



# Naadu

INDIAN CUISINE



## DINNER MENU

### PRE-MEAL SNACKS AND PICKLES

Plain Papadom	0.99
Spicy Papadom	1.30
Chutneys	2.50
Special Snack Bowl	5.95

### STARTERS

<b>Assorted starter</b>	<b>9.50</b>
Combination of meat and veg starters.	
<b>Bhindi Kurkuri</b>	<b>7.99</b>
Crisp fried, fine cut fresh okra with cilantro and chilli.	
<b>Patiala Lamb Chops</b>	<b>9.99</b>
Two lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.	
<b>Charcoal Olive Salmon</b>	<b>8.99</b>
Cubes of fish grilled in aromatic Indian spices with olive.	
<b>Onion Bhaji</b>	<b>6.20</b>
Golden brown and crispy fried batter of onion and spices.	
<b>Kakori Kebab</b>	<b>8.50</b>
Minced meat grilled with garlic, onion and a range of Indian seasoning.	
<b>Quilon Grill Prawn</b>	<b>9.99</b>
King prawn marinated with quilon green herbs.	
<b>Kanthari Squid</b>	<b>9.99</b>
A typical Kerala farmers' starter tossed with garlic and chilli	
<b>Anannas Paneer Tikka</b>	<b>9.50</b>
Cheese and pineapple marinated with herbs then gently charred with peppers.	
<b>Chettinad Chicken Tikka</b>	<b>9.50</b>
Chicken marinated in homemade spices from the Chettinad region.	
<b>Chilli Beef</b>	<b>9.99</b>
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** 8.50  
Crispy cauliflower marinated in herbal paste and spices.

**Hara Bhara Kabab** 8.50  
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** 19.99  
Mappas is a popular unavoidable dish in central Kerala delicately cooked with coconut milk and curry leaves.

**Thalassery Fish Theeyal** 19.99  
Fish marinated in our home made masala, grilled and then tossed with green chilli and curry leaves.

**Kaikka Lamb Masala** 19.50  
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.

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

**Payyoli Chicken Curry** 18.99  
Chicken breast cooked in rich and dark sauce with roasted coconut and spices.

**Beef Kizhi** 18.99  
Beef marinated in our chefs own spices and wrapped in banana leaf and grilled.

**Manx Queenies Chatti Curry** 19.99  
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	18.50
Lamb	19.50
King Prawn	20.50
Manx Queenies	21.50

### HINDUSTANI CUISINE

Veg	15.99
Chicken	16.99
Lamb	17.99
Prawn	18.99

**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** 18.99  
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** 19.50  
Chicken steeped overnight in garlic, pepper, coriander and herbs.



**Charcoal Olive Salmon** 20.50  
Cubes of fish grilled in aromatic Indian spices with olive.

**Patiala Lamb Chops** 22.50  
Lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.

**Thandoori Steak** 22.50  
Sirloin steak marinated with ginger, garlic and spices.

**Grilled Seabass Chutney Wali** 21.99  
Seabass grilled with green marinade and spices.

**Mixed Grill Thali** 27.50  
Combination of meat and prawn come with two veg side one curry sauce salad and bread and chips.

## PACHAKKARI (VEG)

**Shahi Paneer** 16.99  
A very delicate mughalai preparation of paneer in cream and cashewnut gravy which is mild and soothing.

**Aloo ki Nazakat** 16.99  
Potato stuffed with spinach and spices then finished in a mild spicy gravy.

**Naadu Katharikka Curry** 16.99  
Aubergines laced with onions, herbs, turmeric ,tomatoes, mustard seeds and curry leaves.

**Zard dal** 15.50  
Yellow dal tempered with garlic, cumin seeds and chili.

**Vendaka (okra) Pulissery** 14.99  
Pulissery is an authentic Kerala recipe made with fenugreek, mustard and buttermilk.

**Avocado Mappas** 17.50  
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** 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** 3.10

**Pilau rice** 3.20

**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** 4.50

**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

