Pre-Meal

Snack Basket

- Plantain Chips, Pakkavada, Murukku, Mixture, Pappadavada £5.95
- Pappadoms (2) £1.75
- Pooram Pickle Tray (Pickles of the Day (3)) £2.95

Soup

- Chicken corn soup £5.95
- Rasam £4.95 (Traditional South Indian soup with tomatoes, lentil, pepper & coriander leaves)

Starter

Non-Veg

- Pazham Pori (2pcs) £4.95
- Chicken Cutlet £5.95
- Chicken Chilly £8.95

Fried chicken sauteed in naadan chilli sauce

Malabar Chicken Fry £7.50

Chicken grilled with traditional Kerala spices. Served with salad & sauces.

Chilli Chicken £8.95

Popular Indo-Chinese chicken dish seasoned with bell peppers, spring onion & sauteed in sweet chilli.

Chicken 65 £8.95

Marinated in hot Indian spices, deep-fried & garnished with onions & herbs. Served with salad & sauces.

• Chicken Pakora £7.50

Chicken strips dipped in chickpea batter mixed Indian spices & fried crispy yellow.

Beef Dry Fry £8.95

Popular Kerala dish. Beef covered in Kerala spices & fried in oil & garnished with curry leaves; onion.

Beef Samosa (2ps) £5.95

Pastry filled with beef; Indian spices & fried crispy. Served with salad & sauces.

Spicy Fish Fry £8.95

Marinated kingfish steak in Indian spices & grilled. Served with salad & sauces.

Kallumakaya £8.95

Mussels roasted in South Indian spices, onion & chillies.

Dosa/Pancakes

Plain Dosa £7.50 (V)

Famous South-Indian pancake. Served with sambar, coconut & tomato chutney.

Masala Dosa £9.50 (V)

Dosa filled with South Indian potato masala. Served with sambar, coconut & tomato chutney.

• Chicken Dosa £10.95

Dosa filled with chicken masala. Served with sambar & selected chutney.

Ghee Roast £8.95

Plain dosa with butter ghee. Served with sambar & selected chutney.

Oothappm £9.95 (V)

Made from dosa batter but thicker with toppings of onion, tomato, chilli &coriander leaves. Served with sambar & selected chutney.

Idly (3ps) £7.50 (V)

Famous South Indian steamed rice cake. Served with chutney & sambar.

Clay Oven

Tandoor Chicken FULL £14.50 HALF £9.95

Chicken marinated in tandoori masala & cooked in a clay oven. Served with salad & sauces.

Curry

Chicken Curry £9.95

Chicken cooked in homestyle with tomato, onion & Kerala spices.

Chicken Tikka Masala £8.95

Marinated chicken cooked in clay oven prepared in rich and creamy chicken tikka masala.

Malabar Chicken Curry £10.95

Chicken cooked in Kerala spices & fried coconut paste.

Chicken Koruma £9.95

Chicken cooked with Indian spics, carrots, potato, onion in coconut cream & butter base.

• Spinach Chicken £8.95

Marinated chicken in a gravy cooked with spinach.

Chicken Fenugreek Curry £10.95

Spiced chicken cooked with fenugreek leaves and Indian spices.

Chicken Madras £9.95

Hot, fragrant chicken cooked in a thick curry sauce.

Chicken Jalfrezi £9.95

Chicken is stir-fried & served in a thick spicy sauce that includes green chilli peppers.

• Chicken Vindaloo £8.95

Chicken cooked with Indian spice, tomato, vinegar, garlic & ginger.

Beef Curry £8.95

South Indian styled beef curry.

Lamb Madras £9.95

Lamb cooked in hot Indian spice curry sauce.

Lamb Uluvakoot £10.95

Lamb cooked with leaves of fenugreek & Indian spice mixture.

Lamb Nilgiri £10.75

Tendered lamb meat cooked with green Indian spices & spinach.

Railway Mutton Curry £9.95

Tendered mutton cooked with potatoes, carrot & Indian spices.

Fish Curry

• Malabar Fish Curry £11.95

Kingfish semi stewed in Kerala spices & rich coconut gravy curry with onion.

Allepey Prawn Curry £12.95

King prawn cooked with tomatoes, coconut milk & tendered mango in South Indian spiced curry.

Kottayam Fish Curry £10.50

Traditional fish curry cooked in a red chilli & tamarind base.

Crab Masala £13.95

Crab cooked in fragrant Indian spices & onion masala.

Prawn Roast £13.95

Prawn roasted with onion, green chillis, Indian spices & tomatoes.

Squid Roast £12.95

Squid roasted with onion, green chillis, Indian spices & tomatoes.

