

STARTERS

Fried Tiger King Prawns – Mustard seeds, chilli, lemon, curry leaves	11.00
Vada - Lentil dough balls, served with coconut chutney and Sambar	6.00
Onion Vada – Kerala's version of the Onion Bhaji	6.00
Fried Chicken – Boneless chicken thigh pieces, lightly fried and finished in the pan with coriander and black pepper.	6.50

VEGETARIAN MAIN COURSES

Paneer curry – Indian cottage cheese with green peas in a mild sauce.	8.50
Aubergine Theeyal – Cooked in a roasted coconut and tamarind sauce	8.50
Spinach Parippu Curry – Kerala Dal curry with baby spinach.	8.50
Thali veg curry – The curry used for our Veg Thali, changes every week.	8.50
Sambar – A robust lentil and vegetable curry with strong spices	8.50

PRAWNS

Tiger King Prawns and unripe mango curry – Prawns in a ginger and coconut sauce, paired with unripe mango to lift the sauce. Medium spicy	13.00
Tiger King Prawn Molee – Cooked in coconut milk with turmeric, ginger and tomatoes. No hot spices used, you just taste the prawns.	13.00

CHICKEN

Kerala chicken curry – Aromatic spices (cardamom, cloves, cinnamon) in a rich, thick gravy with coriander powder and Kashmiri chilli – medium spiced.	11.50
Syrian Christian Stew – A breakfast dish, less spice but luxurious with a rich sauce of coconut, coriander and potatoes.	11.50
Fried chicken masala – Boneless chicken fried first and then cooked in a tomato and onion masala. Not much gravy. Medium spiced	10.50

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.	13.00
Lamb Ularthu – Lamb, with the same spices as above, cooked down till the sauce is all absorbed. Intense flavours.	14.00

RICE BOAT, 37 Newnham Road, Cambridge
Reservations: 01223 302 800. info@riceboat.co.uk

BEEF

Kerala Beef Fry – Beef cooked down till it is dry, with cumin and crushed black pepper. This is why Beef Fry is a legendary dish in Kerala. 13.50

FISH

Kerala red fish curry – Our signature dish. SPICY. King Fish cooked in a very spicy sauce with a smoky, tangy sauce. 14.00

Alleppy Fish Curry – King fish in a tangy coconut masala with ginger and a hint of green chilly in a nice, thick sauce. 14.00

Fish in Banana Leaf – King fish in a thick, tangy sauce, wrapped in a smoked banana leaf

14.00

RICE

Boiled Rice – Par boiled Kerala Red Rice 4.00

Neyychor – Basmati cooked with aromatic spices and vegetable ghee 4.00

Lemon Rice – Tangy, yellow rice 4.00

Coconut Rice – A delicate rice with subtle flavours of fresh coconut garnished with mustard seeds and fried lentils 4.50

Half Portions of all the above Rice dishes are available.

Boiled Rice/Neyychor/Lemon Rice/Coconut Rice 2.50

BREADS

Appam – Gluten-free. A bread made with fermented ground rice, aromatic and slightly sweet, great for dishes with runny sauces. 5.00

Dosa. – Gluten-free. Crispy bread made of rice and urid dal, served with coconut chutney, Sambar. 6.00

Masala Dosa. – Gluten-free. Dosa as above, with a mild potato and onion filling, served with coconut chutney, Sambar. 8.00

Masala Dosa Platter – Gluten-free. Masala Dosa, Vada 13.00

Set Dosa – Gluten-free. Dosa made like a thick pancake, with no accompaniments. Eaten as a bread with other curries. 6.00

Prices include VAT.

THALI

A popular taster selection of dishes comprising a curry, dal, a veg accompaniment, pickle, a single set dosa and Neyychor.

Veg Thali

12.50

A veg curry that changes every week plus dal, a thoren, pickle, a single set dosa and rice.

Non-veg Thali

14.50

Lamb potato curry, plus dal, a thoren, pickle, a single set dosa and rice.

BIRIYANI

A Muslim dish that is made differently in different parts of India. In Southern Kerala, the savoury element of the dish is packed into the middle of a portion of aromatic rice and served with Pappadoms, pickle, a yoghurt salad and a sunflower seed and raisin garnish.

Lamb Biryani

13.50

Chicken Biryani (Boneless)

12.50

ACCOMPANIMENTS

Inchy Curry - *A dark, spicy, slightly sweet and tangy reduction made of Ginger. A great accompaniment to rice.*

3.00

Raita – *A cooling accompaniment with cucumber, carrot and red onion*

3.00

Plain Yoghurt – *Made in house, with full-cream milk*

2.50

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

3.00

Mango pickle

3.00