nellai Special Meen Kozhambu \$14.69  
*Chef's choice of fish cooked in coconut and tamarind based gravy*

Lamb Pasanda \$16.79  
*Boneless lamb meat cooked with spicy gravy*

Eral Thokku \$14.69  
*Shrimp cooked in spicy Chettinad gravy*

### **Biryani**

Vegetable Biryani \$11.54  
*Aromatic rice cooked with spices and vegetables*

Mutton Biryani (Available \$15.74  
 Friday, Saturday & Sunday only  
*Special biryani cooked in Thalapakatti style with aromatic jeeraga samba rice and goat meat*

Egg Biryani \$12.59  
*Aromatic rice cooked with spices and served with 2 eggs*

Aambur Chicken Biryani \$13.64  
*Aromatic rice cooked with spices and bone in chicken and a must try house special*

65 Shrimp Biryani \$14.69  
*Aromatic rice cooked with spices and deep fried house spl 65 shrimp!*

Biryani Virundhu \$22.04  
*Spread of House special Mutton, Chicken Biryani, Chicken 65 and Raita*

65 Chicken Biryani \$13.64  
*Aromatic rice cooked with spices and boneless deep fried house spl 65 chicken!*

65 Fish Biryani \$14.69  
*Aromatic rice cooked with spices and deep fried house spl 65 Fish!*

*crushed mint leaves, grapes and sugar*

Butter Milk \$3.66  
*Yohgurt based butter milk with hint of Ginger, green chilies and Salt*

### **Hot Drinks**

Ginger Tea \$3.14  
*Fresh ginger boiled with tea and milk, sugar*

Filter Coffee \$3.66  
*Filter/steeped coffee with milk and sugar*

Sukku Mali Coffee \$4.19  
*Dry ginger, Coriander powder boiled in milk and sugar*

NBL Cold Coffee \$4.19  
*Fresh Milk, Coffee, Sugar, and Ice*