

Taste of India













0748 748298

Our Services

Catering for Events Birthday Celebrations Food Delivery Special Occasion Dining

Small Plates

Non Vegetarian

Chicken Chukka £	E9.99 E7.99 E8.99 E9.99
Crisp-fried chicken with coastal spices, echoing Keral	
royal flavours. Chicken Kondattam Spicy fried chicken tossed in a sauce of dried chilies, of leaves, and spices.	7.99 curry
	11.99
Crisp-fried fish, marinated with spices and herbs. Meen Pollichathu Pomfret/Kingfish £13.99/1 Marinated fish, wrapped in banana leaf and griddled. Chilli Prawns £1	11.99 12.99
	12.99
	9.99
0	11.99
Beef Dry Fry £	8.99
Slow-roasted beef with robust spices and curry leave	9.99 es.
	3.99
	2.99
Kabab Platter£1Lamb & Chicken Seekh, Chicken Tikka, Boti Kabab,Lollipops with Salad & chutneys	15.99
Vegetarian	
Okra fries£Baby corn Manchurian£	6.99 5.99 5.99 5.99 5.99 ised
	4.99
Crispy lentil fritters soaked in yogurt, topped with chutneys and spices.	
Crispy cauliflower in tangy Manchurian sauce with	7.99
savoury, sweet, and spicy notes. Chilli Gobi	E7.99
Crispy battered cauliflower stir-fried with chili, garlic, aromatic spices.	

Gobi 65	£8.99
rispy golden–fried cauliflower in a bold, spiced ma	
aneer Manchurian	£8.99
elvety paneer in rich, tangy Manchurian sauce, bal	
<i>v</i> ith spice and sweetness.	
Chilli Paneer	£8.99
oft Paneer cubes tossed in fiery chili, garlic, and sp	pices for
bold flavour.	
aneer 65	£9.99
risp-fried, exquisitely spiced paneer, delivering bo	ld
avours and delicate textures.	
Iushroom Manchurian	£8.99
risp mushrooms in tangy Manchurian sauce, blend	ding
avoury depth and spice.	50.00
Chilli Mushroom	£8.99
autéed mushrooms in a fiery, aromatic sauce with	n a kick
f spice and savoury richness.	£0.00
lushroom 65	£8.99
risp-fried, delicately spiced mushrooms with bolc avours and a refined heat.	1
avours and a renned heat.	
Mains	
Butter Chicken	£11.99
ravancore Chicken Curry	£11.99
erala-style chicken curry, slow-cooked with roast pices, coconut milk, and curry leaves.	ea
	£10.99
Chettiar chicken simmered in coconut-spice paste	
vith chilies and curry leaves.	, topped
	€899
Beef Curry	£8.99 €12.99
Beef Curry Nalabar Mutton Masala	£12.99
Beef Curry Aalabar Mutton Masala xquisite mutton simmered in Malabar spices and H	£12.99
Beef Curry <mark>Alabar Mutton Masala</mark> xquisite mutton simmered in Malabar spices and H reating a rich, bold curry.	£12.99 herbs,
Beef Curry Aalabar Mutton Masala xquisite mutton simmered in Malabar spices and H reating a rich, bold curry. Fish Nirvana	£12.99 herbs, £12.99
Beef Curry Malabar Mutton Masala xquisite mutton simmered in Malabar spices and H reating a rich, bold curry. Fish Nirvana Arilled Seabrim in coconut milk, infused with aroma	£12.99 herbs, £12.99
Reef Curry Malabar Mutton Masala xquisite mutton simmered in Malabar spices and b reating a rich, bold curry. Fish Nirvana Arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty.	£12.99 herbs, £12.99
Reef Curry Malabar Mutton Masala xquisite mutton simmered in Malabar spices and b reating a rich, bold curry. Fish Nirvana Arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty.	£12.99 herbs, £12.99 atic £12.99
Beef Curry Malabar Mutton Masala xquisite mutton simmered in Malabar spices and H reating a rich, bold curry. Fish Nirvana Arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Fish Moilee	£12.99 herbs, £12.99 atic £12.99
Beef Curry Malabar Mutton Masala xquisite mutton simmered in Malabar spices and l reating a rich, bold curry. Fish Nirvana arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Fish Moilee ing fish simmered in fragrant coconut milk—an au	£12.99 herbs, £12.99 atic £12.99
Action of the second state	 €12.99 herbs, €12.99 atic €12.99 thentic €9.99
Alabar Mutton Masala xquisite mutton simmered in Malabar spices and h reating a rich, bold curry. Fish Nirvana Arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Fish Moilee ing fish simmered in fragrant coconut milk—an au yrian Christian specialty. Fish Mango curry relicate King fish in a tangy mango-coconut gravy piced.	 €12.99 herbs, €12.99 atic €12.99 thentic €9.99 gently
Alabar Mutton Masala xquisite mutton simmered in Malabar spices and la reating a rich, bold curry. Fish Nirvana arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Fish Moilee ing fish simmered in fragrant coconut milk—an au yrian Christian specialty. Fish Mango curry pelicate King fish in a tangy mango-coconut gravy. piced. Paneer Butter Masala	<pre>£12.99 herbs, £12.99 atic £12.99 thentic £9.99 gently £9.99</pre>
Action of the second state	<pre>£12.99 herbs, £12.99 atic £12.99 thentic £9.99 gently £9.99</pre>
Alabar Mutton Masala xquisite mutton simmered in Malabar spices and la reating a rich, bold curry. Fish Nirvana arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Fish Moilee ing fish simmered in fragrant coconut milk—an au yrian Christian specialty. Fish Mango curry pelicate King fish in a tangy mango-coconut gravy. piced. Paneer Butter Masala	<pre>£12.99 herbs, £12.99 atic £12.99 thentic £9.99 gently £9.99</pre>
Alabar Mutton Masala xquisite mutton simmered in Malabar spices and h reating a rich, bold curry. Tish Nirvana Arilled Seabrim in coconut milk, infused with aroma pices—a Kottayam specialty. Tish Moilee ing fish simmered in fragrant coconut milk—an au yrian Christian specialty. Tish Mango curry relicate King fish in a tangy mango-coconut gravy piced. Paneer Butter Masala falai paneer in a creamy tomato-cashew gravy, en	<pre>£12.99 herbs, £12.99 atic £12.99 thentic £9.99 gently £9.99</pre>

