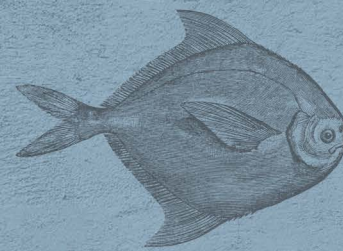




MATTANCHERRY

INDIA IN 3 SQUARE MILES



KARU MURU: CRUNCHY NIBBLES

PAPPADAM **D** Dairy free on request 3:50

THUDAKKAM: STARTERS

CHICKEN TIKKA **D** ● 4:25
Chicken morsels infused in yoghurt and kashmiri red chillies

TIGER PRAWNS PORICHATHU **S** ● 6:25
Tiger prawns marinated with Kashmiri chilli and garlic

MATTANCHERRY KOONTHAL ● 5:25
Crispy fried squid rings served with chilli garlic mayo

PODI MEEN ● 5:25
Crisp and spicy anchovy fry. Popular in Keralan road-side toddy shops.

IDLI CHAAT ● **DN** (DN-free on request) 4:50
Lightly sauted idli rice cakes with spicy sauce and gun powder

ONION KALE & SPINACH PAKODA ● 4:25
Fritters of finely shredded spinach, onion and kale

BOMBAY CHAAT **D** ● 4:25
The original finger-licking snack - a street-food classic

PANEER TIKKA **D** ● 4:50
Paneer cheese, capsicum and onions marinated in a yoghurt marinade

PUNJABI SAMOSA **G** ● 4:25
Crunchy pastry with ajwain seeds and delicately spiced vegetable filling

SHEEK KEBAB **D** ● Dairy free on request 4:50
Spiced Lamb mince and cooked in the tandoor

SAMOSA CHAAT **GD** ● 4:95
Each bite of this delicious snack is a burst of incredible flavours

SOFT SHELL CRAB **G** ● 10:95
Soft shell crab dusted with curry leaves and garlic

KERALA CLASSIC COMBO

KANJI ● 8:50
A savoury rice pudding - an everyday dish of the Malayali of Kerala

POROTTA & BEEF FRY **DG** ● 11:50
A spicy favourite among Malayalis

KAPPA & MEEN CURRY ● 12:50
Salmon in tomato, cocum, ginger & garlic, served with mashed cassava

PAZHENKANJI **D** ● 8:50
Healthy fermented rice with yoghurt and small chillies, with pappadam

DOSA & IDLI

SERVED WITH SAMBAR LENTILS AND CHUTNEY

IDLI SAMBAR ● 5:25
Delicious and healthy steamed rice cakes with black lentils

PLAIN DOSA ● 6:25
Crisp and thin rice pancakes. A South Indian classic

MASALA DOSA **D** ● Dairy free on request 6:95
Rice pancake stuffed with seasoned potatoes

KAL DOSA ● 6:50
Soft and fluffy rice pancakes

ONION DOSA ● 6:95
Pancake topped with chopped onions, green chilli and coriander leaves

UTHAPPAM ● 6:50
A tced with onions and coriander

CHEESE DOSA **DG** ● 6:95
Thin pancake filled with cheese

GHEE DOSA **DG** ● 6:95
Thin pancake with clarified butter

FAMILY DOSA **D** 12:95
Giant crispy pancake to share, topped with clarified butter

MATTANCHERRY MAINS

CHERIAPPI'S SPICED PORK BELLY ● Slow cooked pork belly cooked with beautifully simple spices 10:50

RAILYWAY LAMB CURRY ● A modern take on a classic dish of British India 10:50

GRANDMA'S CHICKEN CURRY ● A village-style preparation chicken curry with a special aroma and texture 9:50

SYRIAN BEEF CURRY ● A Portuguese inspired dish popular among the Syrian Christians in Kerala 10:50

FISH/PRAWN MOILEE **S** ● A signature dish of central Kerala - based on a Portuguese one-pot fish stew 11:50

KOCHI PRAWN MANGO CURRY **S** ● A simple delicacy. Prawn with raw mango slices, in a creamy coconut sauce 10:95

MATTANCHERRY FISH CURRY ● Salmon in a blend of tomato, kokum, ginger & garlic, finished with coconut milk 11:50

