Starters

Paneer Tikka 🛞 🕖 £4.95 / £9.95 Chunks of cottage cheese marinated in yogurt and mild spices & baked in the tandoor

Cream of Tomato (a) (a) Optional (b) Optional or Lentil Soup Served with a warm crusty roll and butter

Rasam 🛞 🍅

A peppery lentil broth laced with garlic, tomatoes, spices and tamarind

£1.95 Poppadoms @ Options Choose 2 plain or masala or mixed poppadoms served with assorted chutnevs

Punjabi Vegetable Samosa 🏵 £4.95 Golden fried pastry, stuffed with potatoes, carrots, onions and peas

Chilli Paneer £4.95 Stir fried cottage cheese with mixed peppers and spicy red chilli sauce

Medu Vada 🕸 🖲 £4.75 Delicious golden fried soft lentil doughnuts served with coconut chutney

Aloo Bonda 🛞 🔊 🍅 £4.75 Potatoes, ginger, curry leaves, coriander and mustard seeds dumplings dipped in

besan batter and deep fried. Served with coconut chutney Mixed Peppers &

Optional £4.25

Red Onion Pakoras Red Onions & mixed peppers batter fried with ajwain and spices

Onion Bhaji 🁔 🍙

Sliced onions batter fried with a crispy, mildly spiced gram flour coating

Lamb Sheek Kebab 🚳 £5.25 / £10.45 Minced lamb mixed with a blend of Indian spices served char grilled with mixed salad and mint chutney

Starter Mains

Starter Mains Lamb Chops (3) £6.25 / £12.45

Marinated in yoghurt with Tandoori spices and cooked in a clay oven

Spicy Lamb Rolls Minced lamb & potatoes cooked with Indian spices and herbs, rolled & crumb fried

Chicken Hariyali Kebab (£5.45 / £10.75 One of the most famous Indian Kebab dish made with boneless chicken pieces marinated

Raia Rotas I Ray Sughoi

in a mixture of yogurt, spinach, mint leaves and cooked in the Tandoor

Chicken Tikka (3) £5.45 / £10.75 Succulent pieces of chicken marinated

in yogurt and mild spices cooked in a clay oven

Starter Mains Tandoori Chicken £6.45 / £12.75 Char grilled chicken marinated in yogurt and Tandoori spices (Half Chicken)

Roasted Pepper (§) £5.95 Filled with chicken tikka and glazed with cheese

£5.25 Chicken 65 (3) (1) Deep fried boneless chicken marinated with ginger-garlic, fennel, curry leaves and spices

Salmon Tikka 🛞 £6.45 / £12.45

Pieces of salmon subtly marinated in tantalising spices and cooked in a clay oven

SAPOUR

Starter Mains Tandoori King Prawns & £6.45 / £12.45

Char grilled king prawns served with peppers and onions

Masala Fried Fish (1) Optional £6.25 Shallow fried pangasius marinated with lemon juice and Kerala spice blend

King Prawn Pepper Fry (1) (1) Optional £6.25 Stir fried king prawns with onions and black pepper

Deep Fried Butterfly Prawns £5.95 With sweet chilli dressing

Crispy Fried Koonthal £6.25 Squid rings marinated overnight with chilli, turmeric, lime juice, ginger-garlic paste and curry leaves. Served with

hot chilli sauce Salmon & Crab Cutlet £6.25 Salmon & Crab meat mixed with spices and crumb fried. Served with sweet chilli sauce

Assorted Platter £19.95 Selection of any 4 starters

Koconut Grove Exclusives

DOSA - A DELICIOUS CRISPY SAVOURY PANCAKE WHICH IS A PART OF DAY TO DAY SOUTH INDIAN CUISINE. DOSA'S ARE MADE FROM A FERMENTED BATTER OF RICE AND LENTILS. SERVED WITH COCONUT CHUTNEY, TOMATO CHUTNEY & SAMBAR.

£5.45 Plain Dosa (3) (6) Crispy Savoury pancake made from fermented rice and lentil.

