

# Starters

<b>Pappadoms &amp; Pickles</b>	<b>£3.95</b>
<b>Beef Fry</b> <i>(A popular Kerala dish made of beef, slow-roasted in a mixture of spices, onions, curry leaves, and coconut slivers and fried in oil)</i>	<b>£5.95</b>
<b>Chicken Tikka</b> <i>(traditional dish consists of small pieces of marinated chicken with yoghurt, Kashmiri chilli, ginger &amp; garlic paste, threaded onto skewers and grilled.)</i>	<b>£4.95</b>
<b>Lamb Tikka</b> <i>(traditional dish consists of small pieces of lamb marinated in a spiced yogurt marinade of Kashmiri chilli, ginger &amp; garlic paste, threaded onto skewers and grilled.)</i>	<b>£5.95</b>
<b>Chicken Varuval</b> <i>(Tasty Indian dish consists of spicy dry-fried pieces of chicken with coconut slices)</i>	<b>£5.95</b>
<b>Mussels Ularthiyathu</b> <i>(Mussels cooked with mouthwatering flavoured spices overloaded with potato crumbs and then deep fired)</i>	<b>£5.95</b>
<b>Onion Curry Leaves Pakoda</b> <i>(deep fried Indian snack of crispy and tasty onion fritters made with gram flour (besan), spices, ginger &amp; coriander)</i>	<b>£3.95</b>
<b>Gobi 65</b> <i>(traditional south Indian snack made of fried cauliflower, spices and herbs)</i>	<b>£4.95</b>
<b>Paneer Tikka</b> <i>(Cubes of Indian cottage cheese, bell peppers, and onion are marinated with yogurt and spices, and cooked in Tandoor)</i>	<b>£4.95</b>
<b>Medhu Vada</b> <i>(south Indian snack, doughnut shaped fried dumplings made with lentils served with different chutneys as side)</i>	<b>£4.95</b>
<b>Lassi Poori</b> <i>(Poori stuffed with smashed potato, chick peas and pickles served together with salted lassi)</i>	<b>£4.95</b>

## Southern Dosa Kada

**Masala Dosa** Vegan Veg £8.95

(Famous South Indian, tasty crepes stuffed with potato masala and served with chutneys & sambar)

**Idli** Vegan Veg £7.95

(Savoury rice cake, popular as a breakfast in Southern India made by steaming a batter consisting of fermented lentils and rice. served with chutneys & sambar)

**Paneer Dosa** Vegan £9.95

(delicious variation of dosa recipe stuffed with Palak gravy and tandoori grilled paneer filling with side of sambar & chutneys )

**Chicken/Lamb Dosa** £12.95

(Completely variety dosa filled topped with chicken/lamb and some mixed veggies. Taste great with side of chutneys & sambar)

**Southern Tiffin Tray** Vegan Veg £12.95

(Combo of Masala Dosa, 2 Idlis, 1 medu vada served with chutneys & sambar)

## Rice & Breads

Steam Rice ..... £2.50

Pilau Rice ..... £2.95

Lemon Rice ..... £2.95

Coconut Rice ..... £2.95

Egg Rice ..... £4.95

Mushroom fried Rice .... £3.95

Kerala fried Rice ..... £6.95

Plain Nan ..... £2.95

Butter Nan ..... £2.95

Peshwari Nan .....£2.95

Garlic Nan ..... £2.95

Chilli Nan ..... £2.95

Kerala Parotta .....£2.95

## *From Sea.....*

### *Item*

### *Price*

#### ***Kerala Fish Curry***

*(Kerala Toddy shop aromatic curry with a perfect blend of ginger, onion, tomato, chilli )*

***£10.50***

#### ***Fish Moilee***

*( Rich and creamy kerala style fish curry cooked in a subtly spiced coconut based gravy)*

***£10.50***

#### ***Cochin Prawn Curry***

*(Prawn curry with coconut milk recipe made with king prawns, aromatic classic Indian spices and herbs)*

