

# Kerala Regional Menu

Kerala is known as the "Land of Spices" because it traded spices with Europe as well as with many ancient civilisations. It is widely appreciated for its seafood & vegetarian dishes.

## Amuse Bouche

Frassinelli Rose Prosecco Brut, Italy

## Starter

### Nethli Fry

Marinated with spices & shallow fried dusted with curry leaf, accompanied by homemade coconut and tomato chutney

### Ulli Vada

Traditional street food onion fritter served with tamarind yogurt

Sepp Moser Gruner Vertlinger, 125ml

## Main

### Chemmeen Malabar

Prawn curry from the Malabar region, made with a blend of fenugreek, black mustard, fennel seeds & coconut milk including a hint of green chili

### Avial

Mix vegetable dish, prepared with fresh coconut, curry leaves, coconut oil & curd

Verum, Patagonian Pinot Noir, 125ml

Accompanied with

Coconut rice and Malabar paratha

## Dessert

### Pazham Pori

Banana Fritter served with Coconut ice cream

Alcyone (Canelones, Uruguay) 50ml

£35 food only per person & wine flight £25 per person