Chilli & Coriander Dosa 🛞 🍅 £6.95 Crispy savoury pancake with chopped chillies and coriander

Ghee Dosa 🔞 🕖 £5.75 Thin plain crispy rice and lentil pancake topped with clarified butter

Idli 🛞 🍅 £6.95 Popular steamed savoury rice and lentil cake from South India

Idli/Vada 🕸 🍽 £7.25 Combo meal of Idli and Vada

Onion or Masala Uthappam 🛞 🏽 Thick pancake topped with chopped onions/Masala - with onions, tomatoes, green chilli and coriander leaves

Thattu Dosa (2 nos) 🚳 🏵 £5.25 Traditional village style pancake

Masala Dosa 🔅 🍅 £7.45 Crispy Savoury pancake stuffed with cooked potatoes, fried onions and spices

Mysore Masala Dosa (3) (6) £7.75 Crispy savoury pancake thinly spread with a tangy, spicy red chutney and filled with a mixture of potatoes and onions

Cheese Dosa (3) £7.45 Crispy savoury pancake with grated cheese

Chicken Dosa (3) (1) £7.95 Crispy savoury pancake stuffed with Kerala style chicken masala

Prawn Dosa (3) £8.25 Pancake stuffed with stir fried king prawns with onions and black pepper.

Lamb Dosa (3) £7.95 Pancake stuffed with tender cubes of lamb cooked with sauted onions and Kerala spices

Beef Dosa 🛞 🕦 £7.95 Pancake stuffed with pan fried beef cubes cooked in onions, tomatoes, curry leaves, and black pepper

South Indian Specials

South Indian cuisine is very diverse and is spicier than other cuisines of India. At Koconut Grove we make all our South Indian dishes Medium for everyone to enjoy the flavours and taste. But if you like your curry mild or spicy our experienced chefs will be more than happy to make it the way you like it.

Karnataka Prawn Curry (3) (1) Continued £11.45 Exquisitely pan fried king prawns with cream and South Indian spices

Kochin Prawn Masala (1) Optional £11.45 King prawns cooked with onions, tomatoes, curry leaves, raw mango and Kerala Spices

Chemeen Varutharacha Curry (3) (1)£11.45 Traditional Kerala style King Prawn curry made from roasted coconut, ginger, garlic, curry leaves and spices.

Kumarakam Fish Moli (3) (1) Optional Shallow fried marinated red snapper supreme cooked in coconut milk, raw mango and spices

Kerala Fish Curry (1) (1) Optional £11.45 Boatman's style succulent salmon cooked in ginger, curry leaves, cocum and coconut milk. Cooked as on Kerala rice boats

Spicy Meen Kootan (3) £11.95 Famous fishermans curry from Kerala, Tomato based sword fish dish with coconut milk, cocum red chillies and Kerala spices

Nilgiri Chicken Curry (3) (1) Optional £9.75 A popular South Indian chicken dish also known as Indian green chicken curry. It is very refreshing as its made with plenty of herbs and spices

Nadan Kozhi Curry 🛞 👔 The most common chicken curry made in Kerala. Chicken cooked in a lovely pepper masala made from garlic, curry leaves, green chillies and ginger

Chilli Chicken £9.75 This is a delicious Indo-Chinese dish made with batter fried chicken tossed with peppers, onion and chilli sauce (Served dry or with sauce)

Chicken Manchurian £9.75 Batterfried Chicken cooked with chillies, onion and tomato sauce (Served dry or with sauce). An Indo-Chinese speciality

Mangalore Chicken (1) (1) Optional £9.95 Chicken cooked with chillies, mustard seeds and garam masala in a thick sauce

£9.45 Takkali Kozhi 🛞 🕦 Tomato and coconut based chicken curry with crushed red chillies, garam masala and tempered with mustard seeds and curry leaves

Cheera Kozhi Curry (3) (1) Optional £9.95 This delicious south Indian chicken dish is cooked with fresh spinach, aromatic spices, turmeric, green chillies and onions

Chicken Tikka Masala (3) (1) Optional £9.45 Chicken marinated in yogurt and spices served in creamy tomato sauce