***£10.50***

#### ***Angamaly Konju Mango Curry***

*(A perfect combination of Prawns with raw mango cooked in coconut ground paste that gives a special taste and aroma)*

***£10.50***

#### ***Chemeen Cheera Koottan***

*(A special aromatic Prawn dish mixed with spinach having a cashewnut based gravy)*

***£10.50***

# Non Veg Curries

- Village Chicken Curry** £9.95  
*(Kerala style curry where chicken stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices)*
- Chicken Pasanda** £10.50  
*(A rich creamy dish cooked in a spiced yoghurt that's flavoured with toasted almonds to give a gorgeously thick, delicious sauce.)*
- Chicken Kuruma** £8.95  
*(South Indian style chicken kurma amazingly good with mild flavors of spices and coconut)*
- Chicken Tikka Masala** £8.95  
*(famous Indian dish composed of boneless chunks of chicken marinated in spices and yoghurt that are roasted in an oven, served in a creamy sauce )*
- Egg Moili** £7.95  
*(A Super delicious Indian curry made with boiled eggs, onion, tomato, ground spices and herbs)*
- Nadan Lamb Curry** £9.95  
*(An authentic Indian lamb curry made with lamb simmered in fragrant spices, ginger, garlic & caramelized onions )*
- Adu Cheera Mappas** £9.95  
*(A typical Kerala Syrian christian delicacy, wherein lamb is cooked in creamy coconut milk with tomatoes and spinach.)*
- Lamb Ularthiyathu** £12.95  
*(Lamb cooked in freshly ground spices and sautéed with onions and coconut slices and slowly roasted to get dark brown color that gives a rich and aromatic flavor. )*
- Lamb Shank Korma** £12.95  
*(Very tender slowly cooked lamb shank, served in a creamy sauce of cashew nuts, coconut milk and fresh spices)*

## *Desserts*

<i>Item</i>	<i>Price</i>
<b><i>Pazham Pori</i></b> <i>(Popular snack from Kerala made with ripe banana slices coated in an all-purpose flour batter and then deep fried)</i>	<b><i>£2.95</i></b>
<b><i>Tandoori Pineapple</i></b> <i>(A delicious starter made by marinating pineapple cubes with spices and cooking on a tandoor.)</i>	<b><i>£2.95</i></b>
<b><i>Gulab Jamun</i></b> <i>(Popular Indian dessert of fried dough balls soaked in sweet syrup)</i>	<b><i>£2.95</i></b>
<b><i>Kadala Payasam</i></b> <i>(Dessert rich in protein made of chickpeas, coconut milk and jaggery)</i>	<b><i>£2.95</i></b>
<b><i>Ice Cream</i></b> <i>(Available in flavours of vanilla/strawberry/chocolate)</i>	<b><i>£2.95</i></b>

