



WHILE YOU WAIT

1. **PAPPADOM VGN**
2. **NEELAGIREE'S PICKLE TRAY V, ML,**
(Mango chutney, beetroot chutney, mint yoghurt & pickled onion salad)

SOUPS

3. **SWEET CORN VEG SOUP CE M, MH**
Creamed sweet corn soup
4. **SWEET CORN CHICKEN SOUP CE, M, MH**
Creamed sweet corn soup with Chicken.

STARTERS/APPETIZERS

STARTERS -VEG

5. **SAMOSA CHAAT VGON, ML M, MH, H, EH**
Crispy Samosas crushed and topped with vermicelli, flavorful condiments, veggies, herbs, ground spices etc.
6. **VEG SAMOSA VGN, M**
7. **ONION BHAJI VGN, PN, M**
8. **CAULIFLOWER (GOBI) MANCHURIAN VGON, EG, SU, EG, CE M, MH, H, EH,**
A popular Indo Chinese starter. Cauliflower florets deep fried and sautéed in chef's special sauce of sweet and sour flavour
9. **ACHARI PANEER TIKKA V, MU, ML, SU, M, MH, H, EH**
Indian cottage cheese (Paneer) slices, in a yoghurt-based marinade and spices, tandoor cooked with salad and mint chutney

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STARTERS - NON-VEG

10. **CRAB CAKE** CR, GL M (Std./Family)
Crab meat sautéed and mixed with plain flour, coated with breadcrumbs and deep fried
11. **LAMB SAMOSA** (Std./Family)
Triangular pastry stuffed with sautéed blend of lamb mince and mild spices
12. **CHICKEN LOLLIPOP** CE, SU, SO MH, H, EH (Std./Family)
A popular Indo-Chinese appetizer. Chicken Drumette tossed in a sweet and spicy sauce
13. **CHICKEN PAKORA** SU, MH, H, EH (Std./Family)
Tender chicken strips marinated in South Indian spices and deep fried.
14. **CHETTINAD FRIED CHICKEN** SU, MH, H, EH (Std./Family)
Tender chicken strips marinated in South Indian spices and deep fried.
15. **NEELAGIREE FRIED CHICKEN** (on the bone) SU, MH, H, EH (Std./Family)
Tender chicken pieces on the bone marinated in South Indian spices and deep fried.
16. **CHICKEN 65** (boneless, Andhra Style & spicy) ML, SU, H, EH (Std./Family)
17. **FISH AMRITSARI PAKORA** FS, SU, PN, M, MH, H, EH (Std./Family)
Sliced fish fillet coated in garlic and caraway seed flavored Chickpea flour batter and deep fried
18. **LAMB SEEK KEBAB** LF, M, MH, H, EH (Std./Family)
lamb minced meat with fresh coriander, spices, green chilli etc., skewered and finished in clay oven, served with salad and mint chutney.
19. **TANDOORI LAMB CHOPS** LF SU, ML, MU, MH, H, EH (Std./Family)
Lamb chops marinated with aromatic spices blended with cottage cheese, cooked to perfection.

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- 20. TANDOORI MINI PLATTER** LF, SU ML, MU, MH, H, EH
A delicious mix platter of Lamb Chops, Chicken tikka, Malai tikka, and seek kebab served with salad and mint chutney.
- 21. KERALA HOUSEBOAT BEEF FRY** SU, MH, H, EH
Strips of beef rubbed with fine spices, finished with dry coconut slivers and curry leaves & fried sliced onions
- 22. GARLIKI PRAWNS FRY** SU, CR, MH, H, EH (Std./Family)
King Prawns marinated with chef's specialty spices deep fried with onion, green chili, and curry leaves.
- 23. TANDOORI CHICKEN TIKKA** LF, SU, MU, ML, MH, H, EH (Std./Family)
Chicken morsels marinated overnight in hung curd, soft cheese and spices, cooked in a tandoori oven. Served with salad and mint chutney
- 24. MALAI CHICKEN TIKKA** LF, SU, ML, MU, M (Std./Family)
Tender chicken fillets marinated in cream cheese & yoghurt-based marinade with spices, cooked in a clay oven. Served with salad and mint chutney
- 25. TANDOORI CHICKEN WINGS** LF, SU ML, MU, MH, H, EH
- 26. TANDOORI JINGA** LF, SU, CR, ML, MU, MH, H, EH
3-4 jumbo king prawns (depending on size), marinated in chef's special spices, yoghurt etc. cooked in clay oven. Served with salad & mint chutney.

