

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.

Special take menu offering on Thursdays, Fridays and Saturdays from March 26, 2020.

STARTERS

lotus stem galette with mint sauce **G**

mini masala dosa

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

fluffy steamed idli, sambhar **MUS**

vegetable samosa, ginger and tamarind chutney **G**

broccoli and fresh fenugreek chop, spiced mango sauce **G**

* chunky halibut baked, malabar spices with curry leaves and kokum **F**

* chicken sukke with curry leaves and kokum **F**

byadgi chilli prawns

kothu lamb kathi roll, green chilli and mint sauce **G 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

MAIN COURSES

VEGETARIAN

tempered spinach puree with garlic cottage cheese, aromatic spices and herbs **D**

moong dal tarka **D MUS**

* smoked aubergine bartha

smoked mashed baby aubergines with spices **SES MUS**

*chickpeas masala

chickpeas cooked in a special blend of aromatic spices

mango curry

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

vegetable biryani

cucumber and tomato raitha **D MUS**

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NON-VEGETARIAN

*koyalam fish curry, baby shallots, cocomut, tamarind and spices **F**

*kerala lamb roast, cubes of lamb roasted with tomato, curryleaves, shallots ginger and Syrian catholic kerala spices

* chicken pepper masala

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

butter chicken, marinated corn fed chicken breast pieces of chicken cooked in an aromatic butter gravy **D**

malabar lamb biryani

lamb cooked with traditional malabar spices in a sealed pot, with basmati rice **D**

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ACCOMPANIMENTS

fluffy steamed rice

lemon rice

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

malabar paratha

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

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

phulka

whole wheat bread cooked on skillet **G**

raitha

cucumber and tomato **D MUS**

pachadi

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

Plain yoghurt **D**

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DESSERTS

bibinca

goan speciality, served warm with vanilla ice cream **G D**

gulab jamun

milk solids steeped in flavoured sugar syrup ghee **N D**

ras malai

milk dumplings, saffron **D G N**

pineapple kesari

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

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