



TAKE OUT MENU



OPENING HOURS
Monday-Saturday: 11:30am-9:30pm
Sunday: 11:30am-8pm

Authentic Indian Cuisine

Before placing your order please inform our staff if someone in your party has an allergy concern. We will do our best to accommodate your needs. While peanuts or other tree nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur. Please let your server know if you wish to modify the spice level. Please ask about our gluten-free options.

2675 ALTA VISTA DRIVE, OTTAWA, ON, K1V 1A3, 613-699-1825

{v}=vegan, {gf}=gluten free, {dairy}=contains dairy, {nuts}=contains nuts

APPETIZERS

Samosa	Crispy pastry stuffed with potatoes and mixed vegetables (2pc) {v}	3.99
Aloo Tikki	Potato cutlets served with yogurt (2pcs) {dairy}	5.99
Onion Bhaji	A classic recipe, full of flavor. Lightly battered onions fried in gram flour batter {v} {gf}	4.99
Veg Pakora	Vegetable dumplings, battered and fried to perfection served with our own spicy sauce {v} {gf}	4.99
Samosa Chana Chaat	Two samosas topped with channa masala, yogurt, tamarind chutney and mint sauce; served with chopped onions {dairy}	7.99
Aloo Tikki Chaat	Two potato cutlets topped with channa masala, yogurt, tamarind chutney and mint sauce; served with chopped onions {dairy}	6.99
Aloo Chana Chaat	Boiled chana & potatoes, yogurt, tamarind chutney and mint sauce; served with chopped onions {gf}	6.99
Papri Chaat	Papri topped with channa masala, yogurt, tamarind chutney and mint sauce; served with chopped onions {dairy}	6.99

NAAN WRAPS

Allo Tikki	Aloo tikki wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	6.99
Samosa	Samosa wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	6.99
Veg pakora	Vegetable pakoras wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	6.99
Paneer	Paneer (cottage cheese) wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	8.99
Chicken tikka	Tandoori chicken tikka wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	8.49
Butter Chicken	Butter chicken wrapped in a naan, with choice of mild or spicy chutney, garnished with salad {dairy}	8.49
Seekh Kebab	Seekh kebab wrapped in a naan, with choice of mild or spicy chutney garnished with salad {dairy}	8.99

FROM THE TANDOOR

Seekh Kebab	Beef (minced) kebab marinated in our home spices. Served with chutney (4pc) {gf}	12.99
Tandoori Chicken	Half chicken (bone-in) marinated with authentic spices, grilled in the tandoor {gf} {dairy}	15.99
Harayali Kebab	Cubes of boneless chicken marinated in mint and Chillies house masala. Grilled in the tandoor {dairy}	14.99
Malai Tikka	Mildly flavoured chicken tikka in a wealth of paneer, lemon butter, and spices. Grilled in the tandoor {dairy}	15.99
Chicken Tikka	Marinated tender boneless chicken cubes grilled on skewers in the tandoor {dairy}	14.99

CURRIES

(served with complimentary plain rice)

VEGETARIAN

Palak Makai	Spinach and corn cooked in cream and house spices {gf} {dairy}	13.99
Chana Masala	Tender chickpeas cooked in delicious Indian spices, garnished with coriander, green chillies and onions {v} {gf}	13.99
Daal Makhani	Black lentils cooked and simmered overnight for a rich and unique taste {gf} {dairy}	13.99
Kadi Pakora	A tantalizingly sour yogurt-based curry prepared with gram flour, curd and delicious besan dumplings {gf} {dairy}	13.99
Shahi Paneer	Paneer (cottage cheese) cooked in a butter and cream sauce {gf} {dairy}	14.99

NON-VEGETARIAN

Chicken Tikka Masala	Chicken cooked on a wok with tomatoes, bell peppers, onions and a hint of exotic spices {gf} {dairy}	15.99
Butter Chicken	Tender pieces of boneless tandoori chicken cooked in a butter and cream sauce {gf} {dairy}	15.99
Chicken Madras	An authentic chicken curry from Southern region of India. Chicken pieces cooked in onion, tomato, coconut sauce and spices {gf}	15.99
Goat Curry	Goat chunks mildly spiced and cooked in a light gravy {gf} {dairy}	15.99
Beef Vindaloo	An Indian curry dish originating in the region of Goa, often regarded as a fiercely spicy dish {gf}	15.99

INDIVIDUAL MEALS

COMBO 1	Choice of 2 Veg curries with Plain Rice	13.99
COMBO 2	Choice of 1 Non-Veg, 1 Veg Curry with Plain Rice	14.99
COMBO 3	Choice of 2 Non-Veg Curries with Plain Rice	15.99

RICE

Chicken Biryani	A salute to royal cuisine. Tender chicken cooked in fragrant basmati rice and house spices. {gf}	16.99
Vegetable Biryani	A fresh assortment of vegetables cooked in fragrant basmati rice with fresh ground herbs and spices {v} {gf}	13.99
Matar Pulao	Fragrant basmati rice cooked with fresh peas {v} {gf}	5.99
Zeera Rice	Fragrant basmati rice flavored with cumin and garnished with fresh coriander {v} {gf}	4.99
Plain Rice	Plain Saffron rice {v} {gf}	3.99

BREADS

Plain Naan	Leavened white flour Tandoori bread PLAIN {v}	1.99
Butter Naan	Leavened white flour Tandoori bread BUTTER {v}	2.49
Garlic Naan	Leavened white flour Tandoori bread GARLIC {v}	2.99
Aloo Naan	Leavened white flour Tandoori bread stuffed with potatoes {v}	3.49
Cheese naan	Leavened white flour Tandoori bread stuffed with cheese {dairy}	3.99

ACCOMPANIMENTS

Raita	Cucumber, Boondi or Plain {v}	2.49
Chutney	Mint, Hot Sauce, Tamarind, or Sweet Mango {v}	1.49
Papadam	Crispy Indian wafers (8pcs) {v}	1.99
Achar (Pickle)	Marinated Indian pickles {v}	1.49
Green Salad	Fresh green salad {v}	4.99
Onion Salad	Zesty onion salad {v}	4.99

DESSERTS

Gulab Jamun	Sponge cake in warm rose water syrup (2pcs) {v} {gf} {dairy}	5.99
Rasmalai	Soft spongy coagulated milk cakes floating in sweet milky syrup (2pcs) {v} {gf} {dairy} {nuts}	5.99

BEVERAGES

Mango Lassi	Sweetened yogurt with mango purée	4.49
Salt Lassi	Salty yogurt with mango purée	3.99
Soft Drink	Coke, Pepsi, Gingerale, Sprite, Diet Coke, Orange Crush, Ice Tea	1.79
Water	Bottled Water	1.79
Sparkling water	Perrier	2.49
Masala Chai	Spiced Tea	2.49

Let Chillies Catering take care of the details for your next event. Whether you're planning a corporate event or a private gathering, we offer award winning chefs, delectable food and superior service. We understand that confidence in your caterer is very important. With years of experience in fine dining, Chillies has garnered a reputation synonymous with quality. We bring our care and expertise to every event. We can cater from to 50-1000 people.

We would be happy to discuss menu options with you! Please contact us at 613-612-6786 or email us at chilliestandoorgrill@gmail.com

