## THE GRAND MALABAR

#### INDIAN CUISINE

### Soups

Cream Of Mushroom \$6.99
Deliciously creamy & bites of mushroom

Goan Chicken Soup \$6.99
Rich chicken soup with coconut milk

**Starters** 

Chili Paneer \$10.99

Cottage cheese in the Indo-Chinese style

**Veg Samosas** (2 pieces) \$6.99 Spiced Potatoes, in a flaky wrapper

Fish Cutlets (2 pieces) \$7.99
Flaked, spiced fish, blended with spiced potatoes & crumb fried, served with Sarlas

Chilli-Garlic Wings **4** \$10.99

Crispy Wings tossed in an Indo-Chinese sauce

Chemmeen (shrimp) Fry \$14.99 Shrimp spiced and fried, Kerala-style

### **Our Specialties**

Celebratory meals, from the Malabar coast, all our specials are served with pickle and raita

Malabar Chicken Dum Biriyani \$15.99 Aromatic short-grain Kaima rice, layered with herbs

The Chicken Biriyani Combo \$18.99
The dum biriyani with chicken fry & poppadom

**Puthiyapila Choru** (choice of side - chicken or beef curry) \$18.99

Ghee rice combo with coconut dal, chicken fry and chicken  $\!\!\!/$  beef curry, a treat served to sons-in-law

Ghee Rice \$10.99
Aromatic short-grain Kaima rice, cooked in ghee

Allergen Information: Please let your server know about any food allergies when ordering. Our food contains nuts, soy, and lactose. Also let us know the vegetarian curries should be made vegan

#### Mains - From the South

South Indian Food is delicately spiced, with fresh aromatics, perfect with Parotta, or Kallapams.

Mushroom Mappas \$12.99

Mushrooms in a mild coconut milk gravy

Chilli Chicken Gravy \$14.99

Dry \$15.99

Tender chicken, cooked Indo-Chinese style in an onion, ginger, & garlic gravy

Alleppey Chicken Curry \$15.99 Chicken, in coconut milk gravy, warm with spices

**Kozhi Varutharacha Curry** ← \$15.99
Chicken in a roasted coconut masala

**Kozhi** (chicken) **Porichathu ♦** \$15.99 Malabar masala spiced & deep fried

Naadan Beef Curry \$16.99

Beef, in Chef's special spice blend, in an onion gravy, famously great with parotta

Beef Ularthiyathu (Fry) \$17.99
Beef chunks, seasoned with Keralan spice, and sauteed to perfection

Beef Roast \$16.99
Beef chunks, in an onion gravy

**Beef Kizhi Parotta** \$16.99 Kerala parottas layered with beef curry and aromatics,

wrapped in a banana lead and pan-baked

Mutton Curry \$17.99 Mutton, in Chef's special spice blend, in an onion gravy, famously great with parotta

Mutton Roast \$17.99

Mutton, sauteed in fragrant onion masala

Mutton Varutharacha Curry 

\$17.99

Mutton in a roasted coconut masala

Kerala Fish Curry **♦** \$15.99

(King Fish) Traditional Keralan spicy curry with sour kokum , finished with coconut milk

Continued on the next side...







Vegetarian



# THE GRAND MALABAR

#### INDIAN CUISINE

Fish Nirvana	\$19.99	Breads & Sides	
A Syrian Catholic specialty, Fried fish, pan rich-coconut milk gravy	-baked in a \$16.99	Kerala Parotta (2 pieces) Layered flaky flatbread, a perfect accompa	\$3.49 niment to
Koondhal Pepper Roast • \$16.99 Squid rings, sauteed in a peppery onion masala		our mains	
Shrimp Roast   Shrimp, sauteed in fragrant onion masala	\$16.99	Kallappam (1 piece) Coconut-flavoured rice pancakes	\$1.99
Mains – From the North		Naan (2 pieces)	\$3.49
		Side of Rice	\$4.99
Northern Indian Food is aromatic with spices, rich with cream, and nuts in onion gravies. Naan is a wonderful side, also great with Parotta or Rice too.		Poppadoms	\$1.99
		Raitha	\$1.99
		Lemon Pickle	\$0.99
Butter Chicken Chicken cubes in creamy tomato gravy	\$15.99	Dessert	
Chicken Tikka Masala Char-grilled chicken cubes in a fragrant to	\$15.99 mato-onion	Pal Payasam (Rice Pudding) Delicately sweetened rice & milk dessert	\$5.99
gravy, and flavored with peppers		TGM's Falooda	\$10.99
Kadai Chicken 🌜	\$15.99	Ice cream topped trifle of fruit, vermicelli	
Chicken in spicy tomato gravy, seasoned with fresh ground spices		Fruit Salad with Ice cream Fruit medley with vanilla ice cream	\$7.99
Chicken Korma Creamy chicken curry in cashew paste	\$15.99	Gulab Jamun & Ice cream Warm dumplings topped with ice cream	\$7.99
Shrimp Lazeez Creamy shrimp delicacy in an onion-tomat and warm spices	\$18.99 to gravy,	Signature Mocktails & Drinks	
Goat Kadai	\$17.99	Sulaimani Chaaya	\$1.99
Mutton in spicy tomato gravy, seasoned with fresh ground spices		Warm sweet black tea, with subtle lemon-mint notes	
		Mango Lassi	\$6.49
Channa Masala	\$12.99	Fresh Lime Soda	\$4.99
Chickpeas in a spiced tomato onion gravy	•	Pineapple Mojito	\$5.49
Daal Tadka	\$9.99	Canned Pop	\$2.49
Mild, spiced yellow lentils, optionally vegar	•	Fresh Mint Lime	\$6.99
Paneer Butter Masala	\$14.99	Fresh Mint Ginger Lime	\$6.99 \$7.00
Cottage cheese in a tangy creamy gravy	<b>Ф14.</b> ЭЭ	Strawberry Lime	\$7.99
Kadai Paneer	\$14.99		
Cottage cheese in a spicy tomato gravy, s	seasoned		



with fresh ground spices



