CRUNCHY NIBBLES

PAPPADAM *4.75*

Crispy, golden-fried torn poppadoms served with homemade pickles ● (V, D)

Dairy free option on request

KERALA SPECIAL

CHICKEN BIRIYANI *16.95*

Kerala-style biriyani served with chicken on the bone, pappadams, raita & pickle ● (D)

STARTERS

METHU VADA *5.95*
Crispy doughnut made of black lentils, served with coconut chutney ● (V)

BOMBAY CHAAT *6.25*
Hollow fried puris filled with mashed chickpeas, sweetened yogurt & tangy chutneys ● (V, D, G)

ONION KALE & SPINACH PAKORA *6.25*
Fritters of finely shredded spinach, onion & kale ● (V)

PATHA CHAAT *6.25*
Baby spinach leaf fritters topped with sweet yoghurt & tamarind sauce ● (V, D)

PANEER TIKKA *7.25*
Saffron flavoured cottage cheese with peppers & onions ● (V, D)

PUNJABI SAMOSA *6.25*
Crunchy pastry with ajwain seed & delicately spiced vegetable filling ● (V, G)

PHUKET FISH *7.95*
Fried fish fillet tossed with ginger, garlic, oyster sauce & dark soya sauce, popular in Southeast Asia ● (G, SF, S)

STREET FOOD SPECIAL

SAMOSA CHAAT *7.25*

A popular North Indian street food featuring smashed, crispy, potato-filled samosas topped with savoury chickpeas (chole), yogurt, tangy tamarind chutney & spicy green chutney ● (V, D, G)

TIGER PRAWN PORICHATHU *7.50*
Tiger prawn marinated with kashmiri chilli & garlic ● (SF)

SOFT SHELL CRAB *14.50*
Soft shell crab dusted with curry leaves & garlic ● (SF)

CHICKEN TIKKA *7.25*
Chicken morsels infused in yogurt & kashmiri chillies, cooked in the Tandoor ● (D)

CHICKEN LOLLIPOP *7.25*
Popular Indo-Chinese fried chicken wings tossed with tomato & garlic sauce ● (D, G, N)

LAMB SHEEK KEBAB *7.50*
Spiced lamb mince cooked in the tandoor ● (D)
Dairy free option on request

SPICE CRUSTED LAMB TIKKA *7.50*
Lamb marinated with crushed coriander seeds, chillies & garlic ● (D) *Dairy free option on request*

DOSAS

All Dosa dishes are served with sambar & chutney

GHEE ROAST *8.25*
Crispy pancake topped with clarified butter ● (V, D)

UTHAPPAM *8.25*
Soft and fluffy pancakes topped with onions, tomato & fresh coriander leaves ● (V)

KITCHEN SPECIAL

DOSA *8.25*

Crispy rice pancakes filled with your choice of spiced potatoes, cheese or chopped onion & coriander leaves ● (V)

MASALA / CHEESE (D) **/ ONION**

MATTANCHERRY MAINS

KOCHI PRAWN MANGO CURRY *16.50*
A prawn delicacy with raw mango, in a creamy coconut sauce ● (SF)

CHILLI COCONUT PRAWN CURRY *16.50*
A vibrant dish featuring tender prawns simmered in a creamy, aromatic coconut sauce packed with heat from fresh chillies & Thai ginger ● (SF)

MATTANCHERRY FISH CURRY *16.50*
Salmon in blend of tomato, cocum, ginger & garlic, finished with coconut milk ●

PAN-SEARED SEA BASS *17.95*
Served with curry leaf infused mashed potato & raw mango ginger coconut sauce ● (D)
Dairy free option on request

GRANDMA'S CHICKEN CURRY *14.50*
A village-style chicken curry with special spices ●

CHICKEN CHETTINAD *14.50*
South India's most flavourful curry made with chicken thigh, ground spices & herbs ●

RAILWAY LAMB CURRY *15.50*
A modern take on classic dish of British India ●

SYRIAN BEEF CURRY *15.95*
A spicy preparation of beef popular among the Syrian Christian in Kerala ●

