



The Cochin Valentine's

Menu

STARTERS



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 Fry

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

Onion Pakora (VG)

Onion fritters made with gram flour & Indian Spices.

Lamb Dosa

South Indian rice and lentil pan cake filled with Lamb and Potato mash

Mysore Bonda (VG)

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

MAIN COURSE

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

Cochin Chicken Curry

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

Dine with your Valentine only @ £24.99