

Starters

Chicken 65 boneless | £6.50

Boneless version of our classic Chicken 65

Beef Dry Fry (BDF) | £8.50

Kerala-style dish of beef, fried with spices and cooked until dry

Idi Erachi (Beef) | £7.50

Kerala-style dish - beef shredded, roasted in coconut oil with chilli and curry leaves

South Indian Chilli Fish | £8.50

Fiery fish bites tossed in aromatic South Indian spices and vibrant chillies

Honey Glazed Chicken | £7

Tender chicken bites tossed in a sweet and savoury honey glaze

South Indian Fried Chicken | £7

Crispy fried chicken marinated in a special blend of fragrant Kerala spices

Chicken Lollipop (3 Pcs) | £6

An Indo-Chinese marinated chicken wings deep fried

Chicken Nuggets | £3.50

Bite-sized pieces of breaded chicken, deep-fried

Vada (2 Pcs) | £4

Savoury lentil fritters, crispy outside and soft inside

Samosa (2 Pcs) | £5

Freshly made crispy pastry filled with spiced potatoes and peas

Onion Rings | £3.50

Rings of onion, dipped in batter and deep-fried until crisp

French Fries | £2.50

Julienned potatoes, deep-fried until golden



Dosas & South Indian Staples

Plain Dosa | £4.50

Crispy crêpe made from fermented rice and lentil batter.

Set Dosa | £5

A trio of thick and pillowy-soft dosas, much fluffier than the usual crispy variety

Onion Dosa | £6

Dosa cooked with chopped onion toppings

Ghee Roast Dosa | £6

Crispy rice & lentil crêpe, roasted golden with clarified butter (ghee)

