

Kathakali

A FINE TASTE OF KERALA



Starters

SAVOURY LENTIL DOUGHNUTS - 'VADA' 8

A popular snack from the coast of Malabar, fried lentil doughnuts - golden brown on the outside, light and fluffy on the inside. You ain't tasted authentic South Indian until you've tried this very traditional Kerala snack.

CAULIFLOWER 65 8

Sliced cauliflower marinated with spices and fried until crisp

AUBERGINE AND POTATO PAKORA - SOUTH INDIAN STYLE 9

Sliced aubergine with fresh coriander leaves, served with coriander chutney

MUSHROOM PEPPER FRY 12

Sliced mushrooms marinated with spices and fried until crisp

DRUMS OF HEAVEN 12

Chicken marinated in spices then fried and tossed in a mixture of yoghurt and our chef's special garam masala

CHARGRILLED CHICKEN 15

Boneless tender chicken pieces, highly flavoured medium-to-hot sauce

MASALA FISH FRY - MFF 15

Fish fillets well marinated in a traditional Kerala style spice mixture of turmeric, black pepper, ginger and garlic

BEEF DRY FRY - BDF 12

Slow roasted beef, tossed in a mildly spiced chef's special mix

PRAWN DRY FRY - PDF 15

Crispy prawns marinated in turmeric, garlic, lemon juice and chillies - South Indian style

SOUPS (SPECIAL ONLY) \$POA

Please ask our staff

Mains

AVIAL - MIXED VEGETABLES **18**

pronounced Aa-vi-yell

Considered an essential part of a traditional Kerala feast, Avial is a vegetarian's delight and made from a variety of mixed fresh vegetables like, snake gourds, green banana and yams with a fresh grated coconut base.

CHEERA PARIPPU **17**

Fresh spinach in a lentil (toor dal) base dressed with a mixture of garlic, tomatoes and green peppers, sautéed with cumin and curry leaves

PANEER CHETTINADU **19**

pronounced 'chettie-knaud'

South Indian cottage cheese braised with tomatoes, onions and aromatic South Indian spices in traditional Chettinadu style (Chettinadu is a region in Kerala's neighbouring state of Tamil Nadu)

KADALA MASALA **17**

pronounced Ka-dah-lah

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

AUBERGINES IN ROASTED CORIANDER AND CASHEW **18**

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

SOUTH INDIAN MIXED VEGETABLE KORMA **18**

Diced vegetables dressed in coconut then sautéed with ground cashew nuts

MUSHROOM WITH GREEN PEAS **19**

New Zealand mushrooms with green peas, fresh coriander and coconut mixed with traditional Kerala spices

SOUTH INDIAN BUTTER CHICKEN **19**

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 die hard Kiwi butter chicken fans

CHICKEN AND SPINACH **20**

Tender pieces of chicken cooked in fresh spinach, sautéed with roasted garam masala and turmeric

KOTTAYAM CHICKEN MASALA **20**

A Kerala delicacy - chicken braised in a generous mix of tomato, green peas, ginger and garlic

CHICKEN ISTOO 19

pronounced 'ishh-too'

Light coconut cream based chicken with vegetables, flavoured with whole black pepper, cardamom, ginger and fresh curry leaves [lamb or beef option available]

CHICKEN MAPPAS 19

Tossed boneless chicken in a coconut base sauted with South Indian garam masala, ground cashews and bay leaves [lamb option available]

LAMB AND LENTIL 20

A true South Indian style lamb infused with freshly roasted ground spices then cooked in lentils. This is a fabulously fragrant dish with a light distinctive flavour and texture that is truly Kerala!

