



Welcome to Chutneys, an upscale culinary journey through the vibrant flavors of modern Mumbai, nestled in the heart of downtown Bellevue.

At Chutneys we infuse heart and soul into every dish, crafting each creation with care and creativity.

Our menu showcases a fusion of comfort food, street food favorites, and Chinese delights, ensuring there's something to tantalize every palate.

Savor the freshness of our ingredients and the creativity of our chefs as they reimagine traditional recipes with a contemporary twist. Each dish is served uniquely, adding an extra touch of excitement to your culinary journey.

At chutneys we don't just serve food; we create memories. Our attentive staff is dedicated to providing the best service, ensuring that your experience with us is nothing short of extraordinary.

Thank You

Soups & Salads

MANCHOW SOUP 🍲 \$11

Broth soup loaded with fresh vegetables, Indo chinese sauces and topped with crispy fried noodles

add chicken (+\$1)

CREAMY SWEET CORN SOUP \$12

Smooth and flavorful sweet corn soup with a creamy texture, enhanced by Indo-Chinese spices, and topped with spring onions and cilantro.

add chicken (+\$1)

TANDOORI ROMAIN AND PARMESAN SALAD 🍷 \$11

Crispy romain dressed with Caesar dressing topped with anchovies and shaved parmesan

add tandoori chicken or shrimp (+\$5)

Smoke Play in Tandoor & Kebabs

VEGETARIAN

SMOKY STUFFED DUSTY MUSHROOM \$16

Stuffed mushroom with cheese, spinach, chopped mushroom and seasoned with House tandoori marination

ACHARI MALAI SOYA CHAAP 🍷 \$17

Minced soya beans marinated in a mango pickled creamy cheesy yogurt marination

ACHAR WALA PANEER TIKKA \$18

Paneer cubes marinated in mango pickle spices & charred in tandoor

MAKHMALI HARA BHARA KEBAB* \$16

Crispy seasoned minced peas, spinach patty panko fried, garnished with cashew nuts

SHABAB E KEBAB MIX PLATTER 🍷 \$32

Tandoori marinated mix of Achari soya chaap, jackfruit tikka, achari paneer tikka

NON-VEGETARIAN

ANGARA TANDOORI KEBAB 🍷 \$18

Chicken quarters marinated in a classic tandoori marination and finished in tandoor

TANDOORI CHICKEN LOLLIPOP \$18

Chicken wings marinated in a rich blend of yogurt, garlic, ginger, and tandoori spices, char-grilled in a clay oven, Served with mint-cilantro chutney

BHATTI DA MURGH* 🍷 \$18

Succulent chicken pieces marinated in a blend of yogurt, cashews and traditional spices, skewered and char-grilled to a smoky, tender finish, served with mint chutney

LAMB SHEEKH KEBAB 🍷 \$18

Ground lamb flavoured with mint & cilantro, spiced and grilled in tandoor

MURGH SEEKH TWIST KEBAB \$18

Tender chicken mince blended with pudina, fresh green herbs and spices, skewered and grilled to perfection.

KASHMIRI LAMB CHOPS* \$25

3 Tender Australian lamb chops marinated in a spiced mustard marination finished in tandoor

GALOUTI KEBAB* \$20

Minced mutton kebab blend with signature spices that will melt in your mouth

SHABAB E KEBAB MIX PLATTER \$42

Tandoori marinated mix. Choose any four.
Bhatti da Murgh **Amritsari Fish**
Lamb heekh kebab **Koliwada Prawns**
Tandoori chicken



Chinese Dhamaka

MANCHURIAN BOMBS	\$16	DYNAMITE BABY CORN	\$16
Mix veggie balls tossed in a soy garlic sauce topped on crispy noodles		Crispy baby corn tossed with a chilly garlic sauce served over fresh lettuce	
DRUMS OF HEAVEN 🍴	\$18	SCHEZWAN MOMO 🍴	
Crispy Fried chicken lolipop pieces tossed in a chili sauce		Soft and crispy dumpling stuffed, deep fried and tossed in a fiery Schezwan sauce	
DRAGON GOBI CHILI 🍴	\$16	VEGETARIAN \$15	CHICKEN \$17
Bite sized crispy cauliflower deep fried and tossed in a soy chili sauce			

