

— LITTLE —

Kochi

MENU

All our dishes can be made milder or spicier to taste. Please ask member of staff who will be happy to advise.
Our dishes are made with the finest fresh ingredients and cooked using traditional South Indian techniques.
Please ask a member of the team for any allergen advice.

APPETISERS

Poppadom - 1.5 (VE)
Served with chutney

STARTERS

Beef Cutlet - 7.5

Browned breadcrumbs patty stuffed with tendered beef and potatoes

Vegetable Manchurian - 6.5 (VE)

Popular appetiser made of mixed vegetables, smothered in light soy and chilli sauce

Mixed Veggie Starter - 6.5 (VE)

A classic! onion bhaji, medhu vada, aloo bonda and aubergine complimented with a house sauce

Chicken Trio - 6.5

Three succulent chicken breasts enriched with distinctively varied flavours

Kochin Calamari Rings - 6.5

Deep fried calamari covered in homely chickpea batter and a zesty sauce on the side

Tandoor cooked Paneer Tikka - 5.5

It's not Southern Indian but traditional Indian. Paneer pieces flavoured in mouth-watering tangy spices

DOSA

Savoury pancake made with lentils and rice, a house favourite!

Masala Dosa - 8.9 (V) (GF)

Paneer Dosa - 8.9 (GF)

Spicy Dosa - 8.9 (V) (GF)

CURRY DOSA

Unlike the traditional dosa this comes out like more of a wrap infused with a vegetarian or chicken curry.

Veg - 10.2 (V)

Chicken - 12.3

MAIN DISH

VEGETARIAN

Cheera Parippu Curry (Lentils and Spinach) - 9.5 (VE)

Fresh spinach, lentils, along with aromatic spices to make it thick and creamy

Kathrikka (Aubergine) Paal Curry - 10.5 (VE)

Succulent aubergine pieces added in with a few spoons of coconut milk and kadai masala

Rich Creamy Paneer Butter Masala - 9.5 (V)

A vegetarian favourite entailing paneer, butter, single cream and a dash of lentils

Chakkakuru Manga Curry - 10.5 (VE)

Wholesome and zesty flavours coming from jackfruit, cut mangos complemented with drumstick vegetable

Pazham Kalan - 10.5 (V)

A comforting combination of plantain, yogurt, coconut, and fresh vegetables

NON-VEGETARIAN

Pothu Roast - 13.9

Slow braised beef in a spicy aromatic masala, coconut bites, and curry leaves

Nadan Chicken Stew - 12.7

Lightly seasoned chicken alongside mixed vegetables, coconut milk and cashews

Kochin Chicken - 12.7

Chicken breast marinated with a rich black pepper and roasted spice sauce

Nadan Chicken Curry - 12.7

Tendered chicken thighs marinated with classic Keralan seasonings consisting of turmeric and a splash of yogurt

Aadam Kaayum - 14.5

Slow cooked succulent lamb pieces completed with a dash of grated coconut, plantain and cinnamon. Beaut!

Lamb Spinach - 14.5

Mouth-watering slow cooked lamb with fresh spinach in a light cream based sauce

SEAFOOD

Seafood Mixed Fish Curry - 16.9

Pan-seared seasoned fish, squid, prawn, mussels infused in coconut milk and Keralan seafood masala

Mean Pollichathu - 14.5

White fish marinated in Kochin fish seasonings, coconut milk and roasted in a banana leaf

Keralan Chemeen Masala - 15.9

Prawns simmered in Keralan style gravy mainly consisting of fresh tomato

Angamaly Manga Meen Curry 14.9

In-season fish enriched with mango, curry leaves and with soft touch of coconut milk.

Fish Molee - 14.9

A rich and creamy Keralan fish curry with subtly spiced coconut-based gravy

KERALAN BIRIYANIS (GF)

Sturdy, savoury meat or vegetarian selections submerged in delicately saffron'd rice, potted and cooked with fresh herbs.

Lamb - 14.4

Chicken - 13.4

Veg - 12.4

Prawn - 15.5

CHEF SPECIAL

We give this section to the chef to become creative with their talents and produce something to wow.

Please ask staff for Chef special

RICE & BREAD

Rice

Lemon - 2.9

Coconut - 2.9

Plain - 2.7

Pulav - 2.9

Plain Naan/Garlic Naan - 2.9

Adi Porotta 1 piece - 2.9

Layered soft, fluffy bread

Chappatti 2 piece - 2.9

Kallappam - 2.99 (V)(GF)

Made of rice, coconut and cumin to create pancake style bread

SIDES

Okra mezhukkupuratti (Stir fried) - 4.9 (V)

Okra, ginger, tomato and seasoning

Spinach Thoran - 4.9 (V)

Seasonal vegetables stir-fry, mustard and curry leaves

Spicy Potato - 4.9 (V)

Potato, tomato and signature masala mix

Beetroot and Spinach (Cheera) Pachadi - 4.9 (V)

Yogurt, cumin, coconut, mixed spices, beetroot and spinach

Cabbage and Carrot Thoran - 4.9 (V)

Stir fried cabbage, carrot, turmeric, Kashmiri chilli and grated coconut