KIZHI PAROTTA *Chicken / Beef 17.95*
Parotta layered with choice of topping, fresh onion & curry leaves wrapped in banana leaf ● (D, G)

PORK VARATIYATHU *15.95*
Succulent pork cubes slow-cooked in aromatic spices, black pepper & curry leaves, then fried until dark and caramelized ●

CHEF'S SPECIAL BIRIYANI

CHICKEN / LAMB / PRAWN / VEGETABLE *15.95*

A classic rice dish full of flavour and served with raita or curry sauce ● (D, G, SF)
Dairy free option on request

CLASSIC INDIAN MAINS

DHABA MURGH *14.50*
Chicken tikka cooked with tangy onions, tomatoes & peppers finished with special spices ● (D, N)

BUTTER CHICKEN *14.50*
A rich creamy tomato and butter sauce with succulent chicken tikka ● (D, N)

KASHMIRI LAMB ROGAN JOSH *15.50*
Originating from Kashmir, it combines Persian influences with North Indian spices, typically using Kashmiri chilies for a deep red colour rather than intense heat, along with fennel & ginger powder ●

SAGG *Chicken 14.50 / Lamb 15.50*
A traditional dish from North West India, made with leaf spinach, onion, tomatoes & spices ● (D)
Dairy free option on request

KADAI *Chicken 14.50 / Lamb 15.50*
A spicy preparation of lamb or chicken with peppers & Kadai spices ● (D, N) *Dairy/Nut free option on request*

KORMA *Chicken 14.50 / Lamb 15.50 / Prawns 15.95*
A traditional mughal dish with yogurt, coconut & cashew nut ● (D, SF)

DHANSAK *Chicken 14.50/Lamb 15.50/Prawns 15.95*
Choice of meat cooked with lentils and rich onion, tomato & garlic sauce ● (SF)

CHICKEN TIKKA MASALA *14.50*
Our own exclusive recipe of chicken tikka in yogurt, tomato & spices ● (D, N)

FROM THE TANDOOR

All dishes served with salad & sauce
Nut free options available on request

TANDOORI CHICKEN *15.95*
Chicken on the bone marinated with yogurt & chillies ● (D, N)

TANDOORI SALMON *17.95*
Succulent salmon cooked to perfection ● (D)

TANDOORI MIX GRILL *17.95*
A combination of tandoori salmon, chicken tikka, lamb sheek kebab, lamb tikka, paneer tikka & curried potato mash ● (D, N)

MURUG-E-AWADH *17.95*
Awadhi-style chicken breast (off the bone) with a delicate balance of spices, rich dairy marination and aromatic ingredients that emphasize a subtle yet deep flavour ● (D, N)

VEGETARIAN DISHES

All dishes can be served as a side or a main 6.25 / 11.50

VEGETABLE MANGO CURRY
Seasonal vegetables cooked with raw mango, ginger & coconut milk ●

ALLEPPEY VEGETABLE CURRY
Seasonal vegetables in a fresh creamy & tangy coconut mango curry finished with Kasmiri chilli ●

THORAN
Cabbage, beans and carrots, sautéed with fresh coconut, curry leaves & subtle spices ●

CHANNA MASALA
Chickpeas cooked with onion, tomato & spices ●

5-SPICED PANEER
Indian cottage cheese cooked with tangy onions and tomatoes finished with special spices ● (D, N)

SAMBAR
Lentil based veg chowder, cooked in a tamarind broth ●

KADAI *Paneer / Mushroom / Aubergine / Vegetable*
A spicy preparation of Indian cottage cheese or mushroom or wok tossed veg in kadai spices ● (D, N)

SAAG *Aloo / Paneer / Mushroom*
Fresh spinach leaf and potato or paneer or mushroom gently sautéed with garlic ● (D)

BHINDI MASALA
A North Indian style of preparing okra with onion, tomato and spices ● (D, N)

