



MENU



275 Newark Road, North Hykeham, Lincoln LN68QE
01522451757 | 01522451758

KERALA

Kerala, known as "God's Own Country," boasts a rich and diverse cultural heritage, reflected in its vibrant food traditions. The cuisine is a harmonious blend of flavors, with an emphasis on fresh, local ingredients like coconut, spices, and seafood. Popular dishes include the iconic Kerala Sadya, a traditional vegetarian feast served on a banana leaf, featuring a variety of curries, rice, and pickles. Kerala's seafood is renowned for its freshness, with fish, prawns, and crab cooked with aromatic spices and herbs. The use of curry leaves, tamarind, and coconut milk gives Kerala dishes their distinctive flavor profile. The culture of Kerala is steeped in ancient rituals, art forms like Kathakali and Mohiniyattam, and festivals like Onam and Vishu, which celebrate the region's agricultural roots and rich history. Dining in Kerala is not just about food but a celebration of tradition, hospitality, and the warmth of its people.



A 10% discretionary Service Charge will be added to each bill.

TABLE SNACKS

Pre-meal snacks and pickles.....£6.95

In Kerala, evening snacks with chutneys.

Papadam.....£0.80

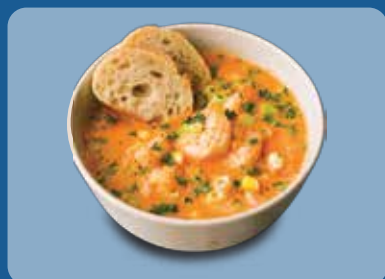
It's a common Indian snack served with chutney and pickle tray

Pickle Tray.....£3.00

Home made 4 different chutneys.



SOUPS



Prawn and creamy corn soup.....£7.50

Refined and delicious! In the idea of great recipe from Chef Siji Remesan.

Roasted onion and pumkin soup.....£6.95

Yum! A really thick, creamy and substantial soup and I loved the sweetness of the pumpkin and honey offset with the slight tang of chilli.

STARTERS

Fried Tiger King Prawns.....£8.95

Mustard seeds, chilli powder, dressing.

Grilled Baby Squid.....£7.95

Baby squid marinated with lemon and spices tawa grilled in slow fire.

Chicken Sheek.....£6.95

Skewed Chicken Breast kebabs with Onion and bell peppers.



Tips are shared equally between the waiting staff and Kitchen staff.

Meat Sheek.....£6.96

Succulent kebabs made from tender meat skewered with onion and bell pepers.

Vegetable Samosa.....£3.95

Everyone makes these, but ours are hand crafted in our kitchen.

Onion Vada.....£3.95

Kerala's version of the Onion Bhaji.

Vada.....£6.95

Lentil dough balls, served with coconut chutney and sambar.

Chicken Samosa.....£4.95

Bursting with flavorful spices and tender chicken filling.

Lamb Samosa.....£4.95

Crafted with succulent lamb meat and aromatic spices.

Cashewnut Pakora.....£5.95

Cashewnut fritters is a tasty indian snack.

Chicken 65.....£6.95

Boneless chicken marinated in special masalas and deep fried.

Paneer Tikka.....£6.95

A thick cottage cheese marinated in special Indian spices and grilled in tandoor. It is a vegetarian snack.

Lamb Chops.....£6.95

Lamb chops marinated with tandoor masala

Soft Shell Crab.....£8.95

Soft shell crab marinated with Kashmiri chilly, ginger garlic and lemon, deep fried



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STARTER PLATTER



Veg Platter.....£12.00

Samosa, Onion Vada and Medu Vada.

Non-Veg Platter.....£19.50

Fried Chicken, Chicken Samosa, Lamb Sheek and Onion Vada.

Seafood Platter.....£25.00

King Prawns, Baby Squid, Fish 65 and Onion Vada.

MAIN COURSE

Vegetarian

Sambar.....£6.95

A hearty dish, fresh kitchen garden vegetables in a spicy, tangy, lentil curry.

Spinach Parippu Curry.....£6.95

Kerala lentil curry with baby spinach.

Tadka Dal.....£6.95

A south indian style lentil curry.

Aloo Gobi.....£6.95

A real combination of potato and cauliflower.

Pumpkin Erissery.....£7.95

Yellow pumpkin and blackeye bean cooked with roasted coconut and spices.

Paneer Curry.....£8.95

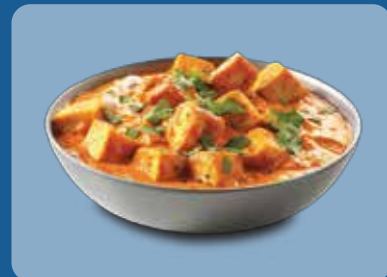
A creamy mild dish, indian cottage cheese and spices.

Gobi Manchurian.....£7.95

Gobi manchurian is a delicious and hugely popular Indo-Chinese appetizer made with cauliflower. Crisp fried cauliflower in Manchurian sauce.

Chickpeas Curry.....£6.95

Kerala style chickpeas mild curry.



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MAIN COURSE

Seafood



Tiger King Prawn & Unripe Mango Curry.....£13.95

King prawns cooked with unripe mango and coconut.

Tiger King Prawn Masala.....£13.95

King prawn cooked in medium spicy sauce.

