

- 01 PLAIN BASMATI RICE £3.50
- 02 PULAO RICE £3.95
- 03 COCONUT RICE £3.95
- 04 LEMON RICE £3.95
- 05 HOME MADE PICKLE £5.25

RICE

- £3.50
- £3.95
- £3.95
- £3.95
- £5.25

BREAD

- 06 CHIPS £3.50
- 07 PLAIN NAAN [D] £3.50
- 08 FIG CORIANDER NAAN [D] £3.95
- 09 CHEESE NAAN [D] £3.95
- 90 LAMB NAAN [D] £4.50
- 91 GARLIC NAAN [D] £3.95
- 92 CHILLI CORIANDER NAAN [D] £3.95
- 93 PESHWARI NAAN [D] £3.95
- 94 ROTI [D] £3.50
- 95 KERALA POROTTA [D] £3.95

SOFT DRINKS

- 96 COCA COLA £2.00
- 97 DIET COKE £2.00
- 98 FANTA £2.00
- 99 SPRITE £2.00
- 100 MANGO LASSI £3.75

BEER

- 101 COBRA Premium 4.5% 330ml £4.00

WINE

FROM OUR LIST PLEASE ASK FOR WINE SUGGESTION FOR PAIRING WITH YOUR MEAL

SPICE LEVEL

Mild ● Medium ● Hot

ALLERGENS

[D] Contains Dairy [G] Contains Gluten [V] Vegetarian [N] Contains Nuts [S] Contains Shellfish



LUNCH THALI

EVERY DAY 12-2PM

10% OFF COLLECTION

BEFORE 7PM

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10 STATION ROAD | TAUNTON | TA1 1NH
RESTAURANTS IN TAUNTON & CARDIFF

Designed and Printed by charactergraphics.co.uk

STARTERS

- 1 ● PAPPADAM [D] (dairy free on request) £4.00
- 2 ● CHICKEN TIKKA [D] £5.95
Chicken morsels infused in yogurt and kashmiri red chillies
- 3 ● TIGER PRAWN PORICHATHU [D] £7.25
Tiger prawn marinated with kashmiri chilli and garlic
- 4 ● MATTANCHERRY KOONTHAL £6.95
Crispy fried squid rings served with chilli garlic mayo
- 5 ● PODI MEEN £6.50
Crispy and spicy anchovy fry. Popular in Kerala toddy shops
- 6 ● IDLI CHAAT [D] [G] (dairy and nut free on request) £4.95
Lightly sautéed rice cake with spicy sauce and gun powder
- 7 ● ONION KALE & SPINACH PAKODA [D] £4.95
Fritters of finely shredded spinach, onion and kale
- 8 ● PANEER TIKKA [D] £6.25
Cottage cheese, capsicum and onions in saffron and yogurt
- 9 ● PUNJABI SAMOSA [D] £5.25
Crunchy pastry with ajwain seed and delicately spiced veg fillings
- 10 ● LAMB SHEEK KEBAB [D] (dairy free on request) £6.50
Spiced lamb mince cooked in tandoor
- 11 ● SOFT SHELL CRAB [D] £13.50
Soft shell crab dusted with curry leaves and garlic
- 12 ● SAMOSA CHAAT [D] [G] £5.95
Each bite of this delicious snack is a burst of incredible flavours
- 13 ● METHU VADA [D] £4.95
Soft and spicy doughnut made with black lentils, served with coconut chutney
- 20 ● CHICKEN LOLLIPOP [D] [G] £5.50
Popular Indo-Chinese fried chicken wings tossed with tomato and garlic sauce

MAINS

- 21 ● CHERIAPPI'S SPICED PORK BELLY £12.25
Slow cooked pork belly with aromatic masala and simple spices
- 22 ● RAILWAY LAMB CURRY £13.50
A modern take on classic dish of British India
- 23 ● GRANDMA'S CHICKEN CURRY £12.25
A village-style preparation chicken curry with a special aroma
- 24 ● DHABA MURGH £12.25
Chicken tikka cooked with tangy onions and tomatoes finished with special spices
- 25 ● SYRIAN BEEF CURRY £12.50
A Portuguese inspired dish popular among the Syrian Christian in Kerala
- 26 ● KOCHI PRAWN MANGO CURRY [D] £13.95
A simple delicacy. Prawn with raw mango slices in creamy coconut sauce
- 27 ● KOCHI FISH MANGO CURRY £13.95
A simple delicacy. Fish with raw mango slices in creamy coconut sauce
- 28 ● KADAI LAMB £13.50
A spicy preparation of lamb with Kadai spices
- 29 ● CHICKEN DHANSAK £11.50
Chicken cooked with lentils and spices

