



# Coconut Grove

SOUTH INDIAN CUISINE

## LUNCH TIME SPECIAL

2 COURSES FOR £9.95 | 3 COURSES FOR £11.95

### Starters

#### Lamb Sheek Kebab 🍴

Minced lamb mixed with a blend of Indian spices served char grilled with mixed salad and mint chutney

#### Spicy Lamb Roll

Minced lamb & potatoes cooked with Indian spices and herbs, rolled & crumb fried

#### Chicken 65 🍴 🌱

Deep fried boneless chicken marinated with ginger-garlic, fennel, curry leaves and spices

#### Rasam 🍴 🌱

A peppery lentil broth laced with garlic, tomatoes, spices and tamarind

#### Mixed Pepper & 🍴 🌱 Optional

#### Red Onion Pakoras

Red Onions & mixed peppers batter fried with ajwain and spices

#### Punjabi Vegetable Samosa 🍴 🌱 🌱

Golden fried pastry, stuffed with potatoes, carrots, onions and peas

#### Chilli Paneer 🍴

Stir fried cottage cheese with mixed peppers and spicy red chilli sauce

#### Medu Vada 🍴 🌱 🌱

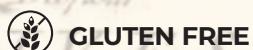
Delicious golden fried soft lentil donuts served with coconut chutney

#### Aloo Bonda 🍴 🌱 🌱 🌱

Potatoes, ginger, curry leaves, coriander and mustard seeds dumplings dipped in besan batter and deep fried. Served with coconut chutney

#### Onion Bhaji 🍴 🌱 🌱

Sliced onions batter fried with a crispy, mildly spiced gram flour coating



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGETARIAN



VEGAN

# Main Courses

All main course served with plain rice except Dosa's and Biryani

## Masala Dosa

Crispy Savoury pancake stuffed with lightly cooked potatoes, fried onions and spices

## Nilgiri Chicken Curry Optional

A popular South Indian chicken dish also known as Indian green chicken curry. It is very refreshing as its made with plenty of herbs and spices

## Beef Mappas

Medium spiced beef preparation with a base of tomatoes, onions, coconut gravy delicately flavoured with ginger, garlic, curry leaves and South Indian Spices

## Kerala Fish Curry Optional

(£2 Supplement)

Boatman's style succulent salmon cooked in ginger, curry leaves, cocum and coconut milk. Cooked as on Kerala rice boats

## Paneer Butter Masala

Cottage cheese cooked in a rich and creamy tomato sauce flavoured with dry fenugreek and fresh coriander leaves

## Vegetable Biryani Optional

Combination of rice and spices cooked with vegetables and served with raita, pickle and curry sauce

## Chicken Dosa

Crispy savoury pancake stuffed with Kerala style chicken masala

## Chicken Tikka Masala

Chicken marinated in yoghurt and spices served in creamy tomato sauce

## Nadan Kozhi Curry

The most common chicken curry made in Kerala. Chicken cooked in a lovely pepper masala made from garlic, curry leaves, green chillies and ginger

## Hydrabadi Lamb Masala

A spicy lamb dish from Hyderabad made with onions sauted in ghee along with red chilli, coriander leaves and South Indian spices and a touch of cream

## Kochin Prawn Masala Optional

(£2 Supplement)

King prawns cooked with onions, tomatoes, curry leaves, raw mango and Kerala Spices

## Vegetable Korma Optional

Mixed vegetables cooked in a rich sauce with cashew nuts and coconut milk

# Desserts

## Carrot Halwa Optional

Traditional Indian dessert made with sweet juicy carrots, garnished with cashew nuts and raisins. Served with vanilla ice cream

## Pineapple Kesari

A soft halwa made of semolina, pineapple and milk. Served with vanilla ice cream.

## Selection of Ice Cream Optional

Vanilla, Chocolate & Strawberry (3 scoops)

## Gulab Jamun

Indian version of warm doughnuts floating in a sweet syrup. Served with vanilla ice cream

## Chocolate Fudge Cake

Served with vanilla ice cream and chocolate sauce

## Semiya Payasam Optional

Traditional dessert from Kerala made with vermicelli, milk, ghee and garnished with cashew nuts and raisins. Served hot



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