

Starters

	Starter	Mains
Paneer Tikka 🌱🥛	£4.95 / £9.95	
Chunks of cottage cheese marinated in yogurt and mild spices & baked in the tandoor		
Cream of Tomato or Lentil Soup 🌱🥛Optional 🌱Optional	£4.25	
Served with a warm crusty roll and butter		
Rasam 🌱🥛	£3.95	
A peppery lentil broth laced with garlic, tomatoes, spices and tamarind		
Poppadoms 🌱🥛Optional	£1.95	
Choose 2 plain or masala or mixed poppadoms served with assorted chutneys		
Punjabi Vegetable Samosa 🌱	£4.95	
Golden fried pastry, stuffed with potatoes, carrots, onions and peas		
Chilli Paneer 🌱	£4.95	
Stir fried cottage cheese with mixed peppers and spicy red chilli sauce		
Medu Vada 🌱🥛	£4.75	
Delicious golden fried soft lentil doughnuts served with coconut chutney		
Aloo Bonda 🌱🥛🌱	£4.75	
Potatoes, ginger, curry leaves, coriander and mustard seeds dumplings dipped in besan batter and deep fried. Served with coconut chutney		
Mixed Peppers & Red Onion Pakoras 🌱🥛Optional	£4.25	
Red Onions & mixed peppers batter fried with ajwain and spices		
Onion Bhaji 🌱🥛	£4.75	
Sliced onions batter fried with a crispy, mildly spiced gram flour coating		

	Starter	Mains
Lamb Sheek Kebab 🌱	£5.25 / £10.45	
Minced lamb mixed with a blend of Indian spices served char grilled with mixed salad and mint chutney		
Lamb Chops 🌱	£6.25 / £12.45	
Marinated in yoghurt with Tandoori spices and cooked in a clay oven		
Spicy Lamb Rolls	£5.75	
Minced lamb & potatoes cooked with Indian spices and herbs, rolled & crumb fried		

	Starter	Mains
Chicken Hariyali Kebab 🌱	£5.45 / £10.75	
One of the most famous Indian Kebab dish made with boneless chicken pieces marinated in a mixture of yogurt, spinach, mint leaves and cooked in the Tandoor		
Chicken Tikka 🌱	£5.45 / £10.75	
Succulent pieces of chicken marinated in yogurt and mild spices cooked in a clay oven		
Tandoori Chicken 🌱	£6.45 / £12.75	
Char grilled chicken marinated in yogurt and Tandoori spices (Half Chicken)		
Roasted Pepper 🌱	£5.95	
Filled with chicken tikka and glazed with cheese		
Chicken 65 🌱🥛	£5.25	
Deep fried boneless chicken marinated with ginger-garlic, fennel, curry leaves and spices		

	Starter	Mains
Salmon Tikka 🌱	£6.45 / £12.45	
Pieces of salmon subtly marinated in tantalising spices and cooked in a clay oven		
Tandoori King Prawns 🌱	£6.45 / £12.45	
Char grilled king prawns served with peppers and onions		
Masala Fried Fish 🌱🥛Optional	£6.25	
Shallow fried pangasius marinated with lemon juice and Kerala spice blend		
King Prawn Pepper Fry 🌱🥛Optional	£6.25	
Stir fried king prawns with onions and black pepper		
Deep Fried Butterfly Prawns	£5.95	
With sweet chilli dressing		
Crispy Fried Koonthal 🌱	£6.25	
Squid rings marinated overnight with chilli, turmeric, lime juice, ginger-garlic paste and curry leaves. Served with hot chilli sauce		
Salmon & Crab Cutlet	£6.25	
Salmon & Crab meat mixed with spices and crumb fried. Served with sweet chilli sauce and leafy salad		

Assorted Platter	£19.95
Selection of any 4 starters	

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.

