

# Kohinoor of Kerala

Indian Restaurant



À la carte Menu

Spices are synonymous with Kerala, and it's history is woven into the history of this state. Cardamom, nutmeg, cloves, cinnamon, pepper, vanilla, ginger and turmeric are just some of the main spices grown in Kerala.

Spices like ginger, garlic, cardamom, vanilla, pepper, cinnamon, cloves and nutmeg are mainly produced in Idukki and neighbouring areas, with Malabar being the global epicentre of the spice trade. The monsoons which nourish the pepper vine, this jewel amongst spices, also brought customers across the oceans.

Cardamom or *Elettaria Cardamomum Maton* is hailed as the Queen of Spices. The cardamom seeds have a slightly pungent and aromatic flavour. They are used as seasoning in dishes, mainly in curries and pastries. The curry leaf tree is a deciduous tree found growing in the mainland and is native to India. This leaf (also called the sweet neem leaf) though slightly bitter, has a distinct aroma and is used to flavour most Indian cuisines. Frequently spotted in many vegetable gardens in the homes of locals, these leaves have been traditionally used to help with stomach ailments.

The main spices used in Indian cuisine are chilli, coriander, cumin, turmeric, ginger and garlic, and each spice has got a distinct taste and flavour. The beauty of traditional Indian cooking is in the varying proportions of these spices that results in the multitude of flavours that has made Indian food so popular in the UK. Indian food owes its popularity not only to the myriad of taste buds it stimulates but also to its positive effect on the body. It promotes immunity, is antiseptic and an effective part of a healthy diet.



welcome...

## Vegetarian Starters

- 01. Dhal Soup** £3.60  
Soup made with a mixture of lentils, seasoned with garlic, onion and black pepper.
- 02. Rasam** £3.60  
Spicy soup made with tomatoes, garlic, tamarind pulp and seasoned with herbs.
- 03. Paripu Vada** £3.45  
Fried crunchy patties made with lentils, ginger, onion and curry leaves. Served with coconut chutney.
- 04. Vegetable Kizhi** £3.60  
Deep fried dumplings made with pumpkin, spinach, sweet potato. Served with pineapple chutney.
- 05. Vegetable Samosa** £3.25  
Fried triangular pastry stuffed with specially prepared vegetables. Served with mango chutney.
- 06. Vazhuthanga Porichathu** £3.40  
Sliced aubergine coated in batter with coriander leaves and deep fried. Served with pineapple chutney.
- 07. Vegetable Pakoda** £3.40  
Mixed vegetables dipped in batter and deep fried. Served with pineapple chutney.
- 08. Onion Pakoda (Onion Bhaji)** £3.25  
Chopped onion dipped in specially seasoned batter and deep fried. Served with coconut chutney.
- 09. Uzhunnu Vada** £3.40  
Ground lentil mixture with green chillies and curry leaves. Deep fried in oil and served with coconut chutney.
- 10. Chot Photia** £3.40  
A mixture of chick peas, coriander, green chillies and some special spices.
- 11. Sambar Vada** £4.45  
Donuts of fried lentil paste specially seasoned and deep fried. Served with a spicy vegetable curry.
- 12. Mixed Vegetable Platter (for two)** £9.95  
An assortment of vegetable samosa, bonda, vegetable kizhi and vada. Served with variety of dips.

## Non Vegetarian Starters

- 13. Sea Food Soup (spicy)** £4.95  
Spicy soup made of prawns and mixed sea food with tamarind, garlic, ginger, tomato and special spices.
- 14. King Prawn Butterfly** £5.75  
King prawn marinated in spices coated with bread crumbs and special seasoning and deep fried.
- 15. Tandoori King Prawn** £5.75  
King prawn marinated in selected spices and cooked in a tandoori oven.
- 16. Mixed Sea Food Pakoda** £4.95  
Variety of sea food dipped in spicy batter and deep fried. Served with pineapple chutney.
- 17. Chicken Tikka** £3.95  
Diced chicken breast marinated in yoghurt with mild spices. Cooked in a clay oven.
- 18. Lamb Tikka** £4.25  
Tender lamb marinated in yoghurt with a blend of special spices. Cooked in a clay oven.



