



MENU AT COCHIN

Cochin is a casual and joyous restaurant where people can relax and eat with their fingers if they wish. The real Indian food, designed by our master South Indian Chefs, is to be shared and served as it is prepared. There are no conventional first courses or main courses so just eat as you wish. **Before ordering, please let us know if you have any allergies.**

MADRAS POPPADOM BASKET(DF) £3.50

Always great to start with drinks and crisp with pickle selection of mango chutney, mint sauce, chili sauce and fine chopped salad. 6pc

SOUP – VEGETARIAN

PARIPPU SOUP (V) *An authentic kerala soup made with lentils, flavoured with ginger, garlic and coriander leaves.* **£6.99**

STARTERS – VEGETARIAN

MIXED SALAD - *Cucumber, carrot, lettuce, salad tomato and Onions with a kick of Salad cream (salad cream contains Egg).* **£3.99**

SPICY CHIPS - *Masala spicy chips.* **£7.99**

ONION BHAJIS (G) *4pc - Popular Indian dish made from finely shredded onion deep-fried with spices.* **£7.25**

VEGETABLE SAMOSA (G) *4pc - Crispy flaky vegetable filled triangles with goat's cheese herbs and spices.* **£6.25**

PANEER TIKKA SHASHLIK *4pc - Indian cottage cheese coated in a delicious mix of spices cooked in our clay oven.* **£8.99**

CHILLI PANEER 🌶️ *12-14pc - South Indian version of soft cottage cheese stir fried seasoned with house sauces, mix peppers and onion.* **£8.99**

CHILLI GARLIC MOGO (DF) 🌶️ *10-12pc Cassava chips, stir fried in garlic and chili powder paste.* **£8.99**

STARTERS – VEGETARIAN (SOUTH INDIAN SPECIAL)

KAL DOSA – SMALL THICK DOSA *Rice and lentil savory crepe with cilantro, served with sambar and chutney* **£7.99**

PLAIN DOSA(DF) *Rice and lentil savory crepe with cilantro, served with sambar and chutney.* **£8.99**



MASALA DOSA(DF) *Crispy sour pancake rolls stuffed with potato and onion and served with sambar and chutney. £9.99*

MYSORE MASALA DOSA (G, DF) 🌶️ *Crispy spicy pancake rolls stuffed with potato and onion, and served with sambar and Chutney. £9.99*

GHEE DOSA(D) *Rice and lentil savory crepe with cilantro with lots of ghee served with sambar and chutney. £9.99*

ONION UTHAPAM (G, DF) 🌶️ *Traditionally prepared rice & lentil pizza topped with fined chopped onions and served with sambar and Chutney. £9.99*

STARTERS – NON-VEGETARIAN

CHICKEN SAMOSA (G) *4pc Crispy flaky triangles filled with minced chicken herbs and spices. £6.99*

KOZI (CHICKEN) MELAGU 🌶️ *6-8pc Crispy chicken marinated in a Chef's special combination of Indian spices. £8.99*

LAMB PEPPER FRY 🌶️🌶️ *5pc Boneless cubes of lamb cooked with black pepper and Chef's special sauce. £9.99*

LAMB FRY (without pepper) 🌶️🌶️ *5pc Boneless cubes of lamb cooked with Chef's special sauce. £9.99*

FISH FRY (G) *4pc street food, the fish fillets fried with spices - deep fried. £8.99*

KING PRAWN PEPPER FRY 🌶️🌶️ *6pc Spicy black pepper coated King prawns in a chef's special blend of dry spices. £14.99*

KING PRAWN FRY (without pepper) 🌶️🌶️ *6pc Fried King prawns in a chef's special blend of dry spices. £14.99*

TANDOORI MIX GRILL *A selection of non-vegetarian starters from our Chef's special tandoor (3pc Chicken Tikka, 2pc Sheekh Kebab, 1-2pc Lamb Chops, , 1pc Tandoori Chicken, 2pc Tandoori king prawn). £25.99*

TANDOOR CHICKEN TIKKA (DF) *Chicken breast pieces marinated overnight in Indian spices and cooked in our tandoor. (Starter sized portion 4pc) £8.75 / (Main course sized portion 6pc) £10.75*

TANDOOR MURG MALAI TIKKA (N) *Boneless chicken cubes marinated in cashew nut paste and yogurt finished with a cream. (Starter sized portion 4pc) £8.99 / (Main course sized portion 6pc) £10.99*

TANDOORI CHICKEN (DF) *Chicken on the bone marinated overnight in special Indian spices and cooked in on clay oven. (Half – on the bone 2pc) £8.95 / (Full – on the bone 4pc) £15.95*

