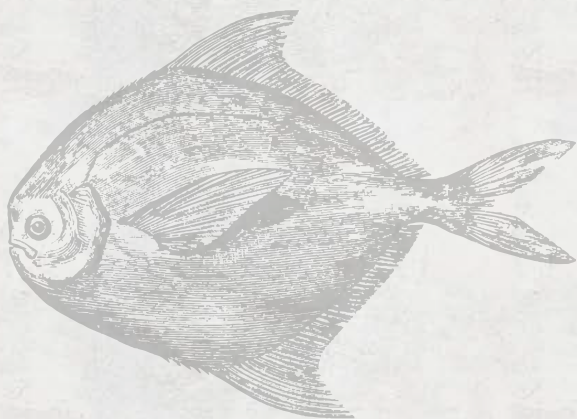




MATTANCHERRY

INDIA IN 3 SQUARE MILES

MENU



CONTACT US

www.mattancherry.com

02920228888

@mattancherrycardiff

POPPADUMS (G) 4.95
(served with a chutney and pickle for while you wait)

STARTERS

Curry leaf Chemmeen Piratal (S)..... 7.25
Pan fried baby prawns, marinated with a fresh blend of
curry leaf and green chilli

Prawn Porichadhu (S)..... 7.75
Prawns marinated with zesty Keralan spices and fried till golden brown

Porichameen Podithooval 7.75
Fish fritters marinated with ginger garlic paste and dusted on
top with 8 elite spices powder

Tawa Meen Fry 7.75
A straightforward preparation of fresh fish marinated in a zesty
spices and tawa fried

Koonthal Kula 7.90
Traditional keralan dish - Calamari rings coated with flour,
salt & spices, deep fried and accompanied with garlic dip

Kozhi Chukka 7.25
Chicken cubes marinated with a special Madras masala,
deep fried and glazed in our Chef's secret sauce

Lollipop Chickies 7.25
All-time favourite! Middle segments of deep-fried chicken
wings marinated with ginger, garlic and spices

Himalayan Chick Momos (G, D) 6.25
Chicken minced with chili, onion and other spices, pillowed
in all-purpose flour dough, fried and served with chili dip

Indo-Lamb Chilli 8.50
Tender lamb slices roasted with onion, capsicum, chilli and other spices

Cauliflower Vepudu (V, VGN) 6.99
Cauliflower chunks marinated with freshly blend Andhra spices
and deep fried served with mint dip.

Kaarapodi Kappa (V, VGN) 7.25
Tapioca chunks pan roasted and dusted with Mattancherry secret seasoning

Madurai Muruval Idly (V, VGN) 6.50
Deep fried rice cakes sauteed with a spicy garlic sauce and gun powder

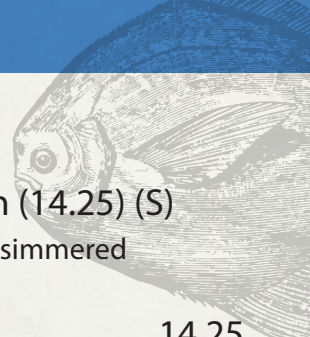
Ragda Chat (V, G, D) 7.25
Curried chickpeas topped with crumbled samosa and splashed with trio sauce

Punjabi Samosa (V, G) 6.25
Crunchy pastry stuffed with delicately spiced vegetable and ajwain

Cabbage & Spinach Pakora (V, VGN) 6.50
Finely chopped cabbage, spinach and onion coated with gram flour, seasoned
with spices and deep fried. (3NOS)

D - Contains Dairy S - Shellfish
G - Contains Gluten V - Vegetarian
N - Contains Nuts VGN - Vegan

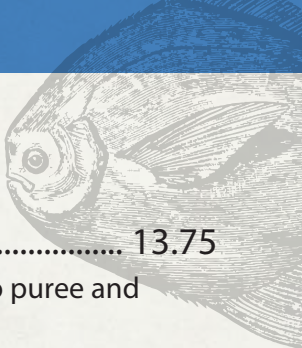
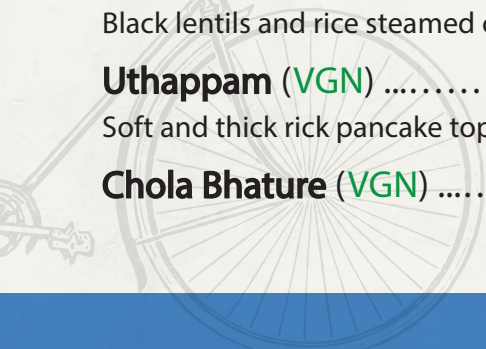
SOUTHERN SPECIALS

