

### 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> <i>gluten free available</i>	<b>£5.25</b>
<b>attapadi quail</b>	griddled with chilli, garlic, cumin, coconut nectar / red onion chutney	<b>£7.25</b>
<b>sardine fry</b>	marinated in chilli, ginger, garlic, lemon	<b>£7.25</b>
<b>sundal chaat</b>	classic street stall snack from tamil nadu; hot, spiced yellow peas garnished with finely chopped salad, tamarind chutney + sev <i>vg</i>	<b>£6.75</b>
<b>sweet + savoury banana bhajis</b>	sweet banana bhaji ( <i>gluten, sesame</i> ) + green banana bhaji / chutneys <i>vg</i>	<b>£6.25</b>

### main meals

all dishes *medium hot* unless mentioned

<b>kerala sunset vegetable curry</b>	beetroot, carrot, potato + green beans in a masala of coconut + garam masala ( <i>mustard seeds</i> ) <i>vg</i>	<b>£11.50</b>
<b>roasted aubergine</b>	small aubergines in mashed roasted aubergine, onion, tomato, chana, cumin + tamarind ( <i>mustard seeds</i> ) <i>vg</i>	<b>£12.00</b>
<b>vendakka (okra) + green mango / hot</b>	in a spicy tomato, fennel + chilli masala <i>vg</i>	<b>£11.50</b>
<b>pondicherry fish curry</b>	sea bream fillet in masala of fennel, cumin, coriander, red chilli, + tomato ( <i>mustard seeds</i> )	<b>£13.75</b>
<b>chemeen manga prawn curry</b>	king prawns + green mango cooked in masala of coconut, red chilli + ginger ( <i>mustard seeds</i> )	<b>£13.75</b>
<b>pollachi chicken curry</b>	<i>free range</i> chicken breast cooked in masala of green chilli, star anise, black pepper + ginger	<b>£13.50</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>£15.00</b>
<b>lamb dalcha</b>	tamil nadu style dish of lamb cooked with toor dal + spices	<b>£14.75</b>
<b>masala dosa</b>	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys ( <i>sambar - gluten, mustard seeds</i> ) <i>vg</i>	<b>£11.50</b>

### side dishes

<b>rasam</b>	spicy south indian broth ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£4.95</b>
<b>dal curry</b>	lentil curry with garlic + curry leaves ( <i>mustard seeds</i> ) <i>vg</i>	<b>£5.25</b>
<b>spinach dal</b>	dal with spinach ( <i>mustard seeds</i> ) <i>vg</i>	<b>£6.50</b>
<b>mung bean salad / spicy</b>	with tomato, chilli, red onion, coriander, lemon juice <i>vg</i>	<b>£5.75</b>
<b>sambar</b>	south indian vegetable + lentil stew with tamarind ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£6.50</b>
<b>raita</b>	our own made yogurt with chopped vegetables ( <i>dairy</i> ) <i>v</i>	<b>£2.50</b>

### bread + rice

<b>kerala paratha</b>	our famous flaky flat bread ( <i>gluten</i> ) <i>vg</i>	<b>£4.00</b>
<b>plain rice</b>	basmati <i>vg</i>	<b>£2.95</b>
<b>coconut rice</b>	basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	<b>£3.50</b>

### children's meals

<b>kutty chicken</b>	children's portion of unspiced <i>free range</i> chicken curry + rice	<b>£9.25</b>
<b>kutty veg</b>	dal ( <i>mustard seeds</i> ), rice, yogurt ( <i>dairy</i> ), poppadoms <i>v</i>	<b>£7.25</b>

### desserts

<b>ganapati ice-cream</b>	( <i>dairy, eggs</i> )	<b>£4.85</b>
<b>ganapati sorbet</b>	/ 2 scoops <i>vg</i>	
<b>gulab jamun</b>	/ creme fraiche ( <i>gluten + dairy</i> )	<b>£7.25</b>
<b>shrikkand</b>	strained yogurt with pistachios, saffron, rosewater ( <i>dairy, nuts</i> )	<b>£6.25</b>

*v* = vegetarian / *vg* = vegan

our lamb + chicken is free range + halal  
we use rapeseed oil in our cooking