

# Starters

	Starter	Mains
<b>Paneer Tikka</b> 🌱🌱	£6.25	£12.45
Chunks of cottage cheese marinated in yogurt and mild spices & baked in the tandoor		
<b>Cream of Tomato or Lentil Soup</b> 🌱🌱Optional 🌱Optional	£4.95	
Served with a warm crusty roll and butter		
<b>Rasam</b> 🌱🌱	£4.75	
A peppery lentil broth laced with garlic, tomatoes, spices and tamarind		
<b>Poppadoms</b> 🌱🌱Optional	£2.75	
Choose 2 plain or roasted or mixed poppadoms served with assorted chutneys		
<b>Punjabi Vegetable Samosa</b> 🌱	£5.95	
Golden fried pastry, stuffed with potatoes, onions and peas		
<b>Chilli Paneer</b> 🌱	£6.25	
Stir fried cottage cheese with mixed peppers and spicy red chilli sauce		
<b>Sambar Vada</b> 🌱🌱	£5.95	
Delicious golden fried lentil doughnuts served in a bowl of sambar (popular South Indian curry with vegetables, lentil, tamarind and spices)		
<b>Aloo Bonda</b> 🌱🌱	£5.75	
Potatoes, ginger, curry leaves, coriander and mustard seeds dumplings dipped in besan batter and deep fried. Served with coconut chutney		
<b>Mixed Peppers &amp;</b> 🌱🌱Optional	£5.45	
<b>Red Onion Pakoras</b>		
Red Onions & mixed peppers batter fried with ajwain and spices		
<b>Onion Bhaji</b> 🌱	£5.75	
Sliced onions batter fried with a crispy, mildly spiced gram flour coating		

	Starter	Mains
<b>Lamb Sheek Kebab</b> 🌱	£6.45	£12.75
Minced lamb mixed with a blend of Indian spices served char grilled with mixed salad and mint chutney		
<b>Lamb Cutlet</b>	£6.25	
Minced lamb meat with spices rolled in breadcrumbs and deep fried. Served with sweet chilli sauce		

<b>Beef Double Fry</b> 🌱	£6.75
Deep fried beef strips marinated with ginger, Garlic, curry leaves and spices. Served with spicy chilli garlic sauce	

	Starter	Mains
<b>Coconut Chicken Kebab</b> 🌱🌱	£6.75	£13.45
A famous kebab made with boneless chicken pieces marinated in a juicy mixture of Yoghurt, cheese, green chillies, spices and coconut		
<b>Chicken Tikka</b> 🌱	£6.45	£12.95
Succulent pieces of chicken marinated in yogurt and mild spices cooked in a clay oven		
<b>Tandoori Chicken</b> 🌱	£7.75	£15.45
Char grilled chicken marinated in yogurt and Tandoori spices (Half Chicken)		
<b>Roasted Pepper</b> 🌱	£6.75	
Filled with chicken tikka and glazed with cheese		
<b>Chicken 65</b> 🌱	£6.45	
Deep fried boneless chicken marinated with ginger, garlic, fennel, curry leaves & spices		

	Starter	Mains
<b>Salmon Tikka</b> 🌱	£7.95	£15.50
Pieces of salmon subtly marinated in tantalising spices and cooked in a clay oven		
<b>Tandoori King Prawns</b> 🌱	£7.95	£15.75
Char grilled king prawns served with peppers and onions		
<b>Masala Fried Fish</b> 🌱🌱Optional	£6.95	
Shallow fried Thilapia marinated with lemon juice and Kerala spice blend		
<b>Prawn Pirattal</b> 🌱🌱	£7.45	
Panfried king prawns with onions, tomato, fenugreek and chilli tempered in coconut oil		
<b>Deep Fried Butterfly Prawns</b>	£7.25	
With sweet chilli sauce		
<b>Calamari</b> 🌱	£7.25	
Deep fried squid rings marinated with South Indian spices and coated with a mixture of rice and gram flour. Served with spicy chilli garlic sauce		

<b>Assorted Platter</b>	£23.95
<i>Selection of any 4 starters</i>	

# Koconut Grove Exclusives

Dosa - a Delicious crispy savoury pancake which is a part of day to day South Indian cuisine. Dosa's are made from a fermented batter of rice and lentils. Served with coconut chutney, tomato chutney & sambar.