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-  **Alleppey Kerala Curry** Fish (14.25) / Prawn (14.25) (S)
Originating from Alleppey, a light aromatic fish curry simmered with raw mango and coconut milk.
-  **Marina Meen Curry** 14.25
South east coastal style fish curry packed with tamarind, turmeric, shallots, tomatoes and garlic
-  **Raw Mango Curry** Prawn (13.95) / Vegetable (11.50) (S)
Kerala style curry, cooked with raw mango, ginger, chilli and fresh coconut milk
-  **Angamaly Fish Mango Curry** 14.50
Originating from a small town in Kerala, Swordfish cooked with raw mango, spices and fresh coconut milk
-  **Fish Moilee** 14.25
A rich and creamy, and mildly spiced fish stew prepared with coconut milk, tomatoes, green chillies, and spices.
-  **Kozhi Moppas** 12.95
A Festive celebration - Kerala Syrian style chicken cooked in a creamy coconut milk with mild spices and tomatoes
-  **Grandma's Chicken Curry** 12.95
Grandma's old recipe chicken marinade soulfully cooked with tomato curry sauce
-  **Mattancherry Special Beef Curry** 14.00
A Portuguese Inspired beef curry popular among the Syrian Christians in Kerala

INDIAN CLASSICS

-  **Kozhi Kolhapuri** 13.50
Spicy and aromatic chicken curry cooked with blended spices from Kolhapur, Indian state of Maharashtra
- Chicken Tikka Masala** 12.50
A classic British favorite dish Delhi-inspired chicken recipe is cooked with tomato, cardamom, ginger, garlic and fresh cream
- Mattancherry Korma** Chicken (12.50) / Lamb (13.25) / Prawn (13.95) / Vegetable (11.50)
Cooked in a rich sauce containing cashews, coconut and coriander
-  **Jalfrezi Chicken** 13.25
Chicken cooked in a spiced tomato sauce with sauteed bell peppers, onions and tomatoes
- Chicken Dhansak** 12.50
Tender chicken cooked in a tangy, sweet and slightly spicy sauce with lusciously thick and rich lentils
-  **Lamb Vin 'D' Aloo** 13.95
Derived from the Portuguese, lamb cooked with a curry base of tangy rich tomatoes, vinegar and hot spices

NORTHERN SPECIALS

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-  **Kashmiri Rogan Josh** 13.75
Tender lamb slow cooked with Kashmiri chillies, tomato puree and a blend of Indian spices
-  **19th Century Lamb Curry** 13.75
Rooted from the Indian railways in early 1900s, Lamb marinated with toasted spices and cooked with potatoes, onion, garlic and tomatoes (aka) Railway Lamb Curry
-  **Methi Gosth** 13.75
Served in the royal courts during the Mughal era tender lamb cooked with fenugreek leaves and a blend of aromatic spices
-  **Punjabi Saag** Chicken (12.50) / Lamb (13.75) Paneer (12.50) / Vegetable (11.95)
Originating from Punjab this dish is cooked with fresh spinach and Indian masala with your choice of above
-  **Paneer Makhani (D)** 12.50
Indian cottage cheese cooked in a rich, creamy and aromatic gravy made of onions, butter and tomatoes
-  **Kadai Kathiri (Vegan available)** 10.95
Aubergine cooked in an Indian wok with onion, tomato, bell pepper and fresh ground spices
-  **Kadai Paneer** 12.95
Indian cottage cheese cooked in an Indian wok with tomato onion curry and fresh ground spices
-  **Amritsari Chole (Vegan available)** 11.25
From the heart of Punjab in North India, a spicy curry made with chickpeas, onion and tomato masala
-  **Mixed Vegetable Curry (Vegan available)** 11.25
A versatile mixture of vegetables cooked with chef's special vegan curry sauce

DOSA & IDLI

- Dosa (VGN)** Plain 8.00 / Masala 8.50/
Onion 8.00 / Cheese 8.25
South Indian classic-crispy and airy pancakes made with rice batter.
- Idly Sambhar (VGN)** 6.95
Black lentils and rice steamed cake served with lentil curry
- Uthappam (VGN)** 8.50
Soft and thick rick pancake topped with onion and coriander
- Chola Bhature (VGN)** 9.95

MATTANCHERRY SPECIAL THALI

Non-Veg Thali (Lamb and Chicken) 16.95

Mini Starter, Potatoes, Dal, Rice, Bread, Raita (Contains: Dairy),
Poppadum, Pickle

