

KARU MURU: CRUNCHY NIBBLES

PAPAPADOM 4.95 ● G

Basket of Pappadam with condiments

THUDAKKAM: STARTERS

CHICKEN 65 5.75

Spicy and juicy chicken chunks tossed in an exciting sauce

CHICKEN MOMO 5.50 ● G

DELICIOUS CHICKEN DUMPLINGS

CHICKEN LOLIPOP 5.50

An all-time favourite made up of the middle segments of chicken wings marinated with ginger, garlic and spices

TIGER PRAWN PORICHATHU 6.95 ●

TIGER PRAWNS MARINATED WITH KASHMIRI CHILLIS, GARLIC AND DEEP FRIED

FISH AMRITSARI 6.95 ●

FISH FRITTERS (TILAPIA) MARINATED IN GINGER GARLIC PASTE AND BATTERED WITH GRAM FLOUR

TAWA FISH 6.95

A STRAIGHTFORWARD PREPARATION OF USING FRESH FISH BY ADDING DELICIOUS COMBINATION OF LEMON JUICE, RED CHILLI, PEPPER, GINGER AND GARLIC

PODI MEEN 6.50

CRISP AND SPICY ANCHOVY FRY. POPULAR IN KERALAN ROAD-SIDE TODDY SHOPS

MATTANCHERRY KOONTHAL 6.50

CRISPY FRIED SQUID RINGS SERVED WITH CHILLI GARLIC MAYO

IDLI CHAAT 5.50

LIGHTLY SAUTED IDLI RICE CAKES WITH SPICY SAUCE AND GUN POWDER

BAJI BASAKET 5.25

CARAMELISED ONION AND SPINACH/POTATO DONUT/AUBERGINE FRITTERS

SAMAOSA RAGADA CHAAT 6.50

FRESH CRUSHED SAMOSA ON A BED OF CURRIED CHICKPEA, FINISHED WITH CHOPPED ONION AND CORIANDER & CHAAT SESONINGS

PUNJABI SAMAOSA 5.50

CRUNCHY PASTRY WITH AJWAIN SEEDS AND DELICATELY SPICED VEGETABLE FILLING

DOSA & IDLI

SERVED WITH SAMBAR LENTILS AND CHUTNEY

IDLI SAMBAR 6.50

Delicious and healthy rice cakes with black lentils

PLAIN DOSA 6.95

Crisp and thin rice pancakes. A South Indian classic

MASALA DOSA 7.50

Rice pancake stuffed with seasoned potatoes

ONION DOSA 7.50

Pancake topped with chopped onions, green chilli and coriander leaves

UTHAPPAM 7.25

A thick rice pancake topped with onions and coriander

CHEESE DOSA 7.25

Flavoured with chutney, filled with delicious masala, topped with butter

CHOLE BATURA 7.50 ●

Thick Scrumptious chick peas curry s/w fried bread from the same region, a match made in heaven

KEEMA BATURA 8.75 ●

MATTANCHERRY SPECIAL THALI GD

TWO MAIN DISH WITH MINI STARTER/ POTATO/DAL/RICE/PAPPADOM/ PICKLE/ RAIHTHA & SALAD / BREAD

SEA FOOD THALI (TWO SEAFOODS) 15.95 ●

Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadam / Pickle

NON-VEG THALI (LAMB & CHICKEN) 14.95 ●

Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadam / Pickle

VEGETARIAN THALI (TWO MAIN DISH) 14.95 ●

Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadam / Pickle

VEGAN THALI (TWO MAIN DISH) 14.95 ●

Mini starter potatoes / Dal / Rice / Bread / Grated Veg / Poppadam / Pickle

EXCLUSIVE THALI'S- 12.95 GD

CHOICE OF MAIN DISH WITH POTATO / DAL / PAPPADOM / PICKLE / RAIHTHA / RICE / BREAD

CHICKEN ●

LAMB ●

FISH ●

VEGETARIAN ●

VEGAN ●

OUR FAMOUS BIRYANI'S

Aged basmati rice, slow cooked with select fresh herbs and whole spices that lock in those delicate aromatics. Served with creamy yoghurt raita or curry sauce.

