



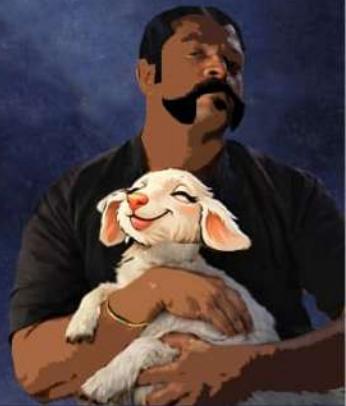
**TENDER & SPICY
LAMB CHOPS**
+ DELICIOUS GREEN DIP



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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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Golden • Crispy • Kerala Style



Spiced minced beef patty, crumbed
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NADAN MEALS

A traditional feast

Fresh vegetables · Sambar · Rasam · Avial · Thoran · Payasam

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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 |
| 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.

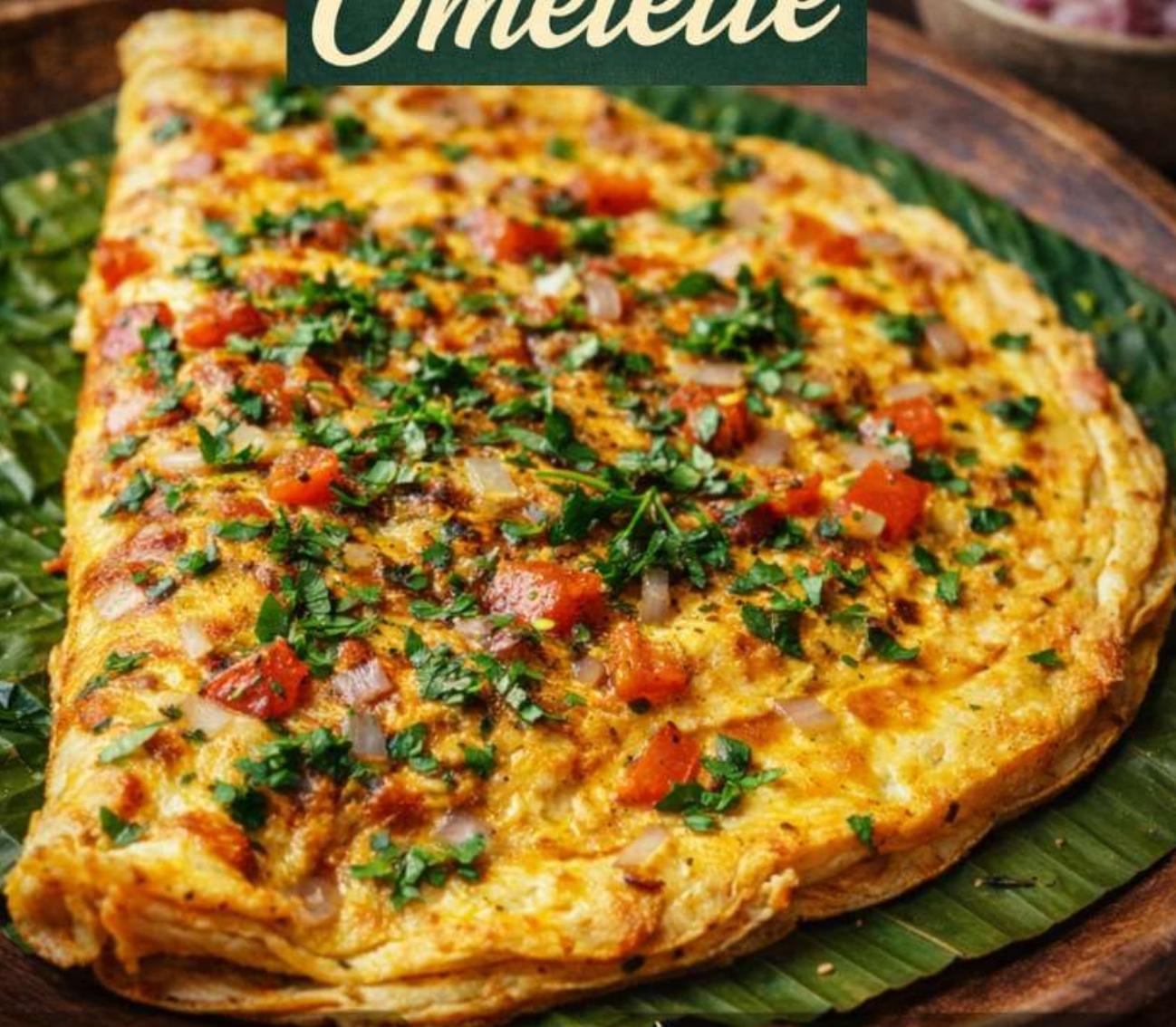
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Simple, fluffy egg omelette
with onions, tomato, green chillies.

Omelette



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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.

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.



KOCHI BAY

MOJITO

Refreshing



KOCHI BAY



Chicken 65



Authentic Kerala Delicacy



Karimeen Fry



Authentic Kerala Delicacy

KOCHI BAY

MANGO



ASSA



MALEABA
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DELICIOUS
CHILLY POROTTA



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Authentic Arabic Cuisine

