## Flames of India

Appetisers	Rate
Poppadoms	0.89
Pickle	1.50
Raita	1.50
Chutney	0.99
Hummus	1.99
Spiced Onion	0.99
Starters	
Veg Pakora	3.99
Golden, crispy vegetable fritters bursting with authentic Indian spices.	
Meat Pakora	4.99
Succulent spiced meat enveloped in a delicate, crunchy gram flour batter.	
Veg Samosa	3.99
Flaky golden pastry filled with a perfectly spiced mix of potatoes and peas.	
Meat Samosa	4.99
Crispy, savory pockets of spiced minced meat, a true delight.	
Chilli Gopi	3.99
Tender cauliflower florets tossed in a bold, fiery Indo-Chinese glaze.	
Chicken Tikka	4.99
Smoky, tender chicken cubes marinated in a rich blend of traditional spices.	
King Prawn Tikka	5.99
Juicy king prawns grilled to smoky perfection, infused with exotic herbs.	
Pazhampori	3.99
Sweet ripe bananas, delicately fried to golden, crispy bliss — a Kerala classic.	
Egg Puffs	3.99
Flaky pastry encasing softly spiced boiled eggs and caramelised onions.	
Uzhunnu Vada	3.99
Crispy lentil doughnuts with irresistibly soft centres, a savoury treat.	

Chicken Lollipop		4.99	
Crispy, spicy chicken wings with a perfect crunch and fiery kick.			
Chicken Wings		4.99	
Tossed in your choice of bold, flavoursome sauces for a finger-licking experience.			
Biriyani Delicasies			
Chicken Dum Biriyani		8.99	
Aromatic, slow-prepared fragrant rice layered with tender chicken morsels.			
Mutton Biriyani		11.99	
Rich, succulent mutton infused with an intoxicating blend of spices.			
Beef Biriyani		10.99	
Hearty beef nestled within perfectly spiced, fluffy rice.			
Fish Biriyani		12.99	
Delicate fish simmered with fragrant herbs in aromatic basmati rice.			
Prawns Biriyani		12.99	
Juicy prawns mingled with vibrant spices and fragrant saffron rice.			
Arabian Special			
	Quarter	Half	Full
Chicken Mandhi Fragrant Yemeni rice paired with tender chicken, gently seasoned and steam-baked to lock in every layer of flavour.	10.99	15.99	23.99
Alfam Mandhi  Juicy grilled chicken resting on aromatic mandhi rice, infused with warm Middle Eastern spices and a smoky finish.	10.99	15.99	23.99
Pepper Alfam Mandhi  Bold and fiery, this grilled chicken is coated in a peppery spice mix and served over fragrant rice for a bold burst of heat.	12.99	17.99	24.99
Peri Peri Alfam Mandhi  Chicken marinated in spicy peri peri, flame-grilled and layered over richly seasoned mandhi rice – a fiery twist on a classic.	12.99	17.99	24.99
Tandoori Mandhi A fusion masterpiece: tandoori-spiced chicken partnered with richly flavoured Yemeni-style rice for a fragrant, smoky delight.	12.99	17.99	24.99

## Flames of India special

Chattichor  A rustic Kerala treasure: fragrant rice served in a clay pot with an assortment of spiced accompaniments for a soulful, home-style experience.	10.99
Neychoru (Beef / Chicken)	12.99
Ghee-rich rice paired with a robust, slow-prepared meat curry.	
Salkara Choru (Meal for 4)  A grand Kerala platter featuring Chicken Mandhi, Chicken Biriyani, ghee rice, Beef Roast, Porotta or Naan, Chicken 65, Alfahm, Chicken Curry, chips, mayo, and a 1.5L drink – perfect for sharing.	49.99
Porotta Beef	9.99
Flaky Kerala porottas served alongside a deeply spiced beef gravy for hearty satisfaction.	
Paal Porotta (Beef/ Chicken)  Layers of porotta steeped in coconut milk with spiced meat, onions, curry leaves and a fried egg — rich and indulgent.	11.99
Kothu Porotta (Beef/ Chicken)  Shredded porotta tossed with chillies, onions, eggs and meat in a special house sauce, served with cooling raita.	10.99
Puttu (Beef / Chicken)  Steamed cylinders of ground rice and coconut, served with your choice of spiced meat curry for an authentic Kerala treat.	9.99
Idiyappam (Beef/ Chicken)	9.99
Delicate steamed rice noodle nests, paired beautifully with a rich, spicy curry.	
Kappayum Meenum	9.99
Creamy mashed tapioca served with a fiery, tangy Kerala-style fish curry.	
Kappa Biriyani	10.99
Mashed tapioca blended with robust beef and Kerala spices for a hearty, rustic twist on biriyani.	
Paal Kappa (Beef / Chicken)	10.99
Tapioca slow-simmered in coconut milk, paired with spiced meat for a comforting, homely finish.	
South Indian Special	
Kerala Chicken Curry	9.99
Chicken simmered in a deeply flavoured coconut gravy, rich with regional spices.	-
Nadan Beef Curry	10.99
A traditional, full-bodied Kerala-style beef curry with roasted spices.	
Kerala Fish Curry	10 99

