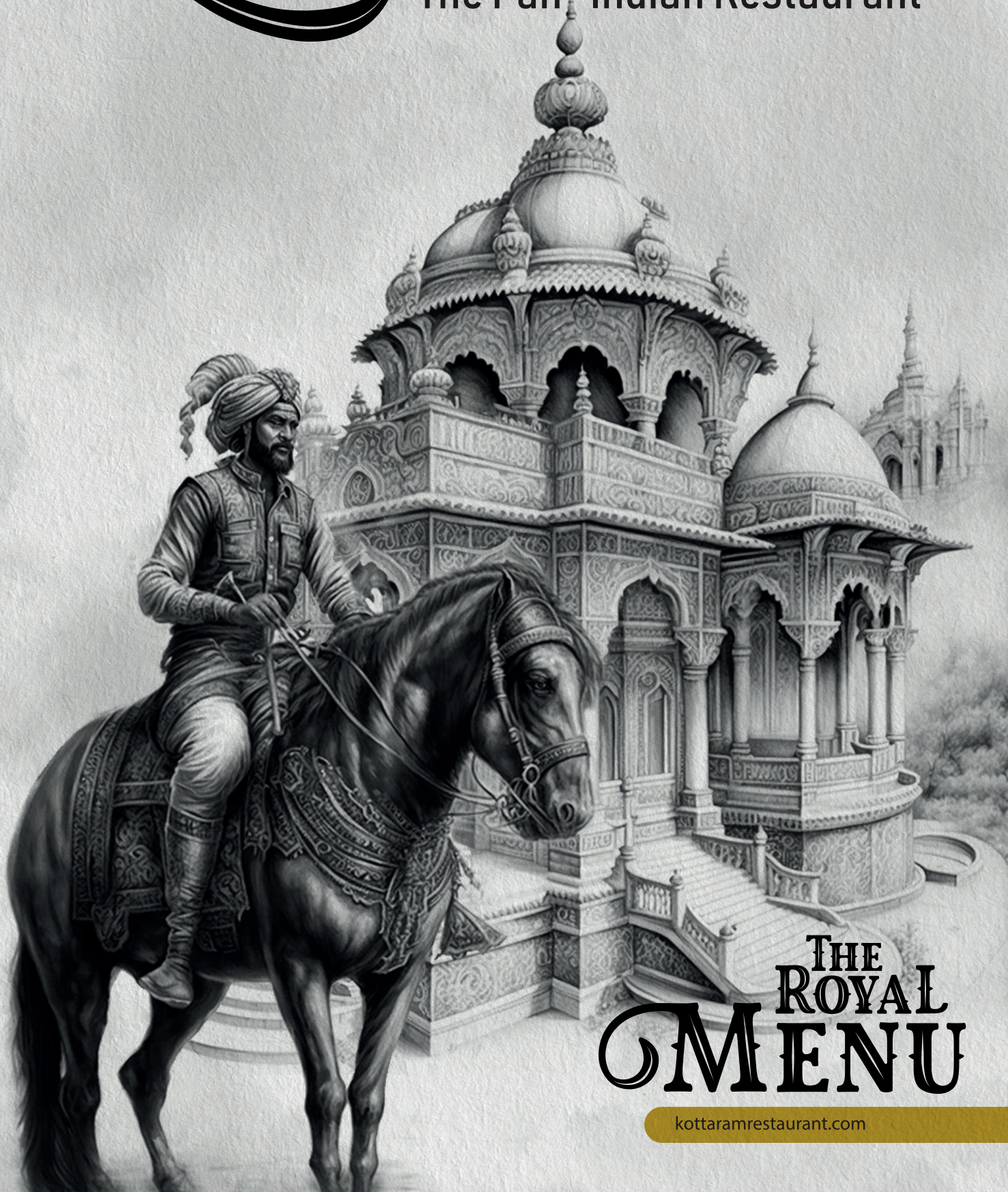


KOTTARAM

The Pan- Indian Restaurant



THE
ROYAL
MENU

kottaramrestaurant.com

THE KING'S BANQUET



KOTTARAM

THE PAN INDIAN RESTAURANT

OUR STORY

As the name itself implies, “Kottaram”, means castle in one of the Indian languages- Malayalam.

