

VEGETARIAN DISHES

All Vegetarian dishes can be served as a side or a main

Side 5.95 / Main 10.95

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 Kashmiri 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)

PANEER BUTTER MASALA

Indian cottage cheese in a rich tomato sauce ● (D, N)

SAMBAR

Lentil based veg chowder, cooked in a tamarind broth ●

KADAI PANEER

A spicy preparation of Indian cottage cheese in kadai spices ● (D, N)

SAAG *Aloo / Paneer / Bhaji*

Fresh spinach leaf and potato gently sautéed with chillies & garlic (*Aloo*) with cheese (*Paneer*) or onion (*Bhaji*) ● (D)

BHINDI MASALA

North Indian style okra with onion, tomato & spices ● (D, N)

ALOO *Jeera / Gobi / Capsicum*

Potato stir fried with onion, tomato & cumin seeds (*Jeera*) with cauliflower (*Gobi*) or peppers (*Capsicum*) ● (D, N)

DAL TADKA

Yellow lentils tempered with cumin & garlic ● (D)

SUBJI KADAI

Mixed vegetables tossed with onion & tomato flavoured with freshly ground Kadai spices ● (D, N)

VEGETABLE KORMA

A traditional mughal dish with yogurt, coconut & cashew nut ● (D, N)

RICE & BREAD

Plain Basmati Rice	3.25	Plain Naan	3.50
Pulao Rice	3.50	Garlic Naan	3.75
Coconut Rice	3.50	Peshwari Naan	3.75
Lemon Rice	3.50	Chilli Coriander Naan	3.75
		Fig & Coriander Naan	4.00
Chips	3.75	Lamb Naan	4.50
Roti	3.50	Cheese & Garlic	3.75
Kerala Parotta	3.75		

Dairy free bread options on request

DESSERT

GULAB JAMUN (<i>3 pieces</i>)	5.25
A traditional Indian dessert (D, G)	

DRINKS

Coke	2.00	Orange Fanta	2.00
Diet Coke	2.00	Sprite	2.00
Cobra Beer	4.00	Mango Lassi	4.50



MATTANCHERRY

Award-winning Indian cuisine inspired by the regional flavours of the Malabar Coast

10 STATION ROAD, TAUNTON TA1 1NH

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MATTANCHERRY

AT HOME

INDIA IN 3 SQUARE MILES

(V) = Vegetarian / (D) = Dairy

(N) = Nuts / (G) = Gluten / (SF) = Shellfish / (S) = Soya

● = Mild / ● = Medium / ● = Hot

STARTERS

PAPPADAM <i>Dairy free on request</i>	4.25
Served with homemade pickles ● (V, D)	
METHU VADA	5.50
Crispy doughnut made of black lentils, served with coconut chutney ● (V)	
ONION KALE & SPINACH PAKORA	5.95
Fritters of finely shredded spinach, onion & kale ● (V)	
PANEER TIKKA	6.25
Saffron flavoured cottage cheese, peppers & onions ● (V, D)	
PUNJABI SAMOSA	5.95
Crunchy pastry with ajwain seed & delicately spiced vegetable filling ● (V, G)	
SAMOSA CHAAT	6.25
Smashed, crispy, potato-filled samosas topped with savoury chickpeas (chole), yogurt, tangy tamarind chutney & spicy green chutney ● (V, D, G)	
PHUKET FISH	7.00
Fried fish fillet tossed with ginger, garlic, oyster sauce & dark soya sauce ● (G, SF, S)	
TIGER PRAWN PORICHATHU	7.25
Tiger prawn marinated with kashmiri chilli & garlic ● (SF)	
CHICKEN TIKKA	6.25
Chicken morsels infused in yogurt & kashmiri chillies, cooked in the Tandoor ● (D)	
CHICKEN LOLLIPOP	6.25
Popular Indo-Chinese fried chicken wings tossed with tomato & garlic sauce ● (D, G, N)	
LAMB SHEEK KEBAB <i>Dairy free on request</i>	7.25
Spiced lamb mince cooked in the tandoor ● (D)	

DOSAS

DOSA <i>Masala / Onion</i>	7.50
Crispy rice pancakes with your choice of filling ● (V)	
UTHAPPAM	7.50
Soft and fluffy pancakes topped with onions, tomato & fresh coriander leaves ● (V)	

All Dosa dishes are served with sambar & chutney

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.

