



Pre Meal

Pappadam Set £2.50
Plain pappadams served with chutney tray

Soupes

Rasam £3.50
Hot and sour soup with lentils and tomato.

Sea Food Soup £5.50
Be refreshed by the Arabian Sea combination of sea food specials.

Starters

Vegetarian

Medu Vada £3.90
Mashed white lentils fried in doughnut shaped dumplings. Served with sambar and cocinut chutney.

Mirchi Paneer £4.50
Cottage cheese tossed with spicy tomato sauce and bell peppers.

Parippu Vada £3.90
Crispy fried Bengal gram dumplings flavoured with shallots and curry leaves. Served with coconut chutney..

Onion Bahji £3.90
Spiced and crispy deep fried onions with gram flour.

Koonu Pepper Fry £4.90
Fried Mushroom tossed with black pepper.

Non -Vegetarian

Grilled King Fish £5.90
Kish fish steak marinated with kerala spices and grilled in a griddle.

Kerala Prawn Fry £5.90
Prawns marinated in a special masala and deep fried.

Squid Pepper Fry £5.50
Squid rings marinated with black pepper and deep fried and tossed with onion and green chilli.

Kallummakkayu Varuthathu £5.50
Mussels marinated with kerala spices and deep fried.

Prawn Puri £5.90
Kerala prawn masala topped on a puri.

Grilled Sea Scallop £7.50
Scallop grilled with shallots and kerala spices.

Chicken 65 £4.50
Boneless pieces of chicken marinated in home made masala and deep fried

Zafrani Murgh Malai Tikka £4.80
Chunks of chicken marinated in a mild saffron flavoured yogurt and mustard paste and cooked in a clay oven.

Chicken Tikka £4.20
Chuncks of chicken marinated with indian spices and yogurt and cooked in a clay oven.

Kerala Kozhi Roast £5.00
Boneless chicken marinated with kerala spices and tossed in dry masala.

Chille Chicken £5.00
Deep fried chicken cubes tossed with spicy masala and bell peppers.

Aattirachi Varattiyathu £5.50
Boneless diced lamb sautéed. with crushed ginger garlic and shallots.

Ginger Lamb Chops £5.50
Lamb chops marinated with ginger, yogurt and aromatic spices and cooked in a clay oven. served with green chuntry.

Naadan Beef £5.50
Boneless diced beef cooked with authentic Kerala spices and tossed with curry leaves and coconut silvers. It is one of the most popular dishes in kerala.



Main Course

From The Farmer

Avial	£5.50
Mixed fresh vegetables cooked with green chilli, shallots and coconut. Tempered with fresh curry leaves.	
Vendakkaya Masala	£5.50
Okra cooked with onion and tomato masala.	
Paneer Butter Masala	£5.00
Indian cottage cheese cooked with rich tomato sauce and butter.	
Pachakkari Korma	£6.00
Vegetables cooked with cashew and coconut sauce.	
Vazhuthananga Curry	£5.00
Aubergine cooked with spicy roasted masala	
Tadka Dhal	£5.00
Lentils cooked with garlic and tomato. Tempered with cumin seeds and whole red chillies.	
Koonu Theeyal	£5.50
Mushrooms cooked in roasted coconut paste.	

From The Butcher

Naadan Kozhi Curry	£6.90
Chicken and potato cooked with onion potato, tomato and coconut milk. Tempered with mustard seeds and curry leaves..	
Chicken Tikka Masala	£6.90
Boneless Chicken Tikka cooked in rich tomato based sauce with onion, ginger and coriander leaves.	
Kozhi Kurumulaku Masala	£6.90
Boneless chicken cooked in onion, tomato masalawith black pepper.	
Saag Chicken	£6.90
Boneless chicken with spinach, garlic, giner and butter.	
Chicken Tikka Jalfrezi	£6.90
Boneless chicken cooked in sweet and sour tomato sauce with onion and peppers.	
Varutharacha Kozhi Curry	£6.90
Boneless chicken pieces cooked in roasted coconut based sauce with ginger, garlic, and garam masala, An authentic kerala chicken curry.	
Thalassery Kozhi Korma	£6.90
This is a famous Malabar dish. A lovely coconut cashew based thick gravy coats the succulent piece of chicken.	
Butter Chicken	£6.90
Pulled tandoori chicken cooked in a rich tomato sauce.	
Erachi Mappass	£7.50
A lamb speciality of Central Kerala, Lam cooked with onion, tomatos and coconut milk.	
Lamb Rogan Josh	£7.50
Boneless pieces of lamb cooked in tomato based sauce with yogurt and dried ginger. Flavoured with nutmeg.	
Niligiri Lamb Korma	£7.50
Lamb cooked with casew, coriander and coconut paste.	
Stew	£7.50
Lamb/Chicken of your choice cooked with carrots, potatoes and coconut milk.	