As per the Indian Classic epic “The Mahabharata” back in the 12th Century BC, there lived a powerful & charismatic king named NALA (NAHL-ah) in India. Unlike any other men at those times, The King NALA had outstanding culinary skills which left the guests who came to his KOTTARAM in Awe!

Paka Darpanam (meaning: culinary mirror) is a book on cuisine from antiquity. It has been authored by King Nala and Pakashastra (meaning: Science & art of cooking) was documented.

It is fascinating that an impressive array of vegetables, meats, spices, flavours, and souring agents as well as culinary techniques were used in the preparation of these dishes. This science is not only restricted to Indian plates, but people beyond India cherish and embrace various culinary creations. And that’s precisely what we here in “Kottaram” are committed to provide. We welcome our esteemed guests to enjoy the traditional Indian food and we are at your service with utmost dedication @ Kottaram, Nottingham.





KOTTARAM CLASSIC STARTERS

ONION BHAJEE (V) £7.95

Sliced onions in a light Chickpea batter served with a homemade red pepper chutney.

VEGETABLE SAMOSA (V)(G) £7.95

A mix of seasonal vegetables in a pastry casing served on a bed of spicy chickpeas.

PANEER TIKKA (V)(D) £7.95

Cubes of paneer marinated in a blend of aromatic spices and yogurt

SAMOSA CHAAT (G)(D) £8.50

Crispy mashed samosa with spicy chickpeas , yougurt , chutneys and fresh herbs and garnish with sev and pomegrante .

TRAVANCORE CHICKEN FRY £8.95

Chicken is marinated in a blend of aromatic spices and fried to a crispy golden

MURGH TIKKA (D) £8.95

Fillet of Chicken breast infused in a tandoori masala and cooked in a tandoor oven to perfection.

HARIYALI TIKKA (D) £8.95

Chicken marinated in a vibrant green paste of mint,coriander and spices cooked in a tandoor oven to perfection

MALAI CHICKEN TIKKA (D) £8.95

Fillet of Chicken breast infused in a tandoori masala and fresh cream cooked in a tandoor oven to perfection

TANDOORI LAMB CHOPS (D) £9.95

Tender lamb cutlets marinated with freshly grounded spices, freshginger & garlic.

ANGHARI BOTI(D) £9.95

Succulent fillets of lamb marinated with black pepper,dry roasted cloves&cardamom.

KOTTARAM SHEEK KEBAB £9.90

Ground lamb infused with an array of freshly pounded herbs and smoked over in a tandoor .

TANDOORI MANGO PRAWNS (D) £11.35

King Prawns in a marinade of fresh mango, Kashmiri chilli, ginger, garlic & fresh coriander.

SALMON TIKKA (D) £10.75

Salmon in a marinade of fresh ginger, roasted garlic with a hint of freshly squeezed lemon and a light touch of sun-dried Kashmiri chilli.

AMRITSARI FISH PAKKORA (G) £10.25

Tilapia fish fillets marinated in a spiced flour batter; Deep fry to perfection

KOTTARAM CLASSIC PLATTERS

Platter for 2

Chicken(D)

£17.50

Lamb(D)

£19.25

Seafood(D)

£21.95

Vegetable(G)(D)

£16.95

Platter for 4

£41.95

Selection of murgh tikka sheek kebab,lamb chops,mango prawns&onion bhajee served with fresh leaf salad and a side sauce





SOUTHERN SPECIALS

KERALA CHICKEN CURRY

£15.95

A typical popular coconut milk based curry from the southern part of India consists of chicken stewed in an onion.-tomato based sauce, flavoured with ginger, garlic and a variety of Kerala spices.

CHICKEN PEPPER ROAST

£16.49

A delicious Kerala style chicken roast, with fiery pepper spiciness. Rich blends of onion, flavoured with pepper, ginger garlic, curryleaves and finished with roasted coconut.

