

STARTERS

MALYSIAN CHICKEN FRY (GF)	\$12
Delectably crunchy and bursting with the flavors of ginger, garlic, Malaysian spices and lemongrass.	
MANGALORE RAVA FISH	\$13
Mangalore rava fish is a super delicious fish fry from coastal region. Fish fillet coated with chefs special homemade masala with a crisp exterior from a thin coating of semolina served with garlic butter.	
FISH KOLLI VADA (GF)	\$13
Deep fried fish dish, originating from Chennai, India, as an entrée, or quick snack. The flavour of the dish comes from ginger, garlic, asafoetida and fresh squeezed lemon juice.	
BEEF ROLLS	\$12
Our own version of the beef rolls made from boneless beef, finely chopped onions, ginger, garlic, curry leaves and SriLankan chilli powder served with sweet chilly sauce.	
KERALA CHICKEN SAMOSA	\$12
Deep fried patties stuffed with grilled chicken, fresh potatoes and freshly ground Indian spices served with mint chutney.	
DRUMS OF HEAVEN	\$12
A chicken wingle, marinated in spices then fried and tossed in our chefs special garam masala served hot with garlic tomato sauce.	
GOLDEN FRIED PRAWNS/SQUID	\$14
Crispy Prawns/Squid marinated in turmeric, ginger, garlic and lemon Juice.	
KALE AND ONION PAKORA (V)(GF)	\$9
Crispy kale and onion patties dusted with chat masala & accompanied by minted yogurt	
GOLDEN FRIED BABY CORN (V)	\$8
A treasure of battered deep fried baby corn served with chefs special tomato garlic sauce.	
FRIED IDLY (V)	\$8
Fried idly is a crispy, golden deep fried steamed rice and lentil patties served with chutney and sambar.	
CRISPY FRIED VEGETABLE (V)	\$9
Fresh cauliflower florets, broccoli and carrot marinated with ginger, garlic and Indian specialty spices. Deep fried until crisp and served with chef's special tomato garlic sauce.	
CASAVA CUTLET (V)	\$8
A fried breaded cutlet stuffed with mashed cassava mixed with onion, ginger, garlic and curry leaves	
CURRY PUFFS (V)	\$8
Mashed potato wrapped in puff pastry, deep fried and served with sweet chilly sauce.	
MIX PLATTER (Minimum order for 3)	\$11.99
Malaysian chicken fry, Kerala chicken samosa, Kale and cabbage pakora, crispy fried vegetable	
DELUXE PLATTER (Minimum order for 3)	\$14.99
Malaysian chicken fry, Kerala chicken samosa, Kale and cabbage pakora, crispy fried vegetable, including any 1 seafood.	

KOTHU PARATHA

South Indian street dish made with a fine chopped paratha bread cooked with egg, vegetables, chicken, beef or lamb

CHICKEN.....	\$17.99
BEEF.....	\$17.99
LAMB.....	\$19.99
PANEER.....	\$17.99

KATI ROLL

Crispy Kerala paratha roll filled with egg, potato, onion, garlic, ginger, cumin & coriander served with mint and tamarind sauce.

CHICKEN.....	\$12
LAMB.....	\$14
PANEER (V).....	\$12

FROM THE GARDEN

IDLY SAMBAR (V)(GF)	\$15.99
Steamed rice and lentil patties served with tomato chutney, coconut chutney and sambar.	
CAULIFLOWER MANCHURIAN (V)	\$18.99
One of the most popular Indian street food made from Cauliflower florets tossed in mouth-watering sauces with diced onions, capsicum, spring onion, tomato and finished with coriander leaves.	
PANEER MANCHURIAN (V)(GF)	\$19.99
One of the most popular Indian street food made from Paneer tossed in mouth-watering sauces with diced onions, capsicum, spring onion, tomato and finished with coriander leaves.	
CAULIFLOWER AND LENTIL CURRY (V)(GF)	\$17.99
A staple dish in Indian cuisine with cauliflower florets and toor dhal cooked in a thick sauce of ginger, garlic and tomatoes, flavoured with curry leaves	
KADAI PANEER (V)(GF)	\$18.99
Kadai paneer is a simply, mild spicy and flavorful dish using paneer and bell capsicum with the chefs special kadai masala.	
OKRA AND AUBERGINE CURRY (V)(GF)	\$19.99
Fresh aubergine and okra cooked in a base of roasted coriander seeds, curry leaves, coconut, fresh coriander and chillies.	
KOONU CURRY (Mushroom and broccoli curry) (V)(GF)	\$19.99
New Zealand mushroom with broccoli, fresh coriander and coconut mixed with traditional Kerala spices.	