<b>Plain Dosa</b> 🌱🌱	£6.75	<b>Masala Dosa</b> 🌱🌱	£8.45
Crispy Savoury pancake made from fermented rice and lentil.		Crispy Savoury pancake stuffed with cooked potatoes, fried onions and spices	
<b>Chilli &amp; Coriander Dosa</b> 🌱🌱	£7.75	<b>Mysore Masala Dosa</b> 🌱🌱	£8.75
Crispy savoury pancake with chopped chillies and coriander		Crispy savoury pancake thinly spread with a tangy, spicy red chutney and filled with a mixture of potatoes and onions	
<b>Ghee Dosa</b> 🌱🌱	£7.25	<b>Cheese Dosa</b> 🌱🌱	£7.95
Thin plain crispy rice and lentil pancake topped with clarified butter		Crispy savoury pancake with grated cheese	
<b>Idli</b> 🌱🌱	£7.75	<b>Chicken Dosa</b> 🌱🌱	£8.95
Popular steamed savoury rice and lentil cake from South India		Crispy savoury pancake stuffed with Kerala style chicken masala	
<b>Idli/Vada</b> 🌱🌱	£7.95	<b>Prawn Dosa</b> 🌱🌱	£9.75
Combo meal of Idli and Vada		Pancake stuffed with Pan fried king prawns with onion, tomato, fenugreek and chilli	
<b>Onion or Masala Uthappam</b> 🌱🌱	£7.75	<b>Lamb Dosa</b> 🌱🌱	£9.45
Thick pancake topped with chopped onions/Masala - with onions, tomatoes, green chilli and coriander leaves		Pancake stuffed with tender cubes of lamb cooked with sauted onions and Kerala spices	
		<b>Beef Dosa</b> 🌱🌱	£9.25
		Pancake stuffed with pan fried beef cubes cooked in onions, tomatoes, curry leaves, and black pepper	

# South Indian Specials

South Indian cuisine is very diverse and is spicier than other cuisines of India. At Koconut grove we make all our South Indian dishes medium for everyone to enjoy the flavours and taste. But if you like your curry mild or spicy our experienced chefs will be more than happy to make it the way you like it.

## Kothu Parotta

Parotta pieces tossed with onions, chillies, tomatoes, spring onions, egg & your choice of meat served with raitha. A popular street food in Tamil Nadu.

<b>Egg Kothu</b>	£11.25
<b>Chicken Kothu</b>	£13.25
<b>Lamb Kothu</b>	£13.50
<b>Beef Kothu</b>	£13.50

## Biryani

A luxurious South Indian dry rice dish made with spices, meat, fish or vegetables. Served with raita, pickle and curry sauce

<b>Chicken Biryani</b> 🌱Optional 🌱Optional	£13.25
<b>Lamb Biryani</b> 🌱Optional 🌱Optional	£13.50
<b>Prawn Biryani</b> 🌱Optional 🌱Optional	£13.95
<b>Fish Biryani (Red snapper)</b> 🌱Optional 🌱Optional	£14.50
<b>Vegetable Biryani</b> 🌱Optional 🌱Optional	£11.25

<b>Nilgiri Chicken Curry</b> 🌱🌱Optional	£11.75
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	

<b>Nadan Kozhi Curry</b> 🌱🌱	£11.95
The most common chicken curry made in Kerala. Chicken cooked in a lovely pepper masala made from garlic, curry leaves, green chillies and ginger	

<b>Chilli Chicken</b> 🌱	£11.75
This is a delicious Indo-Chinese dish made with batter fried chicken tossed with peppers, onion and chilli sauce (Served dry or with sauce)	

<b>Mangalore Chicken</b> 🌱🌱🌱Optional	£12.15
Chicken cooked with chillies, mustard seeds and garam masala in a thick sauce	

<b>Andhra Kodi Masala</b> 🌱🌱	£11.95
Spicy chicken dish from the state of Andhra cooked in onion, tomato and green chilli sauce, finished with dash of cream.	

