

Grand Bowls

Veg Soup	£3.49
Rasam	£3.49
Chicken Soup	£3.99
Lamb Soup	£4.49

Hot Drinks

Tea	£1.99
Sulaimani (Black Tea)	£1.49
Masala Chai	£1.99
Green Tea	£1.99
Lemon Tea	£1.99
Bru Coffee	£2.49

Beverages

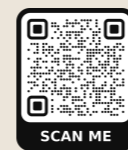
Cola/Diet Cola/Pepsi/Sprite/7up	£1.49
Mineral water 1.5L	£2.49
Sparkling Water 1.5L	£2.49

Shakes

Mango Lassi	£4.99
Chocolate Milkshake	£4.49
Vanilla Milkshake	£4.49
Strawberry Milkshake	£4.49

Our Services

Home/Office/Outdoor Catering
 Birthday & Anniversary Parties
 Full Restaurant Exclusive Booking
 Corporate Events & Get-Togethers
 Private Parties



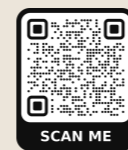
Juices & Sarbaths

Kulukki Sarbat	£4.49
Kerala's iconic shaken limeade, infused with a hint of green chilli and cooling basil seeds.	
Nannari Sarbat	£4.49
A refreshing herbal coolant made from aromatic sarsaparilla root extract and fresh lime.	
Fresh Lime Soda Salt/Sweet	£3.49
Fresh Orange Juice	£4.99
Fresh Pineapple Juice	£4.99

Desserts

Vanilla Ice cream	£3.99
Chocolate Ice cream	£3.99
Strawberry Ice cream	£3.99
The grand chef fusion	£6.99
A classic trio of Vanilla, Chocolate, and Strawberry scoops in a smooth and creamy chilled finish.	

Boli with Paal Payasam	£4.99
A golden pancake served with rich, creamy milk rice pudding.	
Gulab Jamun with Ice cream	£3.49
Syrup-soaked dumplings served with your choice ice cream.	



The Grand Chef
 Taste of India



Starters - Non Veg

Chicken Tikka	£9.99
Chicken 65	£9.99
Crispy, yogurt-marinated boneless chicken tossed in a fiery South Indian spice blend.	
Chicken Momos/Dumplings	£7.99
Travancore Chicken Fry	£10.99
Crispy golden chicken marinated in fiery Kerala spices, fried with fragrant curry leaves.	
Chicken Kondattam	£9.99
Spicy fried chicken tossed in a sauce of dried chillies, curry leaves, and spices.	
Nadan Chicken Fry (M/L)	£9.99/13.99
An authentic Kerala-style bone-in chicken fry, marinated in crushed spices and slow-fried.	



Seafood Mix	£16.99
A celebration of the ocean's finest, enhanced with a spicy and tangy seasoning blend.	
Squid Fry	£11.99
Prawns Fry	£10.99
Prawns Momos/Dumplings	£8.99
Chilli Prawns	£11.99
Natholi/Anchovy Fry	£9.99
Crispy, golden-fried anchovies marinated in traditional Malabar spices and tossed with aromatic curry leaves.	



Beef Dry Fry	£11.99
Crispy, deep-fried beef strips tossed with aromatic curry leaves and crunchy coconut slivers.	
Achayans Beef Ularthu	£10.99
A dark, spicy, and intensely flavoured dry roast of tender beef, sautéed with traditional spices.	
Beef cutlet	£5.49
Golden-brown breaded patties of slow-cooked minced beef and potatoes, seasoned with signature spices.	



Tawa Fry Masala

Sizzling semi-dry masala, pan-seared on a traditional Tawa for intense flavours and aromatic spices.

Chicken Tawa Fry Masala	£11.99
King Fish Tawa Fry Masala	£12.99
Seabream Tawa Fry Masala	£15.99
Prawns Tawa Fry Masala	£13.99
Anchovy Tawa Fry Masala	£10.99

Starters - Veg

Veg Momos/Dumplings	£7.49
Sambar Vada	£5.99
Fried lentil doughnut soaked in a flavourful, spice-infused sambhar.	
Dahi Vada	£5.99
Crispy lentil fritters soaked in yogurt, topped with chutneys and spices.	
Medhu Vada	£4.49
Golden-crisp savory lentil donuts infused with peppercorns, ginger, and curry leaves.	
Chilli Gobi	£8.99
Crispy cauliflower florets tossed in a vibrant ginger-garlic and green chilli glaze with crunchy bell peppers.	
Chilli Paneer	£9.99
Crispy battered cauliflower stir-fried with chili, garlic, and aromatic spices.	
Gobi 65	£7.99
Golden-fried cauliflower florets tossed in a traditional ginger-garlic and chili masala.	
Paneer 65	£9.99
Velvety paneer in rich, tangy Manchurian sauce, balanced with spice and sweetness.	
Onion Bhaji	£4.99
Thinly sliced onions tossed in a spiced gram flour batter and fried until shatteringly crisp.	



