

Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for all available ingredients.

## STARTERS

### VEGETARIAN

#### Beetroot chop - £11

served with spiced mango sauce

#### Mini masala dosa - £11

rice and lentil pancake filled with tempered potatoes, vegetables served with sambhar **MUS**

#### Fluffy steamed idli - £11

steamed savoury cakes made with fermented ground rice & black lentils , served with sambhar  
**MUS**

#### Beaten rice and mixed vegetable vada - £11

served with spiced tomato chutney

### NON-VEGETARIAN

#### \* Baked halibut - £13

chunky halibut coated with malabar spices served with curry leaves and kokum **F**

#### \* chicken cafreal- £12

supreme chicken coated with curry made with coriander, cumin, cardamom, chillies and cinnamon. **D**

#### byadgi chilli prawns - £15

jumbo prawn char-grilled with ground pink peppercorn and byadgi chilli **C**

#### \* kothu lamb - £13

marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle, served with pomegranate and mixed leaf salad **C MUS**

**Prices include VAT and all charges. We have a no tipping policy**

\* Denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

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## MAIN COURSES

### VEGETARIAN

\*cottage cheese, soya chunks and coloured peppers - £13  
cooked with brown onion, tomato, raw mango and spices **D SOY**

moong dal tarka - £9  
yellow moong lentils tempered with mustard cumin & garlic **D MUS**

spinach poriyal - £13  
shredded fresh spinach cooked with mustard seeds and freshly grated coconut **MUS**

\*chickpeas masala - £13  
chickpeas cooked in a special blend of aromatic spices

mango curry - £13  
fresh ripe mango cooked along with yoghurt, green chillies and tempered with  
mustard seeds and curry leaves **D MUS**

vegetable biryani - £13  
mixed vegetables cooked with traditional malabar spices in a sealed pot, with  
basmati rice & served cucumber and tomato raitha **D MUS**

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## NON-VEGETARIAN

### \*kovalam fish curry - £21

baby shallots, coconut, tamarind and spices **F**

### \*prawn masala - £26

prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala **C MUS**

### \*kerala lamb roast - £22

cubes of lamb roasted with tomato, curry leaves, shallots ginger and Syrian catholic Kerala spices

### \* chicken pepper masala - £20

succulent pieces of chicken cooked in finely ground tellichery black pepper masala

### \*manglorean chicken (kori gassi) - £20

succulent pieces of chicken cooked in finely ground fresh coconut with spices

### malabar lamb biryani - £22

lamb cooked with traditional malabar spices in a sealed pot, with basmati rice & served with tomato, cucumber raitha **D**

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## ACCOMPANIMENTS

fluffy steamed rice - £4

lemon rice - £4

basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee **N D MUS**

malabar paratha - £4

soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **G D E**

egg paratha - £4

whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet **G E**

phulka - £4

whole wheat bread cooked on skillet **G**

raitha - £4

cucumber and tomato **D MUS**

pachadi - £3

pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds  
and mustard **D MUS**

plain yoghurt - £3 **D**

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## DESSERTS

bibinca - £9

goan speciality cake made with coconut flavoured pancakes layered with chocolate **G D**

gulab jamun - £8

made with flour, milk solids & soaked on rose sugar syrup **D N G**

ras malai - £8

Indian cheese cake without the crust submerged in dry fruit laced saffron creamy milk. **D N**

pineapple kesari - £9

south Indian semolina pudding with pine apple **G D N**

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