Masala Dosa | £7

Crispy dosa filled with spiced potatoes

Madras Masala Dosa | £7

Dosa filled with potato masala, green chillies

Chicken Dosa | £6.50

Crispy rice & lentil crêpe filled with spiced chicken

Paneer Dosa | £6.50

Dosa filled with cottage cheese and potato masala

Chicken Curry Dosa | £6.50

Dosa filled with spicy shredded chicken & egg

Beef Dosa | £7.50

Dosa filled with spicy shredded beef with potato masala

Paal Kappa | £6

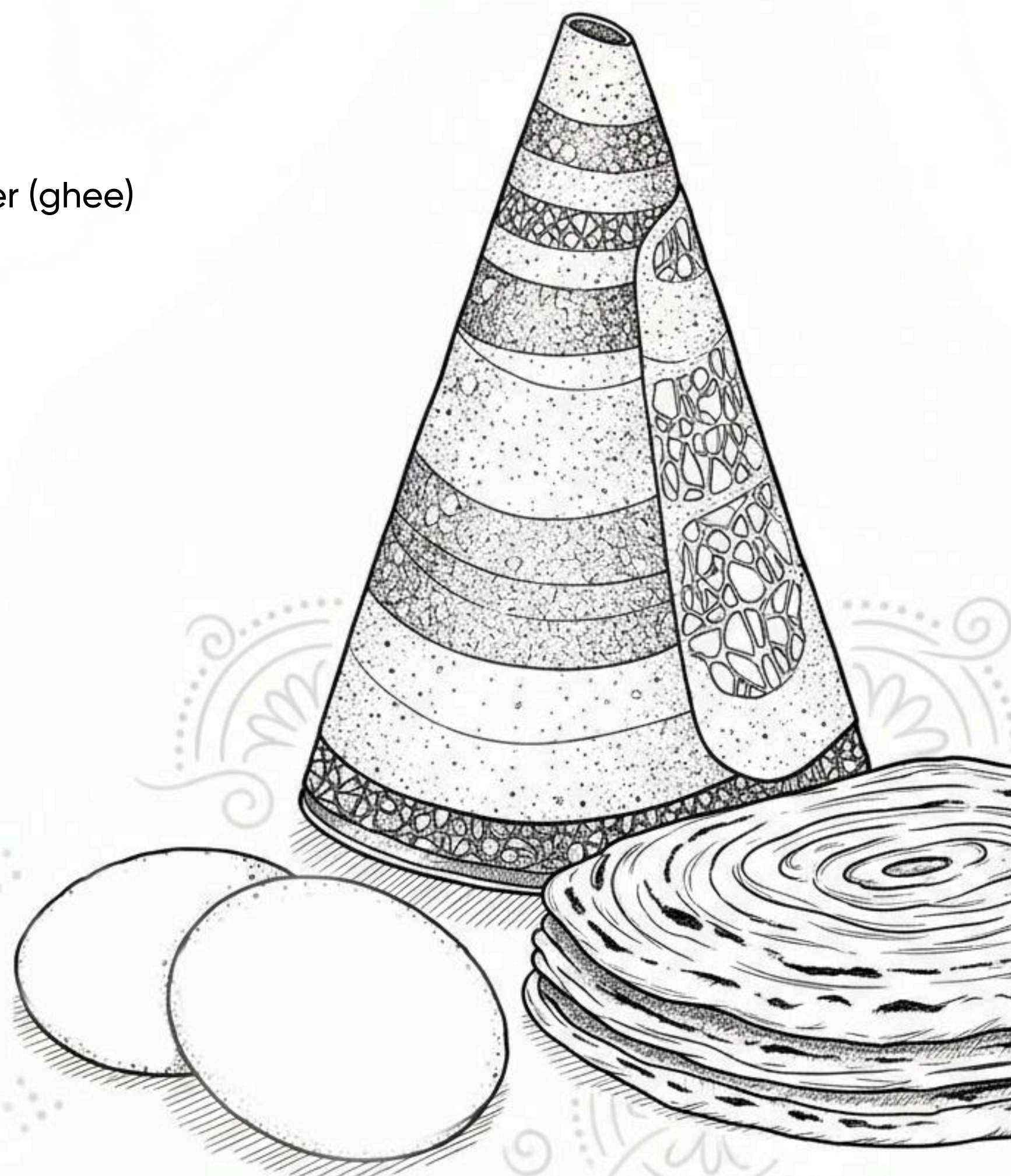
Kerala dish of tapioca cooked with creamy coconut milk

Kappa Puzhukku | £4.50

Boiled & mashed tapioca seasoned with a spiced coconut mixture, A Kerala speciality.

Kizhi Parotta | £13.50

Parotta layered with spicy curry, wrapped in banana leaf and steamed



Chicken Curries & Specials

Chicken Chettinad | £9.50

Spicy chicken gravy from the Chettinad region of South India

Butter Chicken | £10

Tandoor-cooked chicken in a rich, creamy tomato and butter-based gravy. A Delhi classic

Butter Chicken Nirvana | £11

Tandoor-cooked chicken in cream and Indian spices

Chicken Curry Boneless | £10

Tender boneless chicken cooked in a traditional, mildly spiced Indian curry sauce