Plain Dosa 🌱🥛	£5.45	Masala Dosa 🌱🥛	£7.45
Crispy Savoury pancake made from fermented rice and lentil.		Crispy Savoury pancake stuffed with cooked potatoes, fried onions and spices	
Chilli & Coriander Dosa 🌱🥛	£6.95	Mysore Masala Dosa 🌱🥛	£7.75
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	
Ghee Dosa 🌱🥛	£5.75	Cheese Dosa 🌱🥛	£7.45
Thin plain crispy rice and lentil pancake topped with clarified butter		Crispy savoury pancake with grated cheese	
Idli 🌱🥛	£6.95	Chicken Dosa 🌱🥛	£7.95
Popular steamed savoury rice and lentil cake from South India		Crispy savoury pancake stuffed with Kerala style chicken masala	
Idli/Vada 🌱🥛	£7.25	Prawn Dosa 🌱🥛	£8.25
Combo meal of Idli and Vada		Pancake stuffed with stir fried king prawns with onions and black pepper.	
Onion or Masala Uthappam 🌱🥛	£6.95	Lamb Dosa 🌱🥛	£7.95
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	
Thattu Dosa (2 nos) 🌱🥛	£5.25	Beef Dosa 🌱🥛	£7.95
Traditional village style pancake		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.

Karnataka Prawn Curry 🌱🥛Optional	£11.45	Kumarakam Fish Moli 🌱🥛Optional	£11.75
Exquisitely pan fried king prawns with cream and South Indian spices		Shallow fried marinated red snapper supreme cooked in coconut milk, raw mango and spices	
Kochin Prawn Masala 🌱🥛Optional	£11.45	Kerala Fish Curry 🌱🥛Optional	£11.45
King prawns cooked with onions, tomatoes, curry leaves, raw mango and Kerala Spices		Boatman's style succulent salmon cooked in ginger, curry leaves, cocum and coconut milk. Cooked as on Kerala rice boats	
Chemeen Varutharacha Curry 🌱🥛	£11.45	Spicy Meen Kootan 🌱🥛	£11.95
Traditional Kerala style King Prawn curry made from roasted coconut, ginger, garlic, curry leaves and spices.		Famous fishermans curry from Kerala, Tomato based sword fish dish with coconut milk, cocum red chillies and Kerala spices	

Nilgiri Chicken Curry 🌱🥛Optional	£9.75	Nadan Kozhi Curry 🌱🥛	£9.95
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		The most common chicken curry made in Kerala. Chicken cooked in a lovely pepper masala made from garlic, curry leaves, green chillies and ginger	
Chilli Chicken 🌱	£9.75	Chicken Manchurian 🌱	£9.75
This is a delicious Indo-Chinese dish made with batter fried chicken tossed with peppers, onion and chilli sauce (Served dry or with sauce)		Batterfried Chicken cooked with chillies, onion and tomato sauce (Served dry or with sauce). An Indo-Chinese speciality	
Mangalore Chicken 🌱🥛🌱Optional	£9.95	Takkali Kozhi 🌱🥛	£9.45
Chicken cooked with chillies, mustard seeds and garam masala in a thick sauce		Tomato and coconut based chicken curry with crushed red chillies, garam masala and tempered with mustard seeds and curry leaves	
Cheera Kozhi Curry 🌱🥛🌱Optional	£9.95	Chicken Tikka Masala 🌱🥛🌱Optional	£9.45
This delicious south Indian chicken dish is cooked with fresh spinach, aromatic spices, turmeric, green chillies and onions		Chicken marinated in yogurt and spices served in creamy tomato sauce	
Chicken Korma 🌱🥛🌱Optional	£9.45		
Chicken cooked in a rich sauce made with cashew nuts and coconut milk			

All Prices are inclusive of VAT at the current rate. All items are subjected to availability. All stated weights are approximate and uncooked. 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. All products may contain seeds, traces of nuts or nut derivatives. 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.

