

## TABLE SNACKS

### Mixture (Bombay Mix)

Eaten all over India as an impromptu snack. Made in-house, something to munch on while your starters are being prepared. £ 2.00

### Fried Broad Beans and Spanish Almonds

£ 2.00

## STARTERS

**All of our starters are made from scratch in our kitchen using fresh ingredients where possible.**

### Fried Tiger King Prawns

With mustard seeds, chilli and curry leaves £ 9.25

### Prawn Balls

With diced vegetables in a light egg and mixed-flour batter £ 8.00

### Squid Pepper Fry

Pan-fried squid; not in batter. £5.25

### Squid Balls

Squid, prepared like Prawn Balls £ 5.50

### Vada

Lentil doughnuts, served with coconut chutney and Sambar £ 5.00

### Thairu Vada

The Vada (as above) is soaked in yoghurt flavoured with mustard seeds and ginger. Served cold. £ 4.50

### Onion Vada

Kerala's version of the Onion Bhaji, made in our kitchen and served with our own special tomato dip. Very moreish. £ 4.50

## Starters continued

### Tuna Cutlet

Fishcakes (always called cutlets in Kerala), with ginger, green chillies and shallots. £ 5.00

### Lamb Cutlet

Lamb patties (prepared as above), but with black pepper in addition to the other ingredients. £ 5.50

### Fried Chicken

Boneless chicken fillet in a coriander and pepper mix. £5.50

### Vegetable Samosa

Everyone does these, try ours: made by hand in our kitchen. £ 5.00

### Chilli-fried Whitebait

Dried, salted fish, fried very crisp in a chilli powder mix and served with a small portion of boiled rice. £ 5.25

*Please note: this is as salty as bacon and fried very crisp.*

## STARTER PLATTERS

### Student Veg Platter

Samosa and Onion Vada. £ 8.50

### Student Non-Veg Platter

Fried chicken and Onion Vada £ 9.50

### Vada Platter

Vada, Veg Samosa and Thairu Vada £ 14.00

### Cutlet Platter

Tuna Cutlet, Lamb Cutlet and Vegetable Samosa £ 14.50

### Seafood Platter

Squid balls, Prawn balls and Chilli-fried Whitebait £ 18.00

## VEGETARIAN MAIN COURSES

### Sambar

Carrots, Potatoes and Aubergine in a spicy, tangy, lentil curry.

A hearty dish. £ 6.50

### Aubergine Theeyal

Aubergine cooked in a shallots, coconut, tamarind and spices mix that is roasted for a nutty, tangy flavour. £ 7.75

### Spinach Parippu Curry

Kerala Dal curry with baby spinach. £ 7.50

## NON-VEGETARIAN MAIN COURSES

### CHICKEN

#### Kerala Chicken Curry

The normal Chicken curry in Kerala.

Full of aromatic spices (cardamom, cloves, cinnamon) and the spiciest chicken curry on the menu. £ 9.50

#### Syrian Christian Stew

A luxurious chicken preparation in a medium spicy, thick coconut sauce. £ 9.50

#### Fried Chicken Masala

Boneless chicken fried first and then cooked in a tomato and onion masala. Not much gravy. Medium spiced £ 9.50

### BEEF

#### Kerala Beef Fry

Beef cooked down till it is dry. This is why Beef Fry is a legendary dish in Kerala. £ 11.00

### LAMB

#### Lamb Potato Curry

The old favourite. Succulent pieces of lamb and soft potato in a thick, medium spiced, silky sauce, with loads of aromatic spices. £ 11.00

#### Lamb Ularthu

Lamb, with the same spices as above, cooked down till the sauce is all absorbed. Intense flavours. £ 11.00

**PRAWN****Tiger King Prawns and Unripe Mango Curry**

Prawns in a coconut sauce, with the sharpness of the unripe mango to lift the sauce. Not spicy £ 11.00

**Tiger King Prawn Molee**

Cooked in coconut milk and turmeric and curry leaves. No hot spices at all: all you can taste are the prawns. £ 11.00

**FISH****Kerala Red Fish Curry**

Our signature dish. SPICY. Large, boneless, skinless pieces of King Fish cooked in a very spicy sauce with a smoky, tangy (imparted by Cocum, a kind of tamarind) sauce. £ 13.00

**Alleppy Fish Curry**

King Fish in a tangy coconut masala with ginger and a hint of green chilly in a nice, thick sauce. £ 13.00

**Fish in Banana Leaf**

Succulent fried pieces of salmon in a tangy, smoky sauce, wrapped in a banana leaf. £ 11.00

**Available Fri/Sat/Sun only**

**THALI**

A popular 'taster' selection comprising two curries, one side dish, rice, bread and a chutney. The elements may vary depending on the availability of seasonal ingredients.