- 19. Chicken Pakoda** £3.70  
Boneless chicken breast dipped in batter and deep fried. Served with a special home made chutney.
- 20. Ben Pakoda (Nilagiri Chicken)** £3.90  
Boneless chicken breast dipped in a spicy special hot sauce, chopped green chillies and deep fried. The sauce is made from ingredients obtained from Nilgiris (also called Ooty).
- 21. Chicken 65 (with bone)(for two)** £6.95  
A very popular starter served in south India. Chicken pieces on the bone, coated with garlic, ginger and a blend of special spices (which originate from Kerala) and deep fried.
- 22. Meat Samosa** £3.25  
Fried triangular pastry filled with specially prepared lamb. Served with mango chutney.
- 23. Lamb Chops** £5.25  
Lamb chops marinated in a mixture of unique spices and cooked in a tandoori oven.
- 24. Sheekh Kebab** £3.90  
Minced lamb prepared with diced onion and mild spices and barbecued in a tandoori oven.
- 25. Shammi Kebab** £3.90  
Minced meat blended with spices and cooked on the grill.
- 26. Mixed Kebab** £5.20  
A classic combination of Sheekh kebab, Chicken tikka, and Onion Baji. Served with salad and chutney.
- 27. Mixed Platter (for two)** £12.25  
An assortment of meat samosas, sea food pakoda, chicken tikka and sheekh kebab. Served with a variety of dips.
- 28. Prawn Puri** £4.75  
Prawns in a dry medium spiced sauce. Served on a deep fried pancake.
- 29. Chicken Chat** £4.45  
Boneless chicken pieces cooked in a specially prepared home made spice sauce.
- 30. Kalmi Kebab** £4.75  
Thigh pieces of chicken marinated in ginger, garlic and mild spices. Cooked in a tandoori oven.
- 31. Garlic Fried Prawns** £5.30  
Tiger prawns marinated with garlic, crushed pepper corns and lime juice. Marinated in a special spice mixture and served with a hot sauce.

## Vegetarian Dishes

- 32. Sambar** £6.40  
Curry with carrots, aubergines, tomatoes, drumsticks, plantains and curry leaves.
- 33. Kerala Vegetable Curry** £6.60  
Green plantain, carrots, potatoes, cooked with certain select spices and seasoned with curry leaves.
- 34. Parippu Curry (Lentil Curry)** £6.40  
Mixture of lentils cooked with special spices and seasoned with shallots, mustard seeds and curry leaves.
- 35. Cheera Parippu Curry (Sag Dhal)** £6.70  
Mixture of a variety of lentils, cooked with spinach, garlic, spices and seasoned with shallots, mustard seeds and curry leaves.
- 36. Channa Masala** £6.40  
Chick peas cooked with ginger, garlic, onion, coconut milk and curry leaves.
- 37. Gobi Manchurian** £6.90  
Deep fried cauliflower pieces coated in spiced batter and cooked in an aromatic mixture of spring onions, celery, chilli sauce, garlic and ginger.
- 38. Kumil Puratiyathu (dry)** £6.60  
Mushrooms cooked in a combination of tropical spices like cumin, jeera along with onions, tomatoes, garlic and ginger.
- 39. Uthappam** £7.40  
A south Indian special pancake made with specially prepared rice batter and served with sambhar and coconut chutney.
- 40. Masala Dosa** £7.40  
A crispy south Indian pancake made with specially prepared rice batter stuffed with a spicy potato mixture. Served with sambhar and coconut chutney.
- 41. Chilli Gobi (dry)** £6.60  
Cauliflower cooked with capsicum, onion, tomatoes, curry leaves and chopped green chillies.
- 42. Vazhudananga Curry** £6.60  
Mild spicy curry made of aubergines with tomatoes, onion, tamarind, seasoned with mustard seeds and curry leaves.
- 43. Pineapple Pacchadi** £6.60  
Pineapple cooked with coconut, green chilli, garlic, cumin seeds, yoghurt and seasoned with mustard seeds and curry leaves.
- 44. Aloo Paneer** £6.90  
Baby potatoes cooked in a coconut milk, onion, garlic, tomato and ginger. This is cooked with special spices and cubes of homemade paneer (Indian cheese).
- 45. Paneer Makhani** £6.90  
Home made cheese (Indian cheese) cooked with cashew, cream, onion, tomato and a blend of spices.
- 46. Bangar Baingan** £6.90  
Baby aubergines cooked in onion, tomato and coconut. Garnished with mustard seeds and yoghurt.

