

## STARTERS

### Vegetarian

- 01 **Veg Cutlet (2 pieces)** (NF) (DF) 8.99  
A delectable combination of mashed potatoes and spiced vegetables crumbed and deep fried. Served with tomato sauce.
- 02 **Samosa (2 pieces)** (NF) 10.99  
An iconic Indian snack traditionally filled with mashed potatoes and spiced vegetables. Served with mint yogurt.
- 03 **Paneer 65** (NF) 10.99  
Cottage cheese deep fried with batter and toasted with onion, fresh chilly and curry leaves. Served with mint yogurt.
- 04 **Onion Bhaji (4 pieces)** (NF) 10.99  
Finely sliced onions smothered in a simple, fragrantly spiced batter and fries to crispy perfection. Served with mint yogurt.
- Non-Veg**
- 05 **Beef Cutlet (2 pieces)** (NF) 9.99  
Crunchy snack made of spiced beef and mashed potatoes coated in bread crumbs and deep fried. Served with tomato sauce.
- 06 **Injipuli Chicken** (NF) (DF) 16.99  
Made with piquant ginger, sweet jaggery, tangy tamarind along with a host of other spices. Finally pan toasted with onion, curry leaves, fresh chillies and spices.
- 07 **Chicken Tikkah Kebab (4 pieces)** (NF) 16.99  
Boneless chicken marinated with fresh ginger, garlic, herbs and aromatic spices. Slowly cooked over the charcoal grill. Served with grilled vegetables, and mint yogurt.
- 08 **Sheek Kebab (4 pieces)** (NF) 17.99  
Lamb mince specially blended with fragrant spices and heavenly herbs slow cooked over the charcoal grill. Served with grilled vegetables, and mint yogurt.

## MAINS

### Chicken

- 09 **Kerala Chicken Curry** (GF) 22.99  
Very popular chicken curry made with fresh ground Kerala spices and creamy coconut gravy. Goes well with naan, paratha, appam and rice.
- 10 **Kerala Chicken Roast** (GF) 23.99  
Succulent pieces of chicken marinated and fried and then coated in special spicy sauces and creamy coconut gravy. Goes well with naan, paratha, appam and rice.
- 11 **Butter Chicken** (GF) 24.99  
Chicken tikkah coated in thick tomato based makhani gravy and enriched with cream and spices. Goes well with naan, paratha and rice.
- 12 **Chilly Chicken** (NF) (DF) 24.99  
Crispy fried coated boneless chicken sautéed with diced onion bell pepper and finished with sauces. It's an indo-Chinese sweet, spicy and slightly sour dish. Goes well with naan, paratha and rice.

### Beef

- 13 **Kerala Beef Fry** (GF) (NF) (DF) 25.99  
Tender bites of slow cooked beef are flavored and stir fried with aromatic spices, coconut slice and curry leaves. The most famous dish in Kerala. Goes well with paratha, appam, and rice.
- 14 **Kerala Beef Roast** (GF) (NF) 25.99  
Slowly cooked beef in onion based gravy and toasted with onions, bell pepper, spices and curry leaves. Goes well with naan, paratha, appam and rice.

### Lamb

- 15 **Lamb Curry** (GF) 26.99  
Tender succulent lamb meat cooked in onion tomato based gravy with spices and herbs. Goes well with naan, paratha, appam and rice.

### Duck

- 16 **Kerala Duck Roast** (GF) (NF) (DF) 25.99  
Slow cooked duck in coconut based gravy, spiced with mouth watering flavors, peppers and curry leaves. Goes well with appam, paratha and cassava.

### Eggs

- 17 **Egg Masala** (GF) (NF) 19.99  
Hard boiled eggs in coconut based gravy with spices and curry leaves. Goes well with paratha and appam.

### Seafood

- 18 **Kottayam Fish Curry** (GF) (NF) (DF) 27.99  
Seasonal fish cooked in a bright red curry sauce made of Kashmiri chilly, cambodge, curry leaves. Goes well with Cassava.
- 19 **Fish Masala** (GF) (NF) 28.99  
Special masala marinated fish, shallow fried and cooked in onion tomato based gravy with coconut milk, pepper and curry leaves. Goes well with naan paratha, appam and rice.
- 20 **Fish Moile** (GF) (NF) 28.99  
Shallow fried fish cooked in a rich coconut creamy sauce prepared with mild spices, bell pepper, curry leaves. Goes well with appam and paratha.
- 21 **Fish Pollichathu** (GF) (NF) (DF) 29.99  
Seasonal fish marinated in a mix of flavorful spices and wrapped with banana leaf and steamed. Goes well with paratha and appam.
- 22 **Prawn Masala** (GF) (NF) (DF) 29.99  
A medium spicy and flavorful dish from the state of Kerala where the prawns cooked in onion tomato based gravy with spices and herbs. Goes well with paratha, appam and rice.
- 23 **Prawn Fry** (GF) (NF) (DF) 29.99  
Special masala marinated prawns shallow fried in pans and toasted with onion, tomato, spices and curry leaves. Goes well with Paratha and rice.
- 24 **Prawn Moile** (GF) (NF) 29.99  
Prawns cooked in a rich creamy sauce prepared with mild spices, bell pepper, curry leaves. Goes well with appam, paratha.
- 25 **Kallumakkaya Fry** (GF) (NF) (DF) 27.99  
Kerala's favourite delectable seafood delicacy that exhibits the natural flavours of mussels. Pan fried mussels toasted with onion, tomato curry leaf and spices.
- 26 **Kakka Fry** (GF) (NF) (DF) 27.99  
Baby clams pan roasted with aromatic spices, onion and curry leaves.
- Vegetarian**
- 27 **Gobi Manchurian** (GF) (NF) (DF) 21.99  
Battered and deep fried cauliflower toasted in a flavorful special sauces and herbs. Goes well with naan, paratha and rice.
- 28 **Dal Tadka** (GF) (DF) 19.99  
Soaked and cooked lentils with onion, tomato and herbs. Goes well with naan and rice.
- 29 **Chilly Paneer** (GF) (NF) (DF) 21.99  
Batter coated fried cottage cheese toasted in a mild spicy, sweet and tangy sauce made with onion, bell pepper and herbs. Goes well with naan, paratha and rice.