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 19

This is a Kerala Syrian Christian delicacy of pot-roasted beef cubes mixed with spices and sautéed shaved coconut then lightly caramelised

BEEF CHETTINADU 19

pronounced 'chettie-knaud'

A popular dish from South Indian State of Tamil Nadu, beef braised with tomatoes, onions and aromatic spices mixed in a traditional Chettinadu recipe [chicken or lamb options available]

BRAISED BEEF CHAAPS 21

Kerala style grilled beef, marinated, slow roasted then pan fried and sauteed in vinegar, curry leaves and served in a tomato and pepper base

FISH OR PRAWN MOILEE 22

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

ALLEPPY MEEN (FISH) OR KONJU (PRAWN) MASALA 22

Boneless fish or prawns, cooked in a thick mix of coconut, tomato, fresh ginger, fresh curry leaves and onions

KOTTAYAM FISH MAPPAS 22

Tossed boneless fish or prawns in a coconut base sauted with South Indian garam masala, ground cashews and bay leaves

Dosa

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 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, onion and peas [vegan option available]

GHEE DOSA **V** **GF** 10

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

CHICKEN DOSA **GF** 17

A dosa stuffed with traditional potato filling and chicken

Biryani

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 yoghurt chutney or raita, a korma style sour sauce dish of eggplant, boiled egg and salad.

CHICKEN 21 • LAMB 22 • FISH 23 • VEGETABLE **V** 18

Breads

KERALA PARATHA 4

The soft Kerala Parattha is a speciality from the coast of Malabar. It is made with fine wheat 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 4.5

KALLAPPAM (2 PIECE) 5

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

THATTU DOSA (2 PIECE) 6

Thick flat mini dosa with no fillings

V VEGETARIAN **GF** GLUTEN FREE

ALL DISHES AVAILABLE IN MILD, MEDIUM OR HOT SPICE. GLUTEN FREE AND DAIRY FREE AVAILABLE ON REQUEST

Kathakali Specials

FISH POLLICHATHU \$ PER SIZE

Whole seasonal fish topped with tomato salsa, pan fried and then baked in a banana leaf

PORK MALABARI MASALA 22

Pork marinated overnight with Kerala spices then roasted with onions and tomatoes

KERALA DUCK MASALA 25

Duck marinated overnight with Kerala spices then roasted with onions and tomatoes

Rice

COCONUT RICE 6

Plain rice mixed with fresh coconut and curry leaves

PLAIN RICE 4

Plain white basmati rice

Kids Menu

DRUMS OF HEAVEN 12

Mildly spiced marinated cubes of chicken

AUBERGINE AND CAULIFLOWER PAKORA 9

Sliced aubergine and cauliflower with fresh coriander leaves, served with coriander chutney

MINI TOMATO CHEESE DOSA 9

Flat mini dosa with shredded cheese and tomato base

Desserts

GULAB JAMUN 8

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

MANGO KESARI 8

A Brahmin recipe of semolina, mango, cashew nuts and raisins. This is an auspicious pudding from the famous Krishna Temple of Kannur in Kerala.

VANILLA ICE CREAM 9

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



Kerala

India

Thiruvananthapuram

Kerala is an Indian state located on the Malabar coast of south-west India, formed on 1 November 1956 by the States Reorganisation Act by combining various Malayalam speaking regions. The state has an area of 38,863 km² and is bordered by Karnataka, Tamil Nadu and the Arabian Sea.

Thiruvananthapuram is the state capital. According to a survey by The Economic Times, five out of the ten best cities to live in India are located in Kerala.

Kerala, lovingly referred to as 'God's Own Country' is known for its golden beaches and swaying palms, besides being the home for several forms of dances typical to this land. While some of these dances originated in the region, others have been adopted from surrounding areas. Kathakali is the most famous dance drama of Kerala, with origins more than 1500 years old. The costume, makeup, movements, expressions and language make Kathakali a visual treat.

Today there are over 100 Malayalis (people from Kerala) residing in New Plymouth. Until Kathakali restaurant was established in June 2012, only North Indian cuisine has been available in local Indian restaurants. As you will experience, the unique dishes of Kerala differ immensely from those from other parts of India.

We have preserved the authentic, traditional recipes from Kerala so you can rest assured what you taste at Kathakali is precisely how dishes are prepared back home! Be sure to experience the exclusively South Indian *entre vada*; our delightful *dosa*; a tantalising traditional fish curry and our special *biriyani* ... to name a few!

We look forward to charming you with an authentic South Indian dining experience, all the way from the South West Coast of India to the North West Coast of New Zealand - Taranaki!

Michael, Pious, Jacob, Sree and Sam.