CLASSIC INDIAN MAINS

DHABA MURGH	13.50
Chicken tikka cooked with tangy onions, tomatoes & peppers finished with special spices ● (D, N)	
BUTTER CHICKEN	13.50
A rich creamy tomato and butter sauce with succulent chicken tikka ● (D, N)	
KASHMIRI LAMB ROGAN JOSH	13.95
Originating from Kashmir, it combines Persian influences with North Indian spices, typically using Kashmiri chillies for a deep red colour rather than intense heat, along with fennel & ginger powder ●	
SAGG <i>Lamb 13.95 / Chicken 13.50</i>	
A traditional dish from North West India, made with spinach leaf, onion, tomatoes & spices ● (D)	
KADAI CHICKEN <i>Lamb 13.95 / Chicken 13.50</i>	
A spicy preparation with peppers & Kadai spices ● (D, N) <i>Dairy/Nut free option on request</i>	
KORMA <i>Prawn 13.50 / Lamb 13.95 / Chicken 13.50</i>	
A traditional mughal dish with yogurt, coconut & cashew nut ● (D, SF)	
DHANSAK <i>Prawn 13.50 / Lamb 13.95 / Chicken 13.50</i>	
Cooked with lentils, rich onion, tomato & garlic sauce ● (SF)	
CHICKEN TIKKA MASALA	13.50
Our own exclusive recipe of chicken tikka in yogurt, tomato & spices ● (D, N)	

FROM THE TANDOOR

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

TANDOORI CHICKEN 14.50
Chicken on the bone marinated with yogurt & chillies ● (D, N)

TANDOORI SALMON 16.50
Succulent salmon cooked to perfection ● (D)

TANDOORI MIX GRILL 16.95
A combination of tandoori salmon, chicken tikka, lamb sheek kebab, lamb tikka, paneer tikka & curried potato mash ● (D, N)

MATTANCHERRY MAINS

KOCHI PRAWN MANGO CURRY	13.95
A prawn delicacy with raw mango, in a creamy coconut sauce ● (SF)	
CHILLI COCONUT PRAWN CURRY	13.95
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	13.95
Salmon in blend of tomato, cocum, ginger & garlic, finished with coconut milk ●	
GRANDMA'S CHICKEN CURRY	13.50
A village-style chicken curry with special spices ●	
CHICKEN CHETTINAD	13.50
South India's most flavourful curry made with chicken thigh, ground spices & herbs ●	
RAILWAY LAMB CURRY	13.95
A modern take on classic dish of British India ●	
SYRIAN BEEF CURRY	13.95
A spicy preparation of beef popular among the Syrian Christian in Kerala ●	
KIZHI PAROTTA <i>Chicken / Beef 16.95</i>	
Parotta layered with choice of topping, fresh onion & curry leaves wrapped in banana leaf ● (D, G)	
PORK VARATIYATHU	13.95
Succulent pork cubes slow-cooked in aromatic spices, black pepper & curry leaves, then fried until dark and caramelized ●	

CHEF'S SPECIAL BIRIYANI

A classic rice dish full of flavour (*Dairy free option on request*)

CHICKEN ● (D) 13.95	PRAWN ● (D, SF) 14.95
LAMB ● (D) 14.95	VEGETABLE ● (D) 12.95

KERALA CHICKEN BIRIYANI 14.95
An authentic Kerala-style biriyani dish served with chicken on the bone ● (D)

All Biryani dishes are served with raita or curry sauce

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