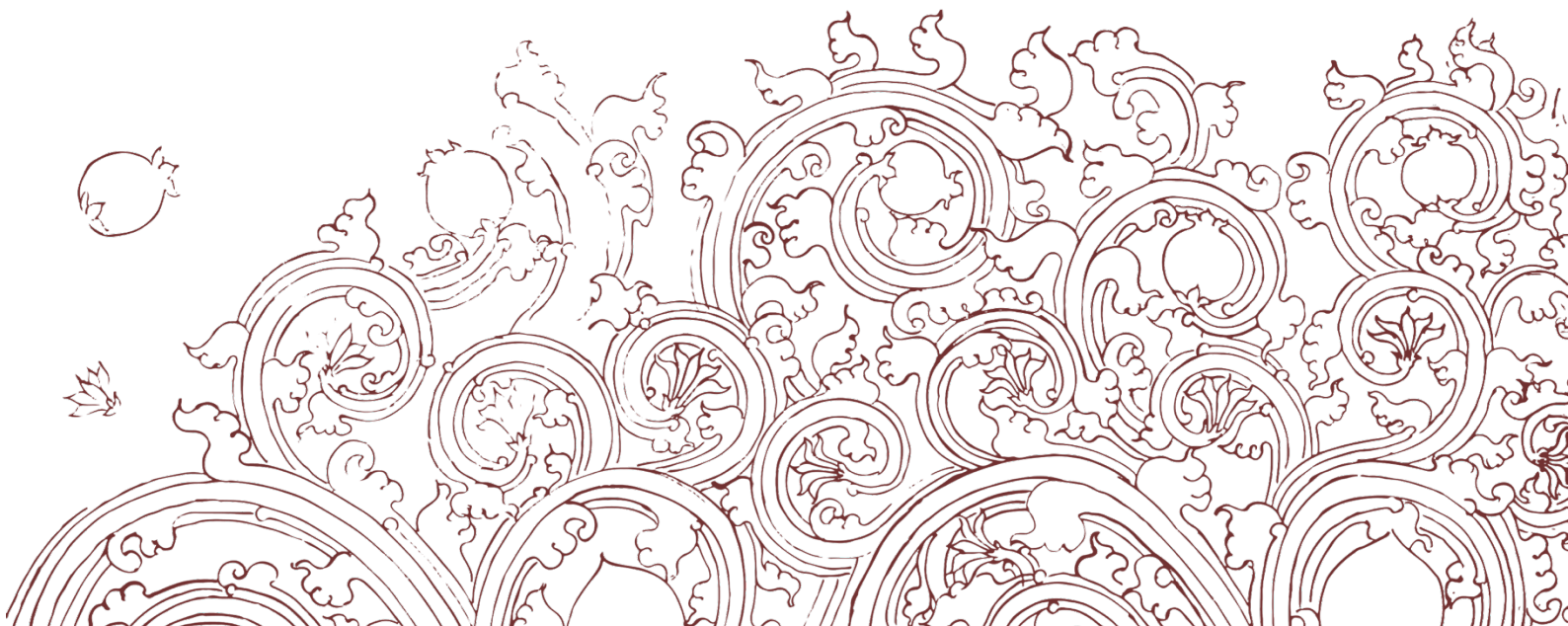


Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for ingredients. Seafood is central but our menu also includes equally outstanding meat and vegetable choices.

To fully appreciate the depth and breadth of our unique offering, we would encourage you to share dishes with your fellow diners.

If you prefer, our chef would be delighted to plan a tasting menu tailor-made to your requirements.



STARTERS

Banana flower sprout gallette tapioca pearls, mango ginger chamandi	G	17
Southern s-a-a-t crispy lotus dumplings, aromatic peas, spiced millet ribbons, tomato, onion, chutneys and lotus chips	G	17
Mini masala dosa tempered potatoes, vegetables; served with sambhar	MUS	17
Paneer Polichattu pearl onion, herbs, spices	D MUS	17
Oyster three ways cold - smoked red pepper and heirloom tomato chutney finger lime and basil	M	18
hot - pan fried, tossed with pepper masala	M E	
Cochin lobster broth mildly spiced broth, hint of coconut cream	C	18
Kundapur chicken roast byadgi chilli, coriander, tamarind, jaggery, nuts, spices; ghee roasted	N D	18
Goan lamb chop aromatic spices, goan vinegar; grilled		21
Green peppercorn prawn green peppercorn, curry leaves, ginger marinated; wrapped in banana leaf; grilled	C	15
Fisherman's catch pepper shrimp, crab cake, baked halibut and seared scallop	G SES E C M F	24
Vermicelli crab cake claw meat, curry leaves; chilli vermicelli crusted	G C D E MUS	18
Lentil crusted scallop roasted aromatic spices, gooseberry sauce; pan seared	M SES	18

* 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

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

Fish dishes may contain small bones. Please note all game dishes may contain shot.

MAIN COURSES

SEAFOOD

Seafood moilee	33
wild fish, prawn, potato; stewed in moilee sauce	C F
Baked black cod	41
tamarind, jaggery, dry fenugreek	F
*Prawn masala	41
cooked with onion, tomato, mustard, curry leaves, coconut	C MUS
Lobster butter pepper	62
fresh lobster in butter, pepper, garlic	C G D
Quilon fish curry	33
halibut simmered in coconut, chilli, raw mango	F

LAMB

Lamb shank varutha curry	35
slow cooked with freshly ground roasted spices and coconut	
Malabar lamb biryani	34
cooked with traditional malabar spices in a sealed pot, with basmati rice	D

* 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

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

Fish dishes may contain small bones. Please note all game dishes may contain shot.

GAME/CHICKEN

*Mangalorean chicken (kori gassi) cooked in finely ground fresh coconut, spices	31
*Chicken pepper masala cooked with tomato, onion, spices, thaleserry pepper	31
*Quail ambotik crispy quail tossed with goan chilli, kokum, spices	31

VEGETARIAN

Okra pearl onion masala ground spices, curry leaves, mustard MUS	19
Salsify roast tossed with aromatic spices, curry leaves, mustard MUS SES	19
Three type spinach poriyal tempered with mustard seeds, onion, chilli, lentil, grated coconut MUS	19
Aubergine masala cooked with ground herbs, green chilli, coconut N MUS	19
Asparagus, mange tout, tenderstem purple broccoli mustard seeds, curry leaves, green chilli, grated coconut MUS	19
*Cottage cheese tomato melon seed curry D MUS	19
*Chickpeas masala	19
Vellarikai curry kerala cucumber cooked with yoghurt, tempered spices D MUS	19

* 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

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

Fish dishes may contain small bones. Please note all game dishes may contain shot.

ACCOMPANIMENTS

Jackfruit koorka biryani	22
chinese potato, jackfruit cooked in a sealed pot with basmati rice; bitter gourd pachadi	
D MUS	
Lemon rice N D MUS	6
Tomato red lentil rice MUS SES	6
Fluffy steamed rice	5
Malabar paratha G D E	6
Egg paratha	8
spelt flour layered bread, stuffed with beaten egg, chilli G E	
Tawa paratha G	6
Tomato cucumber raita	6
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D	
Bitter gourd pachadi	6
bitter gourd, yoghurt, ground coconut, cumin seeds, mustard D MUS	
Plain yoghurt D	5

* 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

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

Fish dishes may contain small bones. Please note all game dishes may contain shot.

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