



# The Cochin

## VALENTINES DAY MENU

### STARTER PLATTER

#### **Tiger Prawn Fry**

Tiger prawns marinated in Kerala spices and pan-fried

#### **Aubergine Fry (VG)**

Finely sliced aubergines dipped in chefs special batter and fried

#### **Chicken Pepper & Butter Fry**

Chicken marinated with Kerala spices and cooked with bell pepper, butter.

#### **Onion Pakora (VG)**

Onion fritters made with gram flour & Indian Spices.

#### **Mysore Bonda**

Mashed potatoes mixed with ginger, curry leaves, coriander tempered with black mustard seeds & deep-fried

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### Choose Main Course

Served with vegetarian side, rice and bread.

#### **Cochin Fish Curry**

Steaks of King fish cooked in sauce made of kerala spices, onions & coconut milk

#### **Dal & Spinach Curry (VG)**

Lentils and spinach cooked with cumin seeds and spices

#### **Chicken Dhansak**

Chefs special lentil based Chicken curry cooked with spices, onion & tomatoes.

#### **Mutter Panner (V)**

Indian cottage cheese cooked with garden peas and spices

#### **Lamb & Spinach Curry**

Lamb cubes cooked with Fresh Spinach leaves and thick masala made of onion, tomatoes, ginger & garlic

#### **Vegetable Korma (VG)**

Mixed vegetables cooked in onion sauce flavoured with spices, coconut milk & cream

### DESSERT

#### **Mango Kesari**

Special Indian dessert made with Semolina, cardamom, mango & milk

#### **Gajar Halwa**

Fragrant carrot based sweet pudding from the Indian subcontinent

**(VG)-Vegan, (V)-Vegetarian**