



WE'D LOVE TO STAY IN TOUCH!

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STARTERS

ALOO TIKKI CHAAT 6,-

Region: North India

Rissóis crocantes de batata com especiarias, cobertos com uma mistura de grão de bico, chutneys e ervas frescas.

Spiced crunchy potato patties, topped with a mix of chickpeas, chutneys and fresh herbs.

(VEG) 🌱

PANI PURI 6,-

Region: Bombay

Puri Redondo, recheado de uma mistura de batata e grão com chutneys, ervas aromáticas e água com especiarias.

Round, hollow puri, filled with a mixture of chickpea potato mix, chutneys, herbs and spiced water.

(VEG) 🌱🌱🌱

CRISPY CHILLI MUSHROOM 6,-

Region: Calcutta

Mistura de cogumelos fritos no nosso molho caseiro indo-chinês.

Stir fried mushrooms in our home-made Indo-Chinese chilli sauce.

(V, GF) 🌱

CHILLI GARLIC PRAWN 6,5

Region: Calcutta

Camarões salteados com especiarias, cebolas e pimentões no nosso molho de sweet chilli.

Prawns pan-fried with spices, onions and peppers in our sweet chilli sauce.

a 🌱🌱

SAMOSAS

From Egypt to Libya and from Central Asia to India, the origin of this stuffed triangle remains a mystery.

KEEMA 6,-

Recheada com picadinho de cordeiro com especiarias.

Stuffed with spiced lamb mince.

a, f 🌱🌱

SWEET POTATO 5,-

Recheada com batata doce temperada.

Stuffed with seasoned sweet potatoes.

(V) a, f 🌱



DOSA

Region South India



Dosa é uma panqueca crocante sem glúten, feita de massa fermentada, composta predominantemente de lentilhas e arroz. Originalmente chamado de "dosha" que significa "pecado", no qual alguns cozinheiros de templos Brahmin, privados de álcool, pensaram em aproveitar o teor alcoólico do arroz fermentado e inventaram este prato muito popular.

Dosa is a gluten-free crispy pancake, made from a fermented lentil and rice batter. It was originally called "dosha" meaning "sin" as Brahmin temple cooks, deprived of alcohol, thought they could get high on fermented rice and invented this popular dish.



MYSORE MASALA 12,-

Recheada com masala de batata e um toque de pasta picante de Mysore. Acompanhada dos nossos chutneys caseiros e sambar.

Filled with potato masala and a smear of spicy Mysore paste. Served with our home-made chutneys and sambar.

(V, GF) 🌱🌱

MASALA DOSA 11,-

Recheada com masala de batata, cozinhada com sementes de mostarda e folhas de caril.

Acompanhada dos nossos chutneys caseiros e sambar.

Filled with potato masala, cooked with mustard seeds and curry leaves. Served with our home-made chutneys and sambar.

(V, GF)

CHILLI CHEESE DOSA 12,-

Recheada com queijo, tomate, pimento e malagueta. Servida com os nossos chutneys caseiros.

Filled with cheese, tomatoes, capsicum and chilli. Served with our home-made chutneys.

(VEG) 7 🌱



DUCK DOSA 15,-

Dosa servida com carne de pato apimentada.

Servida com os nossos chutneys caseiros.

Dosa served with tender, spicy duck meat.

Served with our home-made chutneys.

(GF) 7 🌱🌱🌱

CHICKEN SPINACH DOSA 13,-

Dosa recheada com caril de frango e espinafres.

Servida com os nossos chutneys caseiros.

Dosa filled with curried chicken and spinach.

Served with our home-made chutneys.

(GF) 7 🌱🌱

CURRIES

Todos os pratos de caril são servidos com arroz basmati aromático.

All curries served with aromatic basmati rice.

CHANNA MASALA 9,5

Region: Punjab

Saboroso caril de grão de bico num denso molho com base de tomate e cebola picante.

Flavorful curry of chickpeas in spicy onion tomato based thick gravy.

