

# KERALA RESTAURANT

Malton

V = Vegetarian  
DF = Dairy Free  
WF = Wheat Free

## Menu

### TO BEGIN...

#### Pickle tray £3.95 (V, WF)

A homemade pickle tray with a pappadom basket offers a selection of tangy, sweet, and spicy pickles made from fresh fruits or veg served alongside crispy pappadoms for a flavorful and crunchy appetiser.

#### Chaat bombs £5.00 (V)

Chaat bombs are bite-sized snacks that combine crispy shells filled with spicy, tangy, and sweet ingredients like potatoes, chickpeas, yogurt, chutneys, and spices, delivering an explosion of flavours in every bite.

#### Samosa chaat £5.00 (V)

Samosa chaat is a popular Indian street food made by topping a crumbled samosa with spicy chickpea curry, yogurt, tamarind chutney, and fresh herbs, creating a mix of tangy, spicy, and savoury flavours with a crunchy texture.

#### Sambar vada £4.50 (V, DF, WF)

Crispy, deep-fried lentil donuts soaked in a spicy, tangy lentil-based vegetable stew called sambar, creating a flavourful blend of textures and aromas.

### KERALA SPECIALS

#### Masala Dosa £10.95 (V, DF(Optional), WF)

Masala Dosa is a popular South Indian dish featuring a thin, crispy rice and lentil crepe filled with a spiced potato mixture, served with coconut chutney and sambar.

#### Poori Masala £9.95 (V, DF)

Poori Masala is a popular Indian breakfast dish featuring fluffy, deep-fried bread (poori) served with a mildly spiced, savoury potato curry.

### MAINS

#### Kerala Vegetable stew £12.00 (V, DF, WF)

This is a mild, aromatic dish made with a mix of vegetables simmered in a creamy coconut milk base, flavoured with subtle spices like cinnamon, cloves, and fresh curry leaves.

#### Chicken butter masala £13.95 (WF)

Rich and creamy North Indian style curry made with tender chicken pieces simmered in a tomato-based sauce infused with butter, cream, ground cashews, almonds and a blend of mild spices.

#### Paneer roast £6.95 (V, WF)

Flavourful Indian dish where cubes of paneer (Indian cottage cheese) are marinated in spices and then roasted in a griddle, creating a deliciously spiced, crispy outer layer with a soft, creamy centre.

#### Kandhari Chicken £7.50 (WF)

Marinated chicken is grilled with fiery green birds-eye chillies, fresh herbs, aromatic spices, and a hint of coconut oil, resulting in a bold South Indian flavour.

#### Grilled fish £8.95 (DF, WF)

The freshest locally sourced fish marinated in a fragrant mix of Kerala spices and grilled to perfection, resulting in a smoky, crispy exterior and moist, flavourful interior.

#### Konju varuthathu £9.95 (DF, WF)

This Kerala-style dish where prawns are marinated with spices and curry leaves, then stir-fried until crispy, offering a rich, spicy, and aromatic flavour.

#### Porotta Beef £10.95

This beloved Kerala dish featuring flaky, layered flatbreads (porottas) served with spicy, tender beef curry, creating a flavourful combination of textures and rich spices.

#### Chicken biryani £14.95 (add gravy £1.95) (WF)

This flavourful and aromatic rice dish made with tender chicken pieces, basmati rice, and a blend of spices cooked together to create a rich, savoury, and fragrant meal served with yogurt raitha, shredded Pappadom and pickle.

#### Nadan meen curry £15.95 (DF, WF)

Traditional Kerala fish curry made with fresh fish simmered in a spicy, tangy coconut-based gravy flavoured with tamarind, chili, and curry leaves.

#### Scallops mollie £17.95 (DF, WF)

Kerala-inspired dish featuring tender scallops simmered in a mildly spiced coconut milk sauce with hints of turmeric, green chili, and curry leaves, creating a delicate, creamy flavour.

## Nadan Chicken curry £11.95 (DF, WF)

Traditional Kerala dish featuring tender chicken pieces cooked in a spicy, aromatic coconut-based gravy with flavours from freshly ground spices, curry leaves, and coconut oil.

## Lamb mappas £16.95 (DF, WF)

Lamb Mappas is a traditional Kerala dish featuring tender lamb pieces simmered in a mildly spiced, creamy coconut milk gravy, enriched with flavours of curry leaves, green chillies, and aromatic spices.

## Rice, Bread & Chips

### Rice £3.00 (V, DF, WF)

Boiled basmati rice

### Pilau rice £3.50 (V, WF)

Pilau rice is a flavourful dish made by cooking rice with butter, aromatic spices like cumin, cardamom, and cloves

### Porotta 2.95 (V)

Kerala Porotta is a flaky, layered flatbread made from refined flour, popular in Kerala, prepared by folding and stretching the dough multiple times before cooking it on a griddle, resulting in a soft, chewy texture with a crispy outer layer.

### Masala Chips 3.95 (V, DF, WF)

Masala Chips are crispy potato chips seasoned with a flavourful blend of spices, offering a spicy and tangy snack experience.

**Thali** (A thali is a traditional Indian meal served on a single platter, offering a variety of dishes such as curries, rice, bread, vegetables, lentils, pickles, and sweets, providing a balanced and diverse range of flavours in one meal.)

### Veg Thali £15.95 (V, DF & WF - Optional)

## Kids Menu

### Butter chicken & Chips £7.50 (WF)

This is a fusion dish combining tender pieces of chicken in a creamy, mildly spiced tomato butter sauce, served alongside crispy chips.

## Desserts

### Semya payasam £4.95 (V)

Semya Payasam is a traditional South Indian dessert made with roasted vermicelli cooked in sweetened milk, flavoured with cardamom, and garnished with ghee-fried cashews and raisins.

## Prawn masala £16.00 (DF, WF)

This is a flavourful Indian dish where prawns are cooked in a spicy, aromatic tomato-based gravy infused with onions, garlic, and traditional spices.

### Poori 2.00 (V, DF)

Poori is a soft, fluffy, and round Indian deep-fried bread made from whole wheat flour dough

### Coconut rice 3.50 (V, DF, WF)

This is a fragrant dish made by cooking rice with coconut milk or grated coconut, giving it a creamy texture and subtly sweet, nutty flavour.

### Lemon rice 3.50 (V, DF, WF)

Tangy South Indian dish made by mixing cooked rice with lemon juice, turmeric, and spices like mustard seeds and curry leaves, creating a bright, zesty flavour.

### Seafood Thali £19.95 (DF & WF - Optional)

### Lamb Mappas & Pilau Rice £8.50

This is a flavourful Kerala dish pairing tender lamb cooked in a creamy, mildly spiced coconut gravy with served with fluffy pilau rice.

### Kulfi £4.95 (V)

Kulfi is a traditional Indian ice cream made from slowly simmered, sweetened milk, flavoured with cardamom, saffron, or pistachios, creating a dense, creamy texture and rich flavour.

WE ACCEPT PAYMENT USING ALL



MAJOR CREDIT & DEBIT CARDS

