



Naadu

INDIAN CUISINE



DINNER MENU

PRE-MEAL SNACKS AND PICKLES

Plain Papadom	0.99
Spicy Papadom	1.20
Chutneys	2.50
Special Snack Bowl	5.95

STARTERS

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

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

Amrisari Gobi 7.99
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.

Kaikka Lamb Masala 18.99
Tender lamb cubes marinated in spices and slow cooked with fresh ginger and garlic.

Ammachi Meen Mollee 18.99
An exotic fish curry cooked in fresh coconut milk and lemon juice, tempered with fenugreek and curry leaves.

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

Payyoli Chicken Curry 18.50
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 18.99
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	17.50
Lamb	18.50
King Prawn	19.50
Manx Queenies	20.99

HINDUSTANI CUISINE

Veg	14.99
Chicken	15.99
Lamb	16.99
Prawn	17.99

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 17.99
Chicken marinated in homemade spices from the Chettinad region.

Anannas Paneer Tikka 18.99
Cheese and pineapple marinated with herbs then gently charred with peppers.

Quilon Grill Prawn 21.99
King prawn marinated with quilon green herbs.

Murgh Lasooni
Kalimiri Tikka 18.99
Chicken steeped overnight in garlic, pepper, coriander and herbs.



Charcoal Olive Salmon 19.50
Cubes of fish grilled in aromatic Indian spices with olive.

Patiala Lamb Chops 21.99
Lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.

Thandoori Steak 20.50
Sirloin steak marinated with ginger, garlic and spices.

Grilled Seabass Chutney Wali 21.50
Seabass grilled with green marinade and spices.

Mixed 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 15.99
A very delicate mughalai preparation of paneer in cream and cashewnut gravy which is mild and soothing.

Aloo ki Nazakat 15.99
Potato stuffed with spinach and spices then finished in a mild spicy gravy.

Naadu Katharikka Curry 15.99
Aubergines laced with onions, herbs, turmeric, tomatoes, mustard seeds and curry leaves.

Zard dal 14.50
Yellow dal tempered with garlic, cumin seeds and chili.

Vendaka (okra) Puliserry 14.50
Puliserry is an authentic Kerala recipe made with fenugreek, mustard and buttermilk.

Avocado Mappas 16.99
Mappas is a popular unavoidable dish in central Kerala delicately cooked with coconut milk and curry leaves.

SIDE DISHES

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

Parippu curry 6.99
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 2.99
Pilau rice 3.00
Onion rice 4.50
Coconut rice 4.50
Mushroom pulao 4.50
Fried rice 5.50
Egg pulao 4.20
Garlic rice 4.20
Spicy rice 5.50

INDIAN BREAD

Chappathi 1.99
Kerala paratha 3.99
Roti 3.20
Naan 3.00
Garlic naan 3.70
Peshwari naan 3.90
Chilli cheese naan 4.20
Appam 4.50

KIDS MENU

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

FOOD ALLERGIES AND INTOLERANCES

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

www.naadu.im

615202

