PappadamS

South Indian & North Indian Cuisine



Menu

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PappadamS
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Starters

1	Plain Pappadam	1.00
2	Spicy Pappadam	1.00
3.	Pickle Tray	2.00

Starters Vegetarian

4 Onion Bhaji 4.25
(Battered fried crispy onions)

5 Vegetable Spring Roll 4.25
(Seasonal Vegetable wrapped and deep fried)

6 Vegetable Samosa 4.25
(Indian Minced Veg. Pastry)

7 Bombay Chat 4.75
(Cubes of Potatoes in tangy masala)

8 Aloo Tikki 5.25
(Mashed Potatoes, spiced and deep fried)

9 Caju Chilli Corn (Nuts) 5.45
(Spiced Sweet Corn and Cashew Nuts Coated with Potatoes and deep fried)

10 Hara Bhara Kebab (Nuts) 5.65
(Mashed Potatoes and green peas with spices and herbs and deep fried)

11 Chilly Paneer 7.25
(Cottage Cheese cooked with chillies, onion and pepper in spicy sauce)

12 Chilly Gobi 7.25
(Battered Cauliflower deep fried cooked with Chillies and Spices)

13 Chilly Mushroom 6.90
(Sliced Mushroom cooked with chillies and spices)

14 Gobi Munchurian 7.25
(Battered Cauliflower deep fried and cooked in Chef Style)

15 Paneer Shashlik 9.25
(Cottage Cheese with pepper and onion marinated and cooked in clay oven)

16 Mix Veg. Platter 9.25
(Mixture of veg. starters with Chef choice)

Starters Non Veg

17 Meat Samosa 4.85
(Indian minced meat pastry)

18 Egg Pakkoda 5.45
(Boiled eggs battered and deep fried in Indian Style)

19 Seekh Kebab 6.95
(Minced lamb spiced and cooked in tandoor)

20 Kerala Fried Chicken 8.25
(Pieces of chicken marinated and deep fried in Kerala Style)

21 Pepper Chicken 8.25
(Chicken cooked with black pepper, ginger and curry leaves)

22 Chilli Chicken 8.25
(Battered Chicken cooked with onion and pepper in spicy sauce)

23 Chicken Manchurian 8.45
(Battered chicken cooked in chef style)

24 Tandoori Chicken 1/2 10.25
(Chicken on bone marinated in yogurt and spices cooked in clay oven)

25 Chicken Tikka 8.95
(Chicken marinated in yogurt and spices cooked in clay oven)

26 Malai Murg Tikka Shashlik (Nuts) 10.95
Cubes of Chicken, onion and pepper marinated with spices, cashew nut and yoghurt, cooked in tandoor)

27 Masala Fried Fish 8.95
(Fillet of fish shallow fried with spicy masala)

28 Prawn Olathiyathu 10.95
(Stir fried spicy prawns)

29 Tandoori King Prawn 16.95
(King Prawn marinated and cooked in clay oven)

30 Lamb Tikka 9.75
(Tender lamb marinated and cooked in clay oven)

31 Tandoori Lamb Chops 9.75
(Ribs of lamb marinated and cooked in tandoor)

32 Lamb Coconut Fry 9.25
(Lamb cooked with ginger, coconut and curry leaves)

33 Tandoori Mix Grill 17.25
(Mixture of Chicken, Lamb, Prawn and seekh kebab cooked in tandoor)

Non Veg

34 **Egg Curry** 8.65
(Boiled egg cooked in Curry Sauce)

35 **Chicken Tikka Masala (Nuts)** 10.95
(A Self Explanatory Dish)

36 **Butter Chicken (Nuts)** 10.95
(Charcoaled Chicken on the Bone Cooked in Mild Butter Sauce)

37 **Chicken Korma (Nuts)** 10.95
(Mild and Creamy Dish)

38 **Malabari Chicken Curry** 10.45
Chicken cooked with Coconut Milk and Curry Leaves)

39 **Cochin Kozhi Curry** 10.45
Chicken cooked with Roasted Coconut and Curry Leaves

40 **Nadan Kozhi Curry** 10.95
(Chicken on the bone cooked in roasted coconut)

41 **Pepper Chicken Chettinadu** 10.45
(Chicken cooked with black pepper sauce and curry leaves)

42 **Dhaba Chicken** 10.45
(Traditional Indian Chicken Curry)

43 **Chicken Jalfrezi** 10.45
(Spicy Chicken Curry with Peppers and onion)

44 **Saag Chicken** 10.45
(Chicken cooked in fresh spinach)

45 **Methi Chicken** 10.45
(Chicken cooked in Fenugreek Leaves)

46 **Kadai Chicken** 10.45
(Chicken cooked with Cumin, Corriander Seeds and Peppers)

47 **Thalassery Mutton Curry** 11.55
(Mutton Cooked in Kerala Style)

48 **Malabari Mutton Curry** 11.55
(Tender Mutton cooked with Coconut and Curry Leaves)

49 **Lamb Korma (Nuts)** 11.95
(Mild and Creamy Dish)