From The Fisherman

Kerala Fish Curry King fish cooked with coconut milk, onion tomato sauce and Kerala cocum.	£7.90
Moile King fish/prawn of your choice cooked with garlic, green chilli and coconut milk. Goes well with appam and steamed rice.	£7.90
Prawn Mango King Prawn cooked with raw mango, coconut milk and green chilli.	£7.90
Meen Alleppey King fish in a moderately spiced gravy of coconut and raw mangoes. Alleppey is a district of Kerala which is famous for its back waters.	£7.90
Sea bass Pollichathu Sea bass marinated with local spices, wrapped in banana leaf and grilled.	£7.90
Kerala Prawn Masala King prawn cooked in a thick Kerala style onion tomato masala.	£7.90
Meen Chuttathu Grilled fish in a spicy onion tomato masala..	£8.50
Konchu Pothinjachu King prawn tossed with spicy Masala and wrapped with banana leaf.	£8.50
Kappayum Meenum Tapioca cooked with coconut, shallots, green chilli and cumin seeds. (served with Kerala Fish Curry)	£9.00

Dasas

Masala Dosa Crispy pancake made of rice and lentil flour with slightly spiced potato fillings. Served with sambar and coconut chutney.	£5.50
Ghee Roast Crispy pancake made of rice and lentil flour with pure ghee.	£4.00
Thattu Dosa Small round pancakes made with rice and lentils. Served with sambar and coconut chutney. A famous street food in Kerala. (Extra sambar and chutney 50p)	£4.00

Side Dishes

Thoran Finely chopped beans/carrot/cabbage of your choice tossed with grated coconut and shallots.	£3.50
Koonu Mezhukkupuratti Mushrooms tossed with onion and green chilli.	£4.00
Kizhangu Ularthiyathu Cooked potatoes tossed with onion and curry leaves.	£4.00
Crab Thoran Fresh Crab meat cooked with grated coconut, shallots and green chilli.	£7.50
Green Salad	£2.00
Chips	£2.00



Rice

Steam Rice Steamed plain Basmati rice	£2.00
Naadan Rice Boiled traditional Kerala rice	£2.00
Pulao Basmati rice cooked with aromatic Indian spices	£2.75
Lemon Rice Basmati rice cooed with lemon and cashew tempered with curry leaves and mustard seeds	£2.75
Coconut Rice Basmati rice cooed with grated coconut and tempered with curry leaves and mustard seeds	£2.75
Mushroom Pulao Basmati rice cooked with cumin seeds and sliced mushrooms	£3.00

Biryanies

Kozhikkodan Chicken Biryani Flavoured rice cooked with chicken in a delicate blend of herbs and spices	£7.50
Lamb Biryani Flavoured rice cooked with lamb in a delicate blend of herbs and spices	£8.00
Prawn Biryani Flavoured rice cooked with prawn in a delicate blend of herbs and spices	£8.50
Veg Biryani Flavoured rice cooked with vegetables in a delicate blend of herbs and spices	£6.50

Breads

Appam Soft centred pancake with crispy border, pre-fermented with yeast and coconut milk cooked in a special pan. (2 Nos.)	£2.50
Kerala Paratha Soft layered and flaky bread made from plain flour and cooked on a griddle	£1.75
Chappathi Two pieces of round, flat bread made of wheat flour, cooked in a griddle	£1.75
Plain Naan	£1.75
Garlic Naan	£2.00
Peshwari Naan	£2.50
Poori Two pieces of deep fried, puffed wheat flour bread	£2.00
Tandoori Rotti	£1.50

Thira Special Sadya

Vegetarian	£12.99
Non-Vegetarian	£17.99



Drinks And Desserts

BEERS

Budweiser	£3.00
Peroni	£3.00
Cobra (330ml)	£3.25
Cobra non alcohol	£3.25
Kingfisher (660ml)	£4.95