Please note that some dishes in our menu may contain nuts. Please ask your server for further advice on this or any other dietary concerns.

## Non Vegetarian Dishes

### Chicken

- 47. Chicken Malabar** £7.40  
A speciality of northern Kerala. Tender chicken pieces cooked in a sauce made with roasted coconut, tomato, select spices and curry leaves.
- 48. Kerala Chicken Curry** £7.40  
Cubes of tender chicken cooked in a special sauce.
- 49. Ginger Chicken** £7.60  
Dry chicken dish prepared with ginger, onions, tomatoes and chosen spices.
- 50. Chilli Chicken (medium spicy)** £7.40  
Chicken cooked with capsicum, tomato and curry leaves.
- 51. Chicken Kuruma (mild)** £7.10  
Pieces of chicken breast prepared with fresh cream, almonds and mild spices.
- 52. Chicken Jalfrezy (spicy)** £7.90  
Pieces of chicken breast prepared with chilli, onion, garlic, capsicum and herbs.
- 53. Chicken Madras (spicy)** £7.10  
Tender pieces of boneless chicken marinated with a ginger and garlic paste and cooked in a spicy special sauce.
- 54. Chicken Vindaloo (spicy)** £7.60  
Cubes of chicken cooked in a special hot and spicy sauce with potatoes, onions, garlic and ginger.
- 55. Karai Chicken** £7.40  
Tender pieces of chicken tossed in the karai with fresh ginger, tomatoes, onion, garlic and cooked in a special sauce.
- 56. Kerala Chicken Kuruma (medium)** £7.60  
Pieces of chicken breast prepared with blended green chillies, fresh coriander leaves, cumin seeds and spices of Kerala.
- 57. Chicken Dhansak** £7.10  
Chicken cooked with lentils in a slightly sweet and a mildly spicy sauce.
- 58. Munnar Chicken Curry (spicy)** £7.70  
Chicken breast marinated with ginger, garlic and cooked in a mint based sauce with coriander and green chilli.
- 59. Butter Chicken** £7.70  
Tandoori chicken marinated with spices and cooked in a creamy sauce with a special selection of spices. (contains nuts).
- 60. Chicken Chettinadu (spicy)** £7.70  
Pieces of chicken breast cooked with onion, garlic and a blend of special spices.
- 61. Garlic Chicken** £7.80  
Chicken spiced up with garlic, spring onions, celery, yellow pepper and ginger.
- 62. Chicken Bhoona** £7.30  
Chicken cooked with plenty of garlic, ginger, onions and tomatoes.
- 63. Chicken Puratiyathu (Dry)** £7.80  
Chicken cubes cooked in special Kerala spices and black pepper. Garnished with curry leaves.

