# A La Carte

## MENU

# **Appetizers**

#### Poppadom Basket 3.95

Mix of tortilla sized crisp pappadoms served with a trio of Chutneys 7

## Soup

5.50

#### "Soup of the day"

This allows chefs to showcase creativity and provide diners with a varied culinary experience. (Ask for allergens)

## Starter

#### Chicken 65 7.50

Deep Fried Chicken pieces marinated in special chef spices . 2

#### Chicken Lollipop 7.50

Rich batter fried chicken wings toasted with hot garlic sauce. 2

#### Beef Coconut fry 9.95

Shallow fried beef chunks with special south Indian spices and toasted in sliced coconut and curry leaves

#### Chicken Tikka 8.50

Juicy chicken pieces marinated in spiced yogurt & roasted to perfection in a tandoor. 7

#### Lamb Chops 11.95

Tender lamb chops, seared to juicy perfection, dressed in fragrant garlic-herb crust. 7

#### Exotic Chicken Tikka 10.95

Special trio of chicken tikka roasted to perfection in a tandoor. 7

#### Lamb Gilafi Kabab 10.95

Juicy minced meat wrapped with crumbs and cooked in tandoor. 2,4

#### Malai Chicken Tikka 9.95

Marinated chicken spices , in yoghurt & cream , cooked in tandoor. 7

#### Moss Paneer Tikka 9.95

Marinated in pickled spices and yoghurt, cooked with fresh ground Achari masala. 7

#### Onion Bhaji (v) 6.95

Crispy, golden-brown fritters made from thinly sliced onions tossed in a fragrant spiced gram-flour batter

## Salad

Mixed Raita	3.95
Cucumber Salad	3.95
Red Onion Salad	3.95
Green Salad	3.95

## **Tandoor**

### Tandoori Chicken (H/F) 9.95 / 15.95

Juicy chicken pieces luxuriously marinated in spiced yogurt, brushed with ghee, and roasted to smoky perfection in a hot tandoor. 7

## **Main Course**

#### Butter Chicken 11.95

Juicy marinated chicken in rich tomatobutter gravy with creamy finish. 7,10

#### Chicken Tikka Masala 11.95

Char-grilled, spiced chicken tikka simmered in a smooth, aromatic tomato-cream sauce, 7

#### Mughlai Chicken Korma 11.95

Tender chicken braised in a luxuriously creamy yogurt-and-nut gravy, slowly simmered with whole spices 7,10

#### Lamb Rogan Josh 14.9

Succulent lamb pieces slow-braised in an aromatic Kashmiri curry, rich with garlic, ginger, and a blend of warming spices

#### Lamb Madras 14.45

Slow-simmered lamb in a bold, tomato-onion curry enriched with South Indian spices and a fiery kick.

#### Varutharacha Chicken Curry 9.9

Tender chicken simmered in a bold, toasty roasted-coconut and spice gravy—rich, aromatic, and deeply rooted in Kerala's culinary heritage. 7

#### Chicken Ghee Roast 9.95

Traditional Kerala Fried chicken in a special onion Gravy. 2,7,9,10

#### Beef Roast 10.99

Beef Chunks cooked with special South Indian spices.

#### Beef Varutharacha Curry 10.99

Kerala's authentic roasted coconut beef with 14 special spices

Kerala Fish Curry 11.9

#### Kerala Fish Curry 11.9

Tender Fish in a moderately spiced gravy of rich coconut milk, 5,9

#### Fish Pollichathu 14.95

King Fish marinated with Kerala spices and cooked in a Banana leaf. 5,9

#### Chemeen Kizhi 12.00

Prawns are cooked with a rich blend of spices and coconut milk, then wrapped in banana leaves and steamed.

#### Dal Tadka (V) 7.9

classic North Indian lentil dish comforting, protein-rich, and bursting with vibrant flavours.

#### Paneer Tikka Masala (V) 10.95

Paneer cubes, onion and peppers marinated with yoghurt and spices, then tossed in a rich tomato gravy. 7

#### Aloo Gobi (VG) 7.95

Cauliflower cooked with potatoes in special masala gravy.

#### Paneer Makhani (v) 10.95

Paneer cooked in buttered tomato cashew nut Gravy . 7,10

## Paneer Methi Korma (v) 10.95

Creamy Paneer curry made with fenugreek Leaves & spices 7,10

# **Biryani**

#### Chicken Biryani 1

Aromatic basmati rice layered with yogurtmarinated chicken, spices and fried onions. 7

#### Mutton Biryani 14.5

Aromatic rice dish with tender goat is marinated and layered with basmati, aromatic spices and caramelized onions. 7

#### Dosa

#### Thattu Dosa 5.95

Small round pancakes made of rice & lentil, served with sambar & Chutenys. 7

#### hee Roast 7.50

Crispy pancakes made of rice & lentil with pure ghee, served with sambar & Chutenys. 7

#### Masala Dosa 8.50

Crispy pancakes made of rice & lentil with spiced potato masala filling, served with sambar & Chutenys. 7

# **Accompaniments**

Plain Naan 2,7	2.95
Butter Naan 2,7	3.95
Peshwari Naan 2,7,10	4.95
Tandoori Roti 2	2.45
Kallappam	1.99
Kerala Paratha 2,4,7	1.99
Family Bread Basket 2,7	8.95
Plain Rice	3.95
Pulao Rice 7	4.95
Chips	2.45

## **Kids Meal**

Chicken & chips 6.95

Served with a scoop of Ice cream.

## **Dessert**

Gulab jamun with Ice Cream
5.95
mango Kulfi
3.95
Pistachio Kulfi
3.95
Ice Cream
5.95

Strawberry, Chocolate or Vanilla

# **Allergens**

1.Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6.Lupin 7.Milk 8.Molluscs 9.Mustard 10.Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur

\*Please communicate your selection to our staff.
\*\*If you have any food allergies, please inform us before placing an order.







