

..... please notify your waiter of any food allergies or intolerances you may have .....

### starters

<b>poppadoms</b>	with garlic pickle ( <i>gluten</i> ), beetroot pickle ( <i>gluten, mustard seeds</i> ), coriander + mint chutney, sweet tomato chutney <i>vg</i>	<b>£6.50</b>
<b>veg cutlets</b>	spiced mixed vegetable patties with breadcrumbed coat ( <i>gluten, soya</i> ) / chutney ( <i>sultanas</i> ) <i>vg</i>	<b>£7.75</b>
<b>calicut beach chaat</b>	chickpeas, tomato, cucumber, pineapple, melon + crunchy puri / tamarind chutney + yogurt ( <i>dairy, gluten</i> ) <i>v</i> ( <i>vg on request</i> )	<b>£7.75</b>
<b>kanava grill</b>	grilled squid with ginger, red chilli, curry leaves, vinegar / chutney	<b>£9.00</b>
<b>pepper chicken fry</b>	marinated in roasted spices, pan fried with green chilli, coconut slivers	<b>£9.00</b>

### main meals

all dishes *medium hot* unless mentioned

<b>nutty okra</b>	okra + green mango in peanut, sesame, asafoetida + coconut masala ( <i>peanuts, sesame, gluten, mustard seeds</i> ) <i>vg</i>	<b>£13.00</b>
<b>sundari vegetable kurma</b>	tamil style with potato, carrot, green beans, peas, tomato, garam masala ( <i>mustard seeds</i> ) <i>vg</i>	<b>£13.00</b>
<b>beetroot + spinach pachadi</b>	in cumin, mustard + coconut masala finished with yogurt ( <i>mustard seeds, dairy</i> ) <i>v</i> ( <i>vg on request</i> )	<b>£13.00</b>
<b>alleppey fish curry</b>	sea bass fillet in tomato, red chilli, shallots, tamarind, coconut oil	<b>£15.50</b>
<b>chemeen manga prawn curry</b>	king prawns, green mango with coconut, red chilli + ginger ( <i>mustard seeds</i> )	<b>£15.50</b>
<b>mookala chicken curry</b>	<i>free range</i> chicken fillet, fresh fenugreek leaves, green chilli, star anise	<b>£14.50</b>
<b>malabari chicken biriyani</b>	<i>free range</i> chicken thigh in rich masala layered with lightly spiced basmati rice ( <i>sultanas, dairy</i> ) / chutney, pickle, raita ( <i>dairy</i> ), poppadoms	<b>£16.75</b>
<b>vagamon lamb</b>	with cumin, garlic, ginger, black pepper, lemon	<b>£16.50</b>
<b>masala dosa</b>	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£14.00</b>

### side dishes

<b>rasam</b> spicy south indian broth ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£5.00</b>
<b>dal</b> lentil curry with garlic + curry leaves ( <i>mustard seeds</i> ) <i>vg</i>	<b>£5.50</b>
<b>spinach dal</b> dal with spinach ( <i>mustard seeds</i> ) <i>vg</i>	<b>£6.75</b>
<b>mung bean salad</b> <i>vg</i>	<b>£6.25</b>
<b>sambar</b> south indian vegetable + lentil stew with tamarind ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£6.75</b>
<b>raita</b> our own made yogurt with chopped vegetables ( <i>dairy</i> ) <i>v</i>	<b>£2.95</b>

### bread + rice

<b>kerala paratha</b> our famous flaky flat bread ( <i>gluten</i> ) <i>vg</i>	<b>£5.00</b>
<b>plain rice</b> basmati <i>vg</i>	<b>£3.75</b>
<b>coconut rice</b> basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	<b>£4.50</b>
<b>children's meals</b>	
<b>kutty chicken</b> children's portion of unspiced <i>free range</i> chicken curry + rice	<b>£9.50</b>
<b>kutty veg</b> dal ( <i>mustard seeds</i> ), rice, yogurt ( <i>dairy</i> ), poppadoms <i>v</i>	<b>£7.50</b>

### desserts

<b>ganapati ice-cream</b> ( <i>dairy, eggs</i> )	<b>£6.00</b>
<b>ganapati sorbet</b> / 2 scoops <i>vg</i>	
<b>shrikkand</b> ( <i>dairy, nuts</i> )	<b>£6.00</b>
<b>gulab jamun</b> / creme fraiche ( <i>gluten, dairy</i> )	<b>£7.75</b>

*v* = vegetarian / *vg* = vegan

our chicken / lamb are *free range* + *halal*

we use non GM rapeseed oil in our cooking

many south indian dishes contain mustard seeds, please ask for advice.

..... an optional 12.5% service charge will be added to your meal .....