

Starters

● VEGETARIAN SURPRISE....£4.75

A combination of melt-in-the-mouth Bombay Chaat, Onion Pakora and the Chef's Veggie treat of the day. **G D V**

● SAFFRON PANEER TIKKA....£5.75

Indian cottage cheese marinated with distinct flavours and then grilled to perfection in the tandoor. **D V**

● BOMBAY CHAT....£4.75

Popular vegetarian melt-in-the-mouth snack with yoghurt, topped with homemade chutneys and gram flour vermicelli. **G D V**

● KALAN KATTI....£4.95

A popular street delight. Made with mushrooms, creamy potatoes and cheese with homeground spices. **G D V**

● SPICE CRUSTED LAMB TIKKA....£6.95

Southern spiced tender lamb morsels cooked to perfection in the tandoor. **D**

● EXOTICS OF CHICKEN....£6.50

A display of Tandoori skills with chicken cooked in distinct flavours of chilli, basil and star anise. **D**

If you have any food allergies or special dietary requirements please speak to a member of staff

● TULASI SHEEK KEBAB....£6.25

Skewered ground lamb kebab, Kashmiri chilli, ginger and basil. **D**

● CHEMEEN CHUTTATHU....£8.50

A popular toddy shop snack originating from Kottayam. Tawa grilled Masala marinated prawns.

● SCALLOP THENGAPAL....£7.75

Hand dived Scottish scallops simmered in lemon zest-flavoured coconut milk. **D**

● CRAB PORICHATHU....£8.50

Soft shell crab marinated with our Chef's exclusive masala and deep-fried. **G**

● SEA FOOD PLATTER....£9.95

A seafood combination of tiger prawns, Scottish scallops, crab and salmon. **D G**



● Hot ● Medium ● Mild

Thalis

VEGETABLE THALI....£9.95

This includes two vegetable dishes, dal, raita, pickles, mini pappads, rice and naan bread.

OPTIONAL UPGRADE TO SPECIAL THALI...£12.95 This includes one piece of onion pakora and an additional mini prawn or vegetable dish.

LAMB THALI....£9.95

This includes one lamb dish, one vegetarian dish, dal, raita, pickles, mini pappads, rice and naan bread.

CHICKEN THALI....£9.95

This includes one chicken dish, one vegetarian dish, dal, raita, pickles, mini pappads, rice and naan bread.

FISH THALI....£9.95

This includes one fish dish, one vegetarian dish, dal, raita, pickles, mini pappads, rice and naan bread.

Mains

● VEGETABLE MANGO CURRY....£8.25

Various vegetables cooked with baby raw mango, ginger, spices and finished with coconut milk. **V**

● PANEER BUTTER MASALA....£8.50

Indian cottage cheese simmered in a rich tomato sauce flavoured with fenugreek leaves. **N D V**

● DAL BUKHARA....£8.50

Slow cooked black lentils with tomato, butter and kashmiri chillies. **D V**

● M&M KORMA

Simmered in a creamy sauce of cashew nuts, coconut and flavoured with fresh coriander. Lamb £9.50 | Chicken £8.95 | Veg £8.25 **N D**

● CHICKEN TIKKA MASALA....£10.95

Our own exclusive recipe of chicken tikka cooked in turmeric, yoghurt and spices. **N D**

● NADAN CHICKEN CURRY....£11.50

Delicious Kerala chicken curry with coconut milk, tomatoes and spices.

● DHABA MURGH....£11.50

Chicken cooked with fine garlic, ginger and coriander with aromatic spices. Very popular in Indian roadside classic diners. **N D**

● KASHMIRI LAMB ROGAN JOSH....£11.50

Rogan Josh is one of the signature lamb dishes originating from the magnificent state of Kashmir. Brimming with flavours of fennel, ginger and marked by its striking red hue from the Kashmiri chillies. It is a celebration of all senses.

● TRAVANCORE LAMB....£11.50

Tender meat pieces are cooked with a ground paste of onion, ginger and finished with a blend of chillies.