Malabar Lamb Peralan 🌱🥛	£9.95	Lamb Bhindi Masala 🌱🥛Optional	£9.95
A very popular lamb dish from Northern Kerala. Tender cubes of lamb cooked in roasted coconut paste and Kerala spices		Tender cubes of lamb cooked in onions, tomatoes, yogurt, fresh herbs, spices and Okra (Bhindi)	
Pudina Lamb 🌱🥛Optional	£10.25	Hydrabadi Lamb Masala 🌱	£10.45
A delicious lamb curry cooked with fresh mint, green chillies and spices		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	
Erachi Curry 🌱🥛	£9.95	Chettinad Lamb 🌱🥛	£10.25
A popular lamb curry from the streets of Kerala. Lamb cooked with sauted onions, crushed coriander, cumin, pepper and green chillies		A delicious lamb preparation from the village of Chettinad. Tender pieces of lamb cooked in a curry sauce with roasted spices	
Fennel Flavoured Lamb Curry 🌱🥛	£9.95		
An outstanding spicy lamb dish with roasted fennel and fried onions			
Beef Mappas 🌱🥛	£9.95	Beef Ularthiyathu 🌱🥛	£10.25
Medium spiced beef preparation with a base of tomatoes, onions, coconut gravy delicately flavoured with ginger, garlic, curry leaves and South Indian Spices		A dry beef speciality of south Kerala. Beef cooked in coconut oil, onions, curry leaves, green chilli and ground spices.	

🌱 GLUTEN FREE 🥛 DAIRY FREE 🌱 CONTAINS NUTS 🌱 VEGETARIAN 🌱 VEGAN

🌱 GLUTEN FREE 🥛 DAIRY FREE 🌱 CONTAINS NUTS 🌱 VEGETARIAN 🌱 VEGAN

🌱 GLUTEN FREE 🥛 DAIRY FREE 🌱 CONTAINS NUTS 🌱 VEGETARIAN 🌱 VEGAN

Biryani

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

Chicken Biryani	Optional	£10.75
Lamb Biryani	Optional	£10.95
Prawn Biryani	Optional	£11.95
Fish Biryani (Red snapper)	Optional	£12.75
Vegetable Biryani	Optional	£9.45

Vegetarian Curry Selection

Vegetable Korma	Optional	£7.95	Gobi Manchurian	£8.25
Mixed vegetables cooked in a rich sauce with cashew nuts and coconut milk			Batter fried cauliflower florets cooked with chillies, onion and tomato sauce. An Indo-Chinese speciality	
Dal Fry	Optional	£7.25	Dal Makhani	£7.45
Mixture of masoor and moong dal cooked and tempered with garlic and cumin			A delicious Punjabi dal preparation made with a combination of urad dal (black lentil) and rajma (red kidney beans)	
Vendakka Masala		£7.25	Paneer Butter Masala	£8.45
Bhindi (Okra) cooked in an onion and tomato based sauce tempered with curry leaves, red chilli and mustard seeds.			Cottage cheese cooked in a rich and creamy tomato sauce flavoured with dry fenugreek and fresh coriander leaves	
Ennai Katrikkai		£7.45	Mixed Vegetable Curry	Optional £7.95
Aubergines cooked in an onion, tomato and roasted coconut gravy. A South Indian vegetarian speciality			Mixed vegetables cooked with ginger, curry leaves and Kerala spices finished with coconut milk and cream	
Cheera Parippu	Optional	£7.25	Malai Kofta	£8.75
Spinach, masoor and toor dal cooked with garlic, tomatoes and curry leaves, tempered with mustard seeds and dry red chillies			This dish is made of paneer and potato balls(kofta) cooked in a mild, rich onion and cashew gravy.	
Channa Masala		£7.45	Palak Paneer	£8.45
Chickpeas cooked in an onion and tomato sauce with an array of spices			Delicious combination of paneer with chopped and pureed spinach along with garlic, garam masala and other spices	

