



STARTERS

Vegetarian -£6.89 Ulli Vada (Ve) (Crispy onion fritters seasoned with aromatic spices, served with tangy chutney) Paneer Tikka (D) -£7.49 (Grilled paneer cubes marinated in spices and yogurt, served with mint chutney) -£6.89 Uzhunnu Vada (Ve) (Crispy, savoury lentil fritters with herbs and spices, served with coconut chutney and sambar) -£6.89 Okra 65 (Ve) (Crunchy okra slices fried to perfection with a zesty blend of Indian spices.) -£6.89 Samosa (G) (D) (Golden pastry filled with seasoned vegetables, served hot with tangy chutney) Non-Vegetarian -£10.99 Njandu Porichathu (Soft shell crab marinated in aromatic spices, fried to golden perfection) -£13.49 Pan Fried Scallops (Scallops seared to golden perfection, served with a delicate sauce for an exquisite seafood delight) - £9.99 Muyal Piralan (contains bone) (Tender rabbit cooked in aromatic spices, coconut and curry leaves) - £7.99 Murgh Tikka (D) (Tender chicken marinated in aromatic spices, grilled to succulent perfection, a classic Indian delight) -£10.99 Tandoori Mango Prawns (D) (King prawns in a marinade of fresh mango, kashmiri chilli, ginger garlic and fresh coriander) Lamb Cutlets (D) - £8.99

(Tender lamb cutlets marinated with freshly grounded

spices, fresh ginger and garlic)

MAINS

Vegetarian

Parippu Curry (Ve)

Mixed Vegetable Kurma (Ve) (N)

(Creamy coconut-based curry with assorted veggies, simmered in aromatic spices, a vegetarian delight bursting with flavour)

Mushroom Pepper Masala (Ve)

(Sautéed mushroom curry in a peppery masala blend of spices, onions, tomatoes, and fresh herbs)

Aubergine Curry (Ve)

(Pan-roasted aubergines with caramelized onions, tomatoes, roasted ginger and garlic)

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Paneer Pollichathu (D) - £16.99

(Indian cottage cheese simmered with fresh tomatoes, onions, peppers, ginger and garlic, wrapped in a banana leaf)

Bhindi Masala (Ve) - £11.99

(Stir fried okra cooked with sliced red onions, julienne sliced ginger & mustard seeds)

Bombay Aloo (Ve) - £11.49

(Pan fried potatoes with ginger, garlic & freshly grinded garam masala)

(Lentil curry made with yellow lentils, onions, tomatoes,

tempered with mustard seeds, curry leaves, and spices)