Kerala Red Fish Curry.....£13.95

Our signature dish. **SPICY**. Fish cooked in a very spicy sauce with a smoky, Tangy flavour.

Alleppy Fish Curry.....£13.95

Fish in a tangy coconut masala with ginger and a hint of green chilli, in a nice thick sauce.

Meen and Mango.....£13.95

Fish in a tangy sauce, with unripe mango, enriched with coconut milk.



MAIN COURSE

Beef

Beef Fry.....£12.95

Beef cooked down till it is dry, with cumin and crushed black pepper. This is why Beef Fry is a legendary dish in Kerala.

Kerala Beef Curry.....£12.95

Chunks of tender beef, slow-cooked to perfection, in a spicy, aromatic Kerala sauce.

Chilly Beef.....£12.95

Chilly Beef is a hot and spicy, delicious recipe that goes well with any kind of Indian bread.



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MAIN COURSE

Lamb



Mutton Mappas.....£12.95

Mutton Mappas is a mouthwatering and aromatic South Indian curry that delights the senses with its rich and flavorful profile.

Ram's Special Lamb.....£12.95

Lamb, with spices and roasted coconut, cooked down till the sauce is all absorbed intense flavours.

Chettinadu Goat Curry.....£12.95

Goat meat with bone cooked in grinded masala, its spicy curry.

Lamb Rogan Josh.....£12.95

An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.



MAIN COURSE

Poultry

Kerala Chicken Curry.....£11.95

Aromatic spices (cardamom, cloves, cinnamon) in a rich, thick gravy with coriander and chilli powders, with chicken on the bone, offer a flavorful and hearty dish - **Medium spicy.**

Syrian Christian Stew.....£11.95

Less spice, but luxurious with a rich sauce of coconut, coriander and potatoes.

Fried Chicken Masala.....£11.95

Boneless chicken fried first & then cooked in a tomato and onion masala. Not much gravy. Medium spicy.

Chicken Tikka Masala.....£12.95

Chicken tikka masala is a dish consisting of roasted marinated chicken chunks in a spiced sauce. The sauce is usually creamy and orange-coloured. The dish was popularised by cooks from India living in Great Britain and is offered at restaurants around the world.



Tips are shared equally between the waiting staff and Kitchen staff.

Duck Mappas.....£12.95

Duck Mappas is a popular Christian delicacy in Kerala, prepared in a hearty combination of spices, pepper and coconut milk.

Kerala Style Duck Curry.....£12.95

Boneless Duck in a Coconut Milk gravy! This Kuttanadan Style Curry makes a lip-smacking side dish.



MAIN COURSE

Rice



Chicken Fried Rice.....£4.95

Boiled Rice.....£3.25

Pulav Rice.....£4.00

Mushroom Rice.....£4.00

Coconut Rice.....£4.00

Spinach Rice.....£4.00

Lemon Rice.....£4.00

MAIN COURSE

Bread

Masala Dosa.....£7.95

Ghee Roast.....£6.95

Bun Dosa (2 in a plate).....£6.95

Kerala Paratta.....£3.25

Onion Uthappam.....£7.95

Sweet Coconut Paratta.....£4.00

Garlic Paratta.....£4.00



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MAIN COURSE

Biryani



Biryani is a mixed rice dish, mainly popular in South Asia. It is made with rice, some type of meat and spices. To cater to vegetarians, in some cases, it is prepared by substituting vegetables for the meat. Served with raitha & pickle.



King Fish Biryani.....	£13.95
King Prawn Biryani.....	£13.95
Lamb Biryani.....	£11.95
Chicken Biryani.....	£10.95
Veg Biryani.....	£9.95

MAIN COURSE

Lobster

Lobster£29.95
Medium-sized lobster marinated and grilled in mild spices.



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ACCOMPANIMENTS



Raita.....£3.00

Creamy yogurt blended with fresh vegetables, herbs, and spices. Perfectly refreshing!

Quinoa Salad.....£5.95

Light and wholesome quinoa tossed with fresh veggies, herbs, and a dressing.

MAIN COURSE

Available only on Sat and Sun
11 AM - 3 PM

Thali Meals/ Live Buffet

Buffet Unlimited.....£15.95

Starters, Maincourse and Desserts
2 Veg Starters and 1 Non Veg Starter
5 Vegetarian Main Course
1 Non Veg Chicken or Lamb or Fish
Rice, Bread, Pickle and Papad
Desserts

Pre booking required

**Please call
0177 8701 702**



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DESSERT



Dessert served with 50ml dessert wine add £2.50 extra. All Dessert served with Ice-Cream.

Almond Sweet Dosa.....£5.50

Thin dosa filled with almond powder, jaggery & honey.



Kerala Pazham Pori.....£3.50

Kerala Pazham Pori is a favorite banana fritters from Kerala made from plantain (Nendra Pazham). Served with ice cream.

Gulab Jamun.....£3.50

Classic Indian Milk dumpling flavoured with saffron and served with vanilla ice cream.



Mango Kulfi.....£4.00

A delicious creamy dessert made with mango puree and condensed milk

Indian Mithai Platter.....£5.50

A favourite Indian expression is 'muh meetha karo' (meaning: sweeten your mouth) and what better way than with a selection of these delicious and popular sweets.

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**WHAT
ARE YOU
ORDERING
TODAY?**



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