50 **Keema Aloo Curry** 11.85
(Minced Lamb cooked with diced potatoes)

51 **Kadai Lamb** 11.85
(Tender Lamb Cooked with Cumin, Corriander Seeds and Pepper)

52 **Lamb Rogan Josh** 11.85
(Lamb Curry with Spices and Herbs)

53 **Lamb Hyderabadi** 11.85
(Tender lamb cooked with fresh mint leaves in spicy sauce)

54 **Saag Lamb** 11.85
(Tender Lamb cooked with fresh spinach)

55 **Lamb Dragon** 11.85
(Red Hot Lamb Curry)

Fish

56 **Travancore Fish Curry** 11.25
(Fish cooked with tamarind and curry leaves)

57 **Goan Fish Curry** 11.25
(Fish cooked in Thick Spicy and Tangy Sauce)

58 **Fish Moolie** 11.25
(Delicately spiced fish cooked with coconut milk)

59 **Fish Masala** 11.25
(Fish cooked in spicy sauce)

60 **Kottayam Meen Curry** 11.25
(Fish Curry made in Chef's Spl. Masala)

61 **Allepey Konchu Curry** 13.95
(Prawn cooked with Coconut Paste in South Indian Style)

62 **Prawn Masala** 13.95
(Spicy Prawn Curry)

63 **Kadai Prawn** 13.95
(Prawn cooked with cumin, corriander seeds and pepper)

Vegetables

64 **Aloo Palak** 7.75
(Potatoes cooked with fresh spinach)

65 **Veg. Varutharacha Curry** 8.75
(Fresh Veg. cooked in roasted coconut and curry leaves)

66 **Veg. Makhanwala (Nuts)** 8.75
(Vegetable Cooked in Makhani Sauce)

67 **Vegetable Mappas** 8.75
(Vegetable Cooked with Coconut Milk in South Indian Style)

68 **Bhindi - do - Piyaza** 8.75
(Baby Okra Cooked with Onion and Pepper)

69 **Paneer Cashew Curry (Nuts)** 8.95
(Cottage Cheese cooked with Cashew Nut)

70	**Pepper Paneer Chettinadu** (Cottage Cheese Cooked with Black Pepper and Curry Leaves)	8.95
71	**Paneer Tikka Masala (Nuts)** (Charcoaled Cottage Cheese cooked in Makhani Sauce)	8.95
72	**Kadai Paneer** (Cottage Cheese cooked with Cumin, Corriander Seeds and Pepper)	8.95
73	**Vegetable Kofta (Nuts)** (Vegetable dumplings simmered in a rich spicy sauce)	8.95
74	**Mixed Vegetable Curry** (Fresh Vegetable Cooked in Curry Sauce)	8.25
75	**Jeera Gobi Aloo** (Cauliflower and Potatoes Cooked with Cumin Seeds)	8.25
76	**Methi Corn** (Sweet Corn Cooked with Fenugreek Leaves)	8.25
77	**Dal Tadka** (Lentils Cooked in North Indian Style)	8.25
78	**Dal Chettinadu** (Lentiles cooked with Black Pepper and Curry Leaves)	8.25
79	**Channa Masala** (Chick Peas cooked in Curry Sauce)	8.25
80	**Dal Makhani** (Lentils cooked in Makhani Sauce)	8.95

Biriyani

(All Biriyani Served with Raitha and contains Nuts)

81	**Chicken Biriyani**	11.95
82	**Lamb Biriyani**	13.45
83	**Fish Biriyani**	13.95
84	**Vegetable Biriyani**	10.95
85	**Prawn Biriyani**	16.45
86	**Egg Biriyani**	11.25

Thalassery Biriyani

(All Biriyani Served with Raitha and contains Nuts)

87 **Chicken / Mutton / Fish / Prawn/Veg./Egg**



Rice

88	**Plain Rice**	3.75
89	**Pulao Rice**	3.95
90	**Jeera Pulao**	3.95
91	**Mushroom Pulao**	4.25
92	**Egg Fried Rice**	5.95
93	**Veg. Fried Rice**	5.75
94	**Chicken Fried Rice**	6.95

Bread

95	**Roti**	2.40
96	**Plain Nan**	2.85
97	**Butter Nan**	2.95
98	**Chappathi**	2.80
99	**Garlic Nan**	3.75
100	**Peshwari Nan**	3.95
101	**Chilli & Coriander Nan**	3.95
102	**Keema Nan**	3.95
103	**Kerala Porotta (2 piece)**	3.80
104	**Aloo Porotta**	3.95

Sundries

105	**Plain Yoghurt**	2.45
106	**Cucumber Raitha**	2.75
107	**Green Salad**	3.95

Desserts

108	**Gulab Jamun**	3.45
109	**Gulab Jamun with Ice Cream**	3.95
110	**Carrot Halwa**	3.95
111	**Mango Lassi**	3.95
112	**Sweet / Salt Lassi**	3.40
113	**Fresh Lime Juice**	3.50