● SYRIAN BEEF CURRY....£11.75

A spicy preparation from the Syrian Christians of Kerala; a homemade style curry with the perfect combination of heat and flavour.

● M&M PAN FRIED SEA BASS....£14.25

Fresh sea bass pan seared, served on a bed of curry leaf infused mash potatoes; in a raw mango, ginger and coconut sauce.

● KANTHARI TAWA FISH....£14.50

Lemon sole marinated with Malabar spices, coconut milk and Kanthari (Bird Eye Chillies). These chillies are highly valued for their fruity taste and spice. Cooked in Tawa and served with tomato rice. **D**

● MALABAR BIRIYANI....£11.25

Under a flaky crust with fragrant spices and served with raita. **D G**

Choice of chicken, lamb, prawn or vegetable (Gluten free on request)

● GOAN FISH CURRY....£13.50

Mahi Mahi fish simmered in a tangy medium spiced curry sauce made from coconut and Goan red chillies.

● KOCHI PRAWN MANGO CURRY....£13.95

Tiger prawns simmered in fennel, coconut and a raw mango sauce.

From the Tandoor

● BARBARY DUCK...£14.25

A Kerala hunter's special preparation of Barbary duck; normally cooked on firewood, here it is cooked in the Tandoor and served with aromatic sauce. (Nut free on request). **N D**

● MURGH-E-AWADH...£13.95

Chicken breast marinated in yoghurt and Mugal spices. Cooked in the tandoor and served with aromatic sauce and Green moog dal mash. (Nut free on request). **N D**

● TANDOORI KING PRAWNS....£15.95

Our take on the famous Goan Kafreal, King Prawns marinated in fresh coriander and grilled to perfection in the Tandoor. **D**

● TANDOORI SALMON....£13.95

Salmon steaks marinated in honey, whole-grain mustard, Kashmiri chilli and handpicked spices; grilled in the tandoor. An M&M signature dish. **D**

● MASTER CHEF MIX GRILL PLATTER....£14.95

A combination of Tandoori king prawns, salmon, chicken tikka, sheekh kebab and lamb tikka. **D**

● MALABAR LAMB SHANK....£14.95

Very tender lamb shank marinated with aromatic malabar spices and slowly cooked in the tandoor. **D**

● TANDOORI CHICKEN....£12.95

One of the most popular dishes originated in 1920 North India Peshawar: Chicken marinated in yoghurt, lemon juice and handpicked spices. **N D**

Sundries

● ALOO JEERA....£4.95

Potatoes tossed in cumin, onions, tomatoes and fresh coriander. (Nut and dairy free on request). **N D V**

● SAG ALOO/SAG PANEER....£4.95

A north Indian popular dish. The perfect dish to accompany your meal. **D V**

● BHINDI MASALA....£4.95

Tender okra with onion, tomato and ginger with Malabar spices. **N D V**

● SUBZ KADAI....£4.95

Wok tossed seasonal vegetables in Kadai spices. (Nut and dairy free on request). **N D V**

● THORAN OF THE DAY....£4.95

Seasonal vegetables stir-fried with coconut and tempered with mustard and curry leaves. Please ask about today's special. **V**

● RAITA....£3.25

Natural yoghurt with a touch of roasted cumin. **D V**

● TARKA DAL....£4.50

Home made Kerala style lentils tempered with red chillies, garlic and curry leaves. **V**

● OLAN....£4.95

Butternut squash and cow peas (lentil family) simmered in a delectable sauce. **V**

BREADS:

ROTI....£2.50 **V G**

NAAN....£2.75 **G D V**

CHEESE & PARSLEY NAAN....£2.95 **G D V**

PESHWARI NAAN....£2.75 **G D V N**

LAMB NAAN....£2.95 **D G**

CHILLI CORIANDER NAAN....£2.75 **G D V**

GARLIC NAAN....£2.95 **G D V**

FIG AND FRESH CORIANDER **G D V**

NAAN....£2.95 **G D V**

Please note - an optional service charge of 10% will be added on to groups of 8 more

