

## STARTERS

### Quilon salad

granny smith apple, grape fruit, radicchio, fennel, baby gem, patty pan, tom berries, pickled radish, dehydrated quinoa, mint, avocado cucumber rolls and watermelon spheres, with kokum pomegranate dressing **S**

### Stuffed angled loofa

ridge gourd batter fried with sweetcorn, heritage carrot, potato, coriander root and spices, with spicy tomato and lentil chutney **E**

### Mini masala dosa

rice and lentil pancake filled with tempered potatoes and vegetables, served with sambhar **MUS**

### Southern s-a-a-t

crispy rice idlis, black chickpea, lentil crisps, tomato, cucumber, carrot kosambari, karvari and ginger chutney with spicy crispy vegetable **MUS**

### \*Cauliflower chilli fry (gobi kempu bezule)

crispy fried cauliflower tossed with yogurt, green chilli and curry leaves **D E**

### Lobster broth

flavoured with coriander and hint of coconut cream **C CEL**

### Pistachio chicken

chicken supreme marinated with ground pistachio; served with pepper sauce **N D**

### \*Kothu lamb

marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

### Fish peera

seasonal fish cooked with button onions, green chilli, ginger and crumb fried **G F E**

### Coconut roasted chicken

mint sauce

### Crab cakes

claw meat with curry leaves, ginger, green chillies and cooked on a skillet **G C MUS**

### Pan seared spiced scallops

on coconut and drumstick relish with chilli **C MUS**

### Karvari oyster

chilli onion chutney **C G**

### Fisherman's catch

pepper shrimp, crab cake, fish cafreal and grilled scallop **G E C M F**

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## MAIN COURSES

### SEAFOOD

#### Seafood moilee

cubes of halibut, prawns and cubes of potato gently poached in a moilee sauce **C F**

#### Baked black cod

subtly spiced, chunks of cod baked **F**

#### \*Prawn masala

prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala **C MUS**

#### Lobster butter pepper

fresh lobster cooked with butter pepper and garlic **C G D**

#### Lemon sole cafreal

lemon sole marinated with goan spices and herbs; pan-fried **F**

#### Kokum baked chalk stream trout

curry leaves sauce **F MUS**

#### Quilon fish curry

cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

#### \*Pink pepper chilli prawn

prawn char-grilled with ground pink peppercorn and byadgi chilli **C**

#### \*Crispy fried squid

with samphire and chilli **C G**

### LAMB

#### Braised lamb shank

slow cooked with freshly ground herbs, spices and chillies **D**

#### Malabar lamb biryani

lamb cooked with traditional malabar spices in a sealed pot, with basmati rice **D**

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## GAME/CHICKEN

### Pan-fried english duck breast

kasundi coconut cream sauce **MUS D**

### Stuffed quail legs

quail mince, chilli, ginger, brown onion and spices, roasted and served with mustard **MUS**

### \*Mangalorean chicken (kori gassi)

succulent pieces of chicken cooked in finely ground fresh coconut with spices

### Venison chilli fry

strips of venison fillet tossed with onion, chilli and curry leaves

### \*Chicken roast

corn fed free range chicken morsels marinated with spices and amaranth leaves and roasted

## VEGETARIAN

### Crispy okra

thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper **E**

### Potato cauliflower with sesame and coconut

potato and cauliflower florets cooked with onion, tomato and roasted spices **SES**

### Spinach poriyal

shredded fresh spinach cooked with mustard seeds and freshly grated coconut **MUS**

### Fresh mixed sprouts, cannelloni and long beans with shallots, curry leaves

### \*Two type aubergine

baby stuffed aubergine masala/mashed baby aubergine with spices **SES**

### Coconut with asparagus and snow peas

sautéed with mustard seeds, curry leaves, green chillies and grated coconut **MUS**

### \*Cottage cheese, soya chunks and coloured peppers

cooked with brown onion, tomato, raw mango and spices **D SOY**

### \*Chickpeas masala

chickpeas cooked in a special blend of aromatic spices

### Mango curry

fresh ripe mango cooked along with yoghurt, green chillies and tempered with mustard seeds and curry leaves **D MUS**

### Raw jack fruit pulao **D**

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## ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice

basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee **N D MUS**

Tomato rice

basmati rice cooked with tomato, onion, chilli and mint **MUS**

Malabar paratha

soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee **G D E**

Egg paratha

whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet **G E**

Tawa paratha

whole wheat layered bread cooked on skillet **G**

Okra pachadi

fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Pachadi

pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard **D MUS**

Plain yoghurt **D**

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