

MENU**SMALL PLATES**

PORI POPPADOMS Red onion, tomatoes, coriander pori salsa (GF, DF, V)	9
OKRA FRIES (GF, DF, V)	10
BANANA & KALE BHAJI Tamarind and date chutney (GF, DF, V)	12
BABY EGGPLANT Peanuts, coriander, coconut, sesame seeds (GF, DF, V)	16
KERALAN FRIED CHICKEN Mustard seeds & curry leaves tempered, peanut & chilli dipping sauce (DF)	16
LAMB PEPPER FRY PAROTTA ROLL Baby spinach, eggplant pachadi	17
KAKINADA PRAWNS Curry leaves, tomatoes, onion (GF & DF)	18
MADRAS LAMB CHOPS & MINT YOGHURT (GF)	20
GUNPOWDER CAULIFLOWER & POTATOES (GF, DF, V)	13
KARNATAKA RICE Chana dal, cashew, tamarind, coconut milk, banana (GF, DF, V)	12

LARGE PLATES

DOSA Jack fruit & pumpkin subji, lentil & turmeric sambhar & chutneys – thali style (GF, DF, V)	28
SOUTH INDIAN COCONUT BUTTER CHICKEN Served with Kerala parotta	28
ALLEPPEY PRAWN Tamarind, coconut cream & raw mango curry served with red rice (GF & DF)	29
SPICY CHETTINAD LAMB CURRY Served on shashi lentils (GF & DF)	34
BANANA LEAF WHOLE FISH Southern spices, coconut milk sauce (GF & DF)	42
BLACKBOARD SPECIAL Ask our friendly staff	

SIDES

KERELA RED RICE (GF, DF, V)	4
ROASTED EGGPLANT PACHADI Hung yoghurt, sesame seeds (GF & V)	4
SAMBHAR Lentil, pumpkin & turmeric soup (GF, DF, V)	5
KERALA PAROTTA Layered flaky bread	5
FERMENTED RICE & LENTIL DOSA With coconut chutney (GF, DF, V)	8

DESSERT

GULAB JAMUN Cardamom spiced donut, orange, vanilla bean ice cream (V)	14
MUNG DAL HALWA Raspberry, chia seeds, coconut flakes (GF, DF, V)	14

Banquet options available for four or more.