BASKET OF POPPADUMS....£3.95

Served with homemade pickles. **D V**

FAMILY OF RICES:

STEAMED RICE....£3.50 **V**

PILAU RICE....£3.75 **V**

COCONUT RICE....£3.75 **V**

White Wine

Taste Guide: Champagne, White and Rosé wines are designated numbers from 1-9, with 1 being the driest and 9 being the sweetest

MINT AND MUSTARD SAUVIGNON BLANC (CHILE) 2
Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.
175ml £4.50 | 250ml £5.50 | Bottle £16.50

PINOT GRIGIO IGT DELLE VENEZIE (ITALY) 2
A wonderful balance of fresh fruit nuances, with hints of pears and a touch of lemon. A great all round wine.
175ml £4.95 | 250ml £6.00 | Bottle £17.95

SOUL TREE SAUVIGNON BLANC (INDIA) 2
Vibrant and invigorating tropical Sauvignon that breaks from the mould - from the award winning SoulTree Wine.
175ml £4.95 | 250ml £5.95 | Bottle £17.50

LES FONCANELLES CHARDONNAY (FRANCE) 3
Light and crisp with flavours of peach and citrus. Produced by a small group outside Carcassonne, France. Great with light spiced dishes and cream base curries.
Bottle £18.50

EL SUPREMO TORRONTES (MENDOZA, ARGENTINA) 3
Flavoursome and strongly scented of flowers, litchi and lime. A perfect match with seafood curries/dishes.
Bottle £20.50

FARAWAY FARM CHENIN BLANC (SOUTH AFRICA) 3
Fresh aromas of tropical fruits, with ripe honeydew melon flavours on the palette. The well balanced acidity makes it a great match to lightly spiced seafood.
Bottle £19.95

KOTUKU MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND) 2
This classic Marlborough Sauvignon, full of ripe fresh citrus and aromatic melon flavours made by Josh Scott, Allan's son.
Bottle £22.95

ALLAN SCOTT ESTATE GEWURZTRAMINER (NEW ZEALAND) 4
Fine steely yellow colour. Floral and elegant aromas (rose, jasmine, orange blossom honey, and forest).
Bottle £24.95

MICHEL LEON RIESLING (ALSACE, FRANCE) 4
A great balance between residual sugar and acidity gives this wine real minerality freshness with flavours of lime and zest. Great when coupled with fish curries/dishes.
Bottle £29.00

CHABLIS 'LA PAULIER' JEAN DURUP (FRANCE) 1
Light golden yellow with green tints. Grape fruit and apricot aromas. Nice balance between mineral and fruit flavours.
Bottle £31.95

Keralan Cooking refined to an exceptional standard

-Observer Food Monthly

Red Wine

Taste Guide: Red wines are designated letters from A-E, with A being the lightest and softest and E being the deepest and fullest

MINT AND MUSTARD MERLOT (CHILE) C
A medium bodied red with ripe balanced tannins & rich stewed plum flavour with a touch of spice on the finish.
175ml £4.50 | 250ml £5.50 | Bottle £16.50

GRAN DOMINIO, CRIANZA, RIOJA (SPAIN) C
Produced from tempranillo and aged in barrels for 12 months. Black berry flavours with spicy undertones. Great when coupled with lamb.
175ml £5.25 | 250ml £6.75 | Bottle £20.00

SOUL TREE SHIRAZ (INDIA) C
Fragrant with notes of black fruits and delicate hints of espresso, chocolate and mint with gentle tannins on the palette. A big warm tropical Shiraz.
175ml £4.95 | 250ml £5.95 | Bottle £17.50

CALY CANTO TINTO TEMPRANILLO MERLOT (SPAIN) C
Aromas of red berry fruits, stewed currants and vanilla essence. Sweet ripe fruits and spicy peppery characters are evident on the palette.
Bottle £18.95

TAMAYA RESERVA CARMENERE (LIMARI VALLEY, CHILE) B
Soft spicy tones and red peppers clearly define the variety while aromatic herbs, stony notes and sweet oriental spices give length and complexity.
Bottle £20.50

