



TRADITIONAL
★ KERALA DISHES ★
MENU



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STARTERS

Onion Pakora (4 pcs)	\$6.00
Sliced onion dipped in lightly spiced chickpea batter and then deep-fried	
Samosa	\$8.00
Deep-fried triangular pastry stuffed with savory/ spiced potatoes	
Tandoori Mushrooms (6 pcs)	\$14.99
Button mushrooms marinated with in-house Tandoori sauce, then seared in clay oven	
Tandoori Paneer Tikka (6pcs)	\$14.99
Chunks of cottage cheese marinated with in-house Tandoori sauce, then seared in clay oven	

STREET FOOD

Bhel Poori	\$7.99
Mixture of special Bhel mix added with chopped onion, tomatoes, cucumber, spices, tamarind chutney	
Samosa Chaat	\$11.99
Deep fried pastry filled with curried potatoes, topped up with chickpea curry, yogurt, tamarind chutney	
Aloo Tikki Chaat	\$11.99
Deep fried curried potato patties topped with chickpea curry, yogurt with in-house tamarind chutney	

NON- VEG STARTERS

Chicken Tikka	F \$23.99	H \$14.99
Boneless chicken pieces marinated overnight with In-house Tandoori saucethen charred in the clay oven		
Chicken Malai Tikka Chef's Special	F \$23.99	H \$14.99
Boneless chicken pieces marinated overnight in spiced creamy sauce then charred in the clay oven		

Tandoori Chicken	F \$23.99	H \$14.99
Portion of bone on chicken marinated overnight with in-house Tandoori sauce then charred in clay oven		
Chicken 65 Chef's Special	F \$23.99	H \$14.99
Chicken chunks cooked in unique spices. A popular entrée or quick snack		
Chicken Chaat		\$12.99
Crispy chicken mixed with street-style salads and in-house chutneys		
Amritsari Machi		\$14.99
Basa fillets marinated overnight in spices, ginger garlic paste and chickpea flour		
Garlic Prawns Chef's Special		\$19.99
Tail on prawns pan cooked in in-house spiced garlic butter		

VEGETARIAN

Tadka Dal		\$15.00
Red lentils cooked with fresh herbs, ginger, garlic, spices & fresh coriander		
Bombay Aloo		\$18.00
Potatoes cooked with onions, cumin, mustard seeds & fresh coriander		
Chana Masala		\$16.00
Whole chickpeas cooked in onion and tomato gravy with chef's special ground spices		
Aloo Gobi		\$16.00
Potatoes & cauliflower florets cooked together in a subtly spiced onion and tomato gravy		
Saag Aloo		\$18.00
Potatoes cooked in a lightly spiced fresh spinach puree		
Navrattan Korma		\$18.00
Mixed fresh vegetables cooked in cashew nut paste and cream gravy		
Malai Kofta		\$20.00
Lightly spiced potatoes & home-made cottage cheese balls, deep fried & served in rich creamy gravy		

Paneer Makhani	\$20.00
Home-made cottage cheese in a creamy tomato sauce Saag Paneer	
Saag Paneer	\$20.00
Pureed spinach creamed & cooked with home-made cottage cheese cubes, onions and tomatoes	
Paneer Tikka Masala	\$20.00
Cottage cheese chunks marinated and seared in Tandoor oven, cooked in onion, capsicum and tomato gravya	

ROTI/BREADS FROM TANDOOR

Tandoori Roti / Plain Naan	\$3.99
Butter Naan / Garlic Naan	\$4.99
Chilli Naan	\$4.99
Cheese Naan	\$5.99
Cheese and Garlic Naan	\$6.50
Cheese and Spinach Naan	\$6.50
Stuffed Parathas (Aloo/Gobi/Paneer)	\$6.50
Peshawari Naan - Chef's Special	\$7.99
Keema Naan - Chef's Special	\$7.99

BIRYANI & RICE

Bowl of Basmati rice	\$3.99
Vegetable Biryani	\$17.99
Chicken Biryani	\$19.99
Lamb Biryani	\$21.99

CONDIMENTS

Chutneys-Tamarind/Mint/Mango	\$2.99
Mixed Pickle	\$2.99
Papadums (4 pcs)	\$3.99
Raita-Cucumber & carrot	\$3.99
Onion Salad	\$4.99
Green Salad	\$7.99

NON-VEGETARIAN CURRIES

Butter Chicken	\$21.99
Boneless chicken pieces marinated in Tandoori paste, seared in clay oven, cooked in creamy tomato gravy	
Chicken Tikka Masala	\$21.99
Boneless chicken pieces marinated, seared in clay oven, cooked in onion and tomato masala gravy	
Kadai Chicken	\$21.99
Boneless chicken pieces cooked with chopped onions and green peppers in tomato sauce	
Mango Chicken	\$21.99
Boneless chicken pieces cooked in mango and creamy sauces, lightly spiced	
Saagwaala Chicken	\$23.99
A Punjabi specialty - tender morsels of chicken simmered in delicately spiced creamed spinach	
Lamb Rogan Josh	\$23.99
Cooked in the classic Kashmiri style with tomatoes onions, garlic ginger and exotic spices	
Lamb Vindaloo	\$23.99
Cooked in a vinegar and chili sauce this dish was brought to Goa by Portuguese	
Dal Ghosht Lamb	\$23.99
Cooked with red lentils, ginger, lemon and coriander	
Lamb Korma	\$23.99
Cooked in cream and cashew nut paste gravy	
Fish/Prawn Masala	\$21.99
Basa fillet or Prawn cutlets cooked in spicy sauce with green peppers & sliced onions	
Fish / Prawn Malabari	\$21.99
Basa fillet chunks or Prawn cutlets cooked with sautéed onions, capsicum, tomatoes & coconut milk	