Allergy Notice: Please inform our staff of any allergies or dietary requirements before ordering. While we take care to minimize cross-contamination, all dishes are prepared in a kitchen that handles gluten, nuts, & other allergens. Some dishes may be prepared using genetically modified (GM) cooking oil.

A Note on Spice: Most of our menu is cooked to a balanced medium heat. Our Sri Lankan dishes are served extra spicy for an authentic experience. Feel free to request an upgrade to any spice level you desire.

The Grand Chef - Specials

Grand Fish Nirvana	£14.99
Grilled Fish in coconut milk, infused with aromatic spices—a Kottayam specialty.	
Meen Pollichathu	£14.99
Traditional Kerala-style fish smothered in a spicy masala and pan-seared in a fragrant banana leaf wrap.	
Paal Kappa with Fish/Beef Curry	£11.99/£12.99
Silky cassava in coconut milk, spiced with curry leaves, served with fish or beef curry.	
Chatti Chicken/Beef Dum Parrota	£12.99/13.99
Kappa Biryani	£11.49
Cassava tossed in spiced beef curry, accented with curry leaves for a rich, aromatic finish.	
Pothi Choru	£12.99
Rice, veggies, fish fry, beef ularthu, omelette, pickle and moru Curry, wrapped in banana leaf.(Served at room temperature).	
Chatti Choru	£13.99
Mud pot feast: rice, veggies, fish fry, beef ularthu, moru curry, chicken fry, pickle, and papad.	
Paal Parota Chicken/Beef Curry	£11.99/£12.99
Kerala parota layered with coconut milk, served with aromatic chicken or beef curry.	
Kizhi Parota Chicken/Beef	£11.99/£12.99
Kerala parota soaked in curry, wrapped in banana leaf and gently cooked.	
Sultani Chicken Mandi	£12.99
Chicken Mandi, carefully crafted with aromatic spices and slow cooked to tender.	
The Grand Chef Chicken Dum Biryani	£11.49
Dum-cooked aromatic chicken rice, topped with zesty Chilli Chicken.	
Ghee Rice with Pothu Curry	£11.99
Fragrant ghee-infused rice served with a rich and spicy slow-cooked beef curry	
Kalyana Chatti Choru	£14.99
Ghee rice, Beef Curry, Chicken Curry, Beef Fry & Chicken Fry	
Alfaham with Butter Naan	£11.99
Arabian-style grilled chicken, marinated in a signature blend of spices	

Curries - Veg

Dal Tadka	£8.99
Creamy yellow lentils tempered with sizzling cumin, garlic, and dried red chillies.	
Sambar	£6.99
A traditional South Indian lentil stew simmered with seasonal vegetables, tamarind, and aromatic spices.	
Brinjal Masala	£7.99
Aubergine cooked in a spiced masala gravy.	
Matar Paneer	£9.99
Green peas and cottage cheese gently cooked in a spiced onion paste, infused with North Indian flavours.	
Paneer Tikka Masala	£9.99
Grilled paneer cubes simmered in a rich, served in a spiced gravy.	
Channa Masala	£7.99
Chickpeas simmered in a savory onion paste, infused with spices.	

Curries - Non Veg



Butter Chicken	£11.99
A mild and creamy North Indian classic: tender chicken in a smooth, buttery tomato reduction.	
Travancore Chicken Curry	£10.99
Kerala-style chicken curry, slow-cooked with roasted spices, coconut milk, and curry leaves.	
Varutharacha Chicken	£11.99
Traditional Kerala chicken curry made with slow-roasted coconut and heritage spices.	
Chicken Perattu	£10.99
Bold and peppery Kerala chicken roast: a signature semi-dry dish with authentic Malabar spices.	
Chettinad Chicken Curry	£10.99
Chettiar chicken simmered in coconut-spice paste, topped with chillies and curry leaves.	



Fish Mango curry	£11.99
Delicate Fish in a tangy mango-coconut gravy, gently spiced.	
Fish Moilee	£11.99
Fish simmered in fragrant coconut milk—an authentic Syrian Christian specialty.	
Meen Mulakittathu	£10.99
A fiery and tangy Kerala fish curry simmered with Malabar tamarind, bird's eye chillies, and fresh curry leaves.	



Beef Curry	£11.49
Traditional Kerala beef curry: slow-cooked to a tender finish in a robust and spicy aromatic gravy.	
Beef Roast	£11.99
Rich semi-gravy beef roast, slow-cooked in a robust and aromatic Kerala spice blend.	