The Grand Chef Specials

Paa

Silky with Kap Cass for a

Pot Rice. wrap Cha Mud chicl Paa Keral chicl Kizł Keral cook Bee Tend leaf Sult Chic cook Mut Tend serve The Arom dum Ghe Frag cook

The Grund Cher Specials	
Kappa with Fish Curry / Beef Curry	£10.99
cassava in coconut milk, spiced with curry leaves, se	erved
fish or beef curry.	
ba Biriyani	£9.99
ava tossed in spiced beef curry, accented with curry	leaves
rich, aromatic finish.	50.00
ni Choru	£9.99
veggies, fish fry, beef ularthu, omelette, pickle, and c	urries
ped in banana leaf. <mark>tti Choru</mark>	£11.99
pot feast: rice, veggies, fish fry, beef ularthu, fish curr	
en fry, pickle, and papad.	у,
Parota with Chicken/Beef Curry	£11.99
a parota layered with coconut milk, served with aror	
en or beef curry.	
i Parota with Chicken/Beef £11.99	/£12.99
a parota soaked in curry, wrapped in banana leaf and	dgently
ed.	
⁻ & Pazhampori Kizhi	£11.99
er beef curry with crispy banana fritters, wrapped in	banana
nd gently cooked.	50.00
ani Chicken Mandi	£8.99
ken Mandi, carefully crafted with aromatic spices and	d slow
ed to tender. ton Mandi	£11.99
er, slow-roasted mutton, seasoned with aromatic sp	
ed on fluffy basmati rice.	ices,
Grand Chef Chicken Dum Biryani	£10.99
natic rice layered with spiced chicken, slow-cooked i	
style to lock in rich flavours crowned with chilli chicl	
e Rice with Pothu Curry	£9.99
ant ghee-infused rice served with a rich and spicy s	low-
ed beef curry	
Cuilealter Cresiele	
Srilankan Specials	
na Fish Curry	£12.99
er fish in a tangy Sri Lankan curry with coconut milk	and
rind—Jaffna's essence.	
lled Lamb	£13.99
er lamb seared with Sri Lankan spices in a rich, tangy	, and
sauce.	
lled Chicken	£9.99

Succulent spiced chicken, chargrilled and finished with a bold, tangy sauce.

Devilled Prawns

Jaffr Tende tama Devi Tende spicy

Dev

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. Lamb Curry

Juicy lamb slow braised in spices, simmered in a rich, flavourful gravy.

₤12.99

£12.99

Egg/Chicken/Lamb Kothu Parotta

£9.99

Flaky parotta stir-fried with eggs, spices, and aromatics—a bold Srilankan Street classic.

Mixed Seafood Kothu Parotta **£12.99** Shredded parotta with seafood, eggs, and spices—a bold Srilankan classic.



Kerala Chicken Dum Biryani	£8.99	
Flavourful chicken and aromatic rice, slow-cooked to		
perfection.		
Malabar Mutton Biryani	£10.99	
Tender lamb slow-cooked with fragrant rice.		
Thalassery Beef Biryani	£9.99	
Roast beef slow-cooked in dum, layered with frag	rant rice.	
Ambur Chicken Dum Biryani	£7.99	
Succulent chicken slow-cooked in spiced dum, layered with aromatic rice.		