Vegetarian Sides

Mixed Vegetable Thoran	£4.25	Cabbage Poriyal	£4.25
Assorted crunchy vegetables stir fried and tempered with mustard seeds, red chillies, curry leaves and coconut		Shredded cabbage tossed with onions, coconut, mustard seeds and turmeric	
Bhindi (Okra) Mezukkuvary	£4.25	Mushroom & Mutter Fry	£4.25
Okra tossed with ginger, onions, coconut oil and spices		Stir fried mushrooms and green peas tossed with curry leaves and black pepper	
Cheera Upperi	£4.25	South Indian Potato Masala	£4.25
Fresh chopped spinach tempered with onions, garlic and spices		Mash potatoes and peas tossed with mustard seeds, urad dal, curry leaves, ginger, onions and green chillies	
Sambar	£3.50	Mixed Raita	£2.00
Popular South Indian vegetables and lentil curry with tamarind and spices		An Indian condiment made of thick yogurt with cucumbers, tomatoes, onions and chillies.	

Breads

Kerala Parotta	£2.75
Kerala style traditional layered flatbread made with plain flour	
Garlic Kerala Parotta	£2.95
Chappathi (2nos)	£2.75
Poori (2nos)	£2.45
Fluffy fried Indian bread made with wheat flour	
Battura	£2.95
Deep fried fluffy large Indian bread made with plain flour	
Plain Naan	£2.55
Garlic Naan	£2.75
Chilli Naan	£2.75
Cheese Naan	£2.75
Peshwari Naan	£2.95
Garlic & Cheese Naan	£2.95
Chilli & Cheese Naan	£2.95
Tandoori Roti	£2.45

Rice

Plain Rice	£2.45
Pilau Rice	£2.75
Lemon Rice	£2.75
Tamarind Rice	£2.75
Coconut Rice	£2.75
Vegetable Pilau	£2.75
Egg Fried Rice	£2.95
Peas Pilau	£2.75
Mushroom Pilau	£2.75
Curd (Yogurt) Rice	£3.50

Sides

Chips	£2.25
Spicy Wedges	£2.25
Onion Rings	£2.25
Mixed Leaf Salad	£1.95

English Options

8 oz Sirloin Steak	£14.95	Beer Battered Haddock & Chips	£9.95
Served with oven roasted tomatoes, mushrooms and chips		With salad and peas	

Desserts

Carrot Halwa	Optional £4.75	Malai Kulfi	Optional £4.45
Traditional Indian dessert made with sweet juicy carrots, garnished with cashew nuts and raisins. Served with vanilla ice cream		Traditional ice cream from the Indian subcontinent made from Malai (clotted cream) and Pistachio	
Pineapple Kesari	£4.45	Koconut Grove Sundae	Optional £4.95
A soft halwa made with semolina, pineapple and milk. Served with vanilla ice cream.		Combination of coconut ice cream with mango puree, sweetened coconut & nuts	
Banana Dosa	Optional £4.45	Coconut Ice Cream	£4.95
Served with vanilla ice cream & toffee sauce		Speciality ice cream from Koconut Grove	
Semiya Payasam	Optional £4.45	Chocolate Fudge Cake	£4.25
Traditional dessert from Kerala made with vermicelli, milk, ghee and garnished with cashew nuts and raisins. Served hot		Served with vanilla ice cream & chocolate sauce	
Gulab Jamun	£4.45	Selection of Ice Creams	Optional £4.25
Indian version of warm doughnuts floating in a sweet syrup. Served with vanilla ice cream		Vanilla, Chocolate & Strawberry (3 scoops)	
		Raspberry Crush Sorbet	Optional £4.25
		Chocolate & Coconut Tart	£4.25
		Served with chocolate sauce	



Koconut 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.

GLUTEN FREE DAIRY FREE CONTAINS NUTS VEGETARIAN VEGAN

GLUTEN FREE DAIRY FREE CONTAINS NUTS VEGETARIAN VEGAN