## Lamb

- 64. Lamb Malabar** £8.30  
A speciality of northern Kerala. Lamb cooked in a sauce made with roasted coconut, tomato, select spices and curry leaves.
- 65. Kerala Lamb Curry** £8.30  
Cubes of tender lamb cooked in a special Kerala masala sauce.
- 66. Lamb Cheera (Saag Gosht)** £8.20  
Tender pieces of lamb cooked with ground spices and herbs.
- 67. Karai Gosht** £8.10  
Pieces of lamb tossed in the karai with ginger, garlic, onion and tomatoes. Cooked in a special sauce.
- 68. Lamb Madras (hot) 🌶️** £8.20  
Tender pieces of lamb marinated with a ginger and garlic paste and cooked in a spicy sauce.
- 69. Lamb Vindaloo (hot) 🌶️🌶️** £8.40  
Lamb cooked in a special hot and spicy sauce with potatoes, onions, garlic and ginger.
- 70. Lamb Kuruma (mild)** £8.20  
Pieces of lamb prepared with fresh cream, almonds and mild spices.
- 71. Lamb Ulathiya Masala** £8.70  
Tender lamb prepared with ginger, garlic, tomato, onion, and selected ground spices. Cooked with roasted coconut and curry leaves. A speciality of northern Kerala.
- 72. Rogan Gosht** £8.20  
Pieces of lamb prepared with tomatoes, green pepper and special spices.
- 73. Lamb Dhansak** £8.20  
Lamb cooked with lentils in a slightly sweet and a mildly spicy sauce.
- 74. Lamb Jalfrezi (spicy) 🌶️** £8.60  
Pieces of lamb prepared with chilli, onion, garlic, capsicum and herbs.
- 75. Munnar Lamb Curry (hot) 🌶️** £8.70  
Lamb marinated with ginger, garlic and cooked in a mint based sauce with coriander and green chilli.
- 76. Lamb Puratiyathu (Dry)** £8.90  
Pieces of lamb cooked in special Kerala spices and black pepper. Garnished with curry leaves.

## Biriyani Dishes

Meat or vegetables cooked in fragrant basmati rice along with a blend of herbs. Served with vegetable curry.

- 77. Chicken** £8.90  
Tender pieces of chicken, steam cooked in fragrant basmati rice and a blend of herbs served with vegetable curry.
- 78. Lamb** £9.70  
Succulent pieces of lamb, steam cooked in fragrant basmati rice and a blend of herbs served with vegetable curry.
- 79. King Prawn** £10.90  
King prawns, steam cooked in fragrant basmati rice and a blend of herbs. Served with vegetable curry.
- 80. Vegetable** £7.95  
Vegetables cooked in fragrant basmati rice and a blend of herbs served in vegetable curry.



## Tandoori Dishes

- 81. Tandoori Chicken** £7.75  
Chicken on the bone marinated with special spices and yoghurt and cooked in a clay oven.
- 82. Chicken Tikka** £7.80  
Tender pieces of chicken marinated in yoghurt and selected spices and cooked in a tandoori oven.
- 83. Lamb Tikka** £9.40  
Tender pieces of lamb marinated in yoghurt and selected spices and cooked in a tandoori oven.
- 84. Salmon Tikka** £13.95  
Filletted salmon marinated in herbs and spices. Cooked over charcoal. Served with salad.
- 85. Mix Grill** £13.40  
An assortment of chicken tikka, sheekh kebab, tandoori chicken, lamb tikka and tandoori king prawn. Served with salad and chutney.
- 86. Chicken Tikka Masala** £7.70  
Tender chicken breast traditionally cooked in a tandoori oven and prepared in a rich sauce.
- 87. Lamb Tikka Masala** £8.60  
Tender pieces of lamb traditionally cooked in a tandoori oven and prepared in a rich sauce.
- 88. Tandoori King Prawn Masala** £10.60  
King prawns marinated in mild spices and herbs. Cooked in a clay oven and prepared in a rich creamy sauce.

## Fish

- 89. Kerala Meen Curry** £9.40  
Home style cooked king fish curry with coconut milk, green mango, tamarind and spices.
- 90. Aleppey Meen Curry** £9.60  
King fish cooked in smoked tamarind with special Kerala spices and curry leaves.
- 91. Avoli Koottan** £9.90  
Marinated whole Avoli (Pomphret) prepared with a creamy coconut sauce. Seasoned with spices and curry leaves.
- 92. Fish Molly (mild)** £10.95  
Whole fish marinated and cooked with onion, tomato, ginger, green chilli, spices and coconut milk.
- 93. Meen Masala** £9.60  
Fillet of king fish prepared with onion and tomatoes in a thick masala sauce and herbs.
- 94. Meen Porichathu** £11.95  
Whole fish marinated with typical hot spices of Kerala. Served with salad, rice and a mild sauce.