Indo Chinese

Chicken Fried Rice	£8.99	
Egg Fried Rice	£ 7.99	
Schezwan Fried Rice –Veg/Paneer	£8.99/9.99	
Fiery stir-fried rice with mixed vegetables ar	nd bold	
Schezwan spices.		
Schezwan Fried Rice (Egg/Chicken)	£7.99/£8.99	
Fragrant rice stir-fried with your choice of topping, infused with bold Schezwan spices.		
Schezwan Noodles (Veg/Egg/Chicken/Paneer)		
£8.99/£8.99/£9.99/£9.99		
Wok-tossed noodles in bold Schezwan spice	es.	



Chappathi £1.49
Butter Naan £1.99
Parota £1.99
Nool Parota £2.50
A flaky, layered Kerala flatbread with thread-like texture and rich flavor.
Vazha Ilai Kothu (Chicken/Lamb) £13.99/£14.99
Banana leaf-wrapped kothu parotta, double-cooked for rich flavour and texture.
Appam £1.49
Hoppers: Soft, spongy rice pancakes with crisp edges, cooked in a special Kadai.

Dosa Delights

Crispy golden crepe made from fermented rice and lentils, served with chutneys and sambar for a classic South Indian taste.

Thattu Dosa / Kal Dosa	£4.99
Plain Dosa	£5.49
Masala Dosa	£5.49
Mysore Dosa	£6.49
Mysore Masala Dosa	£6.49
Ghee Roast Dosa	£6.49
Butter Dosa	£6.49
Butter Masala Dosa	£6.99
Podi Dosa	£5.49
Podi Masala Dosa	£5.99
Cheese Dosa	£6.49
Egg & Onion Dosa	£6.99
Onion & Chilly Dosa	£6.49
Paper Dosa	£6.49
Paneer Dosa	£6.99
Paneer Masala Dosa	£7.49
Pizza Dosa	£7.49
A bold fusion of South Indian and Italian flair.	
Chicken Masala Dosa	£7.99
Golden, delicately crisp dosa filled with spiced	
chicken/Lamb Masala.	

Utthappam

Uthappam	£5.99
Rice-lentil pancake with onions, tomatoes, chilies,	
chutneys, and sambar.	
Mixed Veg Uthappam	£6.49
Fluffy rice-lentil pancake topped with seasonal veg	jetables
Onion Uthappam	£5.99
Soft, fluffy pancake topped with caramelised onion	IS.
edges, cooked in a special Kadai.	

Kids Specials

Chocolate Dosa	
Popcorn Chicken	
Chicken Lollipop	
Thin Cut Fries	

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.	
Onion bhaji with mint chutney	£4.99
Unnakai – 2 PCS	£3.99
Sweet plantains filled with spiced coconut and nuts, gently	
nan-seared to nerfection	



Boli with Paal Payasam	£4.99
A golden pancake served with rich, creamy milk ric	ce
pudding.	
Gulab Jamun with Ice cream	£2.99
Syrup-soaked dumplings served with your choice	ice
cream.	
Ice Cream (Per Scoop)	£2.49
Vanilla/Chocolate/Mango/Oreo and butterscotch.	
The grand chef Scoop fusion	£5.99
Vanilla, Chocolate, Mango & butterscotch.	

Hot Drinks

Теа	£1.49
Sulaimani (Spiced Black Tea)	€1.4 9
Masala Chai	£2.4 9
Bru Coffee	€2.49
Hot Chocolate	£1.99

Soft Drinks & Sodas

Cola/ Diet Cola/ Pepsi/ Sprite / 7up	£1.49
Mineral water	£1.49
Sparkling Water	£1.49
Fresh Lime Soda Salt/Sweet	£2.99
Kulukki Sharbat	£3.99
Nannari Sharbat	£2.99
Fresh Orange Juice	£3.99
Fresh Pineapple Juice	£3.99

Allergy Notice: While we take great care in preparing our dishes, we cannot guarantee the absence of allergens, and cross-contamination may occur.

£4.99 £5.99 £4.99 £2.99

Shakes & Falooda

Mango Lassi	£3.99
Chocolate Milkshake	£4.49
Vanilla Milkshake	£4.49
Strawberry Milkshake	£ 4.49
Mango Milkshake	£4.49
Avacado Shake	£4.49
Royal Falooda	£4.49
Mango Falooda	£4.49
Strawberry Falooda	£ 4.49

Mock Tails

Virgin Mojito	£6.99
Classic Mojito	£6.99
Strawberry Mojito	£6.99
Mango Mojito	£6.99
Pineapple Mojito	£6.99
Passion Fruit Mojito	£6.99
Blueberry Mojito	£6.99
Virgin Piña Colada	£6.99
Shirley Temple	£6.99
Blue Lagoon	£6.99