Chutney's Signature

PANEER LASAGNA WITH CHARCOAL NAAN	\$24	MATKA BIRYANI	
A fusion of Italian and Indian flavors featuring Layers of paneer (Indian cottage cheese) cooked in a rich tomato-based sauce with aromatic spices		A clay-pot filled with basmati rice, aromatic spices flavorful broth and your choice of protein is sealed with a flour dough and Dum cooked to perfection.	
PRESSURE COOKER WALI KHICHDI (GF)		VEGETARIAN \$20	LAMB \$24
A beautiful porridge made with a blend of rice and lentils mixed with some tomatoes, onion, chilies and ginger garlic cooked in a pressure cooker.		CHICKEN \$22	GOAT \$25
VEGETARIAN \$18	GOAT \$25	DELHI WALE RAJMA CHAWAL	\$22
CHICKEN \$21		Red kidney beans cooked with Indian spices and served with hot steaming rice.	



Indian Street Fiesta

CLASSIC SAMOSA	\$9	LOADED PAV BHAJI	\$16
Deep fried pastry with a spiced filling of potatoes, spices and herbs		Mumbai style Bhaji loaded in a bread bowl and topped with Amul butter and chopped onions	
PANI PURI WONDERBOX	\$15	SHAKARKANDI CHAAT	\$16
Crispy puffed balls stuffed with spiced potato mix with tamarind and mint water		Fried crispy sweet potatoes pieces mix with spices to the right blend of sweet and sour taste.	
PINEAPPLE CHAAT WITH MINT FORM	\$16	FIERY CHICKEN 65 🌶️	\$16
Diced pineapple, Potato, Bellepepper tossed in tandoori marination		Crispy fried chicken thighs tossed in kari leaves, garlic	
AAMCHI MUMBAI VADA PAV	\$15	BLAZING CHICKEN TACOS	\$18
Soft Pav stuffed with spiced potato patty green chutney and dry garlic chutney		Tender chicken with fiery Indian spices, wrapped in soft tacos and topped with fresh, crunchy veggies.	
PAPDI TACO TWIST	\$17	MUMBAI TAWA PULAO 🌶️ 🍷	\$18
3 Crispy papdi shell filled with spiced potato, pico topped with yogurt & tamarind sauce		Iconic street style spicy pav bhaji masala sauteed in basmati rice & vegetables	
PANEER KHURCHAN WRAP	\$16	AMRISTSARI MACHI 🌶️	\$18
Grilled paneer with bell peppers, onions, and tomatoes, tossed in aromatic spices, wrapped in a soft flatbread (Rumali Roti)		Swai marinated with carrom seeds and dried fenugreek, battered and fried	
CHUTNEY'S PINWHEEL	\$16	KOLIWADA STYLE PRAWNS 🌶️	\$19
Our signature appetizer where potato and pea mixture is weapped in a crispy dough and deep fried		Sion style spicy and tangy crispy prawns fried golden perfection	
		BOMBAY IRANI LAMB KEEMA PAV 🌶️	\$22
		Spiced minced lamb topped with boiled egg, served with crusty bread rolls	

Nostalgic Regional Curries

VEGETARIAN

LASOONI PANEER TIKKA MAKHANI* (GF) **\$22**

Tandoor roasted paneer cooked in tomato and butter sauce

PANEER KALI MIRCH* 🌶️ **\$22**

Tandoori grilled paneer coked in creamy yogurt and cashew gravy with freshly crushed black pepper