<b>Chicken Manchurian</b> 🌱	£11.95
Batterfried Chicken cooked with chillies, onion and tomato sauce (Served dry or with sauce). An Indo-Chinese speciality	

<b>Chicken Tikka Masala</b> 🌱🌱	£11.75
Chicken marinated in yogurt and spices served in creamy tomato sauce	

<b>Karnataka Prawn Curry</b> 🌱🌱Optional	£13.45
Exquisitely pan fried king prawns with cream and South Indian spices	

<b>Kochin Prawn Masala</b> 🌱🌱Optional	£13.45
King prawns cooked with onions, tomatoes, curry leaves, raw mango and Kerala Spices	

<b>Chemeen Varutharacha Curry</b> 🌱🌱	£13.45
Traditional Kerala style King Prawn curry made from roasted coconut, ginger, garlic, curry leaves and spices.	

<b>Malabar Lamb Peralan</b> 🌱🌱	£12.45
A very popular lamb dish from Northern Kerala. Tender cubes of lamb cooked in roasted coconut paste and Kerala spices	

<b>Pudina Lamb</b> 🌱🌱Optional	£12.25
A delicious lamb curry cooked with fresh mint, green chillies and spices	

<b>Hyderabadi Lamb Masala</b> 🌱	£12.95
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	

<b>Chettinad Lamb</b> 🌱🌱	£13.25
A delicious lamb preparation from a village town of Chettinad. Tender pieces of lamb cooked in a curry sauce with roasted spices	

<b>Fennel Flavoured Lamb Curry</b> 🌱🌱	£12.75
An outstanding spicy lamb dish with roasted fennel and fried onions	

<b>Beef Mappas</b> 🌱🌱	£12.25
Medium spiced beef preparation with a base of tomatoes, onions, coconut gravy delicately flavoured with ginger, garlic, curry leaves and South Indian Spices	

<b>Beef Ularthiyathu</b> 🌱🌱	£12.95
A beef speciality of Southern Kerala. Beef cooked in coconut oil, onions, curry leaves, green chilli and ground spices	

<b>Chilli Beef</b> 🌱	£13.25
A delicious Indo - Chinese beef dish made with batter fried beef tossed with peppers, onions and chilli sauce (served dry)	

<b>Kumarakam Fish Moli</b> 🌱🌱Optional	£13.95
Shallow fried marinated red snapper supreme cooked in coconut milk, raw mango and spices	

<b>Kerala Fish Curry</b> 🌱🌱Optional	£13.75
Boatman's style succulent salmon cooked in ginger, curry leaves, cocum and coconut milk. Cooked as on Kerala rice boats	

<b>Pan Fried Seabass</b> 🌱🌱🌱Optional	£15.95
Served with a curry sauce and coconut rice	

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## Vegetarian Curry Selection

<b>Vegetable Korma</b> 🌱🌱🌱🌱 <sup>Optional</sup> <b>£9.25</b> Mixed vegetables cooked in a rich sauce with cashew nuts and coconut milk	<b>Gobi Manchurian</b> 🌱 <b>£9.95</b> Batter fried cauliflower florets cooked with chillies, onion and tomato sauce. An Indo-Chinese speciality
<b>Dal Fry</b> 🌱🌱🌱 <sup>Optional</sup> <b>£8.50</b> Mixture of masoor and moong dal cooked and tempered with garlic and cumin	<b>Dal Makhani</b> 🌱🌱🌱 <sup>Optional</sup> <b>£8.95</b> A delicious Punjabi dal preparation made with a combination of urad dal (black lentil) and rajma (red kidney beans)
<b>Aloo Mutter Masala</b> 🌱🌱🌱 <b>£8.75</b> A popular vegetarian delicacy made with potatoes and green peas cooked in a tomato and cashewnut sauce.	<b>Paneer Butter Masala</b> 🌱🌱🌱 <b>£9.95</b> Cottage cheese cooked in a rich and creamy tomato sauce flavoured with dry fenugreek and fresh coriander leaves
<b>Ennai Katrikkai</b> 🌱🌱 <b>£8.95</b> Aubergines cooked in an onion, tomato and roasted coconut gravy. A South Indian vegetarian speciality	<b>Mixed Vegetable Curry</b> 🌱🌱🌱 <sup>Optional</sup> <b>£8.95</b> Mixed vegetables cooked with ginger, curry leaves and Kerala spices finished with coconut milk and cream
<b>Cheera Parippu</b> 🌱🌱🌱 <sup>Optional</sup> <b>£8.75</b> Spinach, masoor and toor dal cooked with garlic, tomatoes and curry leaves, tempered with mustard seeds and dry red chillies	<b>Malai Kofta</b> 🌱🌱 <b>£9.95</b> This dish is made of paneer and potato balls(kofta) cooked in a mild, rich onion and cashew gravy.
<b>Channa Masala</b> 🌱🌱 <b>£9.25</b> Chickpeas cooked in an onion and tomato sauce with an array of spices	<b>Palak Paneer</b> 🌱🌱🌱 <b>£9.95</b> Delicious combination of paneer with chopped and pureed spinach along with garlic, garam masala and other spices