Seafood Thali (Fish and Prawn) (S, D) 17.95

Mini Starter, Potatoes, Dal, Rice, Bread, Raita (Contains: Dairy),
Poppadum, Pickle

Vegetarian Thali (Two Curries of the day) (D) 15.75

Mini Starter, Potatoes, Dal, Rice, Bread, Raita (Contains: Dairy),
Poppadum, Pickle

Vegan Thali (Two Curries of the day) 15.75

Mini Starter, Potatoes, Dal, Rice, Bread, Grated Veg, Poppadum, Pickle

CHEF'S SPECIAL ERACHI SORU 15.00

A traditional Kerala dish that perfectly pairs spiced lamb with
aromatic basmati rice

CHEF'S SPECIAL KOZHI KAPPA BRIYANI (D) 15.00

Briyani made with Tapioca (instead of rice), chicken and spices

MATTANCHERRY MALABAR BRIYANIS

Aged basmati rice, slow cooked in a sealed pot with a selection of fresh herbs
and whole spices with a delicate aroma. Served with creamy yoghurt raita or
curry sauce.

Chicken Briyani (D) 13.99

Lamb Briyani (D) 14.50

Prawn Briyani (S, D) 14.50

Veg Briyani (D) 12.50

RICE, BREAD & CHIPS

Steamed Basmati Rice 2.95

Goes great with curries

Saffron Rice 3.25

Aged basmati rice steamed and flavoured with Kashmiri Saffron

Lemon Rice 3.25

Steamed basmati rice sauteed with fresh lemon juice and turmeric

Coconut Rice 3.25

Steamed basmati rice sauteed with shredded coconut, curry leaf and spices

Malabar Parotta (G, D) 3.25

Flaky and layered Indian bread

Chapati (VGN) 3.25

Thin and flat Indian bread

Fries (VGN) 3.50

Potato fries served with sauce

Masala Fries (VGN) 3.75

Potato fries flavoured with dried Indian masala

SIDES

- Dal Tadka (VGN)** Side 5.25 / Main 8.50
Yellow lentils cooked in Punjabi style and tempered with garlic and cumin
- Sambhar (VGN)** Side 5.25 / Main 8.50
Fresh vegetables cooked with lentils in tamarind broth
- Channa Masala (VGN)** Side 5.25 / Main 8.50
Chickpeas cooked with onion, tomato and hint of spices
- Bombay Aloo (VGN)** Side 5.25 / Main 8.50
Potatoes cooked with onion, tomatoes and cumin
- Saag Aloo (D)** Side 5.25 / Main 8.50
Baby potatoes cooked in a fresh spinach and sauteed with garlic and spices
- Thorán (VGN)** Side 5.25 / Main 8.50
Keralan style crunchy vegetable stir fry with fresh ground coconut
- Saag Paneer (D)** Side 5.25 / Main 8.50
Cottage cheese with fresh spinach and Sautéed with garlic and spices

KIDZ SPECIAL

- Chicken 65** Crunchy and delicious chicken served with fries 6.25
- Chicken Nuggets** Served with fries 6.25
- Butter Chicken (D, N)** 7.50
Rich and tangy curry served with fries or rice
- Chicken Tikka Masala (D, N)** 7.50
Tomato and creamy based curry served with fries or rice
- Korma (D, N)** Chicken 7.25 / Lamb 7.25 / Prawn 8.25
Mild and creamy curry served with fries or rice

DESSERTS

- Gulab Jamun (D)** 5.95
Soft fried dough balls soaked in flavoured rose syrup served with ice-cream
- Gajar Halwa (D)** 5.95
Carrot based sweet pudding served with ice-cream
- Ice Creams (D)** 3.95

HOT BEVERAGES

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|-----------------------|------------------|--------------------|
| English Breakfast Tea | Ginger & Lemon | Americano |
| Fresh Mint Tea | Plain Indian Tea | Expresso Sgl / Dbl |
| Peppermint Tea | Masala Tea | Cappuccino |
| Green Tea | Cardamom Tea | Coffee Mocha |
| Earl Grey Tea | Cinamon Tea | Latte |
| Camomile | Indian Coffee | Hot Chocolate |
| | Black coffee | |

HOST YOUR NEXT EVENT WITH US!

Looking for the perfect venue to make your special occasion unforgettable? Whether it's a corporate conference, birthday celebration, family gathering, or private party, we've got you covered! Our space is fully equipped with modern amenities including a high-quality PA system, projector setup, and comfortable seating arrangements to suit your needs. We also offer catering for outside events.

Let us take care of the details while you focus on enjoying the moment. Reach out to our team to start planning your next event today!