

Tucked away in Kerala, this town runs along white beaches shaded by palms. Inland, wooden houseboats glide through winding backwaters at the slowest, most easy-going pace.

LITTLE KOCHI

The food tells its own story. Centuries of trade with India, Portugal, and the Arabian peninsula shaped a cuisine that's bold, vibrant, and full of fresh ingredients and spices you won't forget.



TIPPLES

Mini cocktails to sip while you decide...

MINI MANGO CICLET	4.75
MINI CHILLI MARGARETA	4.75

APPETISER

POPPADOM BOWL Vg	2.00
With Chutneys	



STARTERS

CLAY OVEN PANEER **V** 8.60

Fresh paneer marinated in yogurt, herbs and spices, cooked in our clay tandoor until lightly charred at the edges. Smoky outside, soft within.

ONION BHAJJIS **Vg** 5.00

Four golden fritters of shredded onion and chickpea flour, seasoned with cumin, coriander. Crispy at the edges, tender inside.

GRILLED PRAWNS 9.90

Tiger prawns, seared on the griddle with ginger, garlic, turmeric and curry leaves. Simple, fresh and deeply coastal.

CHILLI COBI **Vg** 8.60

Crispy battered cauliflower tossed in a sticky Indo-Chinese sauce of soy, ginger and mixed peppers.

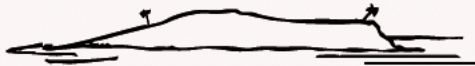
BLACK PORK FRY 8.90

Tender pork, roasted dark in coconut oil with black pepper, curry leaves and smoked coconut. A dish that takes its time.

KERALA STYLE CRISPY CHICKEN 8.60

Marinated chicken breast, spiced with turmeric, Kashmiri chilli and garam masala, fried golden. Finished with a scatter of chilli flakes.

MAINS



KERALAN ROASTED BEEF **MED HOT** 14.99

Diced topside beef, slow-cooked until tender then roasted dark with cracked black pepper, curry leaves and coconut. Deep, bold and unmistakably Keralan.

SYRIAN CHICKEN MAPPAS **MILD** 13.90

A traditional Kerala Syrian dish, chicken gently simmered in coconut milk with curry leaves, ginger, and subtle spices.



PAN-SEARED KINGFISH **MED HOT** 15.40

Kingfish steak seared in dark-roasted spices, served over tomato masala. Bold, coastal, no fuss.

CHICKEN CURRY **MED HOT** 13.80

Chicken breast in a light gravy of roasted coconut, curry leaves and turmeric, warmed with a note of cinnamon. Kerala home cooking.

KERALAN PRAWN **MILD MED** 16.50

Prawns cooked in a deep, slow-built gravy of coconut milk, tamarind and tomato. Warm, rounded spice of the south.

ALLEPPEY SEABASS **MILD** 15.60

Seabass in a coconut and mango curry, softly spiced with Kashmiri chilli. Light and aromatic.

LAMB KURUMA **MILD** 15.80

Tender lamb braised in a Malabar-style sauce of coconut milk, ground cashews. Rich, slow and gently spiced.



NADAN LAMB CURRY **MED HOT** 15.60

Village-style. Lamb in a deep tomato and onion gravy, built around black pepper, cardamom and garam masala.

PRAWN MANGO CURRY **MILD** 16.20

Prawns simmered with mango slices and curry leaves, finished with a touch of coconut milk.

CHICKEN BIRIYANI **MILD** 14.00

Chicken and basmati rice cooked together with whole spices. Served with yogurt raita and your choice of a curry sauce or pickle.

VEGETARIAN

CREAMY PANEER BUTTER MASALA **V N MILD** 13.70

Soft paneer in a velvety sauce of tomato, cashew and cream, enriched with butter and a hint of cardamom.

MALABAR VEG KURMA **Vg N MILD** 10.50

Potato, carrot, cauliflower, and beans cooked gently in a Malabar-style sauce of ground cashew and coconut milk, Mild and quietly rich..

AUBERGINE COCONUT CURRY **Vg MEDIUM** 11.50

Aubergine slow-cooked until tender in a rich coconut milk and tomato masala, absorbing all the warmth of the spices around it.

LENTIL CURRY **Vg MILD** 6.50

A warming blend of three dals, toor, masoor and mung, tempered with mustard seeds, cumin, turmeric and fresh curry leaves.

CABBAGE AND CARROT THORAN **Vg** 5.20

A classic Kerala dry stir-fry of shredded cabbage and carrot, tossed with freshly grated coconut, mustard seeds and curry leaves.

SMALL PLATES

SIDES

RICE

KOCHI RICE	2.50
- Plain Rice	
- Pilau Rice	
- Lemon Rice	
- Coconut Rice	

BREADS

ADI POROTTA 1 piece V	2.99
Layered soft, fluffy Bread.	

KALLAPPAM Vg	2.99
Pancake style made from Rice, Coconut and Cumin.	

NAAN V	3.50
Plain Naan OR Garlic Naan	