DOSA

(A mild and non-spicy rice and lentil savory. This is a thin and crispy pan cake from South India. All Dosa's are served with spicy medium hot Sambar & selection of spicy chutneys)

- 27. PLAIN DOSA** VGN
Mini crispy pancake made with fermented lentil and rice batter.
- 28. GHEE ROAST** VGN, ML
Crispy pancake made with fermented lentil and rice batter and flavored with pure butter ghee
- 29. Masala Dosa** VEG/EGG/CHK/LAMB £7.95/£8.95/£9.95/£11.95
Crispy pancake made with fermented lentil and rice batter and filled with filling of your choice
- 30. UTHAPPAM** VGN
Stone griddle cooked thick Dosa topped with a mix of onions, tomato, Fresh coriander leaves etc.

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MAINS

LOW FAT, CLAY OVEN SIGNATURE DISHES

- 31. TANDOORI CHICKEN (Half)** LF, SU ML, MU, MH, H, EH,
Chicken on the bone marinated in hung curd, high range spices, ginger, garlic, cooked in a clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 32. TANDOORI CHICKEN SUPREME** LF, SU, ML, MU, MH, H, EH
Chicken breasts rubbed with garlic, ginger & Chilli, marinated in a thick yoghurt-based marinade and cooked in a clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 33. TANDOORI CHICKEN WHOLE** LF, SU ML, MU, MH, H, EH
Chicken on the bone marinated in hung curd, high range spices, ginger, garlic, cooked in a clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 34. CHICKEN SHASHLIK** LF, SU, ML, MU, MH, H, EH
Chicken Tikka full portion, diced onion, tomato, & bell peppers marinated with hung curd, high range spices, ginger, garlic etc. cooked in a clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 35. PANEER SHASHLIK** V, LF, SU, ML, MU, MH, H, EH
Cottage cheese, diced onion, tomato, & bell peppers marinated with hung curd, high range spices, ginger, garlic etc. cooked in a clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 36. NEELAGIREE MIXED GRILL** LF, SU, CR, ML, MU, MH, H, EH
A royal Neelagiree platter with King prawns, Lamb sheek kebab, Lamb chops, Chicken tikka and Malai tikka. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha
- 37. TANDOOR KING PRAWNS SIZZLER** LF, SU, CR, ML, MU, M, MH, H, EH
7-9 Jumbo King Prawns (subject to size), diced onions, mix bell peppers etc, marinated in a yoghurt-based marinade and cooked in the clay oven. Served with gravy, mint chutney, salad, choice of Rice/ Plain Naan /Kerala Paratha

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BRITISH CLASSICS

(CHICKEN LAMB OPTIONS AVAILABLE)

- 38. TIKKA MASALA** **SU, ML, MU, NU, M, MH**
A medium spicy preparation of tikka or prawn in an onion, tomato, cashew nut and coconut gravy
- 39. BHUNA** **MH, H, EH**
A delicious thick gravy preparation in onion & tomato with spices
- 40. KORMA** **NU, M**
A delicious Non spicy and no hot preparation in onion, almond & coconut
- 41. ROGAN JOSH** **M, MH, H**
Meat slow cooked to perfection with Onion, tomato, spices etc. to perfection.
- 42. MADRAS** **H, EH**
Spicy and hot preparation
- 43. SAAG** **M, MH, H, EH**
With added spinach & onion
- 44. JALFREZI** **M, MH, H, EH**
With Julian's of onion and peppers
- 45. KADAI** **MH, H, EH**
With Diced onion and peppers
- 46. DO-PYAZA** **M, MH, H, EH**
With more sliced onion in the gravy

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TRADITIONAL AND AUTHENTIC RECEPIES

