

APPETIZERS

SEA FOOD SOUP

Mix sea food with basil. Tomato and cream

MULLIGATAWNY SOUP

Soup made with lentil and vegetable

KARAVALLI SALAD

House salad with vinegar olive oil dressing

CHICKPEA SALAD

Cucumber, tomato, red onion, greens with tamarind and yogurt

KALMI KABAB

Spiced Chicken wings cooked in Tandoor

CHICKEN HIRIYALI

Spiced chicken tenders cooked in Tandoor

TAMARIND EGGPLANT

Crispy Eggplant, onion, chickpea, yogurt and tamarind

MINI MASALA DOSAI

Rice and Lentil crape filled with Spiced Potato

ENTREES

CHICKEN TIKKA MASALA

Chicken tikka in mild tomato and cream sauce

CHICKEN CHETTINADU

Chicken in authentic spicy black pepper and roasted coconut sauce

LAMB MADRAS

Spicy Lamb, coconut, mustard, red chili and curry leaves

LAMB KORMA

Lamb cooked in a mild cashew and almond creamy sauce

SHRIMP MANGA CURRY **A Kerala Specialty**

Shrimp cooked with fresh mango, coconut and tempered with curry leaves and mustard

GOAN FISH CURRY

Fish of the day cooked with fenugreek, mustard, fennel seeds, bell pepper and coconut

PALAK (SPINACH) Pureed Spinach with Cumin, Garlic, Ginger and cream

With PANEER or VEGETABLES or MUSHROOM or CHANA or POTATOES

AVIAL MALABAR **A Kerala Specialty**

Plantains, beans, carrot, squash, vegetable drum sticks

vegetable drum sticks tempered with mustard, curry leaves and whole chili

DESSERTS: RICE PUDDING OR GULAB JAMUN