**Vegetarian Thali**

£ 8.50 / £10.50\*

**Non-Vegetarian Thali**

£ 10.00 / £12.00\*

*\* Because of the complexity of making Thali, an extra £2 is charged during dinner service. Please note that at very busy times Thali may not be available.*

**BIRYANI**

Originally a Mughal dish, it is best made by the Muslim community in various parts of India. Each region has its variations and the Kerala version is from the North of Kerala and is traditionally served with pappadoms, a tart, hot pickle and a cooling onion and yogurt salad. Highly flavoured, it is a meal in one dish.

**Lamb Biryani**

£ 10.00

**Chicken Biryani (boneless)**

£ 10.00

**Vegetable Biryani**

£ 8.25

## RICE

### Boiled Rice

Par boiled Kerala Red Rice £ 3.50

### Neyychor

Basmati rice cooked with aromatic spices and ghee £ 3.50

### Lemon Rice

Tangy, lemony yellow rice £ 3.50

### Coconut Rice

A delicate rice with subtle flavours of fresh coconut garnished with mustard seeds and fried lentils £ 4.00

### Half Portions of all the above Rice dishes are available

Boiled Rice/Neyychor/  
Lemon Rice/Coconut Rice £ 2.00

## BREADS

*All our breads are freshly made in our kitchen: we do not buy in ready-made or frozen breads. You'll taste the difference.*

### Porotta

A thick wheat bread, which is great for thick sauces. £ 4.00

### Sweet Porotta

A chapatti stuffed with sweetened, grated coconut and dried fruit. £ 5.00

### Stuffed Porotta

A chapatti stuffed with potatoes, spices, spinach. £ 5.00

## Breads continued

### Appam

A bread made with fermented ground rice, aromatic and slightly sweet, great for dishes with runny sauces. £ 4.00

### Dosa

Crispy rice bread, served with two coconut chutneys, Sambar. £ 4.25

### Masala Dosa

Dosa as above, with a mild potato and onion filling, served with two coconut chutneys, Sambar. A very popular and filling meal. £ 5.50

### Masala Dosa Platter

Masala Dosa, two vada £ 9.75

### Set Dosa

Dosa made like a thick pancake, with no accompaniments. Eaten as a bread with other curries. £ 4.00

### Uthappam

Like a mini pizza. A pancake Dosa with an onion, coriander leaf, tomato and green chilli topping. Served with Sambar, chutneys. £ 6.00

### Chapatti

Wheat flour unleavened, flat bread. Cooked with no oil. £ 3.50

### Puttu

Powdered red rice, slightly moistened, some grated coconut and steamed. £ 4.50

## ACCOMPANIMENTS

### **Inchy Curry**

A dark, spicy, tangy wonderful curry made of Ginger. A great accompaniment to rice. £ 2.25

### **Beans OR Broccoli OR Spinach THOREN**

A thoren is lightly steamed, finely diced vegetable with some quickly sautéed onions, mustard seeds and grated coconut added for taste. Meals in Kerala are always accompanied by a thoren of some sort. £ 2.50

### **Raita**

A cooling accompaniment with cucumber, carrot and red onion. £ 2.50

### **Plain Yoghurt**

Made in house, with full-cream milk £ 1.75

### **Rasam**

This is a drink and an accompaniment to rice. Almost like a soup, made with tomatoes, tamarind spices and pepper. Hot, sour and spicy. A drink to clear your sinuses. £ 3.50

## Pickles

*In Kerala we always have a pickle with our main meal. However, what we refer to as pickle is hot and with strong flavours, to surface through the rice that it is eaten with.*

### **Yellow OR Red lime pickle**

£ 1.50

### **Mango pickle**

£ 1.50

### **Beef pickle**

£ 3.00

### **Whitebait chutney**

**WARNING!** *This is very salty, very spicy with green chillies and made only to order.*

Please note, no refunds given on this, you order it, we make it and you then pay for it, whether you like it or not.

£ 3.50