Chicken Tikka Masala | £9.50

Roasted marinated chicken pieces (tikka) in a creamy, spiced tomato sauce

Chilli Chicken | £9.50

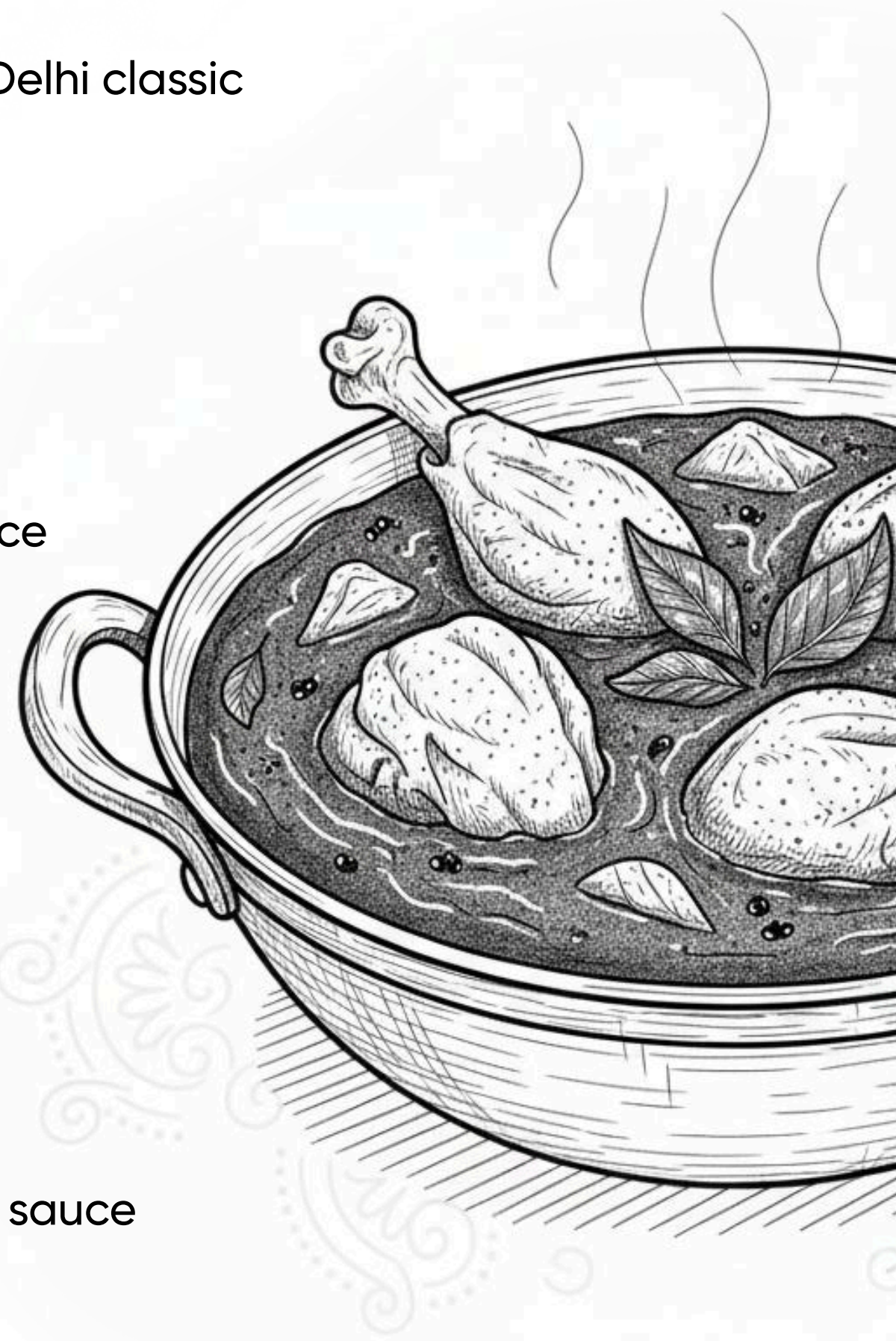
Indo-Chinese style batter-fried chicken, tossed in a garlic, soy, and chilli gravy

Chicken Manchurian | £9.50

Popular Indo-Chinese dish of fried chicken dumplings in a savoury Manchurian sauce

Tandoori Chicken Full/Half/Qtr | £18/ £10/ £6

Succulent chicken marinated in yogurt and aromatic spices, cooked in tandoor.



Beef Curries & Specials

Beef Vindaloo | £11

Tender beef marinated in vindaloo paste, cooked in a rich, spicy, and tangy sauce

