

## *Non Vegetarian Tasting Menu*

### *Starter*

#### *Grilled Scallops*

A perfect starter of grilled, succulent, king scallops in a tantalizing saffron and garlic sauce

#### *Spinach and Prune Cake*

Mouth watering prune encased in a spinach parcel; finished with a piquant hint of balsamic vinegar

### *Fish Course*

#### *Sea Bream*

Spice crusted Sea Bream; pan fried and served on a bed of curry leaf infused mashed potato; in a delightful Moilee sauce

#### *Lychee Granite*

A refreshing sorbet-style lychee ice to cleanse the palate

### *Main Course*

#### *Tharavu Varatiyathu*

Duck braised in a tangy onion & tomato mélange & our chef's special blend of spices

#### *Irachi Stew*

Lamb stewed with aromatic spices, enriched with coconut milk

#### *Runner Beans Thoran*

Runner beans stir fried; tempered with mustard and curry leaves

#### *Green Lentils*

A velvety broth of whole green lentils & grated coconut; tempered with mustard and curry leaves

#### *Unpolished Red Rice*

#### *Vellayappam*

Delicious rice pancakes

### *Dessert*

A selection of glazed plantains with a caramelized stuffing, Broken Rice Pudding and Tandoori Pineapple

£37.00 per person. (Served for a minimum of two)

## *Vegetarian Tasting Menu*

### *Starter*

#### *Paneer Tikki*

Chunks of Indian cottage cheese in a subtle cardamom marinade; grilled to perfection in the Tandoor

#### *Spinach and Prune Cake*

Mouth-watering prune encased in a spinach parcel finished with a piquant hint of balsamic vinegar

### *Middle Course*

#### *Divine 'Dosa'*

Crispy rice and lentil pancake stuffed with a delicious curry leaf infused mashed potato, and traditional sambhar

#### *Lychee Granite*

A refreshing sorbet-style lychee ice to cleanse the palate

### *Main Course*

#### *Urulai Mezhukkupuratti*

Baby potatoes tossed with spices & crunchy snow peas

#### *Butternut Squash/Olan*

Butternut squash & cowpeas simmered in delectable gravy of deftly spiced coconut milk

#### *Runner Beans Thoran*

Runner beans stir fried; tempered with mustard and curry leaves

#### *Green Lentils*

A velvety broth of whole green lentils & grated coconut; tempered with mustard and red chillies

#### *Unpolished Red Rice*

#### *Vellayappam*

Delicious rice pancakes

### *Dessert*

A selection of glazed plantains with a caramelized stuffing, Broken Rice Pudding and Tandoori Pineapple

£32.00 per person (served for a minimum of two)

## Pre-Meal Snacks

These light and crispy treats are popular in Kerala teashops with afternoon tea and to munch while waiting for bus or train at the station. They are best accompanied by our unique selection of homemade pickles.

### Pachadi

Seasonal vegetable in a yogurt based sauce, flavoured with mustard

### Lemon Pickle

Tangy pickle tempered with asfoetida

### Injipuli

Ginger simmered in a delectable sauce of deftly spiced tamarind and jaggery

### Achappam

A flower shaped snack made of rice flour, coconut, black sesame seeds and cumin seeds, which began in Christian homes of Travancore

### Pappadavadai

Poppadams dipped in light batter to give them an extra crunch and crackle

### Banana Chips

Home made crispy banana chips

(£3.95 for a basket of all the above and homemade pickles)

## Starters

### Spinach and Prune Cake | £4.50

Mouth watering prune encased in a spinach parcel finished with a piquant hint of balsamic vinegar

### Paneer Tikki | £4.90

Chunks of Indian cottage cheese in a subtle cardamom marinade; grilled to perfection in the Tandoor

### Punjabi Samosa | £4.50

Homemade pastry filled with raisins, spices and potatoes.

### Grilled Scallops | £7.50

A perfect starter of grilled, succulent, king scallops in a tantalizing saffron and garlic sauce

### Salmon Porichathu | £6.95

Salmon steaks swathed in a paste of chillies, garlic and Curry leaves & pan-fried

### Murg Tikka | £5.50

Trio of chicken morsels infused in a marinade of basil, creamy cheese, red chillies and garlic

### Shammi Kebab | £5.50

Deep fried, pleasantly spiced, melt in the mouth kebabs of ground lamb and lentils

### Panch Ratan | £6.95

Chef's selection of vegetarian Starters

### Pearl | £8.95

A panorama of the finest starters recommended by the Chef

## Main Course

### Chef's Specialty - Sea Bass | £12.95

Award winning Sea Bass, pan seared; served on a bed of masala potato mash in a tongue tickling raw mango, ginger and coconut sauce

### Sea Bream | £12.45

Spice crusted Sea Bream; pan fried and served on a bed of curry leaf infused mashed potato; in a delightful Moilee sauce