Fish Nirvana £13.95

Fish fried in spices and then poached in a banana leaf wrapped ginger coconut milk sauce.

Fish Moli £10.95

Fish stewed in coconut milk & Kerala style masala.

Chef's Special

Chicken Roast with Bone Kerala Style £9.50

Chicken dry roasted (varattu) in Kerala style masala

• Aadu Varattu £12.00

Lamb dry roasted (varattu) in Kerala style masala

Kizhi Parotta with Chicken Curry £13.50

Layered parotta with chicken curry poached in banana leaf

Chemeen Thoran £12.00

Syrian Beef Roast £12.95

Tendered beef cooked with special Indian spices, masala & sauteed onions. Served with flavored rice, smashed potatoes & salad.

Beef Nettooran £12.95

Cooked spicy beef sauteed in chilli flakes, coconut & chilli in Kerala tobby style.

Naadan Chicken Curry with bone £9.95

Boned chicken cooked in South Indian masala with onion & coconut gravy.

Fish Pollichathu £13.00

Boneless seabass fillet covered onion & tomatoe masala in a banana leaf wrap.

Kappa with Fish Curry £13.00

Boiled tapioca sauteed in onion, chilli, coconut, mustard seeds & garlic.

Kizhi Parotta with beef curry £13.50

Layered parotta with beef curry poached in a banana leaf.

Chicken Kizhi Biriyani £12.95

Chichen cooked in special masala & dummed kaima rice in a plantain leaf. Served with pickles & raitha.

Kerala Naadan Pori Pori Chicken with bone FULL £13.95 HALF £9.00

Chicken fried in hot Kerala spices & chilli flakes.

Devil Chicken £11.95

Uneven cuts of vegetables and chicken (Highly Hot)

Devil Lamb £12.95

Uneven cuts of vegetables and lamb (Highly Hot)

Puttu & Curry

Puttu (2ps) £5.95

Steamed cylinder-shaped rice flour cakes with jeera & grated coconut. Served with choice of curry.

• Kadala Curry £8.95 (V)

Made with black chickpeas, tomatoes & coconut.

Appam (2ps) £3.95 (V)

A mixture of rice flour, sugar & coconut milk.

Duck Curry £12.95

Aleppey duck curry cooked with Kerala spiced onion sauce.

• Egg Roast £9.95

Egg sauteed onion & tomatoes with Indian spices.

Biriyani

• Beef Kappa Biriyani £12.90

Boneless Beef

• Thalassery Chicken Dum Biriyani £11.95

Chicken cooked in a traditional Malabar masala & dummed together with boiled rice. Served with pickle & raitha.

• Calicut Beef Biriyani £11.95

Beef, onions & tomatoes sauteed in a South Indian masala & dummed together with boiled rice, Served with raitha & pickle.

Prawn Biriyani £13.95

Prawn cooked in a traditional Malabar masala & dummed together with boiled rice. Served with pickle & raitha.

• Lamb Dum Biriyani £12.95

Lamb cooked in a traditional Malabar masala & dummed together with boiled rice. Served with pickle & raitha.

Veg Biriyani £8.95

Vegetables cooked in a traditional Malabar masala & dummed together with boiled rice. Served with pickle & raitha.

Rice

Butter Garlic Rice £4.50

Butter & Garlic flavored rice

Plain Rice £3.50

Plain white rice.

• Lemon Rice £3.50

Lemon flavored rice with mustard seeds, splited gram & curry leaves.

Coconut Rice £4.50

Grated coconut, mustard seeds, spilted lentil & curry leaves.

Pilavu Rice £3.95

Rice cooked with Indian spices.

Matta Rice £3.95

Kerala brown rice.

Bread

• Parotta(2ps) £3.95

Layered puffy soft flat bread made from plain flour, milk & salt.

- Plain Naan £3.00
- Garlic Naan £3.75

Garnished with coriander leaves & garlic.

• Garlic Chilli Naan £3.75

Garlic, chilli & coriander leaves.

Keema Naan £4.50

Minced lamb cooked in tandoor masala, garlic, chilli & coriander.

Cheese Chilli Naan £3.95

Grated cottage cheese & chilli.

Peshwari Naan £3.95

Grated coconut, mango pulp, nuts & sesame seeds.

• Chappathi (2ps) £3.95

Wheat flour chappthi

• Poori (2ps) £3.95

Wheat flour fried in oil.

Dessert of the Day

• Adapradhamam £6.95

Cooked with rice ada, jaggery, ghee and coconut milk. Garnished with fried coconut pieces.

• Palada Payasam £5.95

Cooked with rice ada, sugar, ghee & milk. Garnished with raisins & nuts.

Rice Payasam £5.50 (V)

Raw rice cooked with sugar, milk, ghee and cardamon.

