



SPECIAL MENU

STARTERS

- 1. Mini Idli Sambar.....(9) (VG) £4.50**
(Starter version of our steam cooked puffy rice cake consisting of 2 plain idlies)
- 2. Medu Vada sambar.....(9) (VG) £4.50**
(Ground urud lentil and Spices, shaped into a doughnut and deep fried. Served with sambar and coconut chutney)
- 3. Mixed Pakora & Bonda.....(VG) £4.50**
(Pakora: A selection of vegetable mixed with gram flour and spices, finely deep fried.)
Bonda: Flavoured mashed potato ball dipped in gram flour batter and deep fried)
- 4. Chicken Vada..... £6.50**
(Minced chicken breast mixed with Indian spices & herbs then shaped into a small doughnut and deep fried)
- 5. Chicken 65.....(4) £6.50**
(Boneless chicken marinated with ginger, garlic, green chilly and other spices and deep fried in batter)

DOSA & IDLI

(A traditional paper thin south Indian pan cake made from rice and lentil flour accompanied with Sambar, coconut chutney (9) and beetroot pachadi (7))

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| 6. Plain Dosa. (VG) £6.00 | 7. Ghee Roast Dosa(7)(VG) £8.00 |
| 8. Onion Masala Dosa(VG) £9.00 | 9. Onion Dosa. (VG) £7.00 |
| 10. Masala Dosa. (VG) £8.50 | 11. Mysore M Dosa(7)(VG) £9.50 |
| 12. Chicken Masala Dosa. £9.95 | |
| 13. Idli Sambar. (VG) £6.00 | |

(4 pieces Puffy rice cake, steam cooked with sambar and coconut chutney (9))

BIRYANI

(Layer of fragrant basmati rice and your choice of meat or Vegetable cooked in a pot in Malabar Style, garnished with fried cashew nut, accompanied with raita or curry sauce)(7)(10) WITH GARNISH - (14)

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| 14. Vegetable Biryani. £9.25 | 15. Chicken Biryani. £10.50 |
| 16. Chicken Tikka Biryani. £12.95 | |

NILGIRI TANDOOR

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| 17. Tandoori Chicken Tikka.....(7) £10.95 |
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- (Boneless chicken marinated in south Indian spices, herbs and yogurt.)

MAIN - VEG

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| 18. Baigarey Baingan.....(VG) £8.75 |
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- (A traditional Hyderabadi dish made from aubergines in a rich tangy onion and coconut gravy)
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| 19. Aloo Mutter/Gobi.....(7) (10) £8.75 |
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- (Potato and peas or cauliflower (please specify) curry with onions, tomato gravy and South Indian spices)
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| 20. Tadka Daal.....(VG) £7.00 |
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- (Lentil cooked with tomatoes, onions and mild spices then tempered with mustard seeds, curry leaves, coriander leaves, garlic cloves and dry red chilly)
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| 21. Chana Masala.....(10) (VG) £8.25 |
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- (An aromatic dish of chick peas gently cooked with onions, garlic and yoghurt)

Chef specials, Lamb, Seafood and Combo specials available with A la Carte Menu (full price applied).

***Allergies - Important Note:** Some fish dishes may contain bones. Some dishes may contain traces of nuts, egg or dairy foods. If you have any allergy or specific dietary requirements, please refer to the allergen page on this menu or ask a member of staff.



NON- VEG

- 22. Goan Curry.....**(9) (10) **£9.95**
(Boneless chicken cooked in an exotic blend of whole spices, tomatoes, fresh green chillies and coconut milk)
- 23. Haryali Shaam.....**(7) **£9.25**
(Tender chicken cooked with delightful green masala sauce of spinach, fresh cream, coriander and spices)
- 24. Naden Chicken Curry.....**(10) **£10.95**
(Boneless pieces of chicken dish from Kerala villages. Chicken cooked with potato, coconut, Kerala spices.)
- 25. Tikka Masala.....**(7) **£9.00**
(Marinated tandoor grilled chicken tikka, simmered in a satin smooth cream, tomato and kasoori methi gravy)
- 26. Jalfrezi.....** **£9.00**
(Spicy dish, boneless chicken cooked with mixed peppers, tomato, green chili, red chili, onion, cumin seeds)
- 27. Chicken Korma.....**(7) (10) **£8.95**
(Delicately spiced boneless chicken breast in a cream and coconut sauce)
- 28. Salmon Mappas.....**(10) **£12.95**
(A fish delight, salmon prepared in a special masala of green/black pepper, fennel seeds, cinnamon, ginger, kudampuli/goraka, chilli and garlic garnished with curry leaves)

SIDE DISHES

- 29. Thoran (Bean and Carrot).....**(9) **£4.50**
(Chopped vegetable prepared in traditional Kerala style with onions, coconut, green chilli & mustard seeds)
- 30. Beetroot Pachadi.....**(7) (9) **£4.00**
(Banana / Beetroot cooked with South Indian spices in yoghurt sauce, serve cold)
- 31. Raita.....**(7) **£3.50**
(Whipped yoghurt flavoured with herbs and spices- Mix veg or Cucumber)

ACCOMPANIMENTS

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| 32. Plain Naan. (Allergen 4)- £2.50 | 33. Garlic Naan.... £3.00 |
| 34. Green chilli & Coriander Naan. £3.00 | 35. Peshawari Naan.. £3.25 |
| 36. Appam £2.00
(pancake made of fermented rice batter, coc milk)(VG) | 37. Chapati £2.00
(thin flat bread prepared in hot plate).(VG) |
| 38. Paratha £3.00
(Layered flat bread prepared on hot plate)(Allergen 4) | 39. Aloo Paratha £3.25
(Potato stuffed flat bread).....(VG) |
| 40. Chilli Paratha £3.25
(Green chilli stuffed flat bread)..(VG) | 41. Roti £2.50
(thick flat bread prepared in tandoor).(VG) |
| 42. Steamed Rice..... (VG) £2.25 | 43. Pulao Rice (VG*).. £3.00 |
| 44. Lemon Rice..... (9) (VG) £3.25 | 45. Saffron Rice.(VG). £3.75 |
| 46. Pappadom..... £1.00 | 47. Pickle Tray..... £1.50
(Mixed pickle, mango chutney and Sauce of the day for pappadom) |

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