- 47. KERALA CHICKEN CURRY** **ML, MU, M, MH**
Boneless chicken cubes cooked with ginger, garlic, black pepper, coconut milk etc.
- 48. BUTTER CHICKEN** **SU, ML, MU, NU, MH, H**
Chicken tikka simmered in luscious, rich buttery tomato & cashew nut gravy, spiced to perfection.
- 49. CHETTINAD CHICKEN MASALA** **ML, MU, MH, H,**
A classic recipe from the region of Chettinad in Tamil Nadu which is famous for its complex fiery spice mix.
- 50. ALLEPPEY FISH CURRY** **FS, MU, M, MH, H**
Home style fish curry simmered in a flavorful sauce made with an array of toasted spices and tomatoes.
- 51. KOTTAYAM (NAADAN) BEEF CURRY** **MU M, MH, H**
Beef cooked with an array of handpicked spices, onion, and black pepper. Garnished with cut coconut & curry leaves.
- 52. COCHIN PRAWN MANGO CURRY** **MU, CR, M, MH, H, EH**
Prawns simmered in raw mango, onion, garlic, and variety of spices finished with coconut milk.
- 53. PALLIPALAYAM BEEF ULATHU** **MU, MH, H, EH**
Juliennes of Beef cooked in Kerala's specialty spices with onion, curry leaves etc., tempered with mustard seeds. This is a dry preparation.
- 54. LAMB KURUMULAKU CURRY** **MU, MH, H, EH**
A semi-dry preparation of tender lamb cubes with onions, tomatoes, high range spices and crushed black pepper. Served with
- 55. NEELAGIREE DUM KI NALLI (LAMB SHANK)** **M, MH, H, EH**
Lamb shank, cooked in thick and delicious gravy of spices, onion, and tomato to perfection.

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NEELAGIREE BIRYANIS

All Biryani's are served with Biryani sauce or Raita (Add options, Pappad, Neelagiree pickle)

56. HYDERABADI CHICKEN DUM BIRYANI MU, CR, ML, GL, MH, H

Favourite rice dish of most Indian States. Chicken pre-marinated with a variety of spices, yogurt etc. & topped with premium quality basmati rice, cooked under steam pressure over low heat, finished with fried onion & clarified butter.

57. HYDERABADI LAMB BIRYANI, ML, SU, GL, MH, H

A special rice dish of Hyderabad, India. Layers of basmati rice & mildly spiced fragrant tender lamb, slow cooked to perfection and finished with fried onion & clarified butter. Served with Biryani Sauce.

58. PRAWN BIRYANI ML, CR, SU, MH, H,

A special rice preparation made by layering prawns & aromatic basmati rice slow cooked to perfection, finished with fried onion & clarified butter.

59. GUJRATI TAK TAK VEGITABLE BIRIYANI V, VGN, ML MH, H,

Paneer (Indian cottage cheese) and mixed vegetables cooked with fragrant basmati rice flavored with spices and fresh mint leaves. Served with curry sauce.

60. KERALA STYLE CHICKEN BIRYANI MU, ML, SU, MH, H,

Fragrant basmati rice & Chicken cooked in spicy gravy, layered to make the authentic Kerala style Biryani. Topped with fried onion & clarified butter.

61. KERALA STYLE LAMB BIRYANI MU, ML, SU, MH, H,

Fragrant basmati rice & Lamb cooked in thick and spicy gravy, layered to authentic Kerala style lamb Biryani. Topped with fried onion & clarified butter.

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VEG & VEGAN DISHES

62. **BOMBAY ALOO VGN, ML, MH, H,**
Potato dry curry flavored with turmeric & cumin.
63. **TADKA DAL VGN, MU, M, MH, H,**
Cooked lentil, flavored with ground spices and tempered with mustard seeds.
64. **CHANNA (CHOLE) MASALA VGN, MH, H, EH**
This is an awesome combination of chickpeas in flavorful onions & tomato masala.
65. **BINDI DO-PYAZA VGN, MH, H,**
Okra slices tossed with onion & tomato in a tangy sauce.
66. **AMRITSARI PANEER BUTTER MASALA V, ML, NU, M, MH, H,**
Cottage cheese cooked in aromatic and luscious gravy, finished with soft butter

SIDES

67. **DAL TADKA V, ML, NU, M, MH, H, EH**
68. **ALOO JEERA V, VGN M, MH, H, EH**
69. **CHANNA (CHOLE) MASALA VGN, MH, H, EH**
70. **SAAG PANEER V, ML, MH, H, EH**

RICE, NOODLES & BREADS

71. **VEG NOODLES VGN, CE, M, MH, H, EH**
Stir fried basmati rice with egg, onion, chicken, prawns, celery etc. & spices.
72. **EGG NOODLES EG, CE, M, MH, H, EH**
Stir fried basmati rice with eggs, onion, celery, and spices.
73. **CHICKEN NOODLES EG, CE, M, MH, H, EH**
Stir fried basmati rice with eggs, chunks of chicken, onion, celery, and spices.
74. **MIXED NOODLES EG, CE, M, MH, H, EH**
Stir fried basmati rice with egg, onion, chicken, prawns, celery etc. & spices.
75. **PLAIN RICE VGN**
Superior quality boiled Basmati rice.
76. **COCONUT RICE MU, VGN,**
Boiled basmati rice flavored by mixing coconut slivers tempered with mustard seeds.
77. **PULAO RICE VGN,**
Fragrant Basmati rice steam cooked with whole spices