SPIRITS

Cognac (25ml)	
Martell vs	£4.60
Remy Martell	£4.60

RUM (25ML)

Bacardi	£2.60
Malibu	£2.60

WHISKY BLENDED (25ML)

Bells	£2.60
Famous Grouse	£2.60
Johny Walker	£3.25

WHISKY (25ML)

Jack Daniel	£3.25
Jameson	£3.25
GIN (25ml)	
Gordon's Gin	£3.00
Bombay Sapphire	£3.25

LIQUEURES

Southern Comfort (25ml)	£3.25
Baileys (50ml)	£3.45

VODKA

Smirnoff Red Label (25ml)	£2.50
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HOT DRINKS

Tea	£1.50
Masla Tea	£2.00
Green Tea	£2.00
Coffee	£1.50
Irish Coffee	£4.25

SOFT DRINKS & JUICES

Coke / Diet Coke	£2.00
J20 (Orange & Passion Fruit / Apple & Mango)	£2.50
7 UP	£1.50
Mineral Water	£2.00
Ginger Ale	£1.75
Tonic Water	£1.75
Soda Water	£1.50
Juices (Orange/Mango/Pineapple)	£1.50
Fresh Lime (Water/Soda)	£2.00
Pineapple Chilli Sarbath	£3.00
Strawberry Sarbath	£3.50

LASSI

Mango Lassi	£2.50
Sweet Lassi	£2.00
Salt Lassi	£2.00

DESSERTS

Paayasam	£3.00
Banana Delight	£5.75
Kulfi (Mango/Pista)	£2.50
Ice Crea (Vanilla / Strawberry / Chocolate)	£2.50
Gulab Jamun	£2.50



White Wine

Aryrum Verdejo Blanco, Valdepeñas Spain

This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.

175ml **£3.75/**

250ml **£4.85/**

Bottle **£13.99**

Altoritas Sauvignon Blanc, Central Valley Chile

Bright, refreshing, herbaceous aromas with gentle goose berry and lemon fruit.

175ml **£3.95/**

250ml **£5.15/**

Bottle **£14.99**

Belvino Pinot Grigio delle Venezie Italy

Delicately flavoured with notes of green apple and pear, with just a hint of sweetness

175ml **£3.95/**

250ml **£5.15/**

Bottle **£14.99**

Short Mile Bay Chardonnay Australia

Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

Bottle **£15.50**

Southern Rivers Sauvignon Blanc, Marlborough New Zealand

Fresh and crisp with classic characters of gooseberry and tropical flavours.

Bottle **£14.99**



Rose Wine

Whisperring Hills White Zinafandel, California USA

Loads of fresh summer-fruit flavour and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

175ml **£4.05/**

250ml **£5.25/**

Bottle **£15.50**

Belvino Pinot Grigio Rosato delle Venezie Italy

Slightly drier in style, full of fresh summer berry fruit aromas.

Bottle **£15.99**

Red Wine

Ayrum Tempranillo Tinto, Valdepeñas Spain

Cherry-red, very smooth with blackberry and plum fruit:

the tannins are light and finish soft.

175ml **£3.75/**

250ml **£4.85/**

Bottle **£13.99**

Altoritas Merlot, Central Valley Chile

Soft, light and fruity merlot with plummy aromas and a hint of spice.

175ml **£3.95/**

250ml **£5.15/**

Bottle **£14.99**



Los Romeros Merlot, Central Valley Chile

Soft, warm and smooth red with lots of blackcurrant and

plum fruits and dash of spice.

175ml **£3.95/**

250ml **£5.15/**

Bottle **£14.99**

Short Mile Bay Shiraz Australia

Rich berry fruit on the palate and a pinch of pepper spice so typical of shiraz.

Bottle **£15.50**

Marqués de Morano Rioja Crianza Spain

Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranilla.

Bottle **£19.99**

Sparkling & Champagne

Da Luca Prosecco Italy

Pear and Peach fruit on a lively, yet soft and generous palate.

200ml mini bottle **£6.95**

Bottle **£21.99**

Louis Dornier et Fils Brut France

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively

mousses and long, crisp palate.

Bottle **£32.50**

Veuve Clicquot Yellow Label Brut France

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavour

Bottle **£52.50**