LAMB 10.50 ● D

CHICKEN 9.95 ● D

PRAWN 9.00 ● DS

VEG 10.95 ● D

KID'S SPECIAL

CHICKEN LOLIPOP WITH FRIES 5.00

CHICKEN 65 WITH FRIES 5.00

CHICKEN NUGGETS WITH FRIES 5.00 ● G

KORMA CHICKEN/ LAMB RICE OR FRIES 6.50

KORMA PRAWN RICE OR FRIES 7.50 ● DN

CHICKEN TIKKA MASALA RICE OR FRIES 6.50 ● DNS

-DESSERTS

GULAB JAMUN 5.00

GAJJAR KA HALWA 5.00

EXTRA	PILAU RICE	2.95
	STEAMED RICE	2.50
	CHAPATHI	2.95 ● G
	POROTA	2.95 ● G
	FRIES	2.50
	MASALA FRIES	2.95

KERALA SPECIALITIES

KONJU MANGA CURRY 12.25 S

A SIMPLE DELICACY PRAWN WITH RAW MANGO SLICE WITH FRESH COCONUT PASTE

ALLEPY FISH CURRY 12.25

FISH COOKED WITH RAW MANGO, GINGER, KASHMIRI CHILLI AND FRESH COCONUT PASTE

FISH / PRAWN MOILEE 12.25 S

SIGNATURE DISH OF CENTRAL KERALA- BASED ON PORTUGUESE ONE-POT SEAFOOD MIXED STEW

NADAN CHICKEN CURRY 11.25

VILLAGE STYLE PREPARATION OF CHICKEN CURRY WITH SPECIAL AROMA

RAILWAY LAMB CURRY 12.25

A MODERN TAKE ON CLASSIC DISH OF BRITISH INDIA

SYRIAN BEEF CURRY 12.25

A PORTUGUESE INSPIRED DISH POPULAR AMONG THE SYRIAN CHRISTIAN IN KERALA

VEGETABLE CURRY 10.25

A KERALAID STYLE OF SEASONAL VEGETABLE PREPARATIONS

VEGETABLE MANGO CURRY 10.25

SEASONAL VEGETABLE IN RAW MANGO, GINGER, COCONUT MILK FINISH WITH FENNEL

VEGAN MIXED VEGETABLE CURRY 10.25

(PLEASE CHOOSE YOUR BREAD & RICE FROM THE SIDES SECTION)

OUR POPULAR CHOICE

CHICKEN JHALFREZI 11.25

CHICKEN COOKED WITH SIR-FRIED GREEN CHILLIES, BELL PEPPERS, ONION AND TOMATOES

CHICKEN TIKKA MASALA 10.25 ● DN

OUR OWN RECIPE OF CHICKEN IN YOGURT TOMATO AND SPICES

SAAG WALA CHICKEN 10.25 ● D

FRESH LEAF SPINACH AND CHICKEN SAUTEEED WITH GARLIC AND GREEN CHILLIES

SAAG GOSHT 11.25 ● D

FRESH LEAF SPINACH AND TENDER LAMB SAUTEEED WITH GARLIC AND GREEN CHILLIES

KORMA-CHICKEN/ LAMB 9.95 PRAWN 11.50 ● DNS

A TRADITIONAL MUGHAL DISH WITH YOGURT, COCONUT AND CASHEW NUT

PANEER MAKHANI 11.25

POPULAR BUTTER PANEER MASALA, INGREDIENTS OF POTATOES FRESH CREAM,

CASHEW NUTS, ONIONS AND INDIAN SPICES

SAAG PANEER 11.25 ● D

FRESH LEAF SPINACH AND INDIAN COTTAGE CHEESE SAUTEEED WITH GARLIC AND GREEN CHILLIES

VEGETABLE KORMA 11.25 ● DN

A TRADITIONAL MUGHAL DISH WITH YOGURT, COCONUT AND CASHEW NUT

SIDES SIDE 4.75 MAIN 8.50

SIDES

TADKA DAL

SAMBAR

CHANNA MASALA

ALOO MASALA

SAAG ALOO

THORAN

YELLOW LENTIL TEMPED WITH CINN AND GARLIC
LENTIL BASED VEGETABLE CHOWDER, COOKED IN TAMARIND BROTH
CHICKPEAS COOKED WITH ONION TOMATO AND SPICES
POTATO STIR FRIED WITH ONION, TOMATOES AND CINN SEEDS
FRESH LEAF SPINACH AND POTATOS SAUTEEED WITH GARLIC AND GREEN CHILLIES ● D
VEGETABLE SAUTEEED WITH COCONUT OIL, LENTIL, AROMATIC CURRY LEAVES AND SITTLE SPICES

DIETARY ADVICE: Hot ● Med ● Mild ●

Dairy D Gluten G Nuts N Shellfish S

OUR FOOD IS PREPARED WHERE CONTAMINATION WITH NUTS AND OTHER ALLERGENS COULD BE POSSIBLE. PLEASE INFORM YOUR WAITER OR THE TEAM OF ANY ALLERGIES