

Popadums & Tomato Chutney

Ceilidh Lager (Williams Bros, Alloa, Scotland 4.7% ABV)



Soya Bean Chop  
*With mint sauce*

Spiced Crusted Oysters  
*Rock oysters crusted with lentil and spices, served with onion relish*

312 Urban Wheat Ale (Chicago 4.4% ABV)



Grilled Scallops with mango and chilli

Peppered Shrimps  
*Batter fried shrimps cooked in a fiery masala*

Pietra (Corsica, France, 6% ABV)



Mini Vegetable Dosa  
*Thin rice and lentil pancake filled with tempered vegetables, served with sambhar*

\*Dakshini Pepper Chicken  
*Green pepper corn, yogurt and chilli flavoured*

Meantime Pale Ale (London, 4.7% ABV)



Baked Black Cod  
*Subtly spiced chunks of cod baked*

Quilon Salad  
*Chef's creation: mixed greens with patty pan dressed in lavender and kokum infusion*

Chimay Red (Belgium, 7% ABV)



\*Kerala Chicken Roast  
*Chicken morsels cooked with onion, tomato, black pepper and herbs*

\*Cauliflower Chilli Fry (gobi kempu bezule)  
*Crispy fried cauliflower tossed with yogurt, green chilli and curry leaves*

Duvel (Belgium, 8.5% ABV)



Lamb Biryani  
*Combination of basmati rice and lamb cooked with traditional malabar spices in a sealed pot, served with pachadi and a lamb sauce*

Coconut with Asparagus and Mange Tout  
*Sautéed with mustard seeds, curry leaves, green chillies and grated coconut*

Little Creatures (Australia, 5.2% ABV, bottle conditioned ie live and unpasteurised)



Lentil Cappuccino  
*served with cardamom short breads and fig and cold pressed honey ice cream*

Liefmans Fruit (Belgium, 4.2% ABV)

The menu is available for a minimum of 2 guests.