

Menu Card Indian Restaurant Kerala

Indian Restaurant Kerala, Hofwiesenstr.188, 8057 Zürich, Switzerland

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Soups

1. Kera Sarbath

A soup of coconut with a dash of ginger and fresh curry leaves.

2. Malabari Meen Sath

Fish soup from the Malabar Coast, seasoned with fennel seeds.

Starters

3. Cochin Chemmin

Fried Prawns with cacanutslices and chilli

4. Erachi Churul

Delicate crepe filled with hotly seasoned meat

5. Pakara

Deep-fried onionrings in chickpea flour dough with fresh chutney sauce

6. Uzhunnu Vada

Urid-lentil balls garnished with fresh chutney

7. Kerala Specialteller

A combination of Starters (Vada, Churul, Pakora)

Tandoori Specialities (allow 30 minutes for preparation)

A Tandoor is a typical Indian clay oven. Meat or fish, marinated for 24 hours in a spicy yoghurt sauce, are delicately grilled in the hot Tandoor.

8. Chicken Tandoori

Chicken thighs marinated in a traditional Tandoori marinade

9. Chicken Tikka

Chunks of chicken marinated in fresh ginger and garum- masala

10. Chicken Hassarvi

Chunks of chicken in a curd cheese marinade with fresh mint and coriander

11. Tandoori Jhingha

Giant prawns in spicy marinade, coked in the shell

12. Mixt Tandoori Special

Three Tandoori specialities (Tandoori chicken, prawns, Hassarvi)

Curry Specialities

Curry is a hot sauce made of a combination of numerous spices which, in the Southern India, is often enhanced with coconut paste. The name Curry, stems from the Tamilian word "kari" , and was changed by the English to "curry": In the Indian cuisine, the combination of spices for curry are freshly prepared for each separate dish and each household has its own recipe.

13. Chicken Masala

Kerala Chicken Curry in a Southern Indian Spice Sauce, enhanced with roasted coconut

14. Chicken Tikka Masala

Mildly spiced chunks of chicken in a creamy sauce of cashew nuts and tomatoes

15. Aadu Kurma

Mildly spiced lamb steaks, cooked in a creamy sauce

16. Aadu Masala

Traditional Southern Indian lamb curry with roasted coconut, tomatoes and onions

Fish And Shell Fish

17. Kerala Meen Masala

Kerala Fish Curry - each house has its own recipe - ours is prepared with coconut cream, fresh ginger and tamarind

18. Thakkali Meen

Marinated red snapper fillet in a sauce of fresh tomatoes and cashew nuts

19. Chemmin Masala

Giant Prawns cooked in coconut cream, with ginger and coriander

20. Vypeen Chemmin Piralan

Giant Prawns in a hotly spiced marinade, cooked in the shell. A speciality of the fisher's island of Vypeen Kerala

21. Chettinadu Meen Poriyal

Seerfish pieces marinated in assorted herbs and cooked in Banana Leaves

Vegetarian Specialities

22. Aviyal

Crisp and fresh vegetables in a fresh coconut paste, artfully seasoned with jeera, turmeric and curry leaves.

In Kerala, this dish is served at all festive celebrations

23. Pachakkari Kurma

Seasonal vegetables in a cashew nut sauce with garum masala

24. Paneer Masala

Mogul cheese cooked in a cashew nut and tomato sauce

25. Sambar

One of the most famous dishes in all of Southern India. Toordal and assorted vegetables in tamarind and asafoetida sauce

26. Vegetable Kofta

Vegetable balls in a mild cashew and cream gravy

27. Bengan Masala

Eggplant in an almond-tomato-curry

28. Gobi Khaju

Cauliflower with whole cashew nuts steamed in butter

29. Chana Masala

Chickpeas with a creamy garum masala sauce

30. Parippu

Yellow lentil curry

31. Bhindi Masala

Mildly spiced Ladies Fingers, steamed in their own juice

Varuthathu

Varuthathu is marinated meat or fish which has been gently fried in its own juice.

32. Kerala Duck Fry

Boneless duck breast fried with onions, garlic and garum- masala

33. Kerala Chemmin Varuthathu

Giant prawns gently fried with fresh ginger, curry leaves and chilly

34. Erachi Varuthathu

Lamb meat seasoned with garum - masala, fried with pieces of fresh coconut

35. Malabar Chicken Fry

Boneless chicken fried with onions and a typical Malabar spices mixture

Rice Dishes

36. Kerala Biryani

Marinated lamb meat, cooked in basmati rice with safran

37. Chemmin Biryani

Marinated prawns, cooked in basmati rice

38. Kerala Menu (minimum 2 Persons)

This is a wonderful way to acquaint yourself with the cuisine of Southern India. You will be served with Chef's choice of 1 Starter, (1 Vada or 1 Samosa p. Pers.) 4 vegetarian dishes, or a choice of 2 meat- or fish- and 2 vegetarian- curries, with rice and Raita, included are Papadums and chutneys.

Vegetarian Menu

1 starter, 4 portions of vegetables with rice, Raita, Papadums, chutney

Meat Menu

1 starter, 1 portion of chicken 1 of lamb, 2 of vegetables, rice, Raita, Papadums, Chutney

Fish Menu

1 starter, 1 portion of fish and 1 of seafood, 2 of vegetables, rice, Raita, Papadums, chutney,

39. Indian Onion Teller

Onion rings, tomatoes, green chillies and lemon

40. Mixed Raita

Yoghurt with cucumbers, tomatoes and onions; neutralizes the hot curries

Side Dishes

41. Choru

Steamed basmati rice

42. Pulao

Basmati rice cooked with seasonal vegetables, saffron and whole Indian spices

Bread

43. Naan-Makhani

Indian unleavened bread baked in the clay oven

44. Lasuni Naan

Unleavened bread with garlic butter

45. Spicy Naan

46. Roti

Unleavened bread made with whole wheat flour

47. Papadum Basket

Papadum basket (3 pieces)

Desserts

49. Shrikant

Creamy curd cheese with Safran

50. Malai Kulfi

Speciality of the HouseIce cream from a special Indian recipe,

51. Vattaleppam

Pudding special with palmsugar, coconutmilk and cardamon

52. Gulab Jamun

Special Indian dessert, served hot with roseflower essence

Ice Cream Specialities

53. Coupe - Kera

Coconut Ice-cream with rum or without

54. Coupe - Exotic

Mango-, Cinnamon- and Coconut- Ice-creams

55. Coupe - Malabar

Mango sorbet with rum or vodka or without