

Rice Boat, 37 Newnham Road, Cambridge

STARTERS

Fried Tiger King Prawns – Mustard seeds, chilli powder, dressing	12.00
Prawn Balls – With diced veg. in a light flour batter	11.00
Vada - Lentil dough balls, served with coconut chutney and Sambar	7.00
Onion Vada – Kerala’s version of the Onion Bhaji	7.00
Fried Chicken – Boneless diced chicken thighs, lightly fried and finished in the pan with coriander and black pepper	9.00
Vegetable Samosa – Everyone does these, try ours.	7.00

STARTER PLATTERS

Student Veg Platter – Samosa and Onion Vada	12.50
Student Non-veg Platter – Fried chicken and Onion Vada	14.00

VEGETARIAN MAIN COURSES

Paneer curry – Indian cottage cheese with green peas in a mild sauce	10.00
Aubergine Theeyal – Cooked in a roasted coconut sauce with tamarind	10.00
Spinach Parippu curry – Kerala lentil curry with baby spinach	10.00
Thali veg curry – A new curry every time, please check with staff	10.00
Sambar – A robust lentil and vegetable curry with strong spices	10.00

NON-VEGETARIAN MAIN COURSES

PRAWNS

Tiger king prawn and unripe mango curry – Prawns in a ginger and coconut sauce, paired with unripe mango to lift the sauce – Medium spicy	14.00	
Tiger king prawn molee – Cooked in coconut milk with turmeric, ginger and tomato. used; you just taste the prawns	14.00	No hot spices

Prices include VAT

**A 10% discretionary Service Charge will be added to each bill.
Tips will be equally shared between Kitchen and Waiting Staff**

CHICKEN

Kerala chicken curry – Aromatic spices (cardamom, cloves, cinnamon) in a rich, thick gravy with coriander and chilli powders – Medium spicy. 13.00

Syrian Christian stew – A breakfast dish, less spice, but luxurious with a rich sauce of coconut, coriander and potatoes. 13.00

Fried chicken masala – Boneless chicken fried first and then cooked in a tomato and onion masala. Not much gravy. Medium spicy. 13.00

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. 14.00

Lamb Ularthu – Lamb, with the same spices as above, cooked down till the sauce is all absorbed. Intense flavours 14.50

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 14.50

FISH

Kerala red fish curry – Our signature dish. SPICY. King Fish cooked in a very spicy sauce with a smoky, tangy flavour. 15.00

Alleppy fish curry – King fish in a tangy coconut masala with ginger and a hint of green chilli, in a nice, thick sauce. 15.00

Fish masala – King fish in a, tangy sauce, enriched with coconut milk 15.00

RICE

Boiled rice – Par-boiled Kerala red rice 4.50

Neyychor – Basmati cooked with aromatic spices and vegetable ghee 4.50

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<i>Lemon rice – Tangy Basmati rice with ginger, lemon juice and zest</i>	4.50
<i>Coconut rice – A delicate rice with grated coconut, mustard seeds and lentils</i>	4.50
<i>Half-portion of all the above rice dishes are available.</i>	3.00

BREADS

<i>Porotta – A thick, flaky wheat bread, great for thick sauces</i>	4.50
<i>Appam – Gluten-free – A bread made with fermented ground rice batter (2x)</i>	5.00
<i>Dosa – Gluten-free – Crispy, crepe-like bread made of fermented rice and lentil batter, served with coconut chutney, sambar</i>	7.00
<i>Masala dosa – Gluten-free – Dosa as above, with a mild potato, onion and green pea filling, served with coconut chutney and sambar</i>	9.50
<i>Masala dosa platter – Gluten-free – Masala dosa and Vada</i>	15.50
<i>Set dosa – Gluten-free – Dosa made like a pancake, no accompaniments (2x)</i>	7.00
<i>Uthappam – Gluten-free – A pancake dosa with an onion, ginger, tomato and green chilli topping; served with sambar and chutney.</i>	7.50
<i>Chapatti – Wheat flour, unleavened flatbread. Cooked with no oil (2x)</i>	5.00
<i>Puttu – Gluten-free – This is a healthy dish. Ground rice, pinch of salt, grated coconut for separation and steamed.</i>	6.50

THALI

A traditional meal selection of dishes comprising a curry, dal, a veg accompaniment, pickle, chapatti and Neyychor.

<i>Veg thali – Veg curry (always changes), dal, thoren, pickle, chapatti, rice</i>	16.75
<i>Non-veg thali – Lamb potato curry, dal, thoren, pickle, chapatti and rice.</i>	18.75

BIRYANI

A Muslim dish that is made differently in different parts of India. In Kerala, the savoury element of the dish is packed into aromatic rice and served with pappadoms, pickle, raita and a sunflower seeds and raisin garnish.

Prices include VAT

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Chicken biryani (boneless)

14.00

ACCOMPANIMENTS

Inchy curry – A dark, spicy, slightly sweet and tangy reduction of ginger

3.00

Thali Thoren – A different thoren each batch, please check with staff.

4.00

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

3.50

Plain yogurt – Made in-house, with full-cream milk

3.00

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 or Mango chutney

3.00