

ONAM SADYA MENU 2026 **For The Whole Table All Guests**

coin papadam/banana chips/jack fruit chips/sarkara varatti/chutneys/pickles
MUS SES D

kappa kadala puzhukku **MUS**
mashed tapioca with chickpea curry
vazhaipoo vadai
banana flower vada
idichakka chop
jackfruit gallette

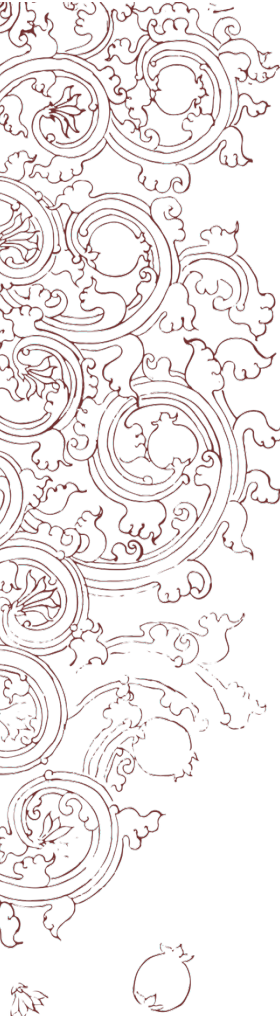
olan **MUS**
black eyed bean, ash gourd simmered in coconut milk and tempered with chilli, mustard, curry leaves
kalan **D**
yogurt, coconut, raw plantain curry
avial **MUS D**
traditional south indian vegetables, seasoned with coconut, coconut oil, spices
erissery **MUS**
pumpkin cooked along with coconut, cumin turmeric, chilli, tempered with mustard seeds and curry leaves
beans and carrot thoran **MUS**
kerala matta choru
red rice
nei choru **D**
steamed rice with ghee
malabar paratha **G E D**
soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee

parippu pradhanam **N D**
pazham pori **D SES G**
unni appam **D SES G**
tea / coffee

£56.00 per person for food (inclusive of VAT and all charges)
All drinks charged extra on actual consumption basis
WE HAVE A NO TIPPING POLICY

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
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

No discount offered on this special priced menu



NON-VEGETARIAN A LA CARTE

PRICES

kundapur chicken roast **D N** **£19**
byadgi chilli, coriander, tamarind, jaggery, nuts, spices;
ghee roasted

pepper shrimps **E C** **£19**
batter fried shrimps cooked in a fiery masala

goan lamb chop **£24**
aromatic spices, goan vinegar; grilled

prawn masala **MUS** **£41**
*prawn marinated and cooked with onion tomato, mustard,
curry leaves and coconut masala*

fish curry **F** **£34**
*cube of halibut simmered in coconut, chilli, and raw mango
sauce*

lamb shank varutha curry **£36**
slow cooked with freshly ground roasted spices and
coconut

chicken pepper masala **£32**
cooked with tomato, onion, spices, thalesery pepper

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