Beef Roast | £11

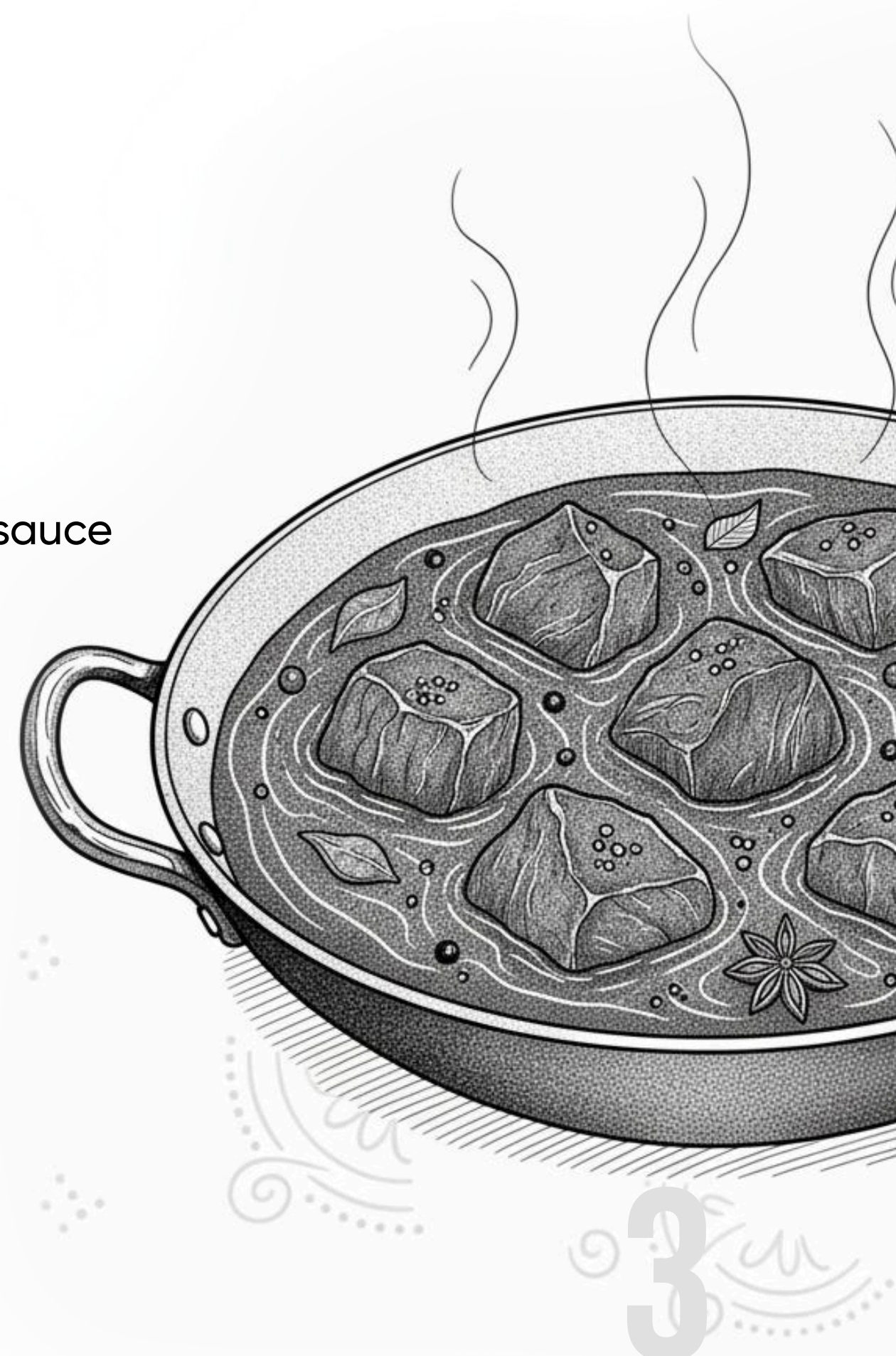
Slow-roasted beef in a spicy, aromatic Keralan masala with coconut pieces & curry leaves

Kerala Beef Ularthiyathu | £11

Classic Keralan dry beef fry with coconut slices, spices, and curry leaves

Beef Curry | £10

Beef cooked in a spicy, aromatic Keralan-style sauce



Seafood Delicacies

Karimeen/Golden Pomfret Pollichathu | £14

Whole fresh fish in masala, wrapped in banana leaves & steamed/pan-fried.

