



Tastefull Celebrations !

STARTER

Beef Dry Fry

Thin strips of beef marinated in spicy masala, lightly battered and deep fried till crispy.

£ 9.00

Chicken 65

Bite sized pieces of chicken marinated in spicy masala, deep fried till crispy.

£ 8.50

Pazhampori Beef

Ripe plantain coated in light, crispy batter with tender beef pieces roasted in coconut oil with ginger, garlic and spices.

£ 9.50

Chilli Chicken

Indo-Chinese appetiser made of crispy and tender chicken bites tossed in hot, sweet and tangy chilli sauce with peppers and onion.

£ 8.50

Chicken Chilli

Spicy tender chicken bites tossed in hot chilli sauce with onion and chillies.

£ 8.50

Spicy Fish Fry

Kingfish steak marinated in a blend of spices pan fried to perfection.

£ 9.00

Prawn Poori

Deep fried unleavened bread topped with delicious prawns roasted in coconut oil with garlic, onion and spices.

£ 9.50

Samosa Veg/Chckn/Beef/Lamb

Fried south Asian pastry with a savoury filling containing spiced potatoes, onions and peas.

£ 5.00/5.50/6.50/7.50

Cutlet Veg/Chckn/Beef

Cutlets are crisp, savoury, tender patties made with a mix of hearty veggies, savory spices, fresh herbs and crispy breadcrumbs.

£ 6.00/7.00/8.00

Gobi Manchurian

Indo-Chinese appetiser made from cauliflower lightly battered with cornflour and tossed in chilli sauce, garlic, ginger and spices.

£ 9.50

Pazham Pori

Soft on the inside, crispy on the outside sweet banana fritters that are extremely popular in Kerala.

£ 6.50

Onion Bhaji

Finely sliced onion smothered in a fragrantly spiced batter and fried to crispy perfection.

£ 6.50

Kallumakaya

Mussels marinated in spices, onions and roasted.

£ 9.00

Cauliflower 65

Vegan variant of the popular Chicken 65. Florets are marinated in spices and lightly battered before deep frying.

£ 7.00

Samosa Chaat

A lip-smacking chaat made with samosa, chickpea curry, various chutneys and spices.

£ 8.50

CHEF'S SPECIALS

Chicken Kizhi Biriyani

Chicken pieces marinated in a blend of traditional biriyani spices, layered with fragrant biriyani rice and steamed in a banana leaf

£ 13.00

Fish Nirvana

Seabass fillets marinated in a heavenly blend of spices, grilled and infused with an aromatic coconut-based gravy.

£ 14.50

Syrian Beef Roast

Tender beef marinated in a blend of Indian and hints of Middle Eastern spices and roasted. Served with rice and mashed masala potatoes.

£ 14.00

Naadan Chicken Curry

Tender chicken on bone pieces cooked in a spicy and aromatic coconut milk-based gravy with traditional Kerala spices and curry leaves.

£ 10.50

Egg Roast

Boiled eggs cooked in a rich and aromatic gravy of onions, tomatoes and spices.

£ 10.00

Kizhi Parotta Chicken

Soft and flaky parottas, layered with tender chicken pieces cooked in a rich gravy and wrapped in a banana leaf.

£ 13.50

Kappa Fish Curry

Soft tapioca paired with tender kingfish pieces cooked in spicy and aromatic gravy infused with traditional spices and coconut milk.

£ 15.00

Naadan Pori Pori Chicken

Succulent chicken pieces marinated in traditional Kerala spices and herbs then deep fried.

£ 10.50 (Half) / 15.50 (Full)

Kappa Beef Biriyani

Beef with aromatic spices, mixed with creamy Kappa (tapioca) mash.

£ 13.00

Crab Masala

Succulent crab cooked in rich and aromatic gravy, infused with a blend of traditional Indian spices, onions tomatoes and garlic.

£ 14.50

Kizhi Parotta Beef

Soft and flaky parottas, layered with tender beef pieces cooked in a rich gravy and wrapped in a banana leaf.

£ 14.00

Prawn Allepey

Juicy prawns cooked in a creamy coconut milk-based gravy infused with a blend of traditional Kerala spices, curry leaves and tamarind.

£ 13.50

Beef Nettooran

Beef pieces roasted with aromatic spices, curry leaves and shallots.

£ 14.00

Fish Pollichathu

Seabass fillets marinated in sauteed onions and blend of spices, wrapped in banana leaves and steamed

£ 15.00

Squid Roast

Tender pieces of squid sauteed with aromatic spices, onions, tomatoes and curry leaves.

