



# Naadu

INDIAN CUISINE



## DINNER MENU

### PRE-MEAL SNACKS AND PICKLES

Plain Papadom	0.99
Spicy Papadom	1.20
Chutneys	2.00
Special Snack Bowl	5.95

### STARTERS

<b>Assorted starter</b> Combination of meat and veg starters.	8.99
<b>Bhindi Kurkuri</b> Crisp fried, fine cut fresh okra with cilantro and chilli.	7.99
<b>Patiala Lamb Chops</b> Two lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.	9.99
<b>Charcoal Olive Salmon</b> Cubes of fish grilled in aromatic Indian spices with olive.	8.99
<b>Onion Bhaji</b> Golden brown and crispy fried batter of onion and spices.	6.10
<b>Kakori Kebab</b> Minced meat grilled with garlic, onion and a range of Indian seasoning.	8.25
<b>Quilon Grill Prawn</b> King prawn marinated with quilon green herbs.	9.50
<b>Kanthari Squid</b> A typical Kerala farmers' starter tossed with garlic and chilli which is extremely hot.	9.50
<b>Anannas Paneer Tikka</b> Cheese and pineapple marinated with herbs then gently charred with peppers.	8.50
<b>Chettinad Chicken Tikka</b> Chicken marinated in homemade spices from the Chettinad region.	8.99
<b>Chilli Beef</b> Beef cooked with finely chopped ginger, garlic and curry leaves.	8.99



**Manx Queenies Pepper Fry** 9.99  
Manx national dish cooked with Indian spices and garlic flavoured sauce.

**Amrisari Gobi** 6.99  
Crispy cauliflower marinated in herbal paste and spices.

**Hara Bhara Kabab** 8.25  
A popular healthy snack made with potato, spinach, spices and herbs.

**Swasth Katori Chaat** 8.99  
Baked healthy salad bowl filled with sweet potato, moongs sprout, pomegranate, onion, tomato, avocado, yogurt and chutney

### NAADAN MAINS

**Naadu Duck Mappas** 18.99  
Mappas is a popular unavoidable dish in central Kerala delicately cooked with coconut milk and curry leaves.

**Thalassery Fish Theeyal** 19.50  
Fish marinated in our home made masala, grilled and then tossed with green chilli and curry leaves.

**Swasth Katori Chaat** 8.99  
Baked healthy salad bowl filled with sweet potato, moongs sprout, pomegranate, onion, tomato, avocado, yogurt and chutney

**Kaikka Lamb Masala** 17.99  
Tender lamb cubes marinated in spices and slow cooked with fresh ginger and garlic.

**Ammachi Meen Mollee** 17.99  
An exotic fish curry cooked in fresh coconut milk and lemon juice, tempered with fenugreek and curry leaves.

**CheenaVala Chemmeen Pachadi** 18.99  
Prawns simmered in a mixture of fresh green mangoes, ginger, turmeric and ripe tomatoes.

**Payyoli Chicken Curry** 17.50  
Chicken breast cooked in rich and dark sauce with roasted coconut and spices.

**Beef Kizhi** 18.50  
Beef marinated in our chefs own spices and wrapped in banana leaf and grilled.

**Manx Queenies Chatti Curry** 17.99  
Typical Kerala curry cooked in onion, curry leaves and spices.

### BAMBOO BIRIYANI

Kerala style dish – rice and meat/veg slowly cooked in aromatic spices, garlic, mint, and coriander; served with raita and masala sauce.

Chicken	16.50
Lamb	17.50
King Prawn	18.50
Manx Queenies	19.99

### HINDUSTANI CUISINE

Veg	13.99
Chicken	14.99
Lamb	15.99
Prawn	16.99

**Pahadi masala**  
An aromatic Indian dish cooked in green masala.

**Patiala Tikka Masala**  
Classic sauce cooked with tomato, onion and cashew nut.

**Goan Vindaloo**  
Spicy Goan curry with plenty of chillies and spices.

**Saffroni Korma**  
Mild and soothing curry mixed with creamy coconut and cashewnut gravy.

**Kashmiri Goshtaba**  
Curry made with pound lamb pieces that is mixed along with spices.

**Shimala Masala**  
Medium curry sauce with capsicum and onion.

### GRILLS

**Chettinad Chicken Tikka** 16.99  
Chicken marinated in homemade spices from the Chettinad region.

**Anannas Paneer Tikka** 17.99  
Cheese and pineapple marinated with herbs then gently charred with peppers.

**Quilon Grill Prawn** 20.99  
King prawn marinated with quilon green herbs.

**Murgh Lasooni Kalimiri Tikka** 17.99  
Chicken steeped overnight in garlic, pepper, coriander and herbs.

**Charcoal Olive Salmon** 18.50  
Cubes of fish grilled in aromatic Indian spices with olive.

**Patiala Lamb Chops** 20.50  
Lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.

**Thandoori Steak** 18.50  
Sirloin steak marinated with ginger, garlic and spices.

**Grilled Seabass Chutney Wali** 20.50  
Seabass grilled with green marinade and spices.

**Mixed healthy Grill Thali** 26.99  
Combination of meat and prawn come with two veg side one curry sauce salad and bread and chips.

## PACHAKKARI (VEG)

**Shahi Paneer** 14.99  
A very delicate mughalai preparation of paneer in cream and cashewnut gravy which is mild and soothing.

**Aloo ki Nazakat** 13.50  
Potato stuffed with spinach and spices then finished in a mild spicy gravy.

**Naadu Katharikka Curry** 14.99  
Aubergines laced with onions, herbs, turmeric ,tomatoes, mustard seeds and curry leaves.

**Zard dal** 13.50  
Yellow dal tempered with garlic, cumin seeds and chili.

**Vendaka (okra) Puliserry** 13.99  
Puliserry is an authentic Kerala recipe made with fenugreek, mustard and buttermilk.

**Avocado Mappas** 15.99  
Mappas is a popular unavoidable dish in central Kerala delicately cooked with coconut milk and curry leaves.

## FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order.

[www.naadu.im](http://www.naadu.im)

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## SIDE DISHES

**Aloo jeera** 6.50  
Jeera and potatoes in a mix of spices and herbs and a dry sauce.

**Parippu curry** 5.99  
Dal cooked in a sauce of garlic, tomatoes and coriander.

**Beetroot thoran** 6.99  
Made from freshly sliced beets, stir fried in a gentle combo of shallots, mustard seeds and curry leaves.

## RICE

**Boiled rice** 2.50  
**Pilau rice** 2.80  
**Onion rice** 3.99  
**Coconut rice** 4.20  
**Mushroom pulao** 4.20  
**Fried rice** 5.5  
**Egg pulao** 4.20  
**Garlic rice** 4.20  
**Spicy rice** 5.5

## INDIAN BREAD

**Chappathi** 1.50  
**Kerala paratha** 3.50  
**Roti** 3.20  
**Naan** 2.80  
**Garlic naan** 3.60  
**Peshwari naan** 3.90  
**Chilli cheese naan** 4.2  
**Appam** 4.50

## KIDS MENU

**Fried rice** 6.50  
**Parmesan chicken strips** 6.99  
**Mini burger slider** 7.50  
**Chips** 3.99

