THALI

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.

Non Veg Thali (GF)	20.99
Any one: Fish Curry, Chicken curry, Beeffry	
Seafood Chatti Choru (GF)	29.99
A complete seafood meal of rice and different varieties of Kerala style seafood curries and fries. Served in clay pots.	
Veg Thali (GF)	18.99

DOSA

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

Plain Dosa (NF) (GF)	12.99	Chicken Dosa (NF) (GF)	16.99
Ghee Roast (NF) (GF)	12.99	Lamb Dosa (NF) (GF)	17.99
Masala Dosa (NF) (GF)	14.99	Thattu Dosa (NF) (GF)	12.99
Red Masala Dosa (NF) (GF)	14.99	Onion Uthappam (NF) (GF)	13.99
Cheese Dosa (NF) (GF)	13.99	Mix Veg Uthappam (NF) (GF)	14.99
Egg Dosa (NF) (GF)	13.99	Cheese & Veg	15.99
Onion Dosa (NF) (GF)	13.99	Uthappam (NF) (GF)	
OTHOR DOSE (NF) (GF)	15.99	Idly (four pieces) (NF) (GF)	12.99

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)	17.99	Egg Kothu (NF)	16.99
Lamb Kothu (NF)	18.99	Veg Kothu (NF)	15.99

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 (GF)	17.99	Prawn (GF)	22.99
Mutton (GF)	18.99	Egg (GF)	15.99
Fish (GF)	20.99	Veg (GF)	14.99
	BREA	ADS	
Kerala Paratha	3.99	Plain Naan	3.99
Kallappam	1.99	Garlie Naan	4.99
Palappam	2.99	Cheese Naan	4.99

RICES

Plain Rice (GF) (NF) (DF)	3.99	Egg Fried Rice (GF) (NF)	10.99
Ghee Rice (GF)	7.99	Chicken Fried Rice (GF) (NF)	12.99
Lemon Rice (GF) (NF)	7.99	Mixed Fried Rice (GF) (NF)	15.99
Jeera Rice (GE)	799		

BANGUETS

35/head Banquet 1

3 Starters 2 Mains Rice, Naan/Paratha

Recommended: Chicken Tikkah, Sheek Kebab, Cutlet, Kadai Chicken, Lamb Curry, Rice & Naan

Banquet 2

2 Starters 1Entree 2 Mains

Rice, Naan/Paratha

Recommended: Chicken Tikkah, Sheek Kebab, Palappam, Duck Roast, Kadai Chicken, Lamb Curry, Rice & Naan, Cup Ice Cream

Banquet 3

40/head

40/head

3 Starters 1 Entree 3 Mains

Rice, Naan/Paratha

Recommended: Chicken Tikkah, Sheek Kebab, Cutlet, Palappam, Duck Roast, Kadai Chicken, Lamb Curry, Prawn Masala, Rice & Naan, Cup Ice Cream

KIDS FAVOURITES

Creamy Pasta	7.99	Nuggets	7.99
Chips	5.99	Fish Fingers	7.99

EXTRAS

Fryums	4.99	Raitha	3.99
Plain Yogurt	3.99	Pickle	2.99
Pappad	2.99	Mix Salad	6.99
Mint Yogurt	3.99	Green Salad	7.99

FRESH JUICES

Orange Juice	7.99	Apple Juice	7.99
Watermelon Juice	7.99	Lime Juice	6.99

DESSERTS

Dessert of the Day	9.99	Rasamalai	7.99
Custard Fruit Salad	8.99	Cup Ice Cream	4.99
Gulab Jamun	7.99		

TAKEAWAY Discounted prices for bulk takeaway orders ONLY.