- 30 **Paneer Butter Masala** (GF) 21.99  
Indian cottage cheese made with rich and creamy onion tomato based makhani gravy, spices and herbs. Goes well with naan, paratha and rice.

## KAPPA

- 31 **Kappa Vevichathu** (GF) (NF) 14.99  
Traditional Kerala's healthy meal made with mashed cassava, grated coconut and spices.
- 32 **Kappa Biriyani** (GF) (NF) 25.99  
Slow cooked spicy soft beef masala cooked with cassava and flavoured with spices.

## THALI (Kerala Style)

Thali is a multi course and traditional meal consists of rice and different curries. † Non-veg Thali can be added with choice of meat or seafood dishes.

- 33 **Non Veg Thali** (GF) 27.99  
Any one: Fish Curry, Chicken curry
- 34 **Veg Thali** (GF) 24.99

## DOSA

Dosa's are thin crepe prepared with soaked rice and urid lentil batter. Served with sambar and chutneys.

- Plain Dosa (NF) (GF) 17.99
- Ghee Roast (NF) (GF) 17.99
- Masala Dosa (NF) (GF) 18.99
- Cheese Dosa (NF) (GF) 18.99
- Egg Dosa (NF) (GF) 18.99
- Chicken Dosa (NF) (GF) 20.99
- Lamb Dosa (NF) (GF) 21.99
- Mix Veg Uthappam (NF) (GF) 17.99
- Cheese & Veg Uthappam (NF) (GF) 18.99

## KOTHU

Popular South Indian street food where flaky shredded parathas are mixed with spices, veggies, herbs, scrambled eggs and your choice of meat combined together and toasted on hot plate.

- Chicken Kothu (NF) 21.99
- Lamb Kothu (NF) 22.99
- Egg Kothu (NF) 20.99
- Veg Kothu (NF) 19.99

(GF) = gluten free | (NF) = nut free | (DF) = dairy free



**ORDER ONLINE**

## BIRIYANI

Kerala biriyani is a delicious mix of fragrant rice, aromatic whole spices, flavourful herbs and meat in a soulful gravy married together by slow cooking to absorb the flavours.

Chicken (CF)	23.99
Mutton (CF)	24.99
Fish (CF)	25.99
Prawn (CF)	26.99
Egg (CF)	22.99
Veg (CF)	21.99

## BREADS

Kerala Paratha	3.99
Kallappam	2.99
Cheese Naan	4.99
Plain Naan	3.99
Garlic Naan	4.99

## RICES

Plain Rice	3.99
Biriyani Rice	8.99
Egg Fried Rice	16.99
Chicken Fried Rice	18.99
Mixed Fried Rice	22.99

### LUNCH SPECIAL

MON-FRI 12:00 PM - 2:30 PM

Rice, Naan, Any one curry	15.99
Rice, Naan, Any two curries	18.99

(Curry options)

- Butter chicken
- Kerala chicken curry
- Lamb curry
- Dal tadka



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## KIDS FAVOURITES

Chips	5.99	Nuggets	7.99
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## EXTRAS

Fryums	4.99	Raitha	3.99
Plain Yogurt	3.99	Pickle	2.99
Pappad	2.99	Mint Yogurt	3.99

## FRESH JUICES

Orange Juice	9.99	Watermelon Juice	9.99
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## DESSERTS

Gulab Jamun	7.99	Rasamalai	7.99
Cup Ice Cream	4.99		

## TAKEAWAY

Discounted prices for bulk takeaway orders ONLY.

Chicken Biriyani	5 pack	95.00
Mutton Biriyani		110.00

**CATERING AVAILABLE FOR ALL OCCASSIONS & EVENTS**



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**0461 338 414**

OR CALL (02) 6133 9394



# Menu

Embark on a South Indian culinary journey

G02/45 Furzer St. Phillip ACT 2606