SHAAM-E-SAVERA MALAI KOFTA* **\$22**

Spinach kofta stuffed with cottage cheese served in creamy cashew gravy

ICONIC PALAK PANEER (GF) **\$22**

Soft cottaged cheese in a cream spinach sauce

LAZEEZ NIZAMI HANDI* **\$21**

Assorted mix veg cooked in a south Indian style onion and cashew gravy

DOUBLE BUTTER DAL MAKHANI (GF) **\$20**

A butter creamy stew of Urad lentils & red kidney beans

DESI DAL TADKA (GF) **\$18**

Mixture of lentils simmered in a vegetable broth tempered with ginger, garlic, chili, onions & tomatoes

CHATPATI ALOO MATAR GOBI MASALA (GF) **\$19**

Cauliflower & potatoes braised in a tangy spiced tomato, onion sauce

BHINDI DO PYAAZA (GF) **\$22**

Okra cooked in onion & tomato gravy tempered with Indian spices

DUM ALOO KASHMIRI **\$21**

Potatoes stuffed with cheese and spices delicious tangy and robust curry.

PINDI CHOLE (GF) **\$19**

Tender chickpeas slow cooked in tomatoes ginger, garlic and a blend of aromatic spices

MUMBAI-CHA KOLHAPURI 🌶️

Our signature Kolhapur spices and coconut-based gravy

VEGETARIAN \$20 **MUTTON \$25**
CHICKEN \$22



NON-VEGETARIAN
(HALAL MEAT)

MURGH TIKKA MASALA (GF)* **\$22**

Tandoor cooked chicken tikka braised in a smooth tomato & fenugreek sauce

PURANI DILLI MAKKHAN MURGH (GF)* **\$22**

Ghee roasted bone-in chicken cooked in a rich tomato and fresh cream sauce

ZAFRANI AWADHI MURGH (GF)* **\$22**

Tandoori roasted chicken thighs cooked in a yogurt and cashew sauce flavored with saffron

GOAN VINDALOO

Slow braised in a traditional Goan curry

CHICKEN \$22 **LAMB \$24**

PRESSURE COOKER MUTTON CURRY WITH GARLIC NAAN **\$29**

KADHAI WALA (GF)

Chutneys special sauce cooked with bell peppers, onions, and tomatoes in a spiced tomato-based gravy, garnished with fresh cilantro.

PANEER \$22 **CHICKEN \$22**

KERALA STYLE FISH CURRY **\$23**

Macchi cooked in a Kerala style raw mango curry with a distinctive sour and spicy taste, accompanied with Malabari Paratha

EXOTIC COCONUT CURRY

Marinated and cooked in a creamy coconut sauce

PRAWNS \$23 **LAMB \$24**

CHICKEN \$22

MUTTON ROGAN JOSH (GF) 🌶️ **\$25**

Tender mutton cooked in a rich, aromatic gravy with yogurt, tomatoes, and a blend of traditional spices, offering a flavorful taste of Kashmiri cuisine



Naan & Roti

GARLIC & CILANTRO NAAN	\$6
ONION CHILLY NAAN	\$6
PLAIN NAAN	\$4.50
BUTTER NAAN	\$5
PESTO NAAN	\$7
TANDOORI ROTI	\$5
MALABARI PARATHA	\$6
PUDINA ROTI	\$6
RUMALI ROTI	\$5
AMRITSARI KULCHA	\$8



Dessert

GAJARE-NAZAKAT	\$15
NITRO KULFI FALOODA	\$20
SIZZLING CHOCOLATE BROWNIE WITH ICE CREAM	\$14
RABDI PANACOTTA WITH ROSE & STRAWBERRY ICE CREAM / BASIL GRANITA	\$16



Sides



CUMIN RICE	\$5
MASALA PAPAD	\$6
MIX-VEG PICKLES	\$2
ONION-LIME-CHILLY	\$3
RAITA	\$3



Indian Drinks

LASSI Mango / Salt / Sweet	\$7
SHIKANJI Nimbu / Mango	\$6
KADAK MASALA CHAI	\$5

MENU KEY

-  SPICY
-  GLUTEN FREE
- * CONTAINS NUTS

If you have any food allergies or special dietary requirement please inform a member of our staff before you place your order.

GRATUITY

18% gratuity will be added for party of 4 people and up