BOMBAY ALOO / ALOO GOBI
Potatoes stir fried with onion tomato and cumin seeds ● (D, N)

DAL TADKA
Yellow lentils tempered with cumin & garlic ● (D)

RICE & BREAD

Dairy free bread options on request

Plain Basmati Rice	*3.75*	Plain Naan	*3.75*
		Garlic Naan	*3.95*
Pulao Rice	*3.95*	Peshwari Naan	*3.95*
Coconut Rice	*3.95*	Chilli Coriander Naan	*3.95*
Lemon Rice	*3.95*	Fig & Coriander Naan	*4.50*
Chips	*3.75*	Lamb Naan	*4.95*
Roti	*3.75*	Cheese & Garlic	*4.75*

KERALA PAROTTA (V) *3.95*

Our food is prepared in a kitchen with nuts and other allergens, please inform your server if you have any specific allergies or dietary requirements. A 10% discretionary service charge will be added to your bill.

INDIA IN 3 SQUARE MILES

MATTANCHERRY

(V) = Vegetarian - *ask to see our vegan menu*
(D) = Dairy / (N) = Nuts / (G) = Gluten / (SF) = Shellfish / (S) = Soya
● = Mild / ● = Medium / ● = Hot

HOUSE COCKTAIL

MATTANCHERRY MOJITO *12.95*

Mixed with fresh mint, white rum, sugar, zesty lime & cooling soda water

KERALA SPECIAL

MANGO LASSI *4.75*

Delicious, refreshing and healthy; made the traditional way with mango pulp & yogurt

WHITE WINE

125ml / 175ml / Bottle

SAUVIGNON BLANC *5.75 / 6.55 / 26.50*

Valle Central - Chile
Dry and crisp with a tangy mouth-watering freshness and hint of gooseberry

PINOT GRIGIO *5.75 / 6.55 / 26.50*

Venezie DOC - Italy
Crisp and dry with a delicate colour, light bodied, ripe fruit aroma with pear & melon flavours

CHARDONNAY *28.50*

South East - Australia
Aromas of candied lemon, lime & honeydew melon. The palate is a fusion of sweet citrus, pear drop & ripe melon flavours (V)

SAUVIGNON BLANC *29.50*

Marlborough - New Zealand
Fresh and lively with grassy notes and a lift of passion fruit with vibrant tropical fruits

GEWÜRZTRAMINER *32.50*

Repel Valley - Chile
Floral aromas of jasmine, lychee & honey with good concentration and a refreshing ripe fruit finish (VG)

SITWELL'S SELECTION

PETIT CHABLIS *39.50*

Burgundy - France

Zesty and mineral-driven, with notes of lemon, verbena, and crushed rock. A lively, refreshing Petit Chablis that tingles with airy finesse (V)

This is the sort of wine that understands Indian food isn't just about heat alone. A sensible choice? Yes. A dull choice? Absolutley not!

BEER & CIDER

Draught — *Half Pint / Pint*

COBRA *4.3%* — *4.00 / 6.50*
Malty sweet flavours with a smooth lingering bitterness and low carbonation that compliments spiced or complex flavoured dishes

COBRA (MALABAR) *4.7%* — *4.00 / 6.95*
The smooth yet complex recipe gives a quality depth of taste with spicy, peppery notes making it the perfect accompaniment for red meats and smoked fish

Bottle — *75cl*

KING COBRA *5.2%* — *13.95*
A golden colour and smooth, velvet head, grassy notes, an inkling of sweet and sour grain, bold, lemony spice and lasting finish

COBRA ZERO *0%* — *4.55*
Delicious, refreshing Cobra, zero alcohol

THATCHERS GOLD *4.8%* — *5.45*
A refreshing medium dry cider blended from classic west country apple varieties like the bittersweet Dabinett and Harry Masters Jersey

LIQUEURS

	25ml		*25ml*
Cointreau	*4.25*	Baileys	*4.25*
Tia Maria/Kahlua	*4.25*	Sambuca	*4.25*
Ameretto Disaronno	*4.25*	Tequila Silver	*4.25*

