

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten, mustard seeds</i>), coriander + mint chutney, sweet tomato chutney <i>vg</i>	£6.50
aloo tikki	potato cutlets with sweetcorn, red onion, garam masala / chutney <i>vg</i>	£7.75
salem chaat	chickpeas, pickled beetroot, pineapple, ginger, green chilli <i>vg</i>	£7.75
chicken liver fry	<i>free range</i> chicken livers pan-fried in fenugreek, black pepper, chilli, red onions, lemon	£8.75
chemeen dosa	prawn, ginger, curry leaf, chilli in a dosa pancake / chutney	£9.75

main meals

all dishes *medium hot* unless mentioned

vayalar aubergine masala	small round aubergines in fenugreek, cumin, kalonji, pickled garlic (<i>mustard seeds</i>) <i>vg</i>	£13.50
paneer mushroom curry	own made cheese with tomato, coconut, black pepper, yogurt (<i>dairy</i>) <i>v</i>	£13.75
tali vegetable curry	lightly spiced potato, carrot, kovakka (like a mini courgette), coconut slices (<i>mustard seeds</i>) <i>vg</i>	£13.50
kochi fish curry	sea bass fillet in masala of coconut, tomato, red chilli, smoked tamarind	£15.75
thalassery prawn curry	fenugreek, red chilli, garlic, tomato, red onions (<i>mustard seeds</i>)	£15.50
travancore chicken	<i>free range</i> chicken breast, coconut, fresh coriander, green chilli	£14.75
mishkal lamb curry	masala of coriander, red onion, garlic, black pepper, lemon	£16.75
duck kuttanadu	duck leg with green chilli, red onion, garam masala, coconut milk	£16.50
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>gluten, mustard seeds</i>) <i>vg</i>	£14.00

side dishes

rasam spicy south indian broth (<i>gluten, mustard seeds</i>) <i>vg</i>	£5.00
dal lentil curry with garlic + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£5.75
spinach dal dal with spinach (<i>mustard seeds</i>) <i>vg</i>	£6.75
black eyed bean, carrot, kale thoran stir fried with fresh coconut (<i>mustard seeds</i>) <i>vg</i>	£7.75
sambar south indian vegetable + lentil stew with tamarind (<i>gluten, mustard seeds</i>) <i>vg</i>	£6.75
raita our own made yogurt with chopped vegetables (<i>dairy</i>) <i>v</i>	£2.95

bread + rice

kerala paratha our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£5.00
plain rice basmati <i>vg</i>	£3.75
coconut rice basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£4.50

children's meals

kutty chicken children's portion of unspiced <i>free range</i> chicken curry + rice	£9.50
kutty veg dal (<i>mustard seeds</i>), rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	£7.50

desserts

ganapati ice-cream (<i>dairy, eggs</i>)	£6.00
ganapati sorbet / 2 scoops <i>vg</i>	
chocolate, chilli, cardamom cake (<i>dairy, nuts, gluten, eggs</i>) / crème fraiche	£8.25
gulab jamun / creme fraiche (<i>gluten, dairy</i>)	£7.75

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.