



TENDER & SPICY LAMB CHOPS

+ DELICIOUS GREEN DIP



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Injipuli Chicken

Sweet, Spicy & Tangy

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KOCHI BAY

AUTHENTIC KERALA CUISINE

ALFAHAM

Legendary Arabic grilled chicken,
marinated with Malabar spices



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BEEF CUTLET

Golden • Crispy • Kerala Style

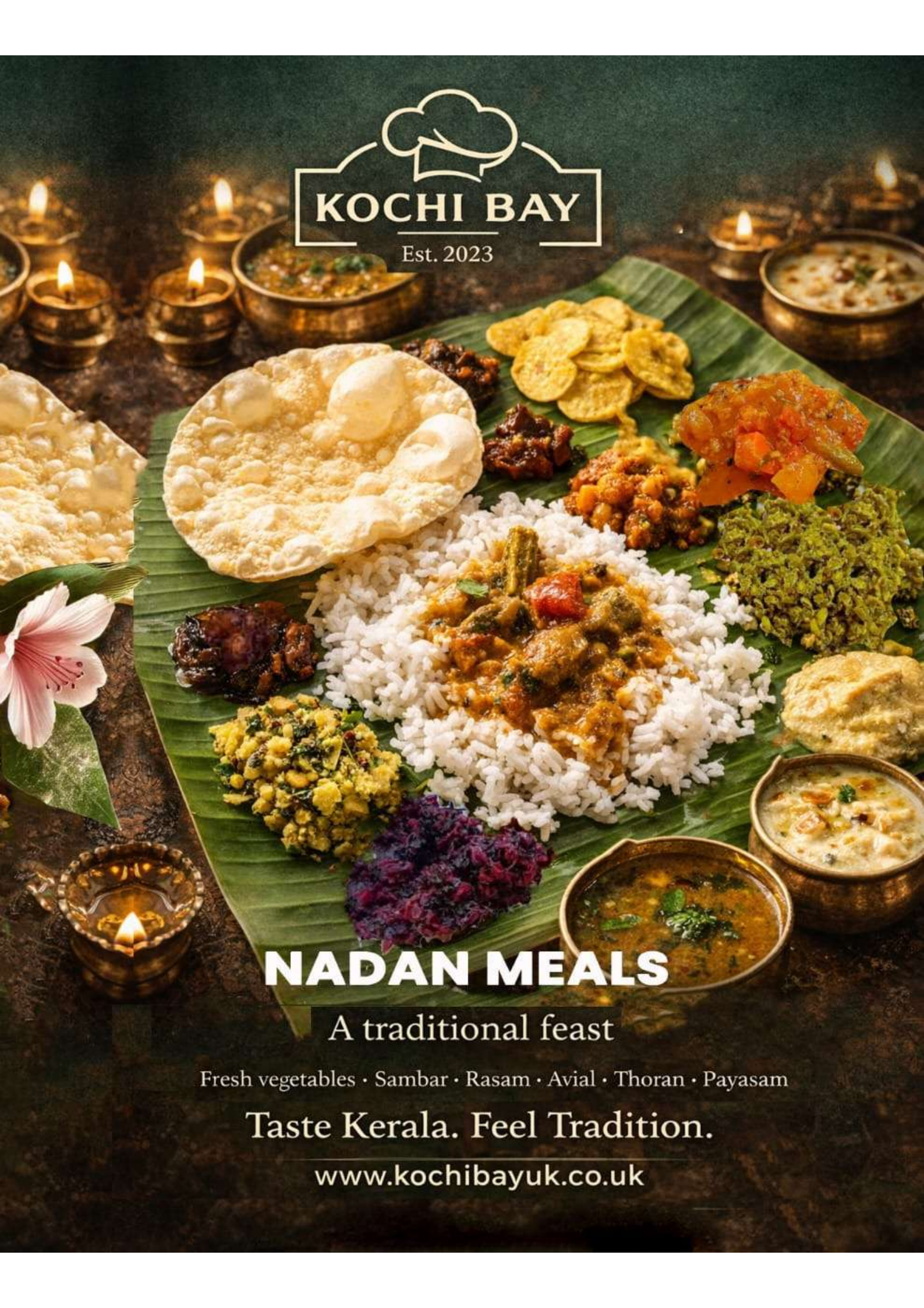


Spiced minced beef patty, crumbed
and fried to perfection

Taste Kerala. Feel Comfort.

Dine In • Collection • Delivery

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NADAN MEALS

A traditional feast

Fresh vegetables • Sambar • Rasam • Avial • Thoran • Payasam

Taste Kerala. Feel Tradition.

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BANANA MUSHROOM SHAKE

INGREDIENTS

1 CUP LOW-FAT MILK

1 FROZEN BANANA

1/2 TSP MUSHROOM POWDER

1/4 TSP GROUND GINGER

1/4 TSP GROUND TURMERIC

3 TSP PROTEIN POWDER

PREPARATION

ADD ALL INGREDIENTS TO A BLENDER.

BLEND UNTIL SMOOTH AND CREAMY.

SERVE WHILE THE SHAKE IS COLD.



