



# MATTANCHERRY

INDIA IN 3 SQUARE MILES

## KARU MURU: CRUNCHY NIBBLES

**PAPAPADOM** 4.95 ● **G**  
Basket of Pappadom with condiments

## THUDAKKAM: STARTERS

- CHICKEN 65** 6.95  
Spicy and juicy chicken chunks tossed in an exciting sauce
- CHICKEN MOMO** 6.25 ● **G**  
DELICIOUS CHICKEN DUMPLINGS
- CHICKEN LOLIPOP** 6.50  
An all-time favourite made up of the middle segments of chicken wings marinated with ginger, garlic and spices
- TIGER PRAWN PORICHATHU** 7.50 ●  
TIGER PRAWNS MARINATED WITH KASHMIRI CHILLIES, GARLIC AND DEEP FRIED
- FISH AMRITSARI** 7.25 ●  
FISH FRITTERS (TILAPIA) MARINATED IN GINGER GARLIC PASTE AND BATTERED WITH GRAM FLOUR
- TANA FISH** 7.25  
A STRAIGHTFORWARD PREPARATION OF USING FRESH FISH BY ADDING DELICIOUS COMBINATION OF LEMON JUICE, RED CHILLI, PEPPER, GINGER AND GARLIC
- MATTANCHERRY KOONTHAL** 7.25  
CRISPY FRIED SQUID RINGS SERVED WITH CHILLI GARLIC MAYO
- IDLI CHAAT** 6.25  
LIGHTLY SAUTED IDLI RICE CAKES WITH SPICY SAUCE AND GUN POWDER
- BAJI BASAKET** 5.95  
CARAMELISED ONION AND SPINACH/POTATO DONUT/AUBERGINE FRITTERS
- SAMAOSA RAGADA CHAAT** 6.95  
FRESH CRUSHED SAMOSA ON A BED OF CURRIED CHICKPEA, FINISHED WITH CHOPPED ONION AND CORIANDER & CHAAT SESONINGS
- PUNJABI SAMAOSA** 6.25  
CRUNCHY PASTRY WITH AJWAIN SEEDS AND DELICATELY SPICED VEGETABLE FILLING

## DOSA & IDLI

SERVED WITH SAMBAR LENTILS AND CHUTNEY

- IDLI SAMBAR** 6.25  
Delicious and healthy rice cakes with black lentils
- PLAIN DOSA** 7.95  
Crisp and thin rice pancakes. A South Indian classic
- MASALA DOSA** 8.50  
Rice pancake stuffed with seasoned potatoes
- ONION DOSA** 7.95  
Pancake topped with chopped onions, green chilli and coriander leaves
- UTHAPPAM** 8.25  
A thick rice pancake topped with onions and coriander
- CHEESE DOSA** 7.95  
Flavoured with chutney, filled with delicious masala, topped with butter
- CHOLE BATURA** 9.25 ●  
Thick Scrumptious chick peas curry s/w fried bread from the same region, a match made in heaven
- KEEMA BATURA** 9.75 ●

## MATTANCHERRY SPECIAL THALI D

TWO MAIN DISH WITH MINI STARTER / POTATO / DAL / RICE / PAPPADOM / PICKLE / RAITHA & SALAD / BREAD

- SEA FOOD THALI (TWO SEAFOODS)** 17.50 ●  
Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadum / Pickle
- NON-VEG THALI (LAMB & CHICKEN)** 16.50 ●  
Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadum / Pickle
- VEGETARIAN THALI (TWO MAIN DISH)** 15.50 ●  
Mini starter potatoes / Dal / Rice / Bread / Raitha D / Poppadum / Pickle
- VEGAN THALI (TWO MAIN DISH)** 15.50 ●  
Mini starter potatoes / Dal / Rice / Bread / Grated Veg / Poppadum / Pickle

## EXCLUSIVE THALI'S- 13.50 D

CHOICE OF MAIN DISH WITH POTATO / DAL / PAPPADOM / PICKLE / RAITHA / RICE / BREAD

- CHICKEN** ●
- LAMB** ●
- FISH** ●
- VEGETARIAN** ●
- VEGAN** ●

## OUR FAMOUS BIRYANI'S

Aged basmati rice, slow cooked with select fresh herbs and whole spices that lock in those delicate aromatics. Served with creamy yoghurt raita or curry sauce.