(V, GF) 🌱🌱



MASALA BAINGAN 11,-

Region: Telangana

Caril de beringela baby cozinhado em mistura de especiarias.

A dry baby eggplant curry cooked in a spice mix.

(VEG, GF) 🌱🌱

PALAK PANEER 11,5

Region: Punjab

Queijo Paneer cozinhado com puré de espinafres temperados com gengibre, alho e garam masala.

Paneer cheese cooked with puréed spinach and seasoned with ginger, garlic and garam masala.

(VEG, GF) g, j 🌱

CHETTINAD CHICKEN 13,-

Region: Tamil Nadu

Um clássico caril de frango Chettinad, cozinhado num autêntico molho de coco apimentado.

A classic Chettinad chicken curry, cooked in an authentic peppery coconut-based sauce.

(GF) j, k 🌱🌱

BUTTER CHICKEN 13,-

Region: Delhi

Coxas de frango ao molho massala, tomate e gengibre.

Chicken thighs in hearty sauce of masala, tomato and ginger.

(GF) g, h

KONJU CURRY 14,-

Region: Kerala

Caril de camarão marinado com um toque de sementes de mostrada, gengibre e coco.

Marinated prawn curry with a touch of coconut, ginger and mustard seeds.

(GF) g, j, m 🌱🌱

TELANGANA LAMB 14,-

Region: Telangana

Cordeiro desossado e cozido lentamente num molho de especiarias aromáticas.

Boneless slow cooked lamb in a gravy of aromatic spices.

(GF) j 🌱🌱🌱





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BIRYANI

A palavra Biryani vem da palavra persa para arroz, de onde se originou. Foi trazido para Índia pelos Mughals e agora é popular em todas as partes da Índia.

The word Biryani comes from the Persian word for rice, where it originated. It was brought to India by the Mughals and is now popular in all parts of India.

CHICKEN BIRYANI 14,5

Arroz basmati aromático cozido com frango temperado e assado no forno tandoor, servido com raita.

Fragrant basmati rice cooked with tandoor-roasted chicken and spices, served with raita.

(GF) g, h

JACKFRUIT BIRYANI 15,-

Arroz aromático cozido com pedaços de jaca apimentados, servido com raita.

Fragrant basmati rice cooked with spicy and succulent jackfruit pieces, served with raita.

(GF) g, h

LAMB BIRYANI 16,-

Arroz basmati perfumado, feito com cordeiro bem temperado, servido com raita.

Fragrant basmati rice made with spiced slow cooked lamb, served with raita.

(GF) e, g, h, j, l



SIDES

DAL MAKHANI 4,5

Lentilhas pretas num molho cremoso de natas.

Black lentils in a creamy, buttery sauce.

(VEG, GF) g

MIXED SALAD 3,5

Salada de pepino, cebola, tomate e chaat masala.

Fresh salad of cucumber, onion, tomato and chaat masala.

(V, GF)

JEERA RAITA 3,5

Molho de iogurte refrescante com cominhos tostados e pepino.

Cooling yoghurt with roasted cumin and cucumber.

(VEG, GF) g

BASMATI RICE 2,5

Arroz basmati. *Basmati rice.*

(V, GF)

PULAO RICE 3,5

Arroz aromático.

Bowl of fragrant, spiced rice.

(VEG, GF)

CAULIFLOWER RICE 3,5

Tigela de couve-flor picada e quente.

Bowl of warm, shredded cauliflower.

(V, GF)



TANDOOR

REGION PUNJAB

SABZI SEEKH KEBAB 8,5

Versão Veggie do nosso popular Seekh Kebab, grelhado no forno tandoor. Servido com chutney de menta.

Vegetable version of our popular Seekh kebab, grilled in the tandoor oven. Served with mint chutney.

(VEG, GF)

ACHARI PANEER TIKKA 9,-

Queijo paneer marinado com especiarias em conserva, grelhado no forno tandoor.

