

**starters**

<b>poppadoms</b>	with garlic pickle ( <i>gluten</i> ), beetroot pickle ( <i>gluten, mustard seeds</i> ), coriander + mint chutney, sweet tomato chutney	<b>£5.25</b>
<b>mutton fry</b>	slow cooked with spices, shallots, tomato, chillies, coconut	<b>£7.25</b>
<b>chememeen dosa</b>	prawn, ginger, curry leaf, chilli dosa pancake / coconut chutney	<b>£7.95</b>
<b>sundal chaat</b>	classic street stall snack from tamil nadu; hot, spiced yellow peas garnished with finely chopped salad + sprinkled with sev	<b>£6.25</b>
<b>street snacks</b>	south indian parippu vadai (lentil patties) + bonda (spiced potato balls in chickpea flour batter) / chutneys	<b>£6.85</b>

**main meals**all dishes **medium hot** unless mentioned

<b>pattambi vegetable curry</b>	potato, carrot, celeriac + brown chickpeas in coconut, fennel, cumin masala ( <i>mustard seeds</i> )	<b>£11.50</b>
<b>cashewandi aubergine</b>	small aubergines in creamy masala of <b>cashew</b> , cumin + coconut masala with a touch of tamarind ( <i>nuts, mustard seeds</i> )	<b>£12.00</b>
<b>kadachakka masala</b>	breadfruit cooked home style in roasted coconut, coriander, red chilli masala with tenderstem broccoli ( <i>mustard seeds</i> )	<b>£12.00</b>
<b>meen kodampuli</b>	sea bass fillet in fenugreek, fennel, tomato, chilli, smoked tamarind	<b>£13.75</b>
<b>munambam prawn curry</b>	king prawns in roasted coconut, coriander seed, garam masala, tamarind with curry leaves	<b>£13.75</b>
<b>sesame cheera chicken</b>	free range chicken breast with spinach, garam masala, lemon ( <i>sesame</i> )	<b>£13.50</b>
<b>malabari chicken biriyani</b>	classic layered spiced basmati rice + free range chicken thigh, kerala style ( <i>sultanas, dairy</i> ) / chutney, pickle, raita ( <i>dairy</i> ), poppadoms	<b>£15.00</b>
<b>kondotty lamb</b>	cooked in tomato, ginger, garlic, chilli, garam masala, coconut pieces	<b>£14.75</b>
<b>masala dosa</b>	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys ( <i>sambar - gluten, mustard seeds</i> )	<b>£11.50</b>

**side dishes**

<b>beetroot + carrot thoran</b>	<b>£6.50</b>
stir fried veg, fresh coconut + curry leaves ( <i>mustard seeds</i> )	
<b>rasam</b> spicy south indian broth ( <i>gluten, mustard seeds</i> )	<b>£4.95</b>
<b>dal curry</b> lentil curry with garlic + curry leaves ( <i>mustard seeds</i> )	<b>£5.25</b>
<b>spinach dal</b> dal with spinach ( <i>mustard seeds</i> )	<b>£6.50</b>
<b>sambar</b> south indian vegetable + lentil stew with tamarind ( <i>gluten, mustard seeds</i> )	<b>£6.50</b>
<b>cassava kerala style</b> tempered with shallots, mustard seeds, curry leaves, coconut oil vg	<b>£4.50</b>
<b>raita</b> our own made yogurt with chopped vegetables ( <i>dairy</i> )	<b>£2.50</b>

**v** = vegetarian / **vg** = veganour lamb, chicken + mutton is free range + halal  
we use rapeseed oil in our cooking**bread + rice**

<b>kerala paratha</b>	<b>£4.00</b>
our famous flaky flat bread ( <i>gluten</i> )	
<b>plain rice</b> basmati	<b>£2.95</b>
<b>coconut rice</b> basmati rice, cooked in coconut milk, fenugreek + garlic	<b>£3.50</b>

**children's meals**

<b>kutty chicken</b>	<b>£9.25</b>
children's portion of unspiced free range chicken curry + rice	
<b>kutty veg</b>	<b>£7.25</b>
dal ( <i>mustard seeds</i> ), rice, yogurt ( <i>dairy</i> ), poppadoms v	

**desserts**

<b>ganapati ice-cream</b> ( <i>dairy, eggs</i> )	<b>£4.85</b>
<b>ganapati sorbet</b> vg	<b>£4.85</b>
<b>gulab jamun</b> / creme fraiche ( <i>gluten + dairy</i> )	<b>£7.25</b>
<b>carrot halwa</b> slow cooked carrot pudding / creme fraiche ( <i>dairy, sultanas</i> )	<b>£7.25</b>