- LAMB** 13.95 ● **D**
- CHICKEN** 12.95 ● **D**
- PRAWN** 13.95 ● **DS**
- VEG** 11.95 ● **D**

## KID'S SPECIAL

- CHICKEN LOLIPOP WITH FRIES** 6.50
- CHICKEN 65 WITH FRIES** 6.50
- CHICKEN NUGGETS WITH FRIES** 6.25 ●
- KORMA CHICKEN/ LAMB RICE OR FRIES** 7.25 ●
- KORMA PRAWN RICE OR FRIES** 8.25 D
- CHICKEN TIKKA MASALA RICE OR FRIES** 7.25 D

<b>EXTRA</b>	PILAU RICE	3.25
	STEAMED RICE	2.50
	CHAPATHI	3.25 <span style="color: green;">●</span>
	POROTA	3.25 <span style="color: green;">●</span>
	FRIES	3.25
	MASALA FRIES	3.75

## KERALA SPECIALITIES

- KONJU MANGA CURRY** 13.95 S  
A SIMPLE DELICACY PRAWN WITH RAW MANGO SLICE WITH FRESH COCONUT PASTE
- ALLEPY FISH CURRY** 13.95  
FISH COOKED WITH RAW MANGO, GINGER, KASHMIRI CHILLI AND FRESH COCONUT PASTE
- FISH / PRAWN MOILEE** 13.95 S  
SIGNATURE DISH OF CENTRAL KERALA- BASED ON PORTUGUESE ONE-POT SEAFOOD MIXED STEW
- NADAN CHICKEN CURRY** 12.95  
VILLAGE STYLE PREPARATION OF CHICKEN CURRY WITH SPECIAL AROMA
- RAILWAY LAMB CURRY** 13.50  
A MODERN TAKE ON CLASSIC DISH OF BRITISH INDIA
- SYRIAN BEEF CURRY** 13.95  
A PORTUGUESE INSPIRED DISH POPULAR AMONG THE SYRIAN CHRISTIAN IN KERALA
- VEGETABLE CURRY** 10.95  
A KERALAID STYLE OF SEASONAL VEGETABLE PREPARATIONS
- VEGETABLE MANGO CURRY** 11.25  
SEASONAL VEGETABLE IN RAW MANGO, GINGER, COCONUT MILK FINISH WITH FENNEL
- VEGAN MIXED VEGETABLE CURRY** 10.95

(PLEASE CHOOSE YOUR BREAD & RICE FROM THE SIDES SECTION)



## OUR POPULAR CHOICE

- CHICKEN JHALFREZI** 12.95  
CHICKEN COOKED WITH SIR-FRIED GREEN CHILLIES, BELL PEPPERS, ONION AND TOMATOES
- CHICKEN TIKKA MASALA** 11.95 DN
- OUR OWN RECIPE OF CHICKEN IN YOGURT TOMATO AND SPICES**
- SAAG WALA CHICKEN** 11.95 D  
FRESH LEAF SPINACH AND CHICKEN SAUTEED WITH GARLIC AND GREEN CHILLIES
- SAAG GOSHT** 12.95 D  
FRESH LEAF SPINACH AND TENDER LAMB SAUTEED WITH GARLIC AND GREEN CHILLIES
- KORMA-CHICKEN/ LAMB** 12.95 PRAWN 13.50 DNS  
A TRADITIONAL MUGHAL DISH WITH YOGURT, COCONUT AND CASHEW NUT
- PANEER MAKHANI** 12.25  
POPULAR BUTTER PANEER MASALA, INGREDIENTS OF TOMATOES FRESH CREAM, CASHEW NUTS, ONIONS AND INDIAN SPICES
- SAAG PANEER** 11.95  
FRESH LEAF SPINACH AND INDIAN COTTAGE CHEESE SAUTEED WITH GARLIC AND GREEN CHILLIES
- VEGETABLE KORMA** 11.50  
A TRADITIONAL MUGHAL DISH WITH YOGURT, COCONUT AND CASHEW NUT

## DESSERTS

- GULAB JAMUN D** 5.95  
(ONE OF INDIA'S POPULAR DESSERT  
SERVED ROSE CARDAMON SYRUP & ICE CREAM)
- GAJJAR KA HALWA D** 5.95  
(LIGHT FUDGE LIKE TEXTURE WITH GRATED  
CARROTS, WHOLE MILK, DRIED FRUITS AND NUTS)



DIETARY ADVICE: Hot ● Med ● Mild ●

Dairy D Gluten G Nuts N Shellfish S

OUR FOOD IS PREPARED WHERE CONTAMINATION WITH NUTS AND OTHER ALLERGENS COULD BE POSSIBLE. PLEASE INFORM YOUR WAITER OR THE TEAM OF ANY ALLERGIES