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78. MUSHROOM PULAO RICE VGN

Pulao rice cooked with sliced mushroom, onion etc. to taste

79. VEG FRIED RICE EG, CE, M, MH, H, EH

Stir fried basmati rice with vegetables, onion, celery and spices

80. EGG FRIED RICE EG, CE, M, MH, H, EH

Stir fried basmati rice with eggs, onion, celery and spices

81. CHICKEN FRIED RICE EG, CE, M, MH, H, EH

Stir fried basmati rice with eggs, chunks of chicken, onion, celery and spices

82. MIXED FRIED RICE EG, CE, M, MH, H, EH**83. KEEMA RICE, EG, SU, MH, H, EH**

Pulao rice tossed with meat mince, onion, and spices

84. TANDOORI ROTI VGN, GL**85. CHAPATI VGN, GL****86. GARLIC CHAPATI VGN, GL****87. KERALA PARATHA GL, EG ML**

Layered griddle cooked bread from the food shack of Kerala.

88. PLAIN NAAN GL, EG ML**89. GARLIC NAAN GL, EG ML****90. GARLIC CORIANDER NAAN V, GL, EG ML****91. BUTTER NAAN GL, EG ML****92. BHATURE GL, EG ML**

Fried leavened bread made with refined flour, yoghurt & seasoning.

93. KEEMA NAAN SU, GL, EG ML

bread stuffed with spiced meat mince, finished with clarified butter.

94. CHEESE NAAN GL, EG, ML

bread stuffed with grated cheese and cooked in a clay oven.

95. PESHAWARI NAAN (sweet, stuffed NAAN) GL, EG, ML

Stuffed with a sweet mix of sultanas, coconut, flavoured with cardamom & fruit pulp.

96. CHEESE & CHILLI NAAN GL, EG ML, H, EH

Cheese stuffed bread topped with Chilli, Garlic, coriander leaves, finished with clarified butter.

97. BUTTER CHAPATI V, GL

Unleavened whole wheat flour bread

KIDS MEALS

98. NUGGETS AND CHIPS**99. CHICKEN TIKKA WRAP WITH FRIES SU, GL, EG ML, MU, M, MH, H****100. MALAI TIKKA WRAP WITH CHIPS AND SALAD SU, ML, M, MH, H**

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EXTRAS

- 101.FRENCH FRIES
- 102.MASALA POTATO WEDGES
- 103.MIXED RAITA **V, ML**
- 104.PLAIN YOGHURT **V, ML**
- 105.GREEN SALAD/GARDEN SALAD
- 106.POORI SINGLE **GL**

YOGURT DRINKS, TEA & COFFE

- 107.SALTED LASSI **V, ML**
- 108.SWEET LASSI **V, ML**
- 109.MANGO LASSI **V, ML**
- 110.TEA/COFFEE
- 111.INDIAN MASALA CHAI

LIQUOR COFFE

- 112.LIQUORISH COFFEE (CHOICE OF LIQUOR)
- 113.IRISH COFFEE

SALADS, PICKLE & SAUCES

- 114.ONION SALAD (PICKLE TRAY) **VGN**
- 115.BEETROOT CHUTNEY (PICKLE TRAY) **VGN**
- 116.MANGO CHUTNEY (PICKLE TRAY) **VGN**
- 117.MINT YOGHURT (PICKLE TRAY) **V**
- 118.TAMARIND CHUTNEY **VGN**
- 119.HOMEMADE LEMON/LIME PICKLE **VGN, MU, H, EH**
- 120.MINT CHUTNEY **V, ML, H**
- 121.COCONUT CHUTNEY **VGN, MU, H, EH**
- 122.TOMATO CHUTNEY **VGN, MU, H, EH**
- 123.TOMATO KETCHUP
- 124.MAYONNAISE

DESSERTS

- 125. Gulab Jamoon **ML, MU**
- 126. Gajar ka Halwa (Carrot Halwa) **ML, MU**
- 127. Choice of ice creams

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NEELAGIREE LUNCH MENU

(SUNDAYS 12:30 -14:30 PM)