KOTTARAM ERACHI CURRY

£17.95

Kottaram Erachi curry is a classic Malabar style Lamb curry which is unique and special with diced lamb pieces cooked with a spicy red chilli mixture and aromatic ingredients.

LAMB SHANK MASALA

£19.89

Lamb shank simmered in a rich, spiced gravy of tomatoes, onions, and blend of aromatic Indian spices



[illegible]

Slow-cooked fillet of lamb simmered with turmeric & nihari masala mix in a sealed pot, garnished with julienne sliced fresh ginger & fresh mild chillies.

£15.95

(Lamb/-1.75 surcharge)

(Prawns -4.00 surcharge)

A popular Kashmir dish simmered in a traditional Kashmiri masala blended with tomatoes, green cardamom.

£15.95

Lamb-1.75 surcharge

prawn-4.00 surcharge

Rich, fragrant and creamy with cinnamon, cardamom, cloves and mango.





FISHERMAN'S NET

TRAVANCORE FISH CURRY

£19.95

A famous fish curry that served in kerala. Fish curry made with raw mango, tomato and Malabar tamarind.

KOTTARAM PRAWNS MASALA

£20.95

Hot and spicy and succulent prawn masala cooked with onions, garlic, ginger; curry leaves, pepper, and chefs blend special masala.

MIX SEAFOOD CURRY

£22.99

This is a very popular and luscious coastal dish that rejuvenates your taste buds. This seafood delight consists of King Fish, King Prawns and Salmon cooked in an onion & tomato gravy, mixed with our Chef's magical spices and served with lemon rice.

KADAL MEEN POLlichATHU

£22.99

Meen pollichathu is a traditional South Indian fish delicacy originated from Kerala. King Fish marinated with turmeric, chilli powder & pepper powder, shallow fried and wrapped in a banana leaf with our Chef's special onion masala and grilled to perfection. Served with lemon rice..

MALABAR GRILLED FISH

£27.99

A famous authentic fish dish served in toddy shops in Kerala. Seasonal sea fish marinated with authentic Kerala spices and tawa fried and stuffed with fish peera (shredded fish stir fried with coconut, curry leaves and special spices) and served with lemon rice and Gravy.





BIRIYANIS

BAMBOO CHICKEN BIRIYANI (D)

£19.95

Slow cooked in a sealed pot, chicken fillet & basmati rice with glazed onions, fresh mint leaves and coriander Served with a raitha, pickle and poppadoms

LAMB BIRIYANI (D)

£20.95

Slow cooked lamb fillet steamed with basmati rice, fresh curry leaves & roasted spice mix. Served with a raitha, pickle and poppadoms

SEAFOOD BIRIYANI (D)

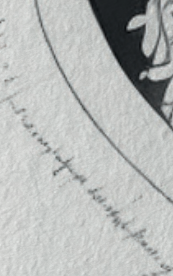
£23.95

Most popular biriyani in coastal side of south India. King Fish, King Prawns and Salmon cooked in a special blend of flavoursome spices and mix with aromatic rice. Served with a raitha, pickle and poppadoms.

VEGETABLE BIRIYANI (D)

£18.95

Pot-roasted vegetables and basmati rice with fresh mint & coriander julienne ginger & Biriyani masala served with a side of yoghurt raitha



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TADKA DAL(V)

Main £11.50
Side £ 8.15

Diverse mix of lentils with a roasted masala.

PANEER POLLICHATHU (V)(D)

Main £19.25

Indian cottage cheese simmered with fresh tomatoes, sliced onions, peppers, ginger, & garlic and garnished with fresh coriander and wrapped in a Banana leaf.

BOMBAY ALOO(V)

Main £12.49
Side £ 8.85

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

KARAHI PANEER (D)(V)

Main £15.95
Side £10.50

Indian cottage cheese simmered with fresh tomatoes, sliced onions, peppers, ginger, garlic and garnished with fresh coriander.

AUBERGINE CURRY (V)

Main £14.79
Side £10.25

Pan-roasted aubergines with caramelized onions, tomatoes, roasted ginger, garlic.

