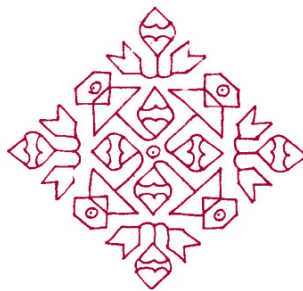


Kolam South Indian Restaurant



STARTERS

BHAJJIS a typical snack originating from Tanjore cooked to welcome guests. Its made from a choice of vegetables, fried in spicy gram flour batter, which is served with a chutney made from tomato or coconut' Available in :

ONION	£2.40
AUBERGINE	£2.40
POTATO	£2.40
MUSHROOM	£2.50

VADAI - ' Vadai' is an afternoon snack that is usually served on special occasions with South Indian curry dishes. They are crispy spiced doughnuts made from blackgram flour, ginger, onions and curry leaves deep fried. Served with Coconut or tomato chutney.

PLAIN VADAI (2 PER PORTION)	£2.40
KEERAI VADAI (MADE WITH SPINACH)	£2.50
MASALA VADAI (MADE WITH CRUSHED LENTILS)	£2.50
THAIR VADAI (VADAI SMOTHERED IN CHILLED YOGHURT)	£2.50
SAMBHAR VADAI (VADAI SMOTHERED IN A SPICED LENTIL CURRY)	£3.00
RASA VADAI (VADAI SOAKED IN A PEPPER AND GARLIC SOUP)	£3.00
RASAM (A SPICY PEPPER SOUP MADE WITH FRESH TOMATO, CURRY LEAVES, CORIANDER, AND GARLIC. AN EXCELLENT SOUP FOR TREATING WINTER COLDS!)	£2.60
SAMOSA (VEGETABLE OR MEAT 2 PER PORTION)	£2.45
PAPADDAM (AVAILABLE IN PLAIN AND SPICY)	£0.60



DOSAI DISHES

DOSAI is a favourite South Indian starter dish which is usually served for breakfast or lunch in Tanjore, South India. It's a rice flour pancake served with chutney and a spicy lentil curry called 'Sambhar'

PLAIN DOSAI	£2.85
EGG DOSAI	£3.95
ONION DOSAI	£3.95
PAPER ROAST	£3.85
RAVA DOSAI (SEMOLINA PANCAKE)	£4.10
MASALA DOSAI (HOUSE SPECIALITY DOSAI STUFFED WITH POTATO MASH MADE WITH GINGER, ONIONS)	£4.20
SPECIAL MASALA DOSAI (A MASALA DOSAI WITH SPICED CHICKEN)	£4.95
SPECIAL RAVA MASALA	£4.95

UTHAPPAM - ' A pizza style pancake made with rice flour similar to a Dosai, covered with a choice of vegetable toppings, served with Sambhar and Chutney

ONION UTHAPPAM	£3.80
MUSHROOM UTHAPPAM	£3.80
TOMATO UTTHAPAM	£3.80
VEGETABLE UTTHAPAM	£3.80
IDDLY (4 PER PORTION) (A STEAMED BAKED RICE CAKES, SERVED WITH SAMBHAR AND CHUTNEY)	£3.00
UPPUMA (A SEMOLINA DISH FRIED IN GHEE, CURRY LEAVES, CASHEW NUTS, ONIONS AND SPICES)	£3.00



VEGETABLES DISHES

TANJORE CURRY DISHES

These curry dishes are selected vegetables cooked in medium strength sauces to a Tanjore recipe that goes well with rice or rotti

VENDEKKAI CURRY (OKRA)	£4.50
KATHIRIKKAI CURRY (AUBERGINE)	£4.50
POTATO KEERAI CURRY (SPINACH)	£4.50
MUSHROOM CURRY	£4.50
POTATO CURRY	£4.50
CAULIFLOWER CURRY	£4.50
GREEN BEAN CURRY	£4.50

DRY MASALA DISHES

Semi dry, stir fried curries cooked with selected vegetables, spices, and garnished with coconut and black mustard seeds

VENDAKKAI DRY MASALA	£4.50
KATHIRRIKAI DRY MASALA	£4.50
KEERAI DRY MASALA	£4.50
POTATO DRY MASALA	£4.50
CAULIFLOWER DRY MASALA	£4.50
MUSHROOM DRY MASALA	£4.50

PORIYALS

Shredded vegetables stir fried in a dry style, cooked with onions, black mustard seeds, coconut flakes and mild spices. Ideal side dish for sharing.

