

THE GRAND MALABAR EXPRESS Soft Opening Menu

The Grand Malabar Express is our take on the Malabar's flavours in a quick service format. The menu changes daily with fresh flavors in snacks and curries

Snacks

Daily availability changes, please call in to confirm!

Pazham Pozhi	2.99	Sugiyan	2.99
Ripe plantains in a sweet batter		Keralan snack made with green gram (moong dal)	
Egg Puffs	2.99	and jaggery, with a hint of cardame	om
Crispy, flaky puff pastry filled with a savory		Masala Bonda	2.99
mixture of hard-boiled eggs and spiced onions		Batter fried mixture of spicy mixture of potatoes,	
Veg Cutlet	2.49	onions, and chilies	
A patty of spiced potatoes, packs a punch!		Ulli (Onion) Vada	2.49
Beef Cutlet	2.99	Golden fried mixture of onions, wi	th mild spices
A patty of spiced potatoes and shredded beef		Onion Pakoda (5)	2.49
Parippu Vada	2.49	Golden fried mixture of onions, in	Lentil flour
Crispy fried lentil fritters, made from Toor dal		Chicken / Beef Samosa (2 pcs)	
Uzhunnu (Medhu) Vada	2.49		2.99
Urad dal (black lentils) fritters with, onions,		Golden fried dough triangles with a spiced filling	
chilies, and spices	NDIAN	Unnakaya 2 Pcs	2.99
		Ripe Plantain Mash with a Coconut Ghee filling	

Drinks

Special Tea	2.99	Horlicks/Boost	3.99
Comforting and aromatic milk tea made by		Warm Malted milk drink	
brewing strong black tea with spices		Imported Soda	3.49
Bru Coffee	3.99	Mango Lassi	4.99
Suleimani Chaaya	1.99	Canned Pop	2.49
Warm sweet black tea, with subtle lemon-mint notes		Jarritos/Barbican	3.99

Dosas

Dosa is a traditional South Indian dish made from a fermented batter of rice and lentils

e from a fermented batter of fice and lentils				
8.99				
9.99				
12.99				
13.99				
Classic crisp dosa with a spiced potato filling, and a spicy coating				
10.99				
Traditional dosa with a flavorful spice blend known as podi or gunpowder				
13.99				
Traditional dosa with a flavorful spice blend known as podi or gunpowder , and a potato filling				
13.99				
ADAR				
15.99				
ato filling				
CUISI13.99				

THATTU DOSA 9.99

Unlike the crispy typical dosa, thattu dosa is small, feathery-light and soft!

The Grand Malabar Express Specials

Malabar Chicken Dum Biriyani

Chicken layered with aromatic Kaima rice, herbs,

spices, cashews and dried fruit 15.99

Puthiyapila Choru 18.99

(Choice of chicken or beef curry)

Ghee rice combo with coconut dal, chicken fry and chicken/beef curry, reminiscent of the wedding feast served to the new son-in-law

Chicken Mandhi[After 4PM]

Half 24.99/ Full 49.99

Aromatic Rice layered with smoky chicken

Fish Mandhi[After 4PM] Half 24.99

Aromatic Rice layered with fried fish

seeds

Kappa Biriyani

15.99

Yuca (tapioca) layered with beef curry

Beef Kizhi Parotta

16.99

Kerala parottas layered with beef curry and aromatics, wrapped in a banana leaf and panbaked

Chatti Choru

19.99

Kerala (Jaya) Rice with a lot of sides! Fish curry, Moru (Spiced curd) curry, a veggie side (a spiced stir fry), Kerala fish fry, a beef fry, pickle and pappadom, and finished with an omelette!

The Grand Malabar Express Curries

Daily availability changes, please call in to confirm. Every curry is a 16oz serving, upgrade to 24oz!

VEGETARIAN CURRIES

Green Peas Mappas	12.99	Dal Makhni	12.99
Green peas in a coconut gravy, with warm spices		Dal in a spiced buttery sauce	
Veggie Kurma	12.99	Coconut Daal	7.99
Mixed veggies in a coconut gravy		Mild, spiced yellow lentils	
Kadala Curry	12.99	Paneer Butter Masala	12.99
Black gram in a spicy warm sauce with mustard		Cottage cheese in a tangy creamy grav	

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CHICKEN CURRIES

Alleppey Chicken Curry 12.99

Chicken, in coconut milk gravy, warm with spices

Kozhi Varutharacha Curry 12.99

Chicken in a roasted coconut masala

Chicken 65

Malabar masala spiced & deep fried small pieces of chicken

Chicken Mappas

12.99

Tender chicken cooked in a rich, creamy sauce

Butter Chicken

12.99

Chicken cubes in creamy tomato gravy

BEEF CURRIES

Naadan Beef Curry 13.99

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

Beef Roast 14.99

Beef chunks, in an onion gravy

Beef Coconut Fry

15.99

Beef chunks, seasoned with Keralan spice, and sauteed to perfection

Beef Dry Fry (BDF)

15.99

Beef strips, seasoned with Keralan spice, and pan fried

SEAFOOD CURRIES

Fish Mango Curry

13.99

12.99

Fish curry in simmered coconut paste finished

with sour raw mangos

Kottayam Fish Curry

13.99

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

Natholi(Anchovy) Fry

14.99

Crispy fried anchovies in an aromatic batter

Fish Tawa Fry

5.99

King fish in a spicy Keralan masala, pan fried

Pompano Tawa Fry

18.99

Pompano in a spicy Keralan masala, pan fried

INDIAN CUISINE

MUTTON CURRIES

Mutton Curry 15.99

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

The Grand Malabar Express Combos

Paal Kappa with beef or fish 16.99

Tapioca (kappa) is cooked in creamy coconut milk and paired with spicy beef or fish curry

Pazhampori (2) - beef combo 12.99

A combination of the sweet, crispy Pazham pori (banana fritters) and the savory, spicy beef roast

Kappa w/ fish curry

Comforting tapioca (kappa) with the rich flavors of a traditional fish curry

Kerala meals

Traditional Keralan rice meal ('Oonu') with sides ('Kootan')

Veg 12.99/ Fish curry 14.99

Butter chicken & rice combo 14.99

Creamy butter chicken with aromatic ghee rice

Pick Your Combo for 14.99!

14.99

Choose a Starch!

Ghee Rice Kerala Parotta 2 Pcs Kallappam 3 Pcs Kappa Puttu 1 Pc

Pick your Favorite Curry!

Veggie Curry
Chicken Curry
Beef Curry
Mutton Curry
Fish Curry

.... And many more!

Upgrade to Beef/Chicken Fry for \$2!

Breads & Sides

Kerala Parotta 1 Pcs 2.99

Layered flaky flatbread, a perfect accompaniment

Kallappam 3 Pcs 4.99

Coconut-flavored rice pancakes

Kappa 24oz N 9.99 A N

Mashed tapioca with a garnish of mustard, curry leaves and chillies

Paal Kappa 24 oz 14.99

Tapioca (kappa) is cooked in rich, creamy coconut milk

Puttu 5.99

Steamed cylinders of ground rice layered with grated coconut

Kerala Rice

6.99

Earthy, nutty rice variety that pairs well with Kerala's spicy and coconut-based dishes

Ghee Rice 10.99

Aromatic short-grain Kaima rice, cooked in ghee