

VEGAN MENU



CRUNCHY NIBBLES

PAPPADAM 4.75

Crispy, golden-fried torn poppadoms
served with homemade pickles ●

STARTERS

- METHU VADA** 5.95
Crispy doughnut made of black lentils, served with coconut chutney ●
- CAULIFLOWER PAKORA** 6.25
Cauliflower florets marinated in ginger, garlic & chilli flakes ●
- ONION KALE & SPINACH PAKORA** 6.25
Fritters of finely shredded spinach, onion & kale ●
- PATHA CHAAT** 6.25
Baby spinach leaf fritters topped with tamarind sauce ●
- PUNJABI SAMOSA** 6.25
Crunchy pastry with ajwain seed & delicately spiced vegetable filling ● (G)

STREET FOOD SPECIAL

SAMOSA CHAAT 7.25

A popular North Indian street food featuring smashed, crispy, potato-filled samosas topped with savoury chickpeas (chole), tangy tamarind chutney & spicy green chutney for the perfect balance of flavors ● (G)

DOSAS

All Dosa dishes are served with sambar & chutney

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

KITCHEN SPECIAL

DOSA 8.25

Crispy rice pancakes, choose from plain, spiced potatoes or chopped onion & coriander leaves ●

PLAIN / MASALA / ONION

MATTANCHERRY MAINS

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 Kashmiri chilli ●

THORAN

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

SAMBAR

Lentil based veg chowder, cooked in a tamarind broth ●

KERALA SPECIAL

VEGETABLE KIZHI 15.95

Parotta layered with vegetables, fresh onion & curry leaves wrapped in banana leaf ● (D, G)

GRANDMA'S VEGETABLE CURRY

A village-style vegetable curry with special flavour ●

CHANNA MASALA

Chickpeas cooked with onion, tomato & spices ●

KADAI Mushroom / Aubergine / Vegetable

A spicy preparation of wok tossed vegetables in kadai spices ● (N)

SAAG Aloo / Mushroom / Bhaji

Fresh spinach leaf and potato or mushroom or onion gently sautéed with garlic ●

BHINDI MASALA

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

BOMBAY LOO

Potatoes stir fried with onion, tomato and cumin seeds ● (N) Aloo Gobi option on request

DAL TADKA

Yellow lentils tempered with cumin & garlic ●

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.

VEGAN MENU



KERALA FAVOURITE

FRESH LIME SODA 4.75

Our twist on the beloved Indian soda, made with fresh lime for a salt 'n' sweet concoction.

RICE & BIRIYANI

PLAIN BASMATI RICE	3.75
PULAO RICE	3.95
COCONUT RICE	3.95
LEMON RICE	3.95

BREAD

PLAIN NAAN (G)	3.75
PESHWARI NAAN (G)	3.95
GARLIC NAAN (G)	3.95
CHILLI CORIANDER NAAN (G)	3.95
FIG & CORIANDER NAAN (G)	4.50

KERALA SPECIAL

VEGAN PAROTTA 3.95

Parotta can be found in tea shops (thattukadas), roadside eateries and homes throughout Kerala.

Its popularity stems from its unique texture - crispy and slightly browned on the outside with soft, fluffy, and stringy layers on the inside.

DESSERTS

TANDOORI PINEAPPLE 6.50

Saffron marinated pineapple, grilled in the tandoor and served with ice cream

SORBET 4.50

Raspberry / Lemon

VANILLA ICE CREAM 4.50

VEGAN BEER

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 ZERO 0% 4.55

Delicious, refreshing Cobra, zero alcohol

SITWELL'S WINE 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

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!

COCKTAILS

COSMOPOLITAN

MOJITO

PASSIONFRUIT MARTINI

MOCKTAILS

VIRGIN MOJITO

TIDAL WAVE

SUNSET

Cocktails 12.95 / Mocktails 8.95

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MATTANCHERRY