£ 14.00

NON VEG

Malabar Chicken Curry

Chicken pieces simmered in a fragrant coconut milk-based gravy with a blend of traditional spices and curry leaves.

£ 11.00

Railway Mutton Curry

Tender mutton cooked in a rich and aromatic gravy, infused with a blend of traditional spices and tomatoes.

£ 12.00

Beef Curry

Tender beef chunks cooked in a fragrant blend of spices, onions, tomatoes and garlic.

£ 12.00

Devil Chicken

Tender chicken pieces marinated in spicy blend of chilli, garlic and aromatic spices tossed in a wok

£ 12.00

Devil Lamb

Small lamb pieces marinated in spicy blend of chilli, garlic and aromatic spices tossed in a wok

£ 13.00

Fish Moli

Tender seabass fillets cooked in creamy coconut sauce, infused with aromatic spices, curry leaves and hint of tanginess from tamarind.

£ 11.00

Malabar Fish Curry

Kingfish simmered in a fragrant coconut milk-based gravy, infused with a blend of a traditional Malabar Spices.

£ 13.00

Kottayam Fish Curry

Kingfish simmered in a spicy gravy, enriched with a blend of traditional spices, aromatic curry leaves and the tanginess of tamarind

£ 13.00

BIRIYANI

Thalassery Chicken Dum £12.50

Kuttanellur Lamb Dum £11.50

Calicut Beef Dum £11.50

Malabar Bone Chicken £10.50

Veg Biryani £10.50

DOSA / BREAD

Plain Dosa

Thin and crispy crepes made from fermented rice and lentil batter.

£ 9.00

Masala Dosa

Crispy dosa generously filled with a flavourful mixture of spiced potatoes, onions and herbs.

£ 10.00

Chicken Dosa

Crispy dosa filled with a savoury mixture of tender chicken pieces cooked in aromatic spices onions and herbs.

£ 11.00

Ghee Roast

Extra crispy and golden dosa cooked with generous amounts of ghee.

£ 9.50

Oothappam

Thick dosa topped with a colourful array of chopped onions, tomatoes, coriander and green chillies.

£ 9.50

Kerala Parotta

Flaky, layered, unleavened flat bread unique to Kerala. Perfect for all curry dishes!

£ 4.00

Appam

Traditional South Indian pancake made from fermented rice batter and coconut milk.

£ 4.50

Uzhunuvada

Savoury donuts from urad dal batter mixed with spices and deep-fried.

£ 7.00

Idly

Savoury steamed rice cakes made from fermented rice and lentil batter.

£ 8.00

Puttu

Steam cake made from coarsely grouped rice flour and grated coconut

£ 6.50

Poori Masala

Soft and fluffy deep fried unleavened bread.

£ 8.50

Chapathi

Indian flatbread made from wholewheat flour.

£ 4.50

VEG

Beetroot Thoran

Finely chopped beetroot sauteed with aromatic spiced, coconut, and curry leaves.

£ 8.50

Cabbage Thoran

Finely chopped cabbage stir-fried with aromatic spices, coconut, and curry leaves.

£ 7.50

Pumpkin Erisheri

Pumpkin chunks simmered in grated coconut and red cow beans, tempered with mustard seeds, jeera and curry leaves.

£ 10.50

Kadala Curry

Black chickpeas simmered in fragrant coconut and tomato gravy, infused with a blend of traditional spices

£ 9.50

Sambar

Lentil stew cooked with vegetables, tamarind and blend of spices.

£ 8.50

Beans Thoran

Stir-fried beans with coconut, mustard seeds, curry leaves and a hint of spices.

£ 8.50

Avial

Vibrant assortment of seasonal vegetables, gently cooked in a creamy grated coconut and yogurt sauce.

£ 9.95

Rasam

South Indian lentil soup with tangy tamarind, aromatic spices and hint of black pepper.

£ 7.50

Aubergine Thiyal

Eggplant slices simmered in a tangy tamarind sauce, with aromatic and coconut milk base.

£ 10.00

Paneer Mutter Masala

Cubes of paneer and green peas simmered in a aromatic tomato and onion gravy, infused with blend of spices.

£ 9.50

RICE

Pilau £4.00

Coconut £4.50

Matta £4.50

Veg/Chicken Fried Rice £8/9.50

Butter Garlic £4.50

Plain £3.50

NAAN

Garlic £4.50

Garlic Chilli £4.50

Peshwari £5.50

Cheese Chilli £5.50

Keema Naan £5.50