RED WINE

125ml / 175ml / Bottle

MERLOT *5.75 / 6.55 / 26.50*

Valle Central - Chile
Full of smooth, juicy plum fruit flavours and delicate herbal notes, medium-bodied with soft, ripe tannins

SHIRAZ *5.95 / 6.95 / 27.50*

South East - Australia
Rich and youthful with deep and concentrated spicy Shiraz flavours (V)

MALBEC *29.50*

Mendoza - Argentina
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas, integrated oak and fine tannins

PINO NOIR *33.50*

VdF - France
Good weight of fruit, strawberries, raspberries and redcurrants on the nose and palate

SITWELL'S SELECTION

PRIMITIVO *38.50*

Puglia - Italy

The Borgo del Mandorlo shows the exuburant, lush side with ripe cherry and plum flavours with notes of spice and chocolate.

Winner, winner, for an Indian dinner. This is a red that gets on famously with spicy food, relaxed, flavour-forward and very, very easy to enjoy.

COCKTAILS

COSMOPOLITAN
MOJITO
PASSIONFRUIT MARTINI
PIÑA COLADA

MOCKTAILS

VIRGIN PIÑA COLADA
VIRGIN MOJITO
TIDAL WAVE
SUNSET

Cocktails 12.95 / Mocktails 8.95

SPIRITS

Gin	*25ml*	*Vermouth*	*50ml*
Bombay Bramble	*4.75*	Campari	*4.00*
Bombay Dry	*4.50*	Martini	*4.00*
Rum	*25ml*	*Whisky*	
Bacardi	*4.00*	Jack Daniels	*5.50*
Captain Morgan	*4.00*	Jameson	*5.50*
Dark Spiced		Glenfiddich 12yo	*6.00*
		Lagavulin 16yo	*7.80*
Vodka	*25ml*		
Absolut Blue	*4.25*	*Cognac*	
Grey Goose	*5.00*	Courvoisier	*5.50*

ROSÉ WINE

125ml / 175ml / Bottle

PINOT GRIGIO ROSÉ *5.75 / 6.55 / 26.50*

Venezie DOC - Italy
Delightful, fresh Rosé wine, crisp and minerally with lovely summer berry fruit

SITWELL'S SELECTION

ORANGE WINE *49.50*

Georgia

Drinking 'orange' (or amber) wines has become something of a trend of late, and very few are better than those from the home or 'cradle' of wine - Georgia. Orange wine is made by allowing white wine to maintain skin contact during fermentation. As with red grapes and wines, this process imparts colour and tannic structure.

SPARKLING WINE

PROSECCO *29.00*

Venezie DOC - Italy
Delicately fruity, slightly aromatic bouquet with hints of flowers, honey & wild apple scents

Prosecco Mini Bottle *(200ml)* 8.50

DESSERT WINE

SAUTERNES *(75ml) 6.95*

Bordeaux – France
This is a prestigious dessert wine with notes of ripe apricot, peach, dried mango & orange marmalade, a lush, sweet dessert wine made from grapes affected by 'noble rot' (Botrytis cinerea), which concentrates the sugars and flavours

CHAI / KAPPI

MASALA CHAI *3.95*
KAPPI *3.75*

SOFT DRINKS

	Bottle		*Pint*
Slimline Tonic	*3.00*	Sprite	*3.00*
Elderflower Tonic	*3.00*	Coke	*3.00*
Tonic	*3.00*	Orange Fanta	*3.00*
Soda	*3.00*	Diet Coke	*3.00*
Still Water	*3.50*	Ginger Beer	*3.75*
Sparkling Water	*3.50*		

KERALA FAVOURITE

FRESH LIME SODA *4.75*

Our electric twist on the beloved Indian lime soda. Made with fresh lime to make a salt 'n' sweet lime soda concoction.

JUICES

ORANGE / PINEAPPLE / APPLE / CRANBERRY

Pint 3.00

MATTANCHERRY