Gulab Jamun (2ps) £3.95

Milk & flour balls soaked in sugar syrup & cardamon.

Veg & Vegan Selections

• Uzhunnuvada (2ps) £5.95 (V)

Popular South Indian item, lentil doughnut fried & served with chutney & sambar.

Masala Bonda (2ps) £4.95 (V)

Potatoe masala covered in gram flour & deep-fried. Served with coconut chutney.

Onion Bhaji (3ps) £5.50 (V)

Marinated onion rings in gram flour & deep-fried. Served with special chutney.

Paneer Tikka £6.50

Indian cottage cheese marinated in a yoghurt & spice mix. Cooked in clay oven, served with salad and sauces.

• Veg Samosa (2ps) £4.95 (V)

Pastry filled with vegetables & Indian spices.

Veg Samosa Chaat £4.95

Veg samosa served with fried puffed rice, sweet yoghurt & mild sauce.

Veg Cutlet(2ps) £4.95 (V)

Potatoes, carrot, peas & onion mixture with Indian spices.

Chilli Paneer £5.75

Paneer fried & sauteed in chilli sauce. Served with mango chutney & salad

Aubergine Fry (3ps) £5.50 (V)

Sliced aubergine marinated in gram flour & Indian spices. Served with mango chutney & salad.

• Cauliflower 65 £5.95 (V)

Cauliflower marinated in chilli batter & fried. Served with mint & mango chutney.

• Tadka Daal £7.50 (V)

Lentils sauteed with garlic, chillies & onions.

Daal Spinach £7.95 (V)

Indian lentils cooked with spinach in a cream base.

Aubergine Thiyal £8.95 (V)

Aubergine sauteed in Indian spiced onion gravy with tamarind & creamy coconut milk.

Mix Veg Koruma £6.95 (V)

Various vegetables are cooked in traditional South Indian koruma sauce.

• Pineapple Pachadi £9.50

Riped pineapple & grape curry with a yogurt & coconut base.

Bombay Potatoes £6.95 (V)

Potatoes cooked in an Indian spiced gravy with onion, chilli, cumin & pepper.

Paneer Mutter Masala £8.50

Indian cottage cheese cooked in tomato gravy with green peas, onions & cumin.

Pumpkin Erisheri £8.95 (V)

Pumpkin cooked with red beans & grounded coconut paste, seasoned with cumin & red chillies.

Chana Masala £7.50 (V)

Thick curry of chickpeas cooked in Indian spices, onion & cumin gravy.

Sambar £5.95 (V)

Mixed vegetables cooked with 7 South Indian spices on a lentil cream base.

Avial £8.95

Mixed vegetables cooked in grated coconut & yoghurt.

• Okra Mappas £8.50 (V)

Fried okra in thick coconut milk & tomato gravy paired with spicy seasoning.

Cabbage Thoran £6.50 (V)

Finely chopped cabbage with grated coconut & onions, seasoned with curry leaves, carrots, black mustard seeds & chilli.

• Beams Thoran £6.50 (V)

Kerala style beans stir-fried with, grated coconut, cumin & green chilli.

• Beetroot Thoran £6.50 (V)

Finely cut or grated beetroot stirred fried with coconut, cumin & other spices.

Green leaves Thoran £6.50 (V)

Garden fresh green leaves with daal and coconut mixed thoran.

Raitha (portion) £4.95

Finely cut onions, fresh coriander leaves, carrot & cumber in a yoghurt base.

Pooram Pilot Lunch meals available only from 12:00pm to 2.30pm

Biriyani

- Chicken Biriyani (Bone) £9.95
- Veg Biriyani £8.95 (V)
- Egg Biriyani £8.95
- Chicken Fried Rice £8.50

Pilot Rice Meal

• Veg Curry Meal £9.95

Matta Rice, Sambar, Thoran, Pickle, Papodoms, Moru & Rasam

• Chicken Curry Meal £11.95 (V)

Matta Rice, Chicken Curry, Chicken Fry, Thoran, Pickle, Moru & Rasam

• Fish Curry Meal £10.95

Matta Rice, Fish Curry, Fish Fry, Thoran, Pickle, Moru & Rasam

Mutton Curry Meal £11.95

Matta Rice, Mutton/Lamb Curry, Thoran, Pickle, Pappodoms, Moru & Rasam

- Kotthu Paratha £8.95 (Veg)
- Pothichoru £12.00

Egg omelet, Fish fry, Coconut chammanthi & Thoran

Tandoori Chicken Grill Meal £13.00

Includes Rice, Bread, Salad & Sauces

- Chicken Kotthu £9.95
- Mutton Kotthu £11.95