



LITTLE PLATES

Chilli Chicken	7.5
Popular street food made with stir fried bell peppers, Chicken tossed in tomato, chilli, garlic reduction.	
Uttapam (V+)	6.0
Rice and lentil savoury pancakes topped with onion, coriander and carrot. Served with coconut chutney	
Onion Bhaji(V+)	6.5
Finely sliced onion smothered in chickpea batter and fried crispy. Served with tamarind chutney.	
Mutton Roll	9.5
Shredded Lamb tossed with spices filled in two breaded cigars & served with sweet chilli sauce.	
Lentil Soup (V+)	5.5
A delicately pureed lentil flavoured with garlic, pepper and lemon juice.	
Podi Idly (V+)	6.0
Rice & lentil steamed sponge, tossed in our spiced ground lentil powder. Served with coconut chutney.	
Sambar Vada (V+)	6.5
Savory doughnuts made of ground urad dal. Served with sambar & coconut chutney.	
Lamb Chops	9.5
Two baby lamb rack, marinated overnight, sprinkled bell peppers accompanied with mint & coriander chutney.	
Cochin Prawns	9.5
Baby prawns tossed in a thick flavorful masala reduction.	
Vegetable Samosa (V+)	6.5
Fried pastry with filling of mixed vegetables. Served with tamarind chutney.	

DOSAS

South India's famous savoury crepe is made from ground rice and lentils, a perfect accompaniment with your curries below. It's great to tear & share!

Blue Cheese & Fig	9.5	Plain (V+).....	7.5
Date & Almonds (V+).....	9.5	Masala (V+).....	13.5
Coconut & Jaggery (V+)... ..	9.5	Gunpowder (V+)..	8.5
Truffle & Mushroom (V+)	10.5		
Walnut Cinnamon & Honey (V+)	9.5		
Selection of Chutneys (V+)	3.5		



CURRIES



Traditional curries from the south of India,

Chicken Curry.....	12.5	Lamb curry.....	14.5
Beef Curry.....	14.5	Prawn Curry.....	15.5
Fish Curry.....	14.5	Kadhai Paneer.....	11.5
Raw mango Curry (V+)	10.5	Baby Eggplant (V+)	12.5

Biryani of The Day

SIDES

Steamed Rice (V+).....	4.0
Steamed basmati rice	
Appam (V+).....	3.5
Pancake prepared out of fermented rice batter and coconut milk	
Malabar Parotta.....	4.5
Flaky flatbread. Wipped and layered with butter	
Masala Potato (V+).....	5.5
Potatoes tossed with a spicy mix of onion, tomatoes and curry leaves	
Spinach & Potato (V+).....	6.0
Spinach cooked with cubed potatoes & keralan spices	
Drumstick Sambar (V+).....	5.5
South Indian stew made with lentils, drumsticks, tamarind, herbs & aromatic spices	
Gunpowder Green Beans (V+).....	5.5
Green beans tossed in spiced ground lentil powder	
Mushroom & Peas (V+).....	5.5
Mushroom & peas sauteed in homemade spiced paste	
Surprise of Indian Crisps (V+).....	6.5
Served with a chutney of the day, recommend for two.	



Please Scan For Allergens





LITTLE PLATES

- Chilli Chicken g o s 7.5
Popular street food made with stir fried bell peppers, Chicken tossed in tomato, chilli, garlic reduction.
- Uttapam (V+) mu 6.0
Rice and lentil savoury pancakes topped with onion, coriander and carrot. Served with coconut chutney
- Onion Bhaji(V+) 6.5
Finely sliced onion smothered in chickpea batter and fried crispy. Served with tamarind chutney.
- Mutton Roll g e 9.5
Shredded Lamb tossed with spices filled in two breaded cigars & served with sweet chilli sauce.
- Lentil Soup (V+) 5.5
A delicately pureed lentil flavoured with garlic, pepper and lemon juice.
- Podi Idly (V+) mu 6.0
Rice & lentil steamed sponge, tossed in our spiced ground lentil powder. Served with coconut chutney.
- Sambar Vada (V+) mu 6.5
Savory doughnuts made of ground urad dal. Served with sambar & coconut chutney.
- Lamb Chops mu m 9.5
Two baby lamb rack, marinated overnight, sprinkled bell peppers accompanied with mint & coriander chutney.
- Cochin Prawns mu g 9.5
Baby prawns tossed in a thick flaverful masala reduction.
- Vegetable Samosa (V+) g mu 6.5
Fried pastry with filling of mixed vegetables. Served with tamarind chutney.

DOSAS

South India's famous savoury crepe is made from ground rice and lentils, a perfect accompaniment with your curries below. It's great to tear & share!

- Blue Cheese & Fig mu mu 9.5 Plain (V+) mu 7.5
- Date & Almonds (V+) mu n 9.5 Masala (V+) mu 13.5
- Coconut & Jaggery (V+) mu 9.5 Gunpowder (V+) mu 8.5
- Truffle & Mushroom (V+) mu 10.5
- Walnut Cinnamon & Honey (V+) mu n 9.5
- Selection of Chutneys (V+) mu 3.5



CURRIES



Traditional curries from the south of India,

- Chicken Curry 12.5 Lamb Curry 14.5
- Beef Curry n s 14.5 Prawn Curry mu n g 15.5
- Fish Curry mu p 14.5 Kadhai Paneer mu n 11.5
- Raw mango Curry (V+) 10.5 Baby Eggplant (V+) 12.5
mu n mu n
- Biryani of The Day mu n 16.5

SIDES

- Steamed Rice (V+) 4.0
Steamed basmati rice
- Appam (V+) 3.5
Pancake prepared out of fermented rice batter and coconut milk
- Malabar Parotta g m 4.5
Flaky flatbread, Wipped and layered with butter
- Masala Potato (V+) mu 5.5
Potatoes tossed with a spicy mix of onion, tomatoes and curry leaves
- Spinach & Potato (V+) mu 6.0
Spinach cooked with cubed potatoes & keralan spices
- Drumstick Sambar (V+) mu 5.5
South Indian stew made with lentils, drumsticks, tamarind, herbs & aromatic spices
- Gunpowder Green Beans (V+) mu 5.5
Green beans tossed in spiced ground lentil powder
- Mushroom & Peas (V+) 5.5
Mushroom & peas sauteed in homemade spiced paste
- Surprise of Indian Crisps (V+) g 6.5
Served with a chutney of the day, recommend for two.



Please Scan For Allergens