Chicken Korma (3) (1) Optional £9.45 Chicken cooked in a rich sauce made with cashew nuts and coconut milk

Malabar Lamb Peralan 🛞 🕦 £9.95 A very popular lamb dish from Northern Kerala. Tender cubes of lamb cooked in roasted coconut paste and Kerala spices

Lamb Bhindi Masala (3) (1) Ontional £9.95 Tender cubes of lamb cooked in onions. tomatoes, yogurt, fresh herbs, spices and Okra (Bhindi)

Pudina Lamb (3) (1) Optional £10.25 A delicious lamb curry cooked with fresh mint, green chillies and spices

Hydrabadi Lamb Masala 🛞 £10.45 A spicy lamb dish from Hydrabad made with onions sauted in ghee along with red chilli, coriander leaves and South Indian spices and a touch of cream

£9.95 Erachi Curry (3) A popular lamb curry from the streets of Kerala. Lamb cooked with sauted onions. crushed coriander, cumin, pepper and green chillies

Chettinad Lamb (3) £10.25 A delicious lamb preparation from the village of Chettinad. Tender pieces of lamb cooked in a curry sauce with roasted spices

Fennel Flavoured Lamb Curry (3) (1) £9.95 An outstanding spicy lamb dish with roasted fennel and fried onions

Beef Mappas 3 £9.95 Medium spiced beef preparation with a base of tomatoes, onions, coconut gravy delicatly flavoured with ginger, garlic, curry leaves and South Indian Spices

£10.25 Beef Ularthiyathu (3) A dry beef speciality of south Kerala. Beef cooked in coconut oil, onions, curry leaves, green chilli and ground spices.

All Prices are inclusive of VAT at the current rate. All items are subjected to availability. All stated weights are approximate and uncooked. Some dishes may contain bones. While we take every care to preserve the integrity of our Vegetarian products we must advise that these products are handled in a multi-kitchen environment. All products may contain seeds, traces of nuts or nut derivatives. Side orders, starters and vegetarian side dishes will be served only along with main courses. Management reserve rights to withdraw any offers or promotions at any time.

GLUTEN FREE

DAIRY FREE

CONTAINS NUTS VEGETARIAN



GLUTEN FREE

DAIRY FREE



and leafy salad





Biriyani

A luxurious South Indian dry rice dish made with spices, meat, fish or vegetables. Served with raita, pickle and curry sauce

	1	1
Ž,	Chicken Biriyani (3) Optional	£10.7
1	Lamb Biriyani (3) Optional	£10.9
3	Prawn Biriyani (3) (3) Optional	£11.9
,	Fish Biriyani (Red snapper) () Optional	£12.7
	Vegetable Biriyani 3 6 Optional	£9.4

Vegetarian Curry Selection

Vegetable Korma (3) (3) (6) Optional £7.95
Mixed vegetables cooked in a rich sauce
with cashew nuts and coconut milk

Dal Fry () Optional £7.25 Mixture of masoor and moong dal cooked and tempered with garlic and cumin

Vendakka Masala 🛞 🍽 Bhindi (Okra) cooked in an onion and tomato based sauce tempered with curry leaves, red chilli and mustard seeds.

Ennai Katrikkai 🔞 🕖 Aubergines cooked in an onion, tomato and roasted coconut gravy. A South Indian vegetarian speciality

Cheera Parippu (3) (a) Option Spinach, masoor and toor dal cooked with garlic, tomatoes and curry leaves, tempered with mustard seeds and dry red chillies

Channa Masala (3) Chickpeas cooked in an onion and tomato sauce with an array of spices

Gobi Manchurian 🐌 Batter fried cauliflower florets cooked with chillies, onion and tomato sauce. An Indo-Chinese speciality

Dal Makhani 3 Optional £7.45 A delicious Punjabi dal preparation made with a combination of urad dal (black lentil) and rajma (red kidney beans)

Paneer Butter Masala (3) (3) £8.45 Cottage cheese cooked in a rich and creamy tomato sauce flavoured with dry fenugreek and fresh coriander leaves

Mixed Vegetable Curry (3) (2) Optional £7.95 Mixed vegetables cooked with ginger, curry leaves and Kerala spices finished with coconut milk and cream

Malai Kofta 🕖 🕥 £8.75 This dish is made of paneer and potato balls(kofta) cooked in a mild, rich onion and cashew gravy.