Fish Nirvana | £14

Spiced fresh kingfish fried, poached in a banana leaf with ginger & coconut milk

Fish Tawa Fry | £14

Kerala-style kingfish pieces marinated with spices & tamarind, pan-fried

Fish Curry | £12

Traditional Keralan fish curry with a blend of spices in a tangy, coconut-based sauce

Fish Mango Curry | £12

Kerala fish curry with raw mango slices, cooked in a creamy coconut milk sauce

Prawn Mango Curry | £14

Kerala dish of prawns and raw mangoes cooked in a creamy coconut sauce

Prawn Roast | £14

Prawns pan-fried with onions, garlic, ginger, & spice powders until semi-dry

Prawn Tawa Fry | £14

Spiced prawns, pan-fried on a tawa (griddle) until succulent



Lamb Curries & Specials

Lamb Rogan Josh | £12

Aromatic Kashmiri lamb curry with intense spices in a rich tomato-based sauce

Lamb Curry | £12

Slow-cooked lamb in a delicately spiced coconut curry sauce

Lamb Saag | £12

Tender lamb curry cooked with spinach and a hint of green chilli

Lamb Vindaloo | £12

Goan dish of lamb marinated & cooked with vinegar, garlic, ginger, and hot spices



Vegetarian & Paneer Mains

Paneer Butter Masala | £8

Indian cottage cheese (paneer) in a rich, creamy tomato and butter sauce

Paneer Tikka Masala | £8

Grilled Indian cottage cheese (paneer tikka) in a spiced onion-tomato gravy

Gobi Manchurian | £7

Crispy cauliflower florets tossed in a tangy, savoury Indo-Chinese Manchurian sauce

Vegetable Curry | £6

Mixed vegetables cooked in a mildly spiced, flavourful curry sauce



Rice & Biryani

Steamed Rice | £3.50

Plain, fluffy steamed basmati rice

Chicken 65 Biryani | £9.50

Fragrant basmati rice cooked with deep fried marinated chicken, herbs, and aromatic spices

Chicken Dum Biryani | £10

Fragrant basmati rice cooked with boned chicken, herbs, and aromatic spices

Chicken Biryani Boneless | £9.50

Fragrant basmati rice cooked with tender chicken, herbs, and aromatic spices

Beef Biryani | £10

Fragrant basmati rice cooked with tender beef, herbs, and aromatic spices

Prawn Biryani | £10

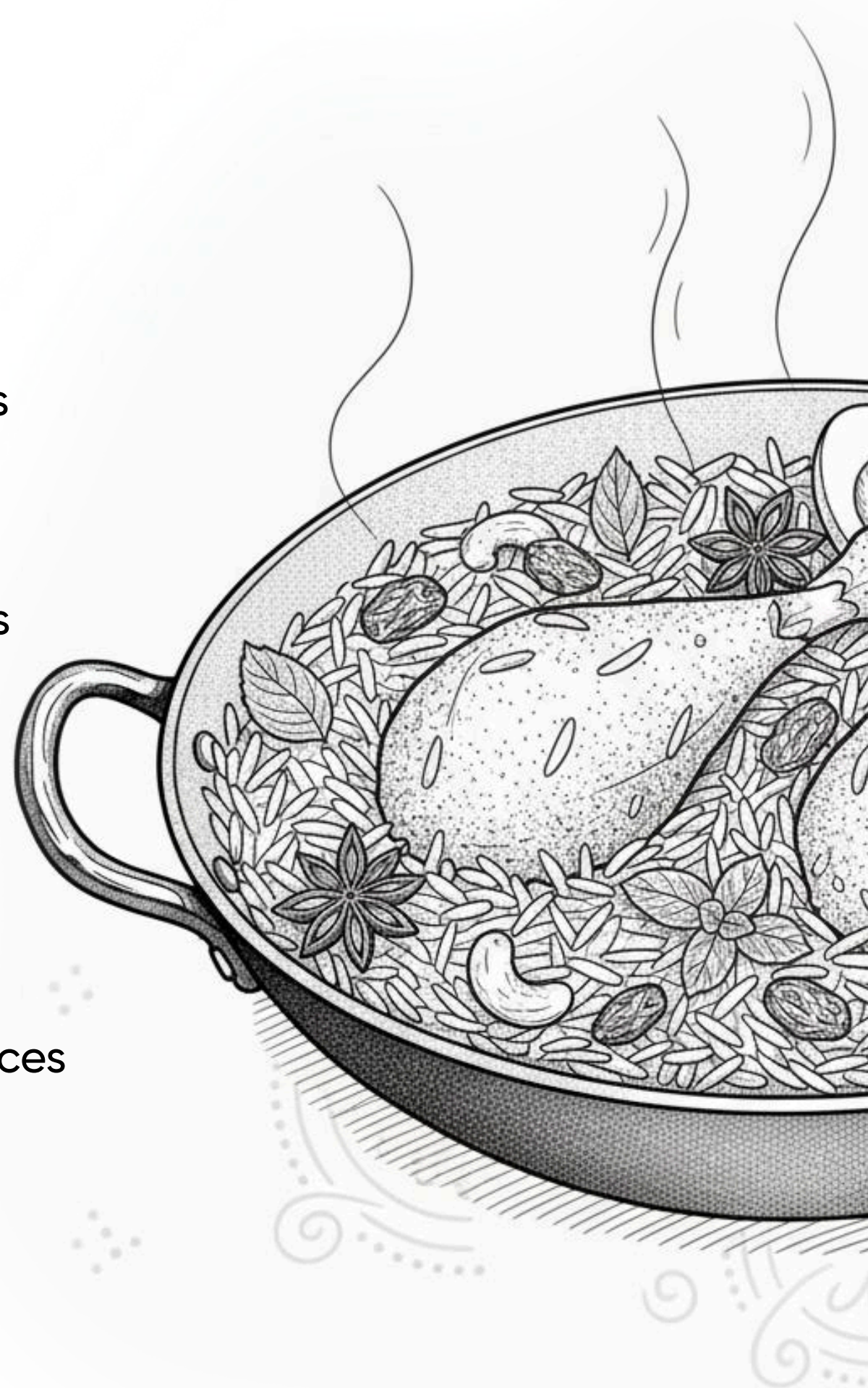
Fragrant basmati rice cooked with succulent prawns, herbs, and aromatic spices