CHANNA MASALA(V)

Main £11.49
Side £8.95

Chickpeas simmered with fresh tomatoes, roasted cumin, garlic & ginger with our special masala.

BHINDI AMCHURIAN (V)

Main £14.49
Side £10.25

Fresh okra with sliced red onions, julienne sliced ginger & mustard seeds.

SAAG ALOO (V) (D)

Main £12.95
Side £9.10

Pan fried potatoes with fresh spinach, roasted ginger; garlic & Fenugreek

PANEER MAKHANI (V)(D)(N)

Main £15.95
Side £10.50

Indian cottage cheese simmered in a butter masala sauce with fresh cream, tomatoes & cashew nut paste

CHANNA ALOO MASALA(V)

Main £12.50
Side £9.55

Chickpeas simmered With fresh tomatoes,roasted ginger,garlic & cumin with a hint of channa masala .

MUSHROOM PEAS MASALA

Main £14.95

Mushroom and Peas masala is a rich, flavorful curry made with tender mushrooms and sweet green peas simmered in a spiced tomato-onion gravy and a splash of creamy coconut milk.

MIX VEG MAKHANI MASALA (D)

Main £14.95
Side £10.50

Medley of vegetables simmered in a buttery, tomato-based gravy and finish with fresh cream and Kasoori methi .



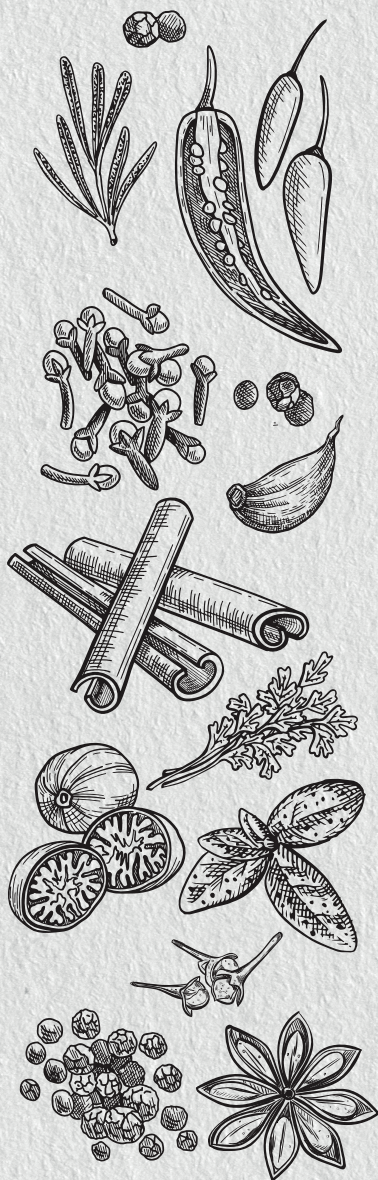


RICES

STEAMED RICE (V)	£4.00
LEMON RICE (V)	£4.50
MUSHROOM RICE (V)	£4.50
PILAU RICE (V)	£4.00
GHEE RICE (V)(D)	£4.75

BREADS

NAAN (D)(G)	£3.75
GARLIC NAAN (D)(G)	£4.45
LACCHA PARATHA (D)(V)(G)*	£4.50
PESHWARI NAAN (D) (V)(G)(N)	£4.50
TANDOORI ROTI (V)(G)(D)*	£3.05
TAWA CHAPATI (V)(G)	£3.00
KEEMA NAAN (V)(G)(D)	£4.70
CHEESE NAAN (V)(G)(D)	£4.50
CHILLI CHEESE NAAN (V)(G)(D)	£4.70







POPPADOMS <i>(Inclusive of Chutneys)</i> (V)	£1.75 <i>(Each)</i>
MIX LEAF SALAD	£3.99
NATURAL YOGHURT (V)(D)	£2.49
RAITHA (V)(D)	£2.49
FRIES (V)	£4.00
MASALA FRIES (V)	£4.50

(D) Contains Dairy

(N)Contains Nuts

(*) Dairy 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 contains gluten and diary.

All our fish dishes may contain bones



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