CARROT PORIYAL	£3.90
CABBAGE PORIYAL	£3.90
BEANS PORIYAL	£3.90

CHEFS SPECIAL VEGETABLES DISHES

VEGETABLE KURMA (A MILD MIXED VEGETABLE DISH COOKED IN A CREAM AND COCONUT SAUCE)	£4.60
CHANA POTATO MASALA (CHICK PEAS AND POTATO STIR FRIED IN A SPICY TOMATO BASED SAUCE)	£4.60
PANEER TANJORE (A PANEER (SOFT INDIAN CHEESE) CURRY MADE WITH BUTTER)	£4.95
LEMON AND LENTIL (A TANGY LENTIL CURRY COOKED WITH FRESH LEMON AND BLACK MUSTARD SEEDS)	£4.60



BIRIYANI DISHES

BIRIYANI

'Biryani' is a very spicy but medium strength dish made from Basmati rice, cooked with meat or vegetables and served with vegetable gravy. The main spice used for this dish is 'Garam Masala' a combination of ground bay leaves, cardamon and cinnamon sticks.

VEGETABLE BIRIYANI	£5.95
CHICKEN BIRIYANI	£6.50
LAMB BIRIYANI	£7.20
PRAWN BIRIYANI	£7.50
KING PRAWN BIRIYANI	£8.25

ROTTIES

PLAIN ROTTI (A THIN UNLEAVENED BREAD MADE FROM WHEAT FLOUR COOKED ON A HOT PAN)	£1.00
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KOTHU ROTTI (A DISH MADE FROM CHOPPED ROTTI STIR FRIED SPICES, LAMB AND EGG PIECES AND SERVED WITH GRAVY)	£5.70
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POORI (A PUFFY WHEATFLOUR BREAD THAT IS COOKED BY DEEP FRYING IN SUNFLOWER OIL)	£3.00
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NAAN (AN OVEN BAKED BREAD MADE FROM PLAIN FLOUR)	£1.30
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MEAT DISHES

MASALA DISHES

Masala Curries are South Indian dishes cooked in a mild to medium strength sauce with spiced potatoes and peas.

CHICKEN MASALA	£5.80
LAMB MASALA	£6.20
PRAWN MASALA	£6.80
KING PRAWN MASALA	£8.00

MADRAS DISHES

A typical Tanjore dish cooked to a hot strength by enhancing the chilli and cumin strength in the curry and reducing the level of coriander spice.

CHICKEN MADRAS	£5.80
LAMB MADRAS	£6.20
PRAWN MADRAS	£6.80
KING PRAWN MADRAS	£8.00

KURMA DISHES

Kurmas a mild curry dishes made with coconut milk, cumin and coriander and negligible chilli spices. A good choice for small children and those who do not like the heat!

CHICKEN KURMA	£5.80
LAMB KURMA	£6.50
PRAWN KURMA	£6.80
FISH KURMA	£7.25
KING PRAWN KURMA	£8.10



EGG DISHES

MASALA FRIED EGGS

(SLICED BOILED EGGS LIGHTLY FRIED IN A TOMATO BASED MASALA SAUCE)

£4.50

EGG OMELETTE

(SCRAMBLED EGG COOKED WITH FRESH CHILLIES, ONIONS AND PEPPER)

£3.95

EGG CURRY

£4.70



KOLAMS' SPECIALITY MEAT DISHES

Our Speciality dishes are cooked by the chef whom is the proprietor of KOLAM. His dishes are inspired by recipes learnt from his mother in Tanjore, South India and are delivered to suit any taste bud!