Lamb Biryani | £10

Fragrant basmati rice cooked with tender lamb, herbs, and aromatic spices

Fish Biryani | £12

Fragrant basmati rice cooked with fish, herbs, and aromatic spices



Pothi Choru | £12.50

Traditional kerala dish, layered steamed rice served with various side dishes wrapped in banana leaf

Pothi Biryani | £11

Kerala style biryani wrapped in banana leaf, served with pickle and salad

Chatti Choru | £15

Traditional kerala dish, layered steamed rice served with various side dishes

Breads

Naan | £2.50

Soft, leavened flatbread, traditionally baked in a tandoor oven

Garlic Naan | £3

Naan bread topped with fresh garlic and coriander

Butter Naan | £3.50

Naan bread brushed with melted butter

Chilli Garlic Naan | £3.50

Naan bread topped with fresh chilli, garlic, and coriander

Parotta 2pcs (Freshly made) | £4

Two flaky, layered South Indian flatbreads made from refined flour

Chapati 2pcs (Freshly made) | £3.50

Two unleavened whole wheat flatbreads, cooked on a griddle

Fried Rice & Noodles

Chicken Fried Rice | £7.50

Indo-Chinese style fried rice with tender chicken, vegetables, and soy sauce

Veg Fried Rice | £5.50

Indo-Chinese style fried rice with fresh vegetables, green onions, and seasonings

Egg Fried Rice | £6.50

Indo-Chinese style fried rice with scrambled egg, vegetables, and seasonings

Mixed Fried Rice | £8.50

Indo-Chinese style fried rice with mixed meat and vegetables



Chicken Schezwan Fried Rice | £7.50

Spicy Indo-Chinese fried rice with chicken, vegetables, and fiery Schezwan sauce

Chicken Noodles | £8

Stir-fried noodles with chicken, vegetables, & savoury sauces. An Indo-Chinese classic

Chicken Schezwan Noodles | £8

Spicy stir-fried noodles with chicken, vegetables, and fiery Schezwan sauce

Desserts

Gulab Jamun | £4

Soft, deep-fried milk-solid dumplings soaked in a sweet, rose-flavoured sugar syrup

Gulab Jamun with Ice Cream | £5.50

Warm Gulab Jamun served with a scoop of vanilla ice cream

Ice Cream | £3

Scoops of creamy ice cream (Please ask for available flavours)