Mutton Masala	£12.99
Exquisite mutton simmered in Malabar spices and herbs, creating a rich, bold curry.	
Chettinad Lamb Curry	£12.99
A fiery South Indian masterpiece: succulent lamb pieces slow-cooked in an aromatic, peppercorn-heavy masala.	

Biryanis

Kerala Chicken Dum Biryani	£9.99
Flavourful chicken and aromatic rice, slow-cooked to perfection.	
Malabar Mutton Biryani	£12.99
Tender lamb slow-cooked with fragrant rice.	
Kerala Beef Biryani	£11.49
Roast beef slow-cooked in dum, layered with fragrant rice.	
Southern Chicken Biryani	£10.99
Tender chicken, aromatic spices, and herbs, slow-cooked to perfection.	

Indo Chinese

Chicken Fried Rice	£9.99
Egg Fried Rice	£8.99
Schezwan Fried Rice -Veg	£8.99
Fiery stir-fried rice with mixed vegetables and bold Schezwan spices.	
Schezwan Fried Rice Egg /Chicken	£8.99/9.99
Fragrant rice stir-fried with your choice of topping, infused with bold Schezwan spices.	
Schezwan Veg Noodles	£9.99
Wok-tossed noodles in bold Schezwan spices.	
Schezwan Noodles (Egg/Chicken)	£8.99/9.99
Wok-tossed noodles in bold Schezwan spices.	

Srilankan Specials

Mixed Seafood Kothu Parotta	£12.99
Shredded parotta with seafood, and spices—a bold Srilankan classic.	
Chicken/Lamb Kothu Parotta	£10.49/12.99
Flaky parotta stir-fried with spices, and aromatics—a bold Srilankan Street classic.	
Devilled Seafood Mix	£16.99
Sizzling devilled seafood feast: a bold, spicy, and tangy coastal delight.	
Devilled Anchovies Fish	£9.99
Zesty devilled anchovies: a crunchy, spicy, and tangy coastal appetizer.	
Devilled Lamb	£13.99
Tender lamb seared with Sri Lankan spices in a rich, tangy, and spicy sauce.	
Devilled Chicken	£9.99
Succulent spiced chicken, chargrilled and finished with a bold, tangy sauce.	
Devilled Prawns	£12.99
Juicy prawns seared in spices, finished with a bold, tangy glaze.	
Devilled Paneer	£9.99
Golden-fried paneer tossed in fiery spices, peppers, and a tangy glaze.	

Kids Specials

Chicken Lollipop	£5.99
Golden-fried chicken wing lollipops served with a dipping sauce.	
Popcorn Chicken	£5.99
Tender popcorn chicken bites, lightly seasoned and served with a dipping sauce.	
Thin Cut Fries	£2.99
Light and crispy thin-cut fries—the ultimate golden-fried potato snack.	
Chocolate Dosa	£4.99
A golden-crisp rice and lentil crepe, generously spread with melting chocolate for a rich and indulgent finish.	

Breads

Butter Naan	£2.49
Soft and pillowy tandoor-baked flatbread, generously glazed with melted butter.	
Parotta	£1.99
Traditional Malabar-style flaky flatbread, hand-stretched and griddle-fried for a multi-layered crunch.	
Nool Parotta	£2.49
A masterfully crafted 'string' parotta with fine, airy layers and a light, melt-in-the-mouth texture.	
Kallappam	£1.49
Soft and fluffy rice-coconut pancakes, infused with a delicate and aromatic fermented spice blend.	



Dosa Delights

Dosa is the iconic South Indian fermented crepe, celebrated for its paper-thin crispness and distinct tangy flavour. Made from a stone-ground batter of soaked rice and urad dal, it is a versatile staple that can be enjoyed plain or with a variety of savoury fillings.

Plain Dosa	£6.99
Masala Dosa	£7.99
Mysore Dosa	£7.49
Mysore Masala Dosa	£7.99
Ghee Roast Dosa	£7.99
Egg & Onion Dosa	£8.49
Chicken Masala Dosa	£8.99
Lamb Masala Dosa	£9.99



Light Bites

Pazhampori - 2 pcs	£3.99
Golden-fried ripe plantains in a crisp, light batter—a beloved Kerala teatime treat.	
Medhu Vada - 2 Pcs	£3.99
Exquisitely crafted golden fritters, made from finely ground urad dal, delicately spiced to perfection.	
Unnakai - 2 Pcs	£3.99
Sweet plantains filled with spiced coconut and nuts, gently pan-seared to perfection.	
Pazham Nirachathu - 2 Pcs	£3.99
Sweet plantains stuffed and Fried	
Ela Ada - 2 Pcs	£3.99
Steamed rice parcels in a fragrant leaf finish, with a sweet coconut and jaggery blend.	

