



STARTERS

Lentil Doughnuts (Vada) **V** \$8

You ain't tasted authentic South Indian until you've tried this very traditional Kerala snack.

Crispy golden fried Doughnuts made of lentils, served with traditional Sambar (lentil soup) and coconut chutney. *This snack is extremely popular in the South Indian tea shops.*

Cauliflower 65 **V** \$9

Fresh florets marinated with ginger, garlic and Indian specialty spices. Deep fried until crisp and served with house special garlic sauce.

Paneer Pepper Fry **V** \$14

Crispy paneer tossed with tomato, pepper, ginger and garlic.

Potato Bonda **V** \$9

A typical south indian snack made from potato based filling in gram flour batter, served with tomato/mint chutney.

Chicken 65 \$13

Boneless chicken cubes marinated with ginger, garlic and house special mix of spices, then fried till golden brown in colour.

Beef Dry Fry \$13

A Syrian Christian dish from Kerala. Slow cooked beef, fried with a mildly spiced house special mix.

Some of the best versions of this dish are served as nibbles at the local 'toddy shops' (toddy is a brew made from coconut palm).

Masala Grilled Fish \$15

Grilled fresh fish fillets well marinated in a traditional Kerala style spice mixture of turmeric, black pepper, garlic and ginger.

Masala Grilled Prawns \$16

Grilled tiger prawns marinated in ginger, garlic, turmeric and lemon juice.

Mix Platter (Minimum order for 4) \$12/person

Lentil Doughnuts, Cauliflower 65, Chicken 65 and Beef dry fry.

Delux Mix Platter (Minimum order for 4) \$15/person

Lentil Doughnuts, Cauliflower 65, Chicken 65, Beef Dry Fry and Grilled Fish or Prawn.

What's in a name? It was uncommon in the old days to cook and eat meat dishes at home and the restaurants that served meat were few. In South India such restaurants were referred to as 'Military Hotels'. Vegetarians who wanted to try meat used to frequent such establishments.

*In one such hotel this hugely popular chicken dish was the 65th item on the menu and by word of mouth everybody new it affectionately as **Chicken 65***

DO SA

One of the...

'10 FOODS AROUND THE WORLD TO TRY BEFORE YOU DIE'

HUFFINGTON POST

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

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].

Ghee Dosa **V GF** \$10

A plain dosa with no fillings, flavoured with clarified butter [vegan option available].

Uttappam **V GF** \$12

A South Indian version of pizza made of thick dosa batter with toppings of onion, tomatoes, capsicum.

Egg Dosa **GF** \$12

A plain dosa with egg, onion, black pepper and fresh coriander leaves.

Chicken Dosa **GF** \$17

A dosa stuffed with traditional potato filling and chicken.

House Special Dosa **GF** \$21

Chicken cooked with potatoes, tomatoes and spices then topped with mozzarella cheese and egg.

MAINS

South Indian

Dahl Makhani V \$18

Kerala version of popular lentil dish that originated from the Northern region of India.

Urad dahl (lentils) and red kidney beans cooked with coconut, tomato and ground cashews.

Kadala Masala

ka-dah-lah Ma-sa-la V \$16

Chickpeas in a tomato base flavoured with coconut, shallots and Kerala herbs and spices.

Avial - Mixed Vegetables

(Aa-vi-yell) V \$19

Considered an essential part of a traditional Kerala feast

Avial is a vegetarian's delight and made from a variety of tropical vegetables like, snake gourds, green banana, drum sticks V and yams with a fresh grated coconut base.

Mushroom with

Green Peas V \$18

New Zealand mushrooms cooked with green peas, coriander, coconut and Kerala spices.

Kerala Paneer V

\$18

Fresh paneer (Cottage cheese) cooked in fresh capsicum, onion and cashews ground together and sautéed with roasted garam masala and turmeric.

Aubergines in Roasted Coriander & Cashew V

\$19

Fresh aubergines cooked in a base of roasted coriander seeds, coconut, chillies and roasted cashew nuts.