	10.77
Tangy, coastal-style curry made with kokum or coconut, and fresh fish.	
Fish Fry	10.99
Spiced fish fillets shallow-fried until golden and crisp.	
Chicken Roast	10.99
Chicken slow-roasted in a thick, caramelised masala for bold, smoky depth.	
Chicken Stew	10.99
A gentle coconut milk stew with tender chicken and vegetables, mild and comforting.	
Chilly Chicken	10.99
Indo-Chinese style chicken tossed in a punchy chilli sauce with peppers and onions.	
Chicken Fry	9.99
Crisp-fried chicken coated in a peppery spice blend.	
Chicken 65	9.99
Bite-sized pieces of chicken flash-fried in a fiery, tangy marinade.	
Butter Chicken	10.99
Tandoori chicken folded into a rich, buttery tomato sauce – smooth and indulgent.	
Beef Roast	11.99
Beef gently pan-roasted with black pepper, spices, and caramelised onions.	
Beef Dry Fry	11.99
Dry-style beef tossed with curry leaves, coconut slivers and crushed spices.	
Prawn Roast	10.99
Juicy prawns stir-fried in a thick, spiced Kerala-style masala.	
Meen Pollichathu	10.99
Delicately marinated fish steamed in banana leaf, locking in bold flavours and aroma.	
Kada Fry	6.99
Spicy fried quail, crisp on the outside, tender within.	
Egg Curry	6.99
Boiled eggs in a light, spiced coconut gravy.	
Egg Roast	6.99

Boiled eggs sautéed with onions, tomatoes, and roasted spices for a bold finish.

## From the Grills

Chicken Tikka Kebab		11.99	
Succulent chicken cubes marinated in an exquisite blend of classic spices, charred to perfection.			
Hariyali Tikka		11.99	
Tender chicken kissed by fresh mint and coriander, flame-grilled for vibrant flavour.			
Lamb Tikka Kebab		12.99	
Juicy lamb pieces infused with bold spices and expertly seared.			
Lamb Chops		10.99	
Perfectly spiced, tender lamb chops grilled to a mouthwatering finish.			
Paneer Tikka		12.99	
Soft cottage cheese cubes charred with smoky tandoori spices.			
King Prawn Tikka		13.99	
Delicately marinated king prawns, grilled with fragrant Indian herbs.			
Salmon Tikka		12.99	
Mildly spiced, tender salmon grilled to a delightful char.			
Tandoori Mix Platter		15.99	
A sumptuous selection of tandoori-grilled meats and seafood, sizzling with flavour.			
Dosa Corner			
Plain Dosa		5.99	
Classic South Indian rice crepe, thin and crisp, served with chutney and sumbar.			
Masala Dosa		6.99	
Crispy rice crepe filled with mildly spiced mashed potato.			
Ghee Dosa		6.99	
Indian rice crepe roasted in clarified butter fo a rich, aromatic flavour.			
Classic Curry Dishes			
	Chicken	Lamb	Beef
Jalfrezi	9.99	10.99	10.99

 $\label{lively dish of chicken to ssed with green chillies, peppers, fresh coriander, to matoes \ and \ ginger.$ 

Tikka Masala  Tender lamb pieces flame-grilled and enveloped in a luxuriously creamy tomato sauce brimming with bold spices.	9.99	10.99	10.99
Bhuna	9.99	10.99	10.99
Slow-braised beef simmered with onions, garlic, ginger, and tomatoes in a thick, flavourful sauce.			
Karahi with Born/ Born less	9.99	10.99	10.99
A robust wok-style curry, prepared with richly spiced tomato and chilli gravy.			
Korma	9.99	10.99	10.99
A delicate, creamy curry with gently stewed chicken in a fragrant cashew and coconut blend.			
Mix Veg Curry		9.50	
A colourful medley of fresh vegetables simmered in aromatic spices and a light gravy.			
Aloo Baingan		9.50	
Soft aubergines and potatoes gently braised in an earthy, spiced masala.			
Aloo Gopi		9.50	
A comforting mix of potatoes and cauliflower pan-tossed in mellow spices.			
Saag Aloo		9.50	
Potatoes and spinach sautéed with garlic, cumin, and warming spices.			
Chana Masala		9.50	
Chickpeas folded into a rich, tangy tomato base with a punch of traditional spice.			
Dal Tadka		9.50	
Yellow lentils tempered with fragrant garlic, cumin, and chillies for a warming finish.			
Dal Makandi		9.95	
Creamy black lentils slow-simmered with butter, tomatoes and subtle spice.			
Karahi Paneer		10.50	
Indian cottage cheese pan-fried and simmered in a bold tomato and pepper masala.			
Paneer Butter Masala		10.50	
Soft paneer cubes bathed in a rich, buttery tomato cream sauce.			
Rice Bowls		_	
	Small	Large	
	2 00	2.00	

Boiled Rice

2.00

3.00

Ghee Rice	3.99	4.99
Pilau Rice	3.99	4.99
Veg Pilau Rice	2.99	4.99
Fried Rice	3.99	5.99
Chicken Fried Rice	4.99	6.99
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Accompaniments		2.99
Plain Naan		
Butter Naan		2.99
Garlic Naan		3.99
Cheese Naan		3.99
Peshawari Naan		3.99
Kerala Porotta		1.99
Chappathi		1.75
Puri		1.75
		1.15
Chips		