Pre Meal Snacks — £3.95

These delicious nibbles together with their accompaniments help to rejuvenate your taste buds and sharpen your appetite .

Plain Pappadoms **Banana Chips**
Pappadavada **Muruku**

to go with

Sweet Mango chutney **Prawn Pickle**
Mixed Vegetable Pickle **Coriander chutney**
Lemon Pickle

Starters

Vegetarian

Lentil Soup — £2.75
A soup made of lentils flavored with tomato, garlic, coriander and black pepper. This creamy substantial dish would make an unusual first course for your dinner on a cold winter's evening.

Mysore Bonda — £2.75
Potato balls laced with fresh ginger, curry leaves, coriander, black mustard seeds, dipped in chickpeas flour batter and crisp fried. Served with moist, creamy coconut chutney.

Spinach Vada — £2.75
A crunchy, deep-fried patties made of mixed lentils laced with fresh spinach, fresh curry leaves, ginger and green chillies, served with coconut chutney.

Medhu Vada — £2.75
Crispy and spongy doughnuts! Made of lentils, ginger, green chillies, onions and curry leaves. Served with coconut chutney

Paneer Fry — £2.75
Cottage Cheese Fingers dipped in a special batter made of corn flour, turmeric, ginger, garlic paste, garam masala and fried.

Kathrika — £2.75
Finely sliced pieces of aubergine are dipped in a special batter, blended with coriander and chilli, and deep fried. Served with fresh tomato chutney.

Non-Vegetarian

Kadal (Seafood Soup) — £3.95
A chef's special that would make"a meal-in-a-bowl". It is a rare combination of crab, king fish, prawns, squid and rice flavoured with spices and fresh coconut milk.

Kerala Fish Fry — £3.95
Kingfish Steak marinated in a spicy paste of ginger, curry leaves, green chilli and shallow fried.

Chicken Pakora — £3.75
Batter fried strips of chicken breast marinated in special spices.

Fish Cutlets — £3.75
A typical home specialty. Tuna flakes mixed with cassava, a tropical root fruit and other tropical spices, coated in bread crumbs and fried. Served with chutney

Konju Fry — £4.25
Fresh King prawns marinated in a chef's special spice mix and deep fried.

Mussel Mollee — £4.25
A true Kerala delicacy. Fresh Mussels are cooked in a well balanced mix of spices and coconut milk.

Squid Fry — £3.50
String sliced squid marinated in a special batter mix made of flour, spices and deep-fried.

Main Courses

Vegetarian Dishes

Mix Vegetable Curry — £3.95
A mixture of various fresh vegetables cooked in a sauce made of spices and grated coconut.

Moru Kachiyadu — £3.50
An unusual combination of sweet mangoes and green bananas cooked in yogurt with green chilli, ginger and fresh curry leaves. A sweet and sour dish that is highly recommended with lemon rice.

Cheera Parippu Curry — £3.95
This is one of the most popular lentil based vegetarian dishes of Kerala, made of Toor Dal and fresh spinach, flavoured with spices and mustard seeds.

Bagar Baigan — £4.25
An unuaual recipe of aubergines cooked in a ground paste of roasted onions, coriander seeds, chilli and tamarind, mixed with yoghurt and sauce.

Beet Cheera Pachadi — £3.95
Fresh beetroot and spinach are blended together in a yoghurt sauce with roasted coconut, mustard seeds and curry leaves - goes well with appam.

Masala Dosa — £4.50
A paper thin pancake made of rice and black gram, folded half with a filling of spicy potatoes cooked with onions and ginger and served with sambar (lentil and vegetable sauce)and coconut chutney.

Thattu Dosa (3 Pieces) — £4.25
This thin and round bread, made of rice and black gram, is a part of daily meal of South Indians as the combination is considered the best for digestive system. Served with sambar and chutney.

Rava Doasa — £5.50
A large lacy, crispy pancake made of semolina and rice flour batter mixed with ginger, green chillies and cumin-seed. Served with sambar, coconut chutney and spicy potato masala.

Poultry Dishes

Nadan Chicken Curry — £5.75
Cubes of boneless chicken cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chilli and ginger. A fantastic combination with paratha or lemon rice.

Chicken Stew — £5.75
Boneless chicken chunks in a thick creamy sauce made of coconut milk, potatoes, slices of carrot flavoured with traditional spices and cashews. A mild dish goes well with any rice / bread.

Chicken and Spinach — £5.75
This delicious dish – cubes of chicken breast cooked with spinach, onion, mustard seeds, garlic, green chilli and garnished with cream

Chicken Mushroom curry — £5.95
Chicken goes particularly well with mushrooms, that cut through the richness, and compliment the sweetness of the meat.

Meat Dishes

Lamb Curry — £6.25
Lamb cooked in whole spices to compliment the flavour of the meat. It is a traditional dish.

Lamb Stew — £6.25
Lamb cooked in fresh coconut milk, with finely sliced ginger, green chillies and flavoured with cardamom and turmeric.

Lamb and Spinach Curry — £6.50
This nutritious combination of Lamb and spinach is an ideal dish for lunch or dinner. It would go well with any of our bread or rice for a filling meal.

Erachi Olathiyathu — £6.95
Boneless lamb cubes dry cooked with turmeric,ginger, garlic, green chilli then stir-fried, finished with black pepper, curry leaves. Choose any of our bread or try our Moru Curry; the yogurt based vegetarian dish and any rice to make your meal complete and delicious.

Sea Food Dishes

Koonthal Vazhattiyathu — £7.95
Squid rings cooked in an unique chefs masala of green chillies, curry-leaves, black pepper, tamarind and sliced coconut.