Cauliflower

Manchurian V \$18

An adaptation of Chinese cooking to suite Indian tastes.

Batter fried florets are cooked with tomato and soya sauce with herbs and spices. *It serves only medium or spicier.*

South Indian Mixed Vegetable Korma V

\$17

Fresh diced vegetables like cauliflower, broccoli, carrot, potatoes, green peas dressed in coconut and onion then sautéed with ground cashew nuts.

Chicken with Roasted Onion & Tomato

\$19

A classical dish from the South Indian state called Kerala.

Bring some magic to your plate with chicken braised in tomato, onion and aromatic spices mixed in a traditional Kerala recipe.

South Indian

Butter Chicken \$19.50

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.

Chicken or Beef Manchurian \$20

An adaptation of Chinese cooking to suite Indian tastes.

Batter fried chicken or beef, sautéed in a ginger and garlic mixture with tomato and soya sauce. *Served medium or spicier.*

Chicken & Spinach \$20

Tender pieces of chicken cooked in fresh spinach and cashews ground together then sautéed with roasted garam masala and turmeric.

Lamb Istew \$20

Lamb and fresh vegetables simmered in a light creamy coconut base and flavoured with whole black pepper, cardamom, cloves, ginger and fresh curry leaves.

Lamb Pepper Masala \$20

This famous Kerala dish is from the southern province of Travancore.

Tender lamb in a green capsicum pepper and coconut base with ginger, turmeric and cashews.

Kerala Beef \$20

(Beef U-la-thi-ya-thu)-this is a Kerala Syrian Christian delicacy

Pot-roasted beef cubes mixed with spices and sautéed shaved coconut then lightly caramelised. *Served medium or spicier.*

Lamb or Beef Mappas \$19

Tossed cubes of beef in a coconut base sautéed with South Indian garam masala, ground cashews and bay leaves.

Fish or Prawn Moilee \$22

A light coconut based dish with an abundance of ginger, garlic, lemon juice and fresh tomato.

Fish or Prawn with Green Mango \$23

Boneless fish or prawns, cooked in a thick mix of coconut, tomato, fresh ginger, fresh curry leaves, onions and "Malabar Tamarind"(Kokum).

Prawn or Fish with Roasted Coconut \$22

(T(h)ee-ya)

Fish or prawns cooked with roasted coconut and tomatoes with mixed spices. *Served medium or spicier.*

All dishes can be served mild, medium or hot.

Gluten free GF, dairy free and vegan available on request.

Please advise staff of any special dietary requirements

KERALA SECRETS

A selection of dishes picked by some of our dearest friends and family from the Kerala region who dine with us often.

Grilled Fish or Tiger Prawns wrapped in Banana Leaf

(Po-Ili-cha-thu)

\$28

Seasonal fresh fish fillets or tiger prawns topped with tomato salsa, pan fried and then baked in a banana leaf.

Kerala Duck Masala

\$26

Duck marinated for two hours with Kerala spices then slow cooked with coconut, onion and tomato.

Goat with Fresh Sliced Coconut

\$26

Marinated goat pot roasted then sauteed with ginger, garlic, house spices, curry leaves and freshly sliced coconut.

Goat curry dish available on request. *Served medium or spicier.*

BIRIYANI

Biryani is a set of rice-based foods made with spices, basmati rice and meat, fish, eggs or vegetables. Originating in Iran (Persia), it was brought to the Indian subcontinent by travelers and merchants. Kerala Muslims serve biriyani on all important occasions. The spices and condiments used in biriyani may include ghee, nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, coriander, mint leaves, ginger, onions, garlic and saffron. The main ingredient that accompanies the spices is usually meat or seafood and it is traditionally served with yogurt chutney or raita, boiled egg.

Chicken	\$21
Lamb	\$23
Goat	\$23
Fish	\$24
Vegetable V	\$19

BREADS

Kerala Paratha

\$4

The soft Kerala Paratha is a speciality from the coast of Malabar.

It is made with fine flour using an ancient technique which involves weaving and puffing the dough so that the flat bread is formed of many layers before being grilled on a tava (griddle).