### Salmon | £11.95

Salmon steeped in a mint and curry leaf marinate and glazed in Tandoor

### Alleppey Prawn Curry | £10.95

Prawns in raw mango, ginger and coconut sauce

### Lamb Chops | £12.50

Lamb chops marinated in crushed peppercorns, garlic, cooked in the tandoor and served with baby potatoes, pickled beetroot and an exotic Kashmiri sauce

### Lamb Shank | £11.95

Braised with spices, grilled to perfection and served with spinach and potato mash

### Irachi Stew | £9.95

Lamb stewed with aromatic spices, enriched with coconut milk

### Beef Varatiyathu | £9.25

A classic from Kerala, diced beef stir-fried in onions and ethnic spices

### Beef Mappas | £9.25

Syrian Christian style, diced beef simmered in coconut milk and spices

### Tharavu Varatiyathu | £9.95

Duck, braised in a tangy onion and tomato mélange and our chef's special blend of spices

### Kozhi Khorma | £8.75

Chicken simmered in creamy sauce of cashew nuts and coconut - a Moplah specialty

### Nadan Kozhi Curry | £8.75

Robustly spiced, Kerala style chicken curry

### Malabar Biriyani | £9.95

Under a flaky crust with fragrant spices, served with Raita, coconut chamanthi and date chutney (Choice of prawn, chicken, lamb or vegetable)

### Olan | £6.50

Butternut squash and cowpeas simmered in delectable gravy of deftly spiced coconut milk

### Pachakari Khorma | £6.50

Seasonal vegetables simmered in creamy sauce of cashew nuts and coconut- a Moplah specialty

### Urulai Mezhukkupuratti | £5.95

Baby potatoes tossed with spices and crunchy snow peas

### Runner Beans Thoran | £5.50

Runner beans stir fried; tempered with mustard and curry leaves

### Green Lentils | £5.50

A velvety broth of whole, green lentils and grated coconut; tempered with mustard and red chillies

### Vellayappam | £2.50

Delicious rice pancakes

### Malabar Parotta | £2.50

Flaky bread enriched with butter

### Unpolished Red Rice | £3.00

### Nei Choru | £3.50

Kerala style pilav rice infused with whole spices

## Mint and Mustard Classics

### Starters

#### Bombay Chaat | £4.00

Fritters of finely shredded spinach, onion and water chestnuts served with mango chutney

#### Onion and Palak Pakora | £3.90

Fritters of finely shredded spinach, onion and water chestnuts served with mango chutney

#### Chicken Samosa | £4.60

Golden triangles of minced chicken and sweet corn in thin crispy pastry

#### Chemmeen Porichattu | £6.50

Tiger prawns marinated with curry leaves, red chillies, garlic and fried

#### Sheek Kebab | £5.50

Ground lamb crusted with bell peppers and grilled in the Tandoor

### Tandoori Grills

#### Murg Tikka | £9.95

Chicken morsels infused in a marinade of basil, creamy cheese, red chillies and garlic

#### Sheek Kebab | £9.95

Ground lamb crusted with bell peppers and grilled in Tandoor

#### Tandoori Prawns | £13.45

King prawns rolled in caramelised garlic, spices and grilled in Tandoor

#### Mint and Mustard Platter | £14.95

Platter of salmon, Tandoori prawn, murg tikka, sheek kebab and lamb chop

### Main Course

#### Classic Butter Chicken | £8.75

Tandoori chicken breast, simmered in rich tomato sauce flavoured with fenugreek

#### Chicken Tikka Masala | £8.75

Our exclusive recipe of chicken tikka in turmeric, yoghurt and spices

#### Koh-E-Roganjosh | £9.95

A classic Kashmiri dish, slow cooked lamb in rich onion and tomato sauce

#### Saag Gosht | £9.95

Slow braised lamb and leaf spinach tossed with garlic, cumin and roasted fenugreek

#### Prawn Moilee | £10.95

Prawns simmered in coconut milk, spiked with turmeric, garlic and curry leaves

#### Saag Khumb | £6.50

Leaf spinach and mushrooms sautéed in butter with chillies and ginger

#### Subz Kadai | £6.50

Wok tossed seasonal vegetables with kadai spices

#### Paneer Makhni | £6.50

Cottage cheese steeped in rich tomato sauce flavoured with fenugreek

#### Bhindi Masala | £6.50

Green okra sautéed with onions, tomatoes and a touch of spice

## *Side Dishes*

Subz Kadai | £4.00

Wok tossed seasonal vegetables with kadai spices

Bhindi Masala | £4.00

Green okra sautéed with onions, tomatoes and a touch of spice

Raita | £2.50

Natural yoghurt with a touch of cumin and paprika

## *Rice and Breads*

Steamed Basmati Rice | £3.50

Kesaria Pillav Rice | £3.75

Coconut Rice | £3.75

Butter Naan | £2.50

Naan | £2.25

Tandoori Roti | £2.25

Peshwari Naan | £2.50

Lamb Naan | £2.50

Cheese Naan | £2.50

Chilli Coriander Naan | £2.50

Onion Garlic Naan | £2.50