FRIED LAMB	£6.95
(MARINATED SPICED PIECES OF LAMB, STIR FRIED WITH ONIONS, WITH DASH OF SOY SAUCE, SERVED DRY)	

KOLAM KEERAI	£6.40
(TENDER PIECES LAMB OR CHICKEN COOKED IN A MILD STRENGTH SAUCE WITH SPINACH)	

KOLAM BHOONA	£6.40
(LAMB OR CHICKEN COOKED IN A MEDIUM SPICY SAUCE, WITH FRESH TOMATO, CAPSICUM, AND FENUGREEK LEAVES)	

CHILLI CHICKEN	£6.40
(A CHICKEN DISH COOKED TO A MEDIUM RECIPE BUT INTENSIFIED WITH REAL CHILLIES AS A GARNISH)	

GOAN CHICKEN VINDALOO	£6.40
(A RED HOT CURRY RECOMMENDED FOR THOSE WHO CAN TAKE THE HEAT ONLY! COOKED TO A VERY HEAVY CHILLI RECIPE AND FENUGREEK LEAVES TO COOL THE TUMMY)	

MEEN VARUVAL (FRIED FISH)	£7.75
(2 FISH PIECES MARINATED TO A TANJORE RECIPE AND DEEP FRIED, SERVED WITH SALAD)	

FRIED PRAWNS	£7.50
(PRAWNS STIR FRIED TO A SEMI-DRY TEXTURE IN A MILD TOMATO BASED SAUCE)	

FRIED KING PRAWNS	£8.60
(KING PRAWNS STIR FRIED TO A SEMI DRY TOMATO BASED SAUCE)	

MEEN KULAMBU	£7.00
(2 FISH PIECES COOKED AS A TANGY HOME COOKED TANJORE CURRY)	





RICE

PLAIN RICE (BASMATI)	£2.20
PILAU RICE	£2.60
EGG RICE (BASMATI RICE LIGHTLY FRIED WITH ONIONS, PEAS AND FRESH EGGS)	£3.50
LEMON RICE (BASMATI RICE COOKED WITH REAL LEMON, CURRY LEAVES AND BLACK MUSTARD SEEDS)	£3.40
TAMARIND RICE (BASMATI RICE COCONUT COOKED WITH THE JUICE OF TAMARIND FRUIT AND BLACK MUSTARD SEEDS)	£3.40
COCONUT RICE (BASMATI RICE COOKED WITH REAL COCONUT FLAKES)	£3.40
SPECIAL RICE (BASMATI RICE STIR FRIED WITH ONIONS, MIX VEGETABLES AND LIGHT SOY SAUCE)	£3.40



SUNDRIES

CUCUMBER PACHADI (YOGURT BASED SUNDRY, PACHADI IS THE TAMIL NAME FOR RAITHA)	£2.20
ONION PACHADI	£2.20



DRINKS

TEA	£1.50
MASALA TEA	£2.00
COFFEE	£1.75
SALT LASSIE	£2.00
SWEET LASSIE	£2.00
MANGO LASSIE	£2.20

'Lassie is a Yogurt Based cool drink'



DESSERTS

KESARI (A SEMOLINA PUDDING MADE WITH CLARIFIED BUTTER, SULTANAS AND CASHEW NUTS)	£2.25
GULABJAMUNS (MILK POWDER DUMPLINGS SOAKED IN SUGAR SYRUP)	£2.25
ICE CREAM (AVAILABLE IN VANILLA, CHOCOLATE, AND STRAWBERRY)	£2.20
KULFI (INDIAN ICE CREAM MADE FROM GOATS MILK, AVAILABLE IN MANGO AND PISTACHIO)	£2.95



KOLAM SET MEALS FOR TWO PERSONS

VEGETARIAN

MASALA DOSAI, TAMARIND RICE, LEMON RICE,
VENDEKKAI CURRY, TARKA DHALL,
POTATO AND SPINACH, LEMON PICKLE
2 ROTTIES, PAPADDAMS

£28.00

NON -VEGETARIAN

MASALA DOSAI, CHICKEN CURRY,
FRIED LAMB, DRY MIXED VEGETABLES,
TARKA DHALL, PILAU RICE, SALAD

£32.00

OUR HISTORY

KOLAM is an art that is practised in Tamil Nadu, South India by ladies in the home. Various pattern designs are created using rice flour on the floor- ing outside houses to invite and welcome guests.

Some KOLAM designs have a specific purpose such as warding off evil and some to invite the God- dess of wealth 'Lakshmi' into the household. The name intends to welcome our customers to invite them to enjoy home cooked food!

