



LUNCH

- CHICKEN CHETTINAD** \$14
Chicken cooked in an onion, tomato and a special chettinad style roasted and ground spices
- KADALA MASALA** **V** \$14
Black chickpeas in a tomato base flavoured with coconut, shallots and Kerala herbs and spices.
- SOUTH INDIAN MIXED VEGETABLE KORMA** **V** \$14
A vegetarian speciality from the Malabar coast. Cauliflower, broccoli, peas and carrot cooked in a light creamy cashew and coconut base
- SOUTH INDIAN BUTTER CHICKEN** \$14
Kerala's answer to this Persian/ North Indian inspired Kiwi delicacy – Boneless chicken marinated overnight in a yoghurt and spice mix, cooked in a coconut base, with tomatoes and cashews (no cream) – a must try for the diehard Kiwi butter chicken fans.
- MUSHROOM CURRY** **V** \$14
Mushroom cooked with green peas, coriander, coconut and South Indian spices.
- BEEF & SPINACH CURRY** \$14
Beef & spinach cooked in onion, tomato & coconut based sauce
- LAMB MAPPAS** \$14
Tossed cubes of Lamb in a coconut base sautéed with South Indian garam masala, ground cashews and bay leaves.

All the curries are served with rice and Paratha bread

DO SA

A uniquely South Indian savoury pancake, dosa is made from a mixture of soaked lentils and rice, ground together and fermented overnight. All dosa are served with coconut chutney, tomato chutney and sambar (lentil soup).

- MASALA DOSA** **V GF** \$14 **'ONE OF 10 DISHES YOU MUST TRY BEFORE YOU DIE!'**
Perhaps the most famous South Indian Brahmin dish - dosa with a traditional filling of seasoned potatoes cooked with onion, carrot, ginger and mix of spices [vegan option available].
- EGG DOSA** **GF** \$14
A plain dosa with egg, onion, black pepper and fresh coriander leaves.
- CHICKEN DOSA** **GF** \$14
A dosa stuffed with traditional potato filling and chicken.
- CHEF'S SPECIAL DOSA** **GF** \$21
Chicken cooked with potatoes, tomatoes and spices then topped with mozzarella cheese and egg.

**All dishes available in mild, medium or hot spice.
Gluten free **GF**, dairy free and vegan available on request.**

A TASTE OF SOUTH INDIA