Kerala Tharavadu

SPECIAL DISHES



Kerala Tharavadu

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KERALA SPECIAL STARTERS

Chicken Cutlet (2 pcs) \$9.99

Shredded chicken seasoned with a blend of spices and mashed potato coated in breadcrumbs, and pan-fried

Beef Cutlet (2 pcs) \$9.99

Mince beef seasoned with a blend of spices and mashed potato coated in breadcrumbs, and pan-fried

Fish Cutlet (2 pcs) \$9.99

Tuna chinks blended with aromatic spices, herbs, and mashed potato coated in breadcrumbs and lightly pan-fried

Chicken Thattukada fry \$17.99

Chicken pieces are marinated in a spicy blend of traditional Indian spices, including ginger, garlic, turmeric, and chili. Pan-fried to perfection

Beef Dry fry \$18.99

Tender beef pieces are marinated with a blend of aromatic spices, including cumin, coriander, turmeric, and garam masala. Deep fried to perfection

KERALA SPECIAL NON-VEGETARIAN CURRIES

Chicken Roast \$21.99

Kerala chicken roast is a semi-gravy curry cooked with blend of spices in signature masala

Beef Roast \$22.99

Kerala beef roast is a semi-gravy currycooked with blend of spices in signature masala

Mutton Roast \$23.99

Kerala mutton/goat roast is a semi-gravy currycooked with blend of spices in signature masala

Beef Ularthu \$23.99

Tender beef pieces are cooked with a fragrant blend of spices, including mustard seeds, curry leaves, green chilies, ginger, and garlic

Chicken Stew \$22.99

Tender chicken pieces, potatoes, carrots, and onions in a creamy and aromatic broth. The broth is often made with coconut milk

Kuttanadan Special Chicken Mappas \$23.99

Kuttanadan chicken mappas is known for its bold and spicy profile, featuring a rich blend of spices and coconut milk.

KERALA SPECIAL SEAFOOD

Fish Tawa Fry \$17.99

Fish (King fish or similar) steak coated with a blend of aromatic spices and then pan-fried on a tawa, a flat griddle or shallow pan

Prawns Fry \$17.99

Fresh prawns are marinated in a mixture of spices, typically including turmeric, red chili powder, cumin, coriander, garlic and ginger

Koonthal Roast (Squid) \$24.99

Marinating the squid with a blend of spices and then cooking it until it's tender and flavourful.

Prawns Roast \$24.99

Prawns are marinated with ginger-garlic paste, red chili powder, turmeric powder, coriander powder, and garam masala, creating a rich and flavourful base

Malabar Fish Curry \$24.99

Fresh fish pieces cooked in a flavourful curry made with blend of spices and coconut milk

Fish Nirvana \$27.99

Fish Nirvana is a traditional South Indian fried fish curry made with a blend of aromatic spices and coconut milk. The curry is rich, creamy, and packed with flavours

KERALA SPECIAL ACCOMPANIMENTS

Porotta \$3.99

Kallappam (2 pcs) \$7.99

Chiratta Puttu \$7.99

Puttu \$9.99



Specials

Paal Kappa \$13.99

Tapioca is boiled, mixed with sautéed onions, green chilies, curry leaves and coconut milk

Prawns Paal Curry \$24.99

Cooked in thick coconut cream with a blend of tharavadu special spices

Fish Molly \$24.99

Traditional Kerala style fish (tuna/kingfish/similar) curry cooked with spices, tomato and coconut milk

Fish 65 (Special) \$17.99

Bite-sized fish pieces are marinated in a mixture of spices, including red chili powder, ginger-garlic paste, and yogurt or lemon juice for a tangy kick

Kappa Puzhuku \$9.99

Tapioca is boiled, mixed with cumin, green chilies, shredded cocunut and curry leaves.

Kuttanadan Duck Curry \$25.99

Kerala dish featuring duck pieces (bone in) cooked in a flavorful coconut-infused curry. Sautéed shallots, tomatoes, and a blend of spices create a rich masala base, complemented by the addition of coconut milk

Kottayam Fish Curry \$24.99

Spicy and tangy Kerala dish, featuring fish (tuna/kingfish/similar) pieces cooked in a flavourful coconut oil-based curry. Sautéed shallots, and a blend of spices create a robust masala

Shawarma \$19.99

Chicken served in a wrap with fresh vegetables in our special sauce



Malabar Chicken Dum Biryani \$19.99

Malabar Fish Dum Biryani \$23.99

Premium Quality
FOODS

DOSA

Plain Dosa \$9.99

Ghee Roast \$12.99

Masala Dosa \$15.99

Onion Dosa \$11.99

Thattil Kutti Dosa \$11.99

Egg Dosa \$15.99

Cheese Dosa \$12.99

Special Dosa (Chicken/Lamb) \$18.99