128. NORTH INDIAN THALI (V & VGN option available) (This is a combo meal)
(PAPADUM STARTER, VEG & NON-VEG CURRY, RICE, BREAD, GULAB JAMUN/KHEER)
129. SOUTH INDIAN MEAL (V & VGN option available) (This is a combo meal)
(PAPADUM STARTER, VEG & NON-VEG CURRY, RICE, BREAD, GULAB JAMUN/KHEER)
130. PAPADUM LARGE VGN
131. PICKLE TRAY VGON, ML
132. MINT CHUTNEY ML
133. TOMATO CHUTNEY VGN
134. COCONUT CHUTNEY VGN
135. SAMBAR EXTRA PORTION VGN
136. ONION BHAJI VGN
137. CHETTINAD FRIED CHICKEN (WITH BONE) SU, MH, H, EH
138. CHETTINAD FRIED CHICKEN (FAMILY SIZE) SU, MH, H, EH
139. CHICKEN TIKKA SU, MU, ML, MH, H, EH
140. AMRITSARI FISH PAKORA SU, MH, H, EH
141. CHOLE BATTURA VGN,
142. SET DOSHA VGN,
143. KERALA PAROTTA EG, ML, GL
144. PLAIN DOSA VGN,
145. MASALA DOSA VGN,
146. UTHAPPAM VGN
147. RAVA DOSA VGN
148. NON-VEG MASALA DOSA (CHICKEN/LAMB)
149. MUTTA ROAST (EGG MASALA)
150. KAPPA (CASAVA) VGN
151. POORI MASASLA VGN
152. BUTTER NAAN GL, EG ML
153. CHAPATI VGN GL
154. GARLIC CORIANDER NAAN GL, EG ML
155. Beef KAPPA BIRIYANI
156. BUTTER CHICKEN ML, SU
157. PANEER BUTTER MASALA V ML
158. KERALA CHICKEN CURRY

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- 159.KERALA STYLE CHICKEN ROAST(CURRY)
 160.KERALA STYLE CHICKEN ROAST(MINI)
 161.KOTHUPORATTA CHICKEN
 162.KOTHU PORATTA BEEF
 163.MUTTON MASALA
 164.NADAN ERACHI CURRY
 165.BEEF PALLIPALAYAM
 166.BEEF PALLIPALAYAM (MINI)
 167.FISH CURRY (SEASONAL FISH) **MU**
 168.FISH POLLICHATHU (SEA BASS/SEA BREAM) **(SA)**
 169.PRAWN MANGO CURRY **MU, CR, M, MH, H, EH**
 170.NUGGETS AND CHIPS **ML**
 171.MANGO LASSI – GLASS **ML**
 172.MANGO LASSI – JUG **ML**
 173.MASALA CHAI
 174.MASALA CHAI (JUG)
 175.CHICKEN BIRIYANI **MU, ML, SU, MH**
 176.MUTTON BIRYANI **MU, ML, SU, MH,**
 177.VEGETABLE BIRYANI **MU, ML, MH**
 178.BOTTI FRY/CURRY
 179.BOTTI FRY/CURRY(MINI)

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GENERAL INFORMATION

All items will be presented on a single bill.

We may change or withdraw from this menu from time to time.

For a table of 5 or more, a 10% service charge will be added to your bill.

We aren't responsible for any lost or stolen items.

Few of our dishes comprise of bone. Please carefully read the descriptions of items before you order.

WE UNDERTAKE OUTDOOR CATERING

FUNTION HALL AVAILABLE FOR BIRTHDAYS, MARRIAGES, ENGAGEMENTS
OFFICIAL FUNCTIONS, KIDS PARTIES, HEN PARTIES, OFFICIAL MEETINGS etc.

ALLERGIES

We haven't listed all the ingredients in every dish. In case of any allergies/intolerances, please let the manager know. Also please refer to our allergen Matrix for more information about each dish.

All our food is cooked or produced in a kitchen which deals with nuts & our ingredients are procured from factories which handle nuts & allergen products. Though we will try our best to give you nut & allergen-free dishes, we won't be able to provide you with any guarantee on this.

LF: LOW FAT, V: VEGETARIAN, VGN: SUITABLE FOR VEGAN, VGN: VEGAN ON REQUEST, MO – MOLLUSKS, EG : EGG, FS : FISH, LU : LUPINE, SO : SOYA, ML : MILK, PN : PEANUTS, GL : GLUTEN ,CR : CRUSTACEANS, MU : MUSTARD, NU : NUTS, SE : ESAME, CE : CELERY, SU : SULPHITES

M: MILD, MH☺ : MEDIUM HOT, H☺☺ : HOT, EH☺☺☺ : EXTRA HOT)