## Vegetarian Sides

<b>Mixed Vegetable Thoran</b> 🌱🌱 <b>£4.75</b> Assorted crunchy vegetables stir fried and tempered with mustard seeds, red chillies, curry leaves and coconut	<b>Cabbage Poriyal</b> 🌱🌱 <b>£4.75</b> Shredded cabbage tossed with onions, coconut, mustard seeds and turmeric
<b>Okra Fries</b> 🌱 <b>£4.75</b> Crispy fried okra in chickpea batter dusted with Ajwain seeds and spices	<b>Mushroom &amp; Mutter Fry</b> 🌱🌱 <b>£4.75</b> Stir fried mushrooms and green peas tossed with curry leaves and black pepper
<b>Cheera Upperi</b> 🌱🌱 <b>£4.75</b> Fresh chopped spinach tempered with onions, garlic and spices	<b>South Indian Potato Masala</b> 🌱🌱 <b>£4.50</b> Mash potatoes and peas tossed with mustard seeds, urad dal, curry leaves, ginger, onions and green chillies
<b>Sambar</b> 🌱🌱 <b>£4.25</b> Popular South Indian vegetables and lentil curry with tamarind and spices	<b>Mixed Raita</b> 🌱🌱 <b>£2.95</b> An Indian condiment made of thick yogurt with cucumbers, tomatoes, onions and chillies.

All Prices are inclusive of VAT at the current rate. All items are subjected to availability. Some dishes may contain bones. While we take every care to preserve the integrity of our Vegetarian products we must advise that these products are handled in a multi-kitchen environment. Side orders, starters and vegetarian side dishes will be served only along with main courses. Management reserve rights to withdraw any offers or promotions at any time. If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information.

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## Breads

<b>Kerala Parotta</b> 🌱 <b>£3.45</b> Kerala style traditional layered flatbread made with plain flour	<b>Garlic Kerala Parotta</b> 🌱 <b>£3.75</b>
<b>Chappathi (2 piece)</b> 🌱 <b>£3.25</b>	<b>Battura</b> 🌱 <b>£3.45</b> Deep fried fluffy large Indian bread made with plain flour
<b>Plain Naan</b> 🌱 <b>£2.95</b>	<b>Garlic Naan</b> 🌱 <b>£3.15</b>
<b>Chilli Naan</b> 🌱 <b>£3.15</b>	<b>Cheese Naan</b> 🌱 <b>£3.15</b>
<b>Peshwari Naan</b> 🌱🌱 <b>£3.45</b>	<b>Garlic &amp; Cheese Naan</b> 🌱 <b>£3.45</b>
<b>Chilli &amp; Cheese Naan</b> 🌱 <b>£3.45</b>	<b>Tandoori Roti</b> 🌱 <b>£2.95</b>

## Rice

<b>Plain Rice</b> 🌱🌱 <b>£2.95</b>	<b>Pilau Rice</b> 🌱🌱 <sup>Optional</sup> <b>£3.25</b>
<b>Lemon Rice</b> 🌱🌱 <b>£3.45</b>	<b>Tamarind Rice</b> 🌱🌱🌱 <b>£3.45</b>
<b>Coconut Rice</b> 🌱🌱 <b>£3.45</b>	<b>Vegetable Pilau</b> 🌱🌱 <sup>Optional</sup> <b>£3.45</b>
<b>Egg Fried Rice</b> 🌱🌱 <b>£3.65</b>	<b>Peas Pilau</b> 🌱🌱 <sup>Optional</sup> <b>£3.45</b>
<b>Mushroom Pilau</b> 🌱🌱 <sup>Optional</sup> <b>£3.45</b>	<b>Curd (Yogurt) Rice</b> 🌱🌱 <b>£3.95</b>