Palak Paneer (3) (3) £8.45 Delicious combination of paneer with chopped and pureed spinach along with garlic, garam masala and other spices

Vegetarian Sides

Mixed Vegetable Thoran (3) Assorted crunchy vegetables stir fried and tempered with mustard seeds, red chillies, curry leaves and coconut

Bhindi (Okra) Mezhukkuvaratty (3) (a) £4.25 Okra tossed with ginger, onions, coconut oil and spices

Cheera Upperi 🛞 🎃 Fresh chopped spinach tempered with onions, garlic and spices

Sambar (3) (6) Popular South Indian vegetables and lentil curry with tamarind and spices

Cabbage Porival (3) (a) £4.25 Shredded cabbage tossed with onions. coconut, mustard seeds and turmeric

Mushroom & Mutter Fry (3) (3) £4.25 Stir fried mushrooms and green peas tossed with curry leaves and black pepper

South Indian Potato Masala (2) (2) £4.25 Mash potatoes and peas tossed with mustard seeds, urad dal, curry leaves, ginger, onions and green chillies

Mixed Raita (3) £2.00 An Indian condiment made of thick yogurt with cucumbers, tomatoes, onions and chillies.

Breads

	Kerala Parotta 🕢	£2.75
	Kerala style traditional layered flatbread	
	made with plain flour	
	Garlic Kerala Parotta 🕖	£2.95
	Chappathi (2nos) 🇃	£2.75
	Poori (2nos) 🍙	£2.45
	Fluffy fried Indian bread made with whea	at flour
	Battura 🕡	£2.95
	Deep fried fluffy large Indian bread	
	made with plain flour	
1	Plain Naan 🕖	£2.55
	Garlic Naan 🕖	£2.75
	Chilli Naan 🕖	£2.75
Z	Cheese Naan 🕖	£2.75
	Peshwari Naan 🕥 🕖	£2.95
	Garlic & Cheese Naan 🕖	£2.95
	Chilli & Cheese Naan 🕖	£2.95
	Tandoori Roti 🖲	£2.45

Rice

Plain Rice (3) (a)	£2.45
Pilau Rice 3 0	£2.75
Lemon Rice 3 6	£2.75
Tamarind Rice 3 3 6	£2.75
Coconut Rice (3) (a)	£2.75
Vegetable Pilau 🚳 🕢	£2.75
Egg Fried Rice (3)	£2.95
Peas Pilau 🕸 🕖	£2.75
Mushroom Pilau 3 0	£2.75
Curd (Yogurt) Rice 🛞 🕢	£3.50

Sides

Chips 🛞 🌘	£2.25
Spicy Wedges 🏵	£2.25
Onion Rings 🐌	£2.25
Mixed Leaf Salad (3) (a)	£1.95

English Options

8 oz Sirloin Steak 🛞 £14.9
Served with oven roasted tomatoes,
mushrooms and chips

Beer Battered Haddock & Chips (1) £9.95 With salad and peas

Desserts

Carrot Halwa () () Optional Traditional Indian dessert made with sweet juicy carrots, garnished with cashew nuts and raisins. Served with vanilla ice cream

£4.45 Pineapple Kesari 🕦 A soft halwa made with semolina, pineapple and milk. Served with vanilla ice cream.