	5 pack	10 pack
Chicken Biriyani	75.00	140.00
Mutton Biriyani	85.00	160.00



STARTERS

Vegetarian

	Veg Cutlet (2 pieces) (NF) (DF)	6.99
	A delectable combination of mashed potatoes and spiced vegetables crumbed and deep fried. Served with onion salad and tomato sauce.	
	Uzhunnu Vadai (2 pieces) (GF) (NF) (DF)	6.99
	A donut shaped south Indian fritter made of urid dal. Served with chutneys and sambar. $ \\$	
	Sambar Vadai (2 pieces) (GF) (NF) (DF)	6.99
	South Indian delicacy made from urid dal. It tastes heavenly when soaked in hot sambar. Served with chutneys. $ \\$	
	Curd Vadai (2 pieces) (NF) (GF)	6.99
	Soft lentil fritters soaked in creamy yogurt and sprinkled with spices.	
	Samosa (2 pieces) (NF) An iconic Indian snack traditionally filled with mashed potatoes and spiced	6.99
	vegetables. Served with mint yogurt and tomato sauce.	
	Paneer 65 (NF)	10.99
	Cottage cheese deep fried with batter and to asted with onion, fresh chilly and curry leaves. Served with mint yog urt. $ \\$	
	Onion Bhaji (4 pieces) (NF)	8.99
	Finely sliced onions smothered in a simple, fragrantly spiced batter and fries to crispy perfection. Served with mint yogurt and tomato sauce.	
J	on-Veg	
	Beef Cutlet (2 pieces) (NF)	7.99
	Crunchy snack made of spiced beef and mashed potatoes coated in bread crumbs and deep fried. Served with onion salad and tomato sauce.	
	Fish Cutlet (2 pieces) (NF)	7.99
	Tuna fish combined with mashed potatoes, spices coated in crumbs and fried. Served with onion salad and tomato sauce.	
	Injipuli Chicken Wings (NF) (DF)	14.99
	$\label{thm:made} Made with piquant ginger, sweet jaggery, tangy tamarind along with a host of other spices. Finally pan to asted with onion, curry leaves, fresh chillies and spices.$	
	Chicken 65 (NF)	14.99
	$\label{thm:main} Marinated boneless chicken deep fried and pan to a sted with onion, curry leaves, green chilly and fragrant spices. Served with mint yogurt.$	
	Chicken Tikkah Kebab (4 pieces) (NF)	15.99
	Boneless chicken marinated with fresh ginger, garlic, herbs and aromatic spices. Slowly cooked over the charcoal grill. Served with grilled vegetables, garlic sauce and mint yogurt.	
	Sheek Kebab (4 pieces) (NF)	16.99
	Lamb mince specially blended with fragrant spices and heavenly herbs slow cooked over the charcoal grill. Served with grilled vegetables, garlic sauce and mint yogurt.	
	MAINS	
ì.	hicken	
	Kerala Chicken Curry (GF)	18.99
	Very popular chicken curry made with fresh ground Kerala spices and creamy coconut gravy. Goes well with naan, paratha, appam and rice.	
	Kerala Chicken Roast (GF)	19.99
	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.	
	Chicken Stew (GF)	18.99
	Traditional dish of chicken stewed along with veggies and cooked with coconut cream based gravy and spices. Goes well with appam and paratha.	
	Kadai Chicken (GF)	19.99
	A well known chicken semi gravy dish made with onion tomato gravy and sautéed along with capsicum ground spices and herbs. Goes well with naan, paratha,	

	Butter Chicken (GF)	19.99
	Chicken tikkah coated in thick tomato based makhani gravy and enriched with cream and spices. Goes well with naan, paratha and rice.	
	Chilly Chicken (NF) (DF)	19.99
	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.	
3	eef	
	Kerala Beef Fry (GF) (NF) (DF)	21.99
	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.	
	Kerala Beef Curry (GF) (NF)	21.99
	Slow cooked beef with bold flavor, spices and then added to the aromatic onion and coconut based gravy. Goes well with paratha, appam and rice.	
	Kerala Beef Roast (GF) (NF)	21.99
	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.	
٠	amb	
	Lamb Curry (CF)	22.99
	Tender succulent lamb meat cooked in onion tomato based gravy with spices and herbs. Goes well with naan, paratha, appam and rice.	
	Lamb Stew (OF)	22.99
	Traditional dish of lamb in Kerala, stewed along with veggies and cooked with coconut based gravy and spices. Goes well with appam and paratha.	
	Lamb Roast (GF)	22.99
	Slow cooked lamb pieces coated in special spiced sauces sautéed with onions, bell peppers, curry leaves and herbs. Goes well with naan, paratha, appam and rice.	
)	ruck	
	Kerala Duck Roast (CF) (NF) (DF)	21.99
	Slow cooked duck in coconut based gravy, spiced with mouth watering flavors, peppers and curry leaves. Goes well with appam, paratha and cassava.	
	Kerala Duck Mappas (GF) (NF) (DF)	21.99
	Slow cooked duck in special spices and coconut milk to create a fragrant for the exotic dish. Goes well with appam, paratha and cassava.	
Ù	ggs	
	Egg Masala (GF) (NF)	15.99
	Hard boiled eggs in coconut based gravy with spices and curry leaves. Goes well with paratha and appam.	
		14.00
	Egg Roast (CF) (NF) Egg roast is a zesty face dish in which eggs are cooked and coated in a spicy and	16.99
	caramelized onion tomato gravy. Goes well with paratha and appam.	
	Egg Omelet (OF) (NF) (DF)	9.99
(eafood	
	Kottayam Fish Curry (GF) (NF) (DF)	22.99
	Seasonal fish cooked in a bright red curry sauce made of Kashmiri chilly, cambodge, curry leaves. Goes well with Cassava.	
	Fish Masala (GF) (NF)	23.99
	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.	
	Fish Moile (GF) (NF)	23.99
	Shallow fried fish cooked in a rich coconut creamy sauce prepared with mild spices, bell pepper, curry leaves. Ooes well with appam and paratha.	
	Fish Fry (GF) (NF) (DF) Seasonal fish coated with flavorsome masala and fried.	21.99
	Seasonal list Coaced With Havor Some masala and med.	