MUSHROOM CHEESE BALLS

PREPARATION

1. HEAT 1 TBSP BUTTER IN A PAN & ADD FINELY CHOPPED ONION, GARLIC, MUSHROOMS, CHILLI FLAKES & MIX WELL.
2. ONCE THE MIXTURE IS BOILED, ADD 3 TBSP ALL-PURPOSE FLOUR & MIX WELL.
3. ADD 1 CUP MILK AND ONCE BOILED, ADD 2 CHEESE CUBES & MIX WELL.
4. ONCE DONE, SWITCH OFF THE FLAME & LET IT COOL.
5. TAKE $\frac{1}{2}$ CUP ALL-PURPOSE FLOUR & MIX WITH WATER AND ADD SALT, CHILLI FLAKES & PEPPER.
6. TAKE A SMALL PORTION OF THE MIXTURE & MAKE BALLS.
7. ROLL THE BALLS IN CORN STARCH & THEN DIP IN ALL-PURPOSE FLOUR SLURRY.
8. ROLL THE BALLS IN BREAD CRUMBS WELL & REFRIGERATE FOR 20-30 MINS.
9. HEAT OIL AND DEEP FRY THE BALLS TILL GOLDEN BROWN.

INGREDIENTS

- 1 CUP CHOPPED MUSHROOM
- $\frac{1}{4}$ TSP RED CHILLI FLAKES
- 1 ONION
- $\frac{1}{2}$ TSP SALT
- $\frac{1}{4}$ TSP BLACK PEPPER
- 1 CHOPPED GARLIC
- 2 CHEESE CUBES
- 2 CUPS BREAD CRUMBS
- 6 TBSP MAIDA
- 3 TBSP CORN FLOUR
- $\frac{1}{2}$ TSP SALT
- 1 CUP MILK
- OIL TO FRY



MUSHROOM BURGER

PREPARATION

- 1) CHOP THE MUSHROOM.
- 2) TAKE THE MASHED POTATOES, ONIONS, CORIANDER LEAVES, GARLIC CLOVES, CORIANDER POWDER, GARAM MASALA, CHEESE, GREEN CHILLIES IN A BOWL AND MIX IT WELL.
- 3) ADD PLAIN FLOUR TO THE MIXTURE AND MIX IT WELL.
- 4) HEAT SOME OIL IN A PAN AND COOK THE MUSHROOM PATTIES.
- 5) FOR ASSEMBLY, TAKE A BUN AND CUT IT IN THE MIDDLE.
- 6) APPLY MAYONNAISE TO THE BOTTOM BUT FOLLOWED BY SOME SPINACH LEAVES, TOMATO SLICES AND CUCUMBER SLICES.
- 7) PLACE THE MUSHROOM PATTIE ON IT AND APPLY THE MUSHROOM SAUCE OVER THE PATTIE.

INGREDIENTS

BUTTON MUSHROOM, CHOPPED
SALT TO TASTE
2 POTATOES, BOILED & MASHED
1/2 ONION, CHOPPED
5 GARLIC CLOVES, CHOPPED
1/4 CUP CORIANDER LEAVES, CHOPPED
1 TSP CORIANDER POWDER
1 TSP GARAM MASALA
2 TBSP CHEESE, GRATED
2 GREEN CHILLIES, DESEEDED
1 TSP PLAIN FLOUR
OIL



Flaky "Milky" Porotta with a Creamy Curry

Paal Porotta



Flaky & "Milky"



Creamy & Spiced

Taste. Comfort. Kerala.

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Simple, fluffy egg omelette
with onions, tomato, green chillies.

Omelette



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Delicious • Fresh • Unforgettable

Kochi Bay Preston





House Special Kerala Meals & Fish

Kerala Meals – House Specials

- **Nadan Meals & Beef** £11.99
Traditional Kerala meal with special beef,
- **Nadan Meals & Signature Fish** £12.50
Traditional feast with chef's special fish.
- **Nadan Meals & Natholi Fry** £10.49
Complete meal with rice, curries & crispy anchovy,
- **Nadan Meals & Mathi Fry** £10.99
Complete meal with rice, curries & fried sardine.

Chef's Special Feasts

- **Chatti Choru** £14.00
Traditional feast served in an earthen pot with multiple sides.
- **Pothi Choru** £14.99
Nostalgic Kerala meal wrapped in banana leaf.

House Special Curries & Fish

- **King Fish Pollichathu (Neymeen)** £7.20
Banana leaf-wrapped, baked & spiced.
- **Pearlspot Fish Pollichathu** £13.79
Kerala's prized catch, baked to perfection.
- **Fish Mulakittathu** £8.39
Traditional fiery fish curry.
- **Squid Roast** £5.90
Succulent squid in rich, spicy masala.



The background of the entire page is a detailed painting of a tropical coastal scene at sunset. In the foreground, a variety of Indian seafood dishes are artfully arranged on a stone surface. On the left, a large woven basket is filled with golden-brown fried fish. Next to it is a plate of a large, grilled fish, possibly a sea bream, garnished with lemon slices. In the center, there's a plate of fried prawns and a bowl of white rice. To the right, a large earthenware bowl contains a shrimp curry. Several small bowls around the main dishes hold different types of chutneys and pickles. A coconut and some cinnamon sticks are also visible. In the background, a traditional fishing boat with a large net is docked on the water, and palm trees line the shore under a warm, orange-hued sky.

Welcome to *Kochi Bay*

Flavors of the Coast on Your Plate

At **Kochi Bay**, we bring the vibrant flavors of the Indian coast to the UK. Our dishes are crafted using **freshly caught seafood, aromatic spices**, and recipes inspired by the **traditional coastal cuisine of Kerala.**

Every meal is prepared with care, authenticity, and passion — offering you a true taste of the coast with a modern dining experience.



MOJITO

Refreshing



KOCHI BAY



Chicken 65



Authentic Kerala Delicacy



Karimeen Fry



Authentic Kerala Delicacy

KOCHI BAY

MANGO



LASSI



MALABA

POROTTA

DELICIOUS
CHILLY POROTTA



ORDER NOW





Al-Faham Mandhi



Authentic Arabic Cuisine