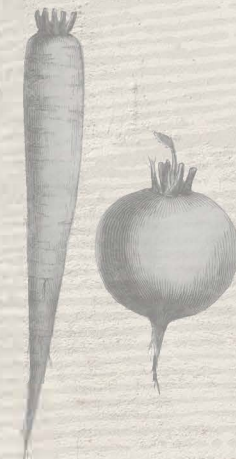
CHICKEN TIKKA MASSALA **DN** ● Our own exclusive recipe of chicken tikka in turmeric, yoghurt and spices 8:95

BUTTER CHICKEN **DN** ● An amazing recipe from the North Indian roadside diners - a culinary treat 9:95

KORMA Choice of chicken/lamb/veg/prawn **SDN** ● A traditional Mughal dish, with yoghurt, coconut and cashew nut 8:50 (9:50 Prawn)

CHICKEN/LAMB SAAG **D** ● A traditional dish from NW India - with leaf spinach, onion tomatoes and spices 8:50

PONDICHERRY LAMB ● A spicy preparation of lamb from the historic French colony of Pondicherry 10:50



VEGETARIAN/VEGAN

MAIN 7:25 SIDE 4:25

CHANNA MASALA ● Chick peas cooked with onion tomato and spices

VEG MANGO CURRY ● Seasonal vegetables in a raw mango, ginger, and coconut sauce finished with fennel

5-SPICED PANEER **DN** ● Indian cottage cheese, simmered in a rich tomato sauce flavoured with fenugreek leaves

SAAG ALOO/PANEER **D** ● Dairy free on request Leaf spinach and potato or paneer gently sautéed with chillies and garlic

BHINDI MASALA **DN** ● A North Indian style of preparing okra with onion, tomato, ginger and Malabar spice

ALOO JEERA/GOBI/CAPSICUM **DN** ● Dairy free on request Potatoes stir-fried with onions and tomatoes, with cumin seeds, capsicum & cauliflower

THORAN **D** ● Vegetable sautéed in coconut oil with lentils, aromatic curry leaves and subtle spices

DAL TADKA **D** ● Dairy free on request Yellow lentils tempered with cumin seeds and garlic

SAMBAR ● A lentil-based vegetable chowder, cooked with dal and tamarind broth

SABJI KADAI **D** ● Dairy free on request Mixed vegetables tossed in onion and tomato gravy, flavoured with freshly ground kadai masala

NATTUCHA: LUNCHTIME

CHOLE BHATURA **DG** ● 8:95

PURRI BHAJI **G** ● 7:95

SPECIAL THALIS **DG** ● Dairy free on request Selection of curries served with rice, bread and pappadam; served on a platter

CHICKEN/LAMB THALI 9:95

FISH THALI 9:95

VEGETABLE THALI 9:95

KIDS' SPECIAL 4:95

CHICKEN TIKKA SERVED WITH CHIPS AND SAUCE **DN**

KORMA: CHICKEN/LAMB/VEG OR PRAWN. SERVED WITH CHIPS **DNS**

CHEESE DOSA **D**

CHOCOLATE DOSA **DN**

BUTTER DOSA **D**

GRILL/TANDOOR

CATCH OF THE DAY Please ask
Fresh whole fish marinated with spices and grilled to perfection. Served with chef's choice veg

TANDOORI CHICKEN **DN** ● 10:25
Chicken on-the-bone marinated with yoghurt and red chillies and finished in the tandoor, with sauce

TANDOORI SALMON **D** ● 12:95
Succulent salmon marinated with yoghurt and red chillies and finished in the tandoor, with sauce

BIRYANI **DGS** ●

CHICKEN/LAMB/PRAWN/VEG 11:50
A classic rice dish, made with aromatic short grained seeraga samba rice.

RICES & BREADS

PLAIN NAAN **DG** 2:50

FIG CORRIANDER NAAN **DG** 2:75

CHEESE NAAN **DG** 2:95

LAMB NAAN **DG** 3:25

CHILI CORRIANDER NAAN 2:50

PESWARI NAAN **DGN** 2:75

ROTI **G** 2:50

KERALA POROTTA **DG** 2:50

PLAIN BASMATI 2:50

PULAO RICE 2:95

COCONUT RICE 2:95

LEMON RICE 2:95



DIETARY ADVICE: Hot ● Med ● Mild ● Dairy **D** Gluten **G** Nuts **N** Shellfish **S**

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

Optional service charge of 10% for six or more people will be added to the bill