Banana Dosa (3) Optional £4.45 Served with vanilla ice cream & toffee sauce

Semiya Payasam Optional Traditional dessert from Kerala made with vermicelli, milk, ghee and garnished with cashew nuts and raisins. Served hot

Gulab Jamun (Indian version of warm doughnuts floating in a sweet syrup. Served with vanilla ice cream

Malai Kulfi (1) (2) Optional £4.45 Traditional ice cream from the Indian subcontinent made from Malai (clotted cream) and Pistachio

Koconut Grove Sundae (1) (2) Continued £4.95 Combination of coconut ice cream with mango puree, sweetened coconut & nuts

Coconut Ice Cream (§) £4.95 Speciality ice cream from Koconut Grove

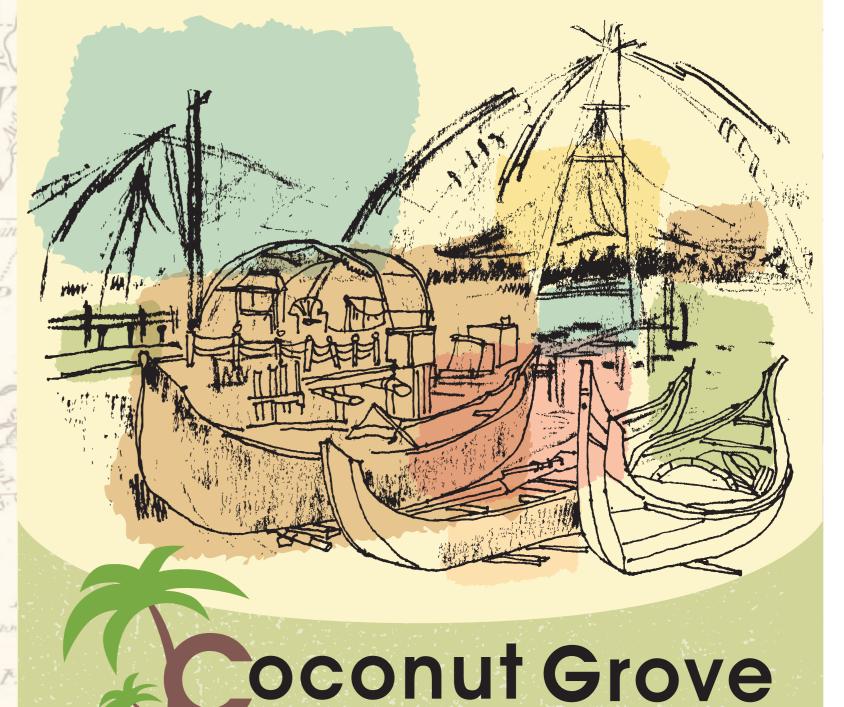
Chocolate Fudge Cake Served with vanilla ice cream & chocolate sauce

Selection of Ice Creams @ Optional £4.25 Vanilla, Chocolate & Strawberry (3 scoops)

Raspberry Crush Sorbet (a) (3) Options £4.25 Chocolate & Coconut Tart (*)

Served with chocolate sauce

VEGAN



Kerala enjoys unique geographical features that have made it one of the most sought after tourist destinations in Asia. An equable climate a long shoreline with serene beaches, tranquil stretches of emerald backwaters, lush hill stations, exotic wildlife, waterfalls, sprawling plantations & paddy fields, Ayurvedic health holidays, enchanting art forms, magical festivals, historic/cultural monuments & a divine cuisine... all of which offers a unique experience.

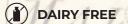
SOUTH INDIAN CUISINE

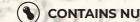
Kerala is India's most advanced society with a high literacy rate, world-class healthcare systems, India's lowest infant mortality, highest life expectancy rates and highest physical quality of life. Peaceful and pristine, Kerala is India's cleanest state.

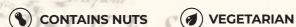
The cuisine of Kerala is linked in all it's richness to the history, geography, demography and culture of the land. Kerala cuisine has a multitude of both vegetarian and non-vegetarian dishes prepared using fish, poultry and meat. The cuisine is a blend of indigenous dishes and foreign dishes adapted to Kerala's taste. Coconuts grow in abundance in Kerala, and consequently, grated coconut, coconut milk & oil are widely used in most dishes to

We at Koconut Grove offer you the devine cuisine from Kerala and other parts of Southern India which makes your dining experience a unique one. All our dishes are freshly prepared by our highly skilled chefs and taste as they would in Kerala.























£4.25