TANDOOR SHEEKH KEBAB (DF) *Minced lamb rolled in finely chopped onions, peppers and spices grilled in our tandoor. (Starter sized portion 2pc) £7.95 / (Main course sized portion 4pc) £12.95*

TANDOORI LAMB CHOPS *Tender lamb chops marinated in yoghurt and fresh and light spices. (Starter sized portion 2pc) £8.99 / (Main course sized portion 4pc) £13.99*

TANDOORI KING PRAWNS *King prawns marinated in yoghurt and fresh and light spices. (Starter sized portion 4pc) £11.99 / (Main course sized portion 6pc) £15.99*



We have focused on sophisticated Indian grilling techniques, seasoned with subtle complex marinades using time honoured Indian methods.

MAIN COURSE - VEGETARIAN

- CHANA MASALA 🌶️ (DF)** Chickpeas cooked with chef's special onion and tomato based sauce. **£7.99**
- DAL MAKHANI (G)** A black lentil delicacy flavoured with tomatoes, ginger, garlic and cream. **£7.99**
- BHINDI FRY (OKRA)** Crisp fried okra tossed in tangy chat masala sizzled with coriander leaves. **£7.99**
- ALOO BROCCOLI (N)** A medley of broccoli cooked in traditional Indian spices. **£7.99**
- KERALA AUBERGINE CURRY (DF)** Aubergine curry cooked with a combination of spices and herbs. **£8.35**
- CHEERA KOOTU** Spinach cooked with finely- chopped vegetables, lentils, and coconut and mustard seeds. **£8.99**
- SAAG ALOO (DF)** Potatoes marinated in spices and cooked with spinach and onions **£8.99**
- SAAG PANEER** Indian cottage cheese cubes marinated in spices and cooked with spinach and onions. **£8.99**
- PANEER TIKKA MASALA (N)** Clay - baked cottage cheese cooked in mildly spiced rich tomato and creamy sauce. **£9.99**
- PANEER MAKHANI** Indian cottage cheese cooked in a unique sauce rich in spices, crushed almonds and cream. **£9.99**
- GOBI MUTTER (N)** Punjabi style light gravy dish made from potato, cauliflower and green peas, with typical South Indian onion and tomato gravy. **£8.99**
- VEGETABLE JALFREZI (N) 🌶️** A medley of fresh vegetables sautéed with tomatoes and peppers in a spicy tomato sauce, finished with green chilli and coriander. **£8.99**
- TARKA DAAL (DF)** Two types of lentils double -tempered with garlic and cumin. **£7.99**
- SAAG** Spinach tempered with fried garlic and fenugreek leaves. **£7.99**
- SAMBAR (DF)** The good old souths Indian curry that goes well with everything. **£7.99**
- BOMBAY ALOO** Traditional Indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices. **£7.99**
- VEGETABLE KORMA(N)** marinated in a mild and creamy coconut sauce with **cashew** nut purée and special In spices. **£9.99**



SALADS - VEGETARIAN

CUCUMBER RAITHA *Indian side dish of yoghurt containing chopped cucumber or other vegetables and spices.* **£3.99**
PLAIN YOGHURT **£2.50**

MAIN COURSE – CHEF'S SPECIAL

COCHIN VEGETABLE BIRYANI *North Keralan style mixed vegetable and rice prepared with fennel, coriander and mint served with a mixed vegetable sauce and Raitha.* **£9.99**

COCHIN CHICKEN BIRYANI *North Keralan style chicken and rice prepared with fennel, coriander and mint served with a mixed vegetable sauce and Raitha.* **£10.99**

COCHIN LAMB BIRYANI *North Keralan style lamb and rice prepared with fennel, coriander and mint served with a mixed vegetable sauce and Raitha.* **£11.99**

KING PRAWN BIRYANI *King prawn and rice cooked with fennel, coriander and mint served with a delicate vegetable sauce & raitha.* **£15.99**

KERALAN VEGETARIAN THALI (G) *An assortment of vegetarian dishes: cheera kootu, aubergine curry, Bombay aloo, bindi fry, paratha, sambar and raitha all served with steam rice pickle and poppadums.* **£25.50** available some days only for dine in

KERALAN NON VEGETARIAN THALI (G) *An assortment of lamb, chicken, sambhar, cheera kootu, Bombay aloo, raitha, paratha all served with steam rice, pickle and poppadums.* **£25.95** – available some days only for dine in

MAIN COURSE – EGG

EGG CURRY (DF)  *Delicious vegetarian tomato based curry packed with boiled eggs.* **£8.99**

RICE DISHES (THE FINEST BASMATI RICE)