FRANSCHHOEK CELLAR CABERNET SAUVIGNON (SOUTH AFRICA) D
Intense blackcurrants and violets on the nose. On the palate: concentrated currants and mulberry fruit flavours. The flavours of the Cabernet Sauvignon are elaborated by attractive savoury oak spice to a smooth and lingering juicy finish.
Bottle £21.95

NQN P15 MALBEC (PATAGONIA) D
Intense, elegant and complex. Mature red fruit aromas that harmoniously fit with the vanilla, chocolate and coffee flavours.
Bottle £21.95

QUINSON BEAUJOLAIS VILLAGE (FRANCE) A
Light and fruity with red berries and light flavours of sweet spice. A very versatile wine that goes well with either fish or meat curries.
Bottle £24.50

ALLAN SCOTT PINOT NOIR (MALBOROUGH, NEW ZEALAND) B
A classic new Zealand Pinot Noir with the perfect balance of red fruits and spice.
Bottle £35.00

CHATEAUNEUF-DU-PAPE, DOMAINE ARNESQUE (RHONE, FRANCE) D
A blend of Grenache, Syrah and Mourvedre. Ripe flavours of strawberries, blueberries and spices. Smooth tannins with a spicy finish.
Bottle £52.50

We can't overstate how superb this food is.. it's knock-your-block-off brilliant

-Tatler Magazine

Rosé Wine

MINT AND MUSTARD ROSÉ (CHILE) - 3
Off dry, lovely aromas of red berry and flavours of fresh blackcurrent and kirsch, very well balanced and easy drinking.
175ml £4.50 | 250ml £5.50 | Bottle £16.50

BUFFALO RIDGE ZINFANDEL ROSÉ (CALIFORNIA, USA) 1
A light medium sweet Rosé with flavours of strawberries and raspberries. Great with spicy dishes.
175ml £4.75 | 250ml £5.75 | Bottle £16.95

Sparkling

PROSECCO SPUMANTE BORGIO DEL COL ALTO BRUT NV (ITALY) 1
Pale light yellow colour with fine, delicate fruity, slightly aromatic bouquet with hints of flowers.
Bottle £23.00

Champagne

DIDIER CHOPIN BRUT N.V (FRANCE) 1
This champagne is full of class, elegance and charm. Well-balanced with a high proportion of Pinot Noir in the blend.
Bottle £34.95

LAURENT PERRIER BRUT NV (FRANCE) 1
Fresh and supple upon entry with rounded and expressive flavours from which fruit progressively emerges. Good balance and length.
Bottle £51.95

Spirits 25ml

Absolut Vodka £2.75
Bombay Sapphire £2.75
Bacardi White Rum £2.75
Captain Morgan Dark Rum £2.75
Famous Grouse £2.75
Jamesons Irish Whisky £3.00
Jack Daniels £3.00
J W Black £3.00
Glenfiddich Single Malt £3.50
Glenmorangie £3.50
Talisker 10 yr Old £3.50
Oban £4.00
Courvoisier VS £3.00
Martell VS £3.00
Remy Martin VSOP £4.00
Please add 99p for a mixer

Bottled Beer and Cider

King Cobra 750ml £8.95
Kingfisher Beer 660ml £5.50
Cobra Beer 330ml £3.50
Cobra (Draught) Half Pint £2.50
Cobra (Draught) Pint £4.75
Cobra Non Alcohol 330ml £3.50
Bulmers 568ml £4.00

Soft Drinks

Coca Cola/Diet Coke/Sprite £2.50/£3.50 (Pint)
Fruit Juice (Orange/Pineapple/Apple/Mango) £2.50/£3.50 (Pint)
Still or Sparkling Water (Large) £3.50
Mango Lassi £3.50

Apertifs 50ml

Martini Dry £3.00
Martini Rosso £3.00
Cinzano Bianco £3.00
Pernod £3.00
Campari £3.00
Port £3.00

Awards



CARDIFF | TAUNTON | PENARTH | WESTON-SUPER-MARE

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