## Seafood

- 95. Kerala Prawn Masala £9.40**  
King prawn cooked in a thick spicy sauce with tomatoes, onion, capsicum and herbs.
- 96. Cochin Prawn Curry £9.40**  
Spicy king prawn curry prepared with onion, tomatoes, chilli, ginger and spices. A speciality from the backwaters of Kerala.
- 97. Malabar Prawn Masala £9.50**  
King prawns cooked in Kerala style with coconut, green mangoes, tamarind, spices and curry leaves.
- 98. Koonthal Masala £9.10**  
Baby squid cooked with onion, tomatoes, coconut slices, capsicum and spices
- 99. Kakka Masala £9.10**  
Mussels stir fried with onion, capsicum and spices.
- 100. Konju Varuthathu £9.40**  
King prawns cooked with slice of ginger, garlic, onion and slightly hot spices and garnished with green chilli and curry leaves.
- 101. Koonthal Ulathiyathu £9.10**  
Baby squid prepared with ginger, garlic, tomatoes, ground spices along with roasted coconuts and curry leaves.

## Vegetarian Side Dishes

- 102. Sag Bhaji £3.25**  
Spinach cooked with garlic, mustard seeds, chopped onion and curry leaves.
- 103. Pacha Payar (Green long beans) £3.45**  
Long beans cooked with garlic, onion, grated coconut, mustard seeds and curry leaves.
- 104. Vazhuthananga (Aubergine) £3.45**  
Aubergine stir fried with onion, tomato and spices
- 105. Kadala (Chickpeas) £3.25**  
Chick peas cooked with garlic, onion, grated coconut and seasoned with mustard seeds and curry leaves.
- 106. Kerala Potato £3.25**  
Cubes of potatoes stir fried with garlic, mustard seeds and curry leaves.
- 107. Aloo Methi £3.25**  
Cubes of potatoes prepared with dry methi leaves.
- 108. Tarka Dhal £3.25**  
Lentils cooked with special spices and seasoned.
- 109. Bhindi Bhaji £3.25**  
Ladies fingers (okra) cooked with garlic, mustard seeds, chopped onion and fresh coconut.
- 110. Aloo Chana £3.25**  
Potatoes and chick peas cooked together with spices.
- 111. Sag Paneer £3.70**  
Spinach with cheese cooked with mild Kerala spices.
- 112. Mushroom Bhaji £3.25**  
Sliced mushrooms cooked in a combination of tropical spices.



## Bread and Rice

- 113. Kerala parata (x2) £2.40**  
Classical bread of Kerala.
- 114. Chappathi (x2) £2.30**  
Flat wholemeal bread cooked on flame.
- 115. Vellappam (x2) £2.40**  
Coconut flavoured special spongy pancake made from ground rice and semolina.
- 116. Plain Naan £1.90**
- 117. Garlic Naan £2.20**
- 118. Garlic & Chilli Naan £2.30**
- 119. Jason Bread (JB) £2.45**
- 120. Peshwari Naan £2.45**
- 121. Keema Naan £2.45**
- 122. Mushroom Rice £2.95**
- 123. Egg Fried Rice £3.10**
- 124. Vegetable Fried Rice £3.10**
- 125. Steamed Rice (Basmati Rice) £2.45**
- 126. Coconut Rice £3.10**
- 127. Lemon Rice £3.10**
- 128. Yoghurt rice (Curd Rice) £3.30**
- 129. Malabar Basmati Pilau Rice £2.95**

## Accompaniments

- 130. Onion Salad £1.25**
- 131. Raita £1.50**
- 132. Plain Yoghurt £0.90**
- 133. Pickle Tray £2.50**  
Variety of home made pickle.
- 134. Pappadam £0.60**

Please note that we are happy to satisfy any customer requests for dishes that are not listed in our menu.



Pictures shown are for illustrative purposes only.



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