STEAM RICE (DF) *Plain steamed rice.* **£4.75**

PILAU RICE *Rice cooked with cumin and saffron.* **£4.99**

LEMON RICE *Rice cooked with herbs, spices and lemon juice.* **£4.99**

COCONUT RICE *Rice cooked with herbs, spices.* **£5.45**

EGG FRIED RICE *Rice stir-fried rice with scrambled egg and spices.* **£8.99**

VEGETABLE FRIED RICE *Rice stir-fried rice with fried vegetables and spices.* **£8.99**



NAAN BREADS (G)

PLAIN NAAN £2.75

BUTTER NAAN £3.10

PESHWARI NAAN(N) £4.25

GARLIC AND CORIANDER NAAN £3.35

TANDOORI ROTI £2.99

MALABAR PARATHA (DF) £2.50

KEEMA NAAN £4.50

MAIN COURSE – POULTRY (CHICKEN)

CHICKEN BHUNA (DF) 🌶️ 6 – 8 pc Medium dry dish cooked with onion, peppers, tomato, spices and herbs. **£11.99**

CHICKEN TIKKA MASALA(N) 6 – 8 pc Tender Freshly marinated piece of chicken breast in a creamy tikka masala sauce **£11.99**

CHICKEN SAAG Piece of chicken breast cooked in a mild sauce with tomatoes, fresh spinach and garlic. **£11.99**

CHICKEN MADRAS 🌶️ 6 – 8 pc A south Indian preparation of spicy chicken curry. **£11.99**

CHICKEN KALI MIRCH 🌶️🌶️ A spicy rich chicken curry cooked with distinctive flavours of black peppercorns and curry leaves. **£11.99**

BUTTER CHICHEN (N) Boneless chicken breast cooked in Tandoor and finished with butter nuts with aromatic Indian spices and cream. **£11.99**

CHICKEN KORMA (N) Boneless piece of chicken breast marinated in a mild and creamy coconut sauce with cashew nut purée and special Indian spices. **£11.99**

KOZHI CHETTINADU CURRY 🌶️🌶️ From Tamil Nadu in South India, chettinadu chicken is a fiery curry with chillies, garlic and ginger. **£11.99**

CHICKEN JALFREZI (N) 🌶️🌶️ 6 – 8 pc Chicken breast marinated in hot spices, cooked in a tomato- based sauce with onions and peppers, finished with green chili and coriander. **£11.99**

TRISSUR CHICKEN CURRY 6 – 8 pc Chicken breast marinated and cooked in a tomato- based sauce with onions sauce. **£11.75**



MAIN COURSE – LAMB

TRISSUR LAMB CURRY 6 – 8 pc *Tender Lamb marinated and cooked in a tomato- based sauce with onions sauce. **£11.99***

MADRASI LAMB 🌶️🌶️ 6 – 8 pc *Lamb cooked in a spicy madrasi sauce with ginger, onions and tomato. **£11.99***

KARAHI LAMB 🌶️ 6 – 8 pc *Lamb slow -cooked with ginger, onions and tomato and garnished with herbs and spices. **£11.99***

LAMB BHUNA 🌶️ 6 – 8 pc *This Curry has a heightened flavor due to prolonged stir fry of spices. **£11.99***

LAMB ROGAN JOSH 🌶️ 6 – 8 pc *Lamb cooked in cardamom flavoured spicy sauce with tomato and onion. **£11.99***

KEEMA MUTTER (DF) 🌶️ 6 – 8 pc *Minced lamb cooked with green peas, onion, garlic and ginger. **£11.99***

MAIN COURSE – SEAFOOD

MACHI (FISH) RAI TOMATO (G) 🌶️ *Slices of fish gently cooked with fresh tomatoes and tempered with mustard seeds. **£11.65***

ALLEPPEY FISH CURRY (G) *A thrilling fish curry from Alappuzha, the Venice of the East, tangy and spicy. **£11.99***

GOAN BALACHO 🌶️ *Traditional goan prawn curry cooked with onion, tomato, tamarind and vinegar. **£14.99***

KING PRAWN COCHIN *The Chef special preparation of King prawns in coconut milk with onions and spices. **£14.99***



Last orders are taken at 9:45 pm in the Evenings
except Friday, Saturday, Sunday when last orders are taken at 10:15 pm

No Alcohol will be served to anyone under the age of 18.
Management reserves the right to refuse service.

No smoking inside the premises.

Allergens

All dishes may contain traces of the following allergens: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts (e.g. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts), Celery, Mustard, Sesame, Sulphur dioxide/sulphites, Lupin, Molluscs. For any questions regarding the allergen contents of specific dishes please contact the staff directly.