

THE GRAND MALABAR

INDIAN CUISINE

\$6.99

Soups

Cream Of Mushroom \$6.99

Deliciously creamy with bites of mushroom

Goan Chicken Soup \$6.99

Rich chicken soup with coconut milk

Starters

Chilli Paneer \$10.99

Cottage cheese in the Indo-Chinese style

Veg Samosas (2 pieces) Spiced Potatoes, in a flaky wrapper

Fish Cutlets (2 pieces) **4** \$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

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

Chicken layered with aromatic short-grain Kaima rice, herbs, spices, cashews and dried fruit

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 and aromatics

Mains - From the South

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

Mushrooms in a mild coconut milk gravy

Green Peas Mappas \$12.99

Green peas in a coconut gravy, with warm spices

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 leaf and pan-baked

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INDIAN CUISINE

Goat Kadai 🔥

\$1799

Mutton Curry	\$17.99	Goat Kadai 🔸	\$17.99
Mutton, in Chef's special spice blend, in an gravy, famously great with parotta	onion	Mutton in spicy tomato gravy, seasoned wit ground spices	th fresh
Mutton Roast 🔥	\$17.99	Daal Tadka	\$9.99
Mutton, sauteed in fragrant onion masala		Mild, spiced yellow lentils, optionally vegan	
Mutton Varutharacha Curry 🔥	\$17.99	Paneer Butter Masala	\$14.99
Mutton in a roasted coconut masala		Cottage cheese in a tangy creamy gravy	Ψ133
Kerala Fish Curry 🍐	\$15.99	Kadai Paneer	\$14.99
(King Fish) Traditional Keralan spicy curry w kokum, finished with coconut milk	vith sour	Cottage cheese in a spicy tomato gravy, se	·
		with fresh ground spices	
Fish Nirvana	\$19.99	Channa Masala	\$12.99
A Syrian Catholic specialty, Fried fish, pan-baked in a		Chickpeas in a warm spiced gravy	
rich-coconut milk gravy		Breads & Sides	
Koondhal (Squid) Pepper Roast 6			
Squid rings, sauteed in a peppery onion masala		Kerala Parotta (2 pieces)	\$3.49
Shrimp Roast 🎉	\$16.99	Layered flaky flatbread, a perfect accompaniment to	
Shrimp, sauteed in fragrant onion masala		our mains	
Mains - From the North		Kallappam (1 piece)	\$1.99
		Coconut-flavored rice pancakes	
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.		Naan (2 pieces)	\$3.49
		Side of Rice	\$4.99
		Poppadoms (2 pieces)	\$1.99
Butter Chicken	\$15.99	Raitha	\$1.99
Chicken cubes in creamy tomato gravy		Lemon Pickle	\$0.99
Chicken Tikka Masala	\$15.99		

Allergen Information: Please let your server know about any food allergies when ordering. Our food contains nuts, soy, and lactose.

Also let us know if the vegetarian curries could be made vegan

Chicken Korma

ground spices

Kadai Chicken

Mutton Curry

\$15.99

INDIAN

\$15.99

Creamy chicken curry in cashew paste

gravy, and flavored with peppers

Shrimp Lazeez

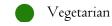
\$18.99

Creamy shrimp delicacy in an onion-tomato gravy, and warm spices

Char-grilled chicken cubes in a fragrant tomato-onion

Chicken in spicy tomato gravy, seasoned with fresh







\$1799

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Dessert

Pal Payasam (Rice Pudding)	\$5.99		
Delicately sweetened rice & milk dessert			
TGM's Falooda	\$10.99		
Ice cream with topped trifle of fruit, vermicelli			
Fruit Salad with Ice cream	\$7.99		
Fruit medley with vanilla ice cream			
Gulab Jamun with Ice cream	\$7.99		
Warm dumplings topped with ice cream			
Ras Malai	\$7.99		
Warm dumplings topped with ice cream			

Signature Mocktails & Drinks

Suleimani Chaaya Warm sweet black tea, with subtle lemon-m	\$1.99 int notes \$3.49
Paal Chaaya Warm sweet tea, with milk	\$3. 4 3
Soda Sarbath	\$5.49
The Malabar's thirst quencher - naruneendi	
(Sarsaparilla), lime and sugar mocktail Fresh Lime Soda	\$4.99
Choice of Sweet, Salty, or Sweet & Salt	
Passion Fruit Mojito	\$5.49
Pineapple Mojito	\$5.49
Fresh Mint Lime	\$6.99
Fresh Mint Ginger Lime	\$6.99
Strawberry Lime	\$7.99
Mango Lassi	\$6.49
Canned Pop	\$2.49

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Feed Us Back! Feedback Form
– we will it make it right



Email:

thegrandmalabar@gmail.com