POULTRY

DUCK MOILEE (GF)	\$23.99
A light coconut based dish with an abundance of ginger, garlic, lemon juice and fresh tomato.	
BEST CHICKEN BUTTER MASALA(GF)	\$19.99
Smooth creamy tomato based sauce, sweetened with honey and flavoured with rich fenugreek leaves.	
CHILLY CHICKEN	\$19.99
An adoption of Chinese cooking to suite Indian tastes. Battered fried boneless chicken, sautéed in a ginger and garlic mixture with tomato and soy sauce.	
MANGO CHICKEN (GF)	\$19.99
Creamy decadent curry with fresh mango puree, cream, curry leaves, mustard seeds and shredded coconut, then slow simmered until it melts in the mouth.	
CHICKEN MANCHURIAN	\$19.99
One of the most popular Indian street food. Batter fried chicken, tossed in mouth-watering sauces with diced onions, capsicum, spring onion, tomato and finished with coriander leaves.	
PEPPER CHICKEN (GF)	\$19.99
Chicken fillets in an unctuous tomato, chilli, coconut & mustard seed sauce with black pepper to finish	

CHICKEN SUKKA VARUVAL (GF)	\$19.99
Dry boneless Chicken cooked with mix capsicum, red onions, black pepper and green chillies and tossed with South Indian spices.	
TRAVANCORE CHICKEN CURRY (GF)	\$19.99
Chicken cooked with onion, tomatoes, fresh coconut, curry leaves, coriander seeds, red chilli and turmeric.	

FROM THE BUTCHERS

LAMB / BEEF SUKKA VARUVAL (GF)	\$20.99
Dry boneless lamb/beef cooked with mix capsicum, red onion, black pepper and green chillies and tossed with South Indian spices.	
CHILLY BEEF (V)(GF)	\$19.99
An adoption of Chinese cooking to suite Indian tastes. Battered fried beef, sautéed in a ginger and garlic mixture with tomato and soy sauce.	
LAMB / BEEF VARUTHARCHA CURRY (GF)	\$20.99
This is the most traditional way the lamb/beef curry is made in kerala and we bet that every malayali who loves non veg has tried this once or more. The gravy has a base of roasted coconut with some flavourful spices making it a terrific combination with appam.	

FROM OUR FISHERMENS NET

GREEN FISH CURRY (GF)	\$21.99
Another southern Indian dish, this curry contains filets of fish in a sauce of tamarind, coconut, green chilli & ginger.	
SQUID MASALA (GF)	\$21.99
This unusual curry is made by fisherman after a long fishing trips. Squid is simmered with tangy tomato and tamarind rich gravy sauce and finally sautéed with curry leaves, mustard and fennel seeds.	
PRAWN TOMATO ULARTHU (GF)	\$22.99
Marinated prawns with special mix of spices and cooked in roasted onion and tomatoes.	
MEEN INCHI CURRY (GF)	\$21.99
Boneless fish fillet dipped in mouth-watering ginger, tomato, mustard seeds and coconut flavoured sauce with the best kept chefs secret sauce.	

RICE / NOODLES

BIRIYANI	
Biryani is a set of rice-based food made with spices, basmati rice and meat, fish, eggs or vegetables. Originating in Iran (Persia), it was brought to the Indian subcontinent by travellers and merchants. 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 and it is traditionally served with yogurt or raita and boiled egg.	
CHICKEN.....	\$18
BEEF.....	\$19
LAMB.....	\$20
FISH.....	\$21
PRAWNS.....	\$22
VEGETABLE.....	\$16.50

FRIED RICE / NOODLES	
Steamed basmati rice / noodles cooked in iron wok with Grilled Chicken/Egg/Prawn, tossed carrot, cabbage, capsicum, onion, spring onion and fresh coriander.	
EGG FRIED RICE / NOODLES.....	\$13
CHICKEN TIKKA FRIED RICE / NOODLES	\$14
PRAWN FRIED RICE / NOODLES	\$16
VEG FRIED RICE / NOODLES	\$12

BREAD

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 lava (griddle).	
PALAPPAM (2 pieces) (GF)	\$6
Kerala style laced rice pancakes with a soft spongy middle made with fermented rice batter and coconut milk.	
CHAPATHI (2pieces)	\$6
A thin pancake of unleavened wholemeal flour bread cooked on a griddle.	

CONDIMENT AND RICE

RICE	\$3.50
Plain basmathi rice	
LEMON RICE (GF)	\$6
Tangy, fresh tasting rice tossed with lemon juice, fresh curry leaves, mustard seed and dried red chillies.	
TOMATO RICE (GF)	\$8
Steam rice mixed with south India tomato masala sauce that tastes delicious and healthy	
CURD RICE (GF)	\$8
Curd rice is close to every south Indians heart, especially for the Brahmins, who would not hesitate that it is ambrosia for them	
PAPPAD (3pieces)	\$3
FRESH YOGURT	\$3
RAITA	\$4
MINT SAUCE	\$3.50
PICKLE	\$3.50
SAMBAR	\$6

DESSERT

Gulab Jamun Trifle	\$10
A traditional Indian dessert made of balls of milk solids layered with sponge cake, custard sauce and fresh cream.	
Cardamom Ice cream	\$9
2 scoops of cardamom ice cream	
Coconut pudding	\$10
Old fashioned coconut pudding made of designated coconut, coconut cream and fresh cream.	

V Denotes Vegetarian , GF Denotes Gluten Free

ALL CURRIES ARE SERVED WITH RICE AND PARATHA BREAD. ALL DISHES ARE SERVED MILD, MEDIUM AND HOT. PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS

KATHAKALI
INDIAN STREET FOOD RESTAURANT