Garlic Paratha

\$4.50

Soft Kerala paratha cooked with fresh garlic.

Kallappam (2 Piece) GF

\$6

Kerala pancake made from fermented rice and coconut milk batter. *This is a staple food and a cultural synonym of Kerala.*

The Kallappam of the Syrian Malabar Nazranis is derived from the ancient bread of Jewish tradition. It has survived and continued as a tradition by the Nazranis that migrated to Kerala.

Thattu Dosa (2 Piece) GF

\$6

Thick flat mini dosa with no fillings.

EXTRAS

Plain Rice	\$3.50	Pappadams (3 pieces)	\$2
Coconut Rice	\$6	Chutneys	\$3
Ghee Rice	\$6.50	Sambar	\$4
Green Salads	\$8	Pickle	\$3.50
Raita	\$4		

FOOD

The magical cuisine of Kerala is an intelligent combination of potent spices and the generous use of coconut. The cooking styles are influenced by the neighbouring states and the traders from various countries, who sailed to the Malabar Coast laden with sacks of gold to trade for their favourite spice, black pepper.

This cuisine reflects a meeting of cultures. Kerala Hindus have a largely vegetarian menu and use coconuts that grow along the coast. Syrian Christians eat more fish and meat, and the Muslims make delicious breads and sizzling Biryani.

Prepare yourself for a culinary journey into this delicious and largely unexplored cuisine. You can be rest assured that what you taste here at Arranged Marriage is precisely how dishes are prepared back home as we have preserved the authentic, traditional recipes from Kerala.

Experience our exclusively South Indian entrée Vada, our delightful Dosa, a tantalising Fish Curry and our special Biryani... to name a few!

We look forward to charming you with an authentic South Indian wedding dining experience, all the way from the South West Coast of India to New Plymouth and Palmerston North.

DESIGN

Our name, Arranged Marriage, is about the 'marriage' of Kerala cuisine and ideas in a New Zealand setting.

We also acknowledge our great leader, Mahatma Gandhi, was inspired by the actions of passive resistance by the people of Parihaka. It's this relationship we have explored on our 'Peace Wall', along with several of the world's recognised leaders of peace.

DESSERTS

Gulab Jamun **\$7**

A traditional Indian dessert made of balls of milk solids soaked in sugar syrup.

Mango Kesari **\$8**

This is an auspicious pudding from the famous Krishna Temple of Kannur in Kerala.

A Brahmin recipe of semolina, mango, cashew nuts and raisins.

Vanilla Ice Cream **\$8**

Two scoops of Kapiti ice cream, New Zealand's finest ice cream.

Chef's Special Dessert

Please ask the staff.



GOD'S OWN COUNTRY

Kerala, which means 'Land of Coconuts', is lovingly referred to as 'God's Own Country'.

This narrow strip of land situated on the southwestern coast of India is a scenic world of coconut trees, cool backwaters, sparkling palm-fringed white sandy beaches and unending stretches of turquoise blue water. Exotic wildlife, green-carpeted rolling hills, lush green woods and sprawling plantations, including tea, are scattered with sleepy villages.

From all over the world, the fertile land of Kerala was once called upon for trade by ships to collect the valuables and riches this land possessed – spices, condiments, coconuts, sandalwood, oils, tea, medicinal herbs, perfumes and more.

The state is a fine blend of the classic and the contemporary, offering a wonderful kaleidoscope of fascinating history, rich culture, unique architecture and interesting customs.

Kerala has served as a treasure house of several ancient, ethnic and vibrant art forms and cultural religious fairs. The festivals of Kerala are symbolic of the spirit of its people, encapsulating communal harmony. Filled with merriment and enthusiasm, these social occasions bring together people of various cultures and backgrounds.

This tolerance of cultural values has been a striking feature of Kerala that has persisted throughout the centuries. The state has incorporated the highest levels of collective human achievement in all aspects of life, representing the best in the fields of art, language, culture, healthcare, religion and philosophy.

ARRANGED MARRIAGE
A TASTE OF SOUTH INDIA