	$Fish \ Pollichathu \ _{(CF) \ (NF) \ (DF)}$ Seasonal fish marinated in a mix of flavorful spices and wrapped with banana leaf and steamed. Goes well with paratha and appam.	23.9
	Prawn Masala (GF) (NF) (DF)	23.9
	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.	200
	Prawn Fry (GF) (NF) (DF)	22.0
	Special masala marinated prawns shallow fried in pans and toasted with onion, tomato, spices and curry leaves. Goes well with Paratha and rice.	23.9
	Prawn Moile (GF) (NF)	23.9
	Prawns cooked in a rich creamy sauce prepared with mild spices, bell pepper, curry leaves. Goes well with appam, paratha.	
	Kallumakkaya Fry (GF) (NF) (DF)	22.5
	Kerala's favourite delectable seafood delicacy that exhibits the natural flavours of mussels. Pan fried mussels toasted with onion, tomato curry leaf and spices.	
	Kakka Fry (gf) (NF) (DF)	22.9
	Baby clams pan roasted with aromatic spices, onion and curry leaves.	
(egetarian	
	Gobi Manchurian (GF) (NF) (DF)	17.9
	Battered and deep fried cauliflower toasted in a flavorful special sauces and herbs. Goes well with naan, paratha and rice.	17.7
	Veg Stew (GF) (NF)	15.9
	Stew of assorted veggies simmered in spiced coconut gravy. Goes well with appam and paratha. $ \\$	
	Veg Korma (GF) (NF)	15.9
	Seasonal veggies cooked in creamy coconut based gravy with spices and curry leaves.	
	Chilly Mushroom (GF) (NF) (DF) Steamed mushroom toasted in a pan with onion, bell peppers and special sauces. Goes well with nan, paratha and rice.	17.9
	Dal Tadka (GF) (DF)	15.9
	Soaked and cooked lentils with onion, tomato and herbs. Goes well with naan and rice.	1017
	Chilly Paneer (GF) (NF) (DF)	17.9
	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.	
	Channa Masala (CF) (NF) Traditional Kerala style chick peas curry made with coconut based gravy, spices	15.9
	and curry leaves. Goes well with appam and paratha.	
	Potato & Red Kidney Beans Korma (GF) (NF)	15.9
	An Indian famous curry made with onion tomato based gravy, spices and herbs. Goes well with naan, paratha and rice.	
	Paneer Butter Masala (GF)	17.9
	Indian cottage cheese made with rich and creamy onion tomato based makhani gravy, spices and herbs. Goes well with naan, paratha and rice.	1/.5
	Paneer Muttor Masala (CF) (NF)	17.9
	Indian cottage cheese toasted with green peas in onion tomato based gravy spices and herbs. Goes well with naan, paratha and rice.	
KAPPA		
	$Kappa\ Vevichathu\ {}_{(\mathbb{CF})(\mathbb{NF})}$ Traditional Kerala's healthy meal made with mashed cassava, grated coconut and spices.	14.9
	Kappa Biriyani (GF) (NF)	22.5
	Slow cooked spicy soft beef masala cooked with cassava and flavoured with spices.	220