Grilled paneer cheese, marinated in pickling spices.

(VEG, GF) g

MALAI TIKKA 9,5

Espetada de frango cremoso que derrete na boca.

Creamy chicken skewers that melt in your mouth.

(GF) g



CHICKEN TIKKA 9,5

Espetada de frango marinado e assado no forno tandoor.

Marinated chicken kebab roasted in a tandoor oven.

(GF) g

NAANS

PLAIN NAAN 2,5

Pão indiano simples.

Plain Indian flatbread.

(VEC) a, b, g

GARLIC NAAN 3,-

Pão indiano com alho.

Indian flatbread with garlic.

(VEC) a, b, g

CHEESE NAAN 3,5

Pão indiano com queijo.

Indian flatbread with cheese.

(VEC) a, b, g

CHEESE GARLIC NAAN 3,5

Pão indiano com alho e queijo.

Indian flatbread with cheese and garlic.

(VEC) a, b, g

PESHWARI NAAN 4,-

Recheado com nozes, passas e coco ralado.

Stuffed with nuts, raisins and desiccated coconut.

(VEC) a, b, g



V = VEGAN VEG = VEGETARIAN
GF = GLUTEN FREE

a. contains cereals or gluten / contém cereais ou gluten b. eggs and products thereof / contém ovo ou derivados e. peanuts and products thereof / contém amendoim ou traços de amendoim f. soy, soybeans, and products thereof / contém produtos de soja ou traços g. milk and milk products (including lactose) / contém lactose h. nuts and products thereof / contém frutos secos ou traços i. celery and products thereof / contém Aipo ou traços j. mustard seeds and products thereof / contém mostarda ou traços k. sesame seeds and products thereof / contém sementes de sesamo ou traços l. sulphur dioxide and products thereof / contém dióxido enxofre

SEEKH KABAB 10,5

Cordeiro picado grelhado no forno tandoor.

Ground lamb grilled in a clay tandoor oven.

(GF) g

HARIYALI SALMON TIKKA 10,5

Salmão marinado em mistura de ervas e especiarias e grelhado no forno tandoor.

Salmon marinated in blend of herbs and spices and grilled in a tandoor oven.

(GF) g

FOR TWO

TANDOORI PLATTER 22,-

Uma variedade de Sabzi Seekh Kebab, Seekh Kabab, Malai Tikka, Chicken tikka, Achari Paneer Tikka, Hariyali Salmon Tikka and pão naan.

(1 unidade de cada prato tandoor)

An array of Sabzi Seekh Kebab, Seekh Kabab, Malai Tikka, Chicken tikka, Achari Paneer Tikka, Hariyali Salmon Tikka and naan bread.

(1 pc of each tandoori dish)

DESSERTS

MANGO CARDAMOM MOUSSE 5,5

Region: North India

Cremosa mousse de manga fresca com infusão de cardamomo e topping de pistache triturado.

A creamy mousse of fresh mangoes infused with cardamom and topped with crushed pistachio nuts.

(GF, VEG) g, h

PISTACHIO KULFI 6,5

Region: Delhi

Ve endido tradicionalmente por vendedores ambulantes, o Kulfi é um sorvete de pistache ao estilo indiano, mais denso e cremoso.

Traditionally sold from street vendors, Kulfi is a denser and creamier Indian style pistachio ice cream. Our's is served with a seasonal berry compote.

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(VEG, GF) g, h, l

GAJAR HALWA 6,5

Region: Punjab

Tradicional doce indiano à base de cenoura, com frutos secos, nozes, açafrão e um toque de natas.

Traditional Indian carrot-based sweet, packed with dry fruits, nuts, saffron and a hint of cream.

(VEC) g, h

CHOCOLATE SAMOSA 6,-

Region: Chutnify

Dois triângulos de massa recheados com chocolate quente, servidos com sorvete de baunilha.

Two triangles of dough stuffed with a warm chocolate filling, served with vanilla ice cream.

(VEC) g