# Veg Curries

<b>Aubergine Theeyal</b> <span>Vegan</span> <span>Veg</span> <i>(Traditional Kerala Style aubergine curry cooked in roasted coconut paste.)</i>	£8.50	£4.95
<b>Vendakka Theeyal</b> <span>Vegan</span> <span>Veg</span> <i>(A great veggy dish, made from okra roasted in lip-smacking spiced and coconut paste.)</i>	£8.50	£4.95
<b>Cheera Parippu</b> <span>Vegan</span> <span>Veg</span> <i>(A creamy and fragrant lentil curry mixed with spinach from the South of India.)</i>	£8.50	£4.95
<b>Vegetable Kuruma</b> <span>Veg</span> <i>(creamy mixed vegetable curry made with coconut milk, ginger and garlic)</i>	£8.50	£4.95
<b>Vegetable Mango Curry</b> <span>Vegan</span> <span>Veg</span> <i>(A creamy sauce with raw mango and mixed vegetables all wrapped in some delicious warm spices.</i>	£8.50	£4.95
<b>Dal Tadka</b> <span>Veg</span> <i>(A North Indian creamy concoction of two lentils boiled and then tempered twice with brilliant spices and butter/ghee.)</i>	£8.50	£4.95
<b>Paneer Butter Masala</b> <span>Vegan</span> <i>(Curry made with soft paneer cubes dunked in a creamy, lightly spiced tomato sauce or gravy</i>	£8.50	£4.95
<b>Sambar</b> <span>Vegan</span> <span>Veg</span> <i>(A South Indian stew made with lentils, mixed vegetables, tamarind, herbs, spices &amp; a special aromatic spice powder )</i>	£8.50	£4.95
<b>Saag Paneer</b> <span>Veg</span> <i>(traditionally quite a simple North Indian preparation of mixed spinach and paneer)</i>	£8.50	£4.95
<b>Saag Aloo</b> <span>Vegan</span> <span>Veg</span> <i>(a classic Indian style side dish featuring potatoes fried in spices and spinach)</i>	£8.50	£4.95
<b>Thoran</b> <span>Vegan</span> <span>Veg</span> <i>(dry vegetable curry made with a mix of fresh vegetables and coconut)</i>	£8.50	£4.95
<b>Bombay Aloo</b> <span>Vegan</span> <span>Veg</span> <i>(dish prepared using potatoes boiled and fried and seasoned with spices )</i>	£8.50	£4.95

# Chef Specials

<i>Item</i>	<i>Price</i>
<b><i>Angamaly Pork Fry</i></b> <i>(slow cooked pork in mixed sauce, of tomato, ginger, garlic, greenchilli and added fried slices of coconut)</i>	<b><i>£14.95</i></b>
<b><i>Sea Bass Pollichathu</i></b> <i>(traditional Kerala dish prepared using whole sea bass mixed with special masala wrapped in banana leaves and then tawa cooked)</i>	<b><i>£15.95</i></b>
<b><i>Salmon Butterfry</i></b> <i>(An Indian dish of marinated and shallow fried salmon in butter )</i>	<b><i>£14.95</i></b>
<b><i>Tandoori Chicken</i></b> <i>(A South Asian dish of chicken marinated in yogurt and spices and roasted in a tandoor,)</i>	<b><i>£12.95</i></b>
<b><i>Ox Tail Madras</i></b> <i>(A type of coconut milk based curry prepared with beef oxtails slowly simmered in Madras spicy sauce )</i>	<b><i>£14.95</i></b>

## ***Biryani***

*The Arabic influence on Indian cuisine made in different styles across India. Basmati rice cooked to perfection with spiced masala such that the flavour is infused into the rice with your choice of any of the below:  
(Booking required for special Dum Biryani)*

<b><i>Chicken Biryani</i></b>	<b><i>£11.95</i></b>
<b><i>Lamb Biryani</i></b>	<b><i>£12.95</i></b>
<b><i>Prawns Biryani</i></b>	<b><i>£12.95</i></b>
<b><i>Vegetable Biryani</i></b>	<b><i>£10.95</i></b>

# Drinks

## Hot

<i>Indian Tea</i>	-	£2.50
<i>Masala Chai</i>	-	£2.50
<i>Black Tea</i>	-	£2.00
<i>Coffee</i>	-	£2.50
<i>Fresh Mint Tea</i>	-	£2.00

## Cold

<i>Soda water</i>	-	£2.50
<i>Sprite</i>	-	£2.50
<i>Coke</i>	-	£2.50
<i>Diet Coke</i>	-	£2.50
<i>Fanta</i>	-	£2.50
<i>Tonic water</i>	-	£2.50
<i>Sparkling</i>	-	£2.50
<i>Mint Lime Juice</i>	-	£2.50
<i>Mango Juice</i>	-	£2.50
<i>Apple Juice</i>	-	£2.50
<i>Orange Juice</i>	-	£2.50
<i>Still Water</i>	-	£2.50