Jood is not rational.
Jood is culture, habit, craving, and identity

:Jonathan Safran Foer

-£10.99

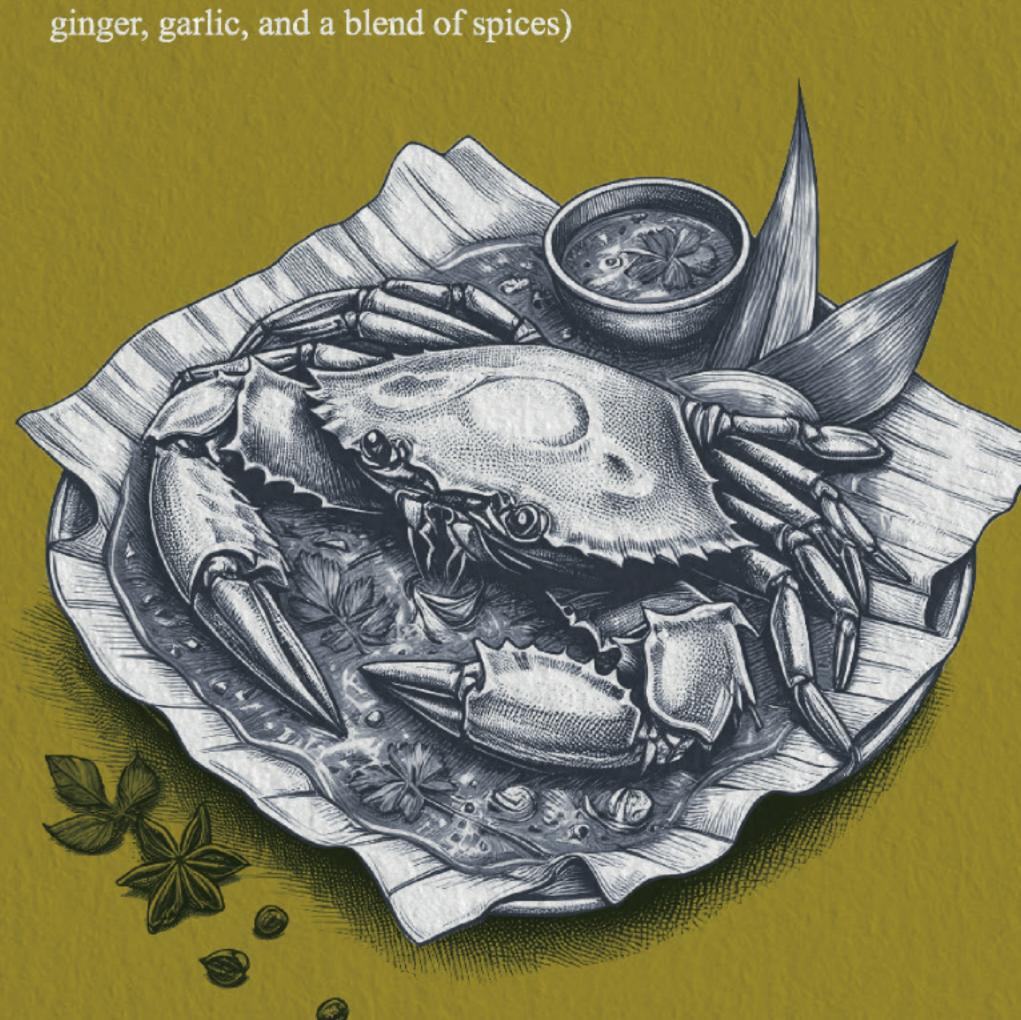


Non-Vegetarian

(Traditional Kerala-style chicken curry cooked with

Nadan Kozhi Curry

coconut milk, tomatoes, onions, and aromatic spices) - £20.99 Aatu Kaal Masala (Slow-cooked lamb trotters curry infused with a blend of South Indian spices, tomatoes, onions, and curry leaves) - £20.99 Njandu Curry (Spicy crab curry cooked with coconut milk, onions, tomatoes, ginger, garlic and traditional Kerala spices) - £20.99 Duck Mappas (contains bone) (Tender duck simmered in creamy coconut milk, with onions, tomatoes, ginger, garlic and aromatic spices) - £20.99 Mix Seafood Curry (A sea food delight consisting of king prawns, king fish, salmon & scallops cooked in an onion and tomato gravy and served with lemon rice) Meen Mulakitathu - £17.99 (Spicy fish curry with tangy tamarind, tomatoes, onions, garlic, ginger, and a blend of Kerala spices) Lamb Varattu - £17.99 (Slow-cooked lamb with roasted coconut, onions, tomatoes, ginger, garlic, and aromatic spices, a Kerala specialty) Fish Pollichathu - £20.99 (King fish marinated with turmeric, chilli and pepper powder, shallow fried and wrapped in a banana leaf with our chef's special onion masala and grilled to perfection. Served with a Malabar Porotta) Butter Chicken (N) (D) - £15.49 (Bite sized tandoori chicken fillets simmered in a butter masala sauce with fresh cream, tomatoes & cashew nuts paste) Lamb Rogan Josh (A classic Kashmiri dish simmered in a traditional Kashmiri masala, blended with tomatoes and green cardamom) -£14.59 Karahi Chicken (D) (Tender chicken cooked with onions, tomatoes, bell peppers,





BIRIYANIS

- £15.59

Bamboo Chicken Biriyani (D)

(Slow cooked, succulent chicken biryani cooked with fragrant rice, spices, and herbs, served inside a unique bamboo shell. Served with raitha and pickle)

Lamb Biriyani (D)

- £16.79

- £18.89

(Slow cooked lamb fillet's steamed with basmati rice, fresh curry leaves and roasted spice mix. Served with raitha and pickle)

Vegetable Biriyani (D)

- £15.49

(Fragrant basmati rice cooked with mixed vegetables, aromatic spices, herbs, and garnished with fried onions. Served with raitha and pickle)

Pilau Rice (V

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 - £3.95

 Steamed Rice (V)
 - £3.95

 Coconut Rice (V)
 - £3.95

 Ghee Rice (V) (D)
 - £3.95

BREADS

 Malabar Porotta (G) (D) (2 pieces)
 - £4.89

 Kal Appam (V) (2 pieces)
 - £3.25

 Naan (D) (G)
 - £3.69

 Garlic Naan (D) (G)
 - £3.89

 Peshwari Naan (D) (G) (N)
 - £4.09

SUNDRIES

 Raitha (V) (D)
 - £3.49

 Mixed Vegetable Salad
 - £3.49

 Yoghurt (D)
 - £2.49

 Fries (V)
 - £3.99

(D) Contains Diary | (G) Contains Gluten | (N) Contains Nuts | (V) Suitable for Vegetarians | (Ve) Suitable for Vegans | (*) Diary Free on request

Acute allergy sufferers are requested to highlight their requirements.

This restaurant operates a minimum cover charge for your food bill of £15.00 per person.

All foods may contain gluten and diary.

All our fish dishes may contain bones.