## Sides

<b>Chips</b> 🌱 <b>£3.25</b>	<b>Spicy Wedges</b> 🌱 <b>£3.25</b>
<b>Onion Rings</b> 🌱 <b>£3.25</b>	<b>Mixed Leaf Salad</b> 🌱🌱 <b>£2.75</b>

## English Options

<b>8 oz Sirloin Steak</b> 🌱🌱 <sup>Optional</sup> <b>£15.95</b> Served with oven roasted tomatoes, mushrooms and chips	<b>Beer Battered Haddock &amp; Chips</b> 🌱 <b>£12.95</b> With salad and peas
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## Desserts

<b>Carrot Halwa</b> 🌱🌱🌱 <sup>Optional</sup> <b>£5.75</b> Traditional Indian dessert made with sweet juicy carrots, garnished with cashew nuts and raisins. Served with vanilla ice cream	<b>Malai Kulfi</b> 🌱🌱🌱 <sup>Optional</sup> <b>£5.50</b> Traditional ice cream from the Indian subcontinent made from Malai (clotted cream) and Pistachio
<b>Pineapple Kesari</b> 🌱🌱 <b>£5.45</b> A soft halwa made with semolina, pineapple and milk. Served with vanilla ice cream.	<b>Koconut Grove Sundae</b> 🌱🌱🌱 <sup>Optional</sup> <b>£5.95</b> Combination of coconut ice cream with mango puree, sweetened coconut & nuts
<b>Semiya Payasam</b> <b>£5.45</b> Traditional hot dessert from Kerala made with vermicelli, milk, ghee and garnished with cashew nuts and raisins.	<b>Chocolate Fudge Cake</b> 🌱 <b>£4.95</b> Served with vanilla ice cream & chocolate sauce
<b>Jangiri</b> <b>£5.45</b> A South Indian sweet which is always been a part of diwali and other festivals. A sweetened flower shaped dessert made with urad dal and gram flour. Served with vanilla ice cream	<b>Selection of Cheshire Farm Ice Creams and Sorbet</b> 🌱 Vanilla, Coconut, Chocolate, Strawberry or Orange Sorbet 🌱
<b>Gulab Jamun</b> <b>£5.75</b> Indian version of warm doughnuts floating in a sweet syrup. Served with vanilla ice cream	<b>1 scoop</b> <b>£2.95</b> <b>2 scoop</b> <b>£4.25</b> <b>3 scoop</b> <b>£5.45</b>

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# Coconut Grove

SOUTH INDIAN CUISINE

Kerala enjoys unique geographical features that have made it one of the most sought after tourist destinations in Asia. An equable climate a long shoreline with serene beaches, tranquil stretches of emerald backwaters, lush hill stations, exotic wildlife, waterfalls, sprawling plantations & paddy fields, Ayurvedic health holidays, enchanting art forms, magical festivals, historic/cultural monuments & a divine cuisine... all of which offers a unique experience.

Kerala is India's most advanced society with a high literacy rate, world-class healthcare systems, India's lowest infant mortality, highest life expectancy rates and highest physical quality of life. Peaceful and pristine, Kerala is India's cleanest state.

The cuisine of Kerala is linked in all its richness to the history, geography, demography and culture of the land. Kerala cuisine has a multitude of both vegetarian and non-vegetarian dishes prepared using fish, poultry and meat. The cuisine is a blend of indigenous dishes and foreign dishes adapted to Kerala's taste. Coconuts grow in abundance in Kerala, and consequently, grated coconut, coconut milk & oil are widely used in most dishes to enhance flavours.

We at Koconut Grove offer you the divine cuisine from Kerala and other parts of Southern India which makes your dining experience a unique one. All our dishes are freshly prepared by our highly skilled chefs and taste as they would in Kerala.