- 30 ● LAMB DHANSAK £13.50
Lamb cooked with lentils and spices
- 31 ● PRAWN DHANSAK £13.50
Prawn cooked with lentils and spices
- 32 ● MATTANCHERRY FISH CURRY £13.95
Salmon in blend of tomato, kokum, ginger and garlic, finished with coconut milk
- 33 ● PONDICHERRY LAMB £13.50
A spicy preparation of lamb from the historic French colony of pondicherry
- 34 ● CHICKEN TIKKA MASALA [D] [G] £11.95
Our own exclusive recipe of chicken tikka in yogurt, tomato and spices
- 35 ● BUTTER CHICKEN [D] [G] £11.95
An amazing recipe from North Indian roadside diners - a culinary twist
- 36 ● CHICKEN KORMA [D] [G] £10.50
A traditional mughal dish, with yogurt, coconut and cashew nut
- 37 ● LAMB KORMA [D] [G] £12.25
A traditional mughal dish, with yogurt, coconut and cashew nut
- 38 ● PRAWN KORMA [D] [G] £13.50
A traditional mughal dish, with yogurt, coconut and cashew nut
- 39 ● CHICKEN SAAG [D] (dairy free on request) £11.25
A traditional dish from North West India - with leaf spinach, onion, tomatoes and spices
- 40 ● LAMB SAAG [D] (dairy free on request) £13.50
A traditional dish from North West India - with leaf spinach, onion, tomatoes and spices
- 41 ● KIZHI PAROTTA [D] [G] £14.95
Parotta layered with beef, fresh onion and curry leaves wrapped in banana leaf
- 42 ● BEEF ROAST £13.50
Slow cooked beef, prepared with thick and tangy spices

DOSA & IDLI

Served with sambar and chutney

- 43 ● IDLI £5.25
Delicious and healthy steamed cake made with rice and black lentils
- 44 ● PLAIN DOSA £6.25
Crisp and thin rice pancake. A south Indian classic
- 45 ● MASALA DOSA £6.95
Crispy rice pan cake filled with seasoned potatoes
- 46 ● ONION DOSA £6.95
Pancake topped with chopped onion, green chilli and fresh coriander leaves
- 47 ● UTHAPPAM £6.50
Soft and fluffy pancakes topped with onions and fresh coriander leaves

GRILL/TANDOOR

- 48 ● TANDOORI CHICKEN [D] [G] (nut free on request) £13.50
Chicken on the bone marinate with yogurt and chillies served with salad
- 48A ● TANDOORI SALMON [D] £16.50
Succulent salmon cooked to perfection and served with salad
- 49B ● TANDOORI PLATTER [D] £16.95
A combination of tandoori chicken, tandoori salmon, chicken tikka, lamb sheek kebab. Served with salad

VEGETARIAN/VEGAN

MAIN A £9.95 SIDE B £5.25

- 50 ● CHANNA MASALA
Chickpeas cooked with onion tomato and spices
- 51 ● VEG MANGO CURRY
Seasonal vegetables in raw mango, ginger, coconut milk finished with fennel
- 52 ● 5-SPICED PANEER [D] [G]
Indian cottage cheese cooked with tangy onions and tomatoes finished with special spices
- 53 ● PANEER BUTTER MASALA [D] [G]
Indian cottage cheese, simmered in a rich tomato sauce
- 54 ● KADAI PANEER [D] [G] (dairy and nut free on request)
A spicy preparation of Indian cottage cheese with kadai spices
- 55 ● SAAG ALOO [D] (dairy free on request)
Leaf spinach and potato gently sautéed with chillies and garlic
- 56 ● SAAG PANEER [D] (dairy free on request)
Leaf spinach and paneer gently sautéed with chillies and garlic
- 57 ● SAAG BHAJI [D] (dairy free on request)
Leaf spinach gently sautéed with onion, chillies and garlic
- 58 ● BHINDIMASALA [D] [G] (dairy and nut free on request)
A North Indian style of preparing okra with onion tomato and spices
- 59 ● ALOO JEERA [D] [G] (dairy and nut free on request)
Potato stir fried with onion tomato and cumin seeds
- 60 ● ALOO GOBI [D] [G] (dairy and nut free on request)
Potato and cauliflower stir fried with onion tomato and cumin seeds
- 51 ● ALOO CAPSICUM [D] [G] (dairy and nut free on request)
Potato and peppers stir fried with onion tomato and cumin seeds
- 62 ● THORAN
Vegetable, sautéed with coconut oil, lentils aromatic curry leaves and subtle spices
- 63 ● DAL TADKA [D] (dairy free on request)
Yellow lentils tempered with cumins and garlic
- 64 ● SUBJI KADAI [D] [G]
Mixed vegetables tossed with onion tomato flavoured with freshy ground kadai masala
- 65 ● SAMBAR
A lentil based vegetable chowder, cooked in a tamarind broth
- 70 ● VEGETABLE KORMA [D] [G]
A traditional mughal dish, with yogurt, coconut and cashew nut

BIRIYANI

A classic rice dish made with aromatic short grained seeraga samba rice

- 71 ● CHICKEN BIRIYANI [D] (dairy free on request) £12.25
- 72 ● LAMB BIRIYANI [D] (dairy free on request) £13.95
- 73 ● PRAWN BIRIYANI [D] (dairy free on request) £13.95
- 74 ● VEGETABLE BIRIYANI [D] (dairy free on request) £11.50
- 80 ● ERACHICHOR £14.95

OUR FOOD IS PREPARED WHERE CONTAMINATION WITH NUTS AND OTHER ALLERGENS COULD BE POSSIBLE, PLEASE INFORM YOUR WAITER OR THE TEAM OF ANY ALLERGIES