

# Menu

cuisines from the coast

## STARTER

- Pappadam box** \$12.00  
A selection of artisan papadam served with spiced yogurt.
- Potato bonda** \$10.00 GF, V  
Chickpea battered, spiced potato spheres.
- Samosas (3)** \$10.00 V  
Seasoned potato mash in a flaky pastry.
- Mangalorean Chicken bezule** \$12.50  
Red morsels of batter fried chicken (6)
- Chicken bonda (chef special)** \$12.00  
Batter fried mince chicken balls - chutney
- Rava fried fish fingers** \$12.90  
Semolina fried fish with sauce.
- Paneer chilli fry (chef special)** \$12.90  
Fried paneer fritters in a tangy spicy stirfry sauce.
- Samosa chat** \$12.00  
Mashed up samosa with tangy tamarind, mint, yogurt and chickpeas.

## GRILLS

- Achari paneer** \$18.00  
Grilled paneer marinated in an achari (Pickle spices) marinade.
- Spicy Chicken tikka** \$18.00  
Succulent pieces of chicken, mingled with pickled chilli and fragrant spices.
- Goan Chicken cafreal** \$18.00  
Adapted from the Portugues colonies in Goa, a dry chicken dish cooked in green marinade made with fresh herbs and spices.
- Fish tikka (Chef special)** \$20.00  
Fingerlicking good, zesty and filled with a burst of flavors.
- Fries and tikka (Kochi special)** \$20.00  
5 pieces of chicken tikka with fries.

## VEGETARIAN

- Paneer butter masala** \$18.00 GF  
Paneer, in a tangy tomato cream sauce
- Malai paneer** \$18.00 GF (has nuts)  
Mildly spiced with onions, fresh cream, spices and herbs
- Dhaba paneer (Chef special)** \$18.00 GF  
One popular dish served in most roadside eatery joints.
- Road side channa masala** \$18.00 GF  
Tempting chickpea with, tomatoes, onion and spices
- Tomato bhendi** \$18.00 GF  
Tender okra pods, piquant onions, tangy tomatoes, bold spices
- Jeera Methi potato** \$16.00 GF  
A delicious simple cumin flavoured potato with fenugreek leaves.
- Dal fry** \$16.00 GF  
Moong lentil dish onion, tomatoes, ginger, garlic, spices

## VEGAN

- Vegetable sagu** \$18.00 GF  
Karnataka style delicious mix veggie, coconut, onions, tomatoes,
- Konkan dal curry** \$18.00 GF  
Mangalorean dal curry, sweet and tangy
- Mumbai batata** \$18.00 GF  
Pan seared warm-spiced savory potato pea dish, a total comfort on a plate!
- Hearty Okra potato stew** \$18.00 GF  
Coconut milk with okra makes this, delicious.
- Chickpea(Sundal) masala** \$18.00 GF  
Creamy coconut milk with crunchy chickpea makes this, so dreamy and delicious.
- Spinach Kootu** \$18.00 GF  
A comforting thick stew made with spinach and red lentils.

## REGIONAL DISHES FROM THE SOUTH WEST OF INDIA

Coconut plays a vital role in most of our curries. Used liberally as grated, ground, roasted or milk. Most of our masalas have dried red chillies, black pepper and also aromatic spices like coriander, mace, nutmeg, cumin, cardamom. Some dishes also use hohum, tamarind, and raw mango for the tart.  
HAPPY EATING!

## MAINS

- Chicken Vindaloo** \$19.00  
A fiery red tangy, full flavor with coconut vinegar and ground red chilli
- Butter chicken** \$19.00 (No nuts) GF  
Yes, Popular demand
- Malabari chicken** \$19.00 GF  
Chicken morsels steeped in roasted spices with coconut.
- Kolhapuri chicken** \$19.00  
Maharashtrian curry that is full of the rich, varied, spices and drool-worthy.
- Madras lamb kuruma** \$19.00 GF  
Lamb with a depth of flavour. amazing gravy from coconut and a myriad of fresh spices.
- Lamb Vindaloo** \$19.00 GF  
Fiery red Portuguese influenced Goan dish cooked in vinegar, tamarind and spices.
- Goat rasa** \$19.00 GF  
This goat curry is scrumptious, deep in flavours and very appetizing
- Goat coconut curry** \$19.00 GF  
An inviting, warm curry that is rich and fragrant,
- Nilgiri koorma** \$19.00 GF  
Delicious goat curry is from the western ghats, infused with coriander leaves and tender coconut.
- Beef curry (Chef special)** \$21.00 GF  
House speciality beef curry made from golden brown onions and spices
- Fish/ prawn curry** \$21.00 GF  
Inspired by the backwaters of Alleppey, a tongue-tickling raw mango, and turmeric with pureed coconut..
- Goan fish & prawn curry** \$21.00 GF  
Full of wonderful spiced flavor, in a coconut sauce with a slight tang of tamarind.

## RICE AND BREADS

- Mutton Biryani** \$20.00  
**Chicken Biryani** \$19.00  
**Tamarind rice/ Lemon rice** \$12.00  
**Kashmiri pulao** \$12.00  
**Chicken fried rice** \$12.00  
**Vegetable pulao** \$12.00  
**Steamed rice** \$6.00  
**Chapati** \$4.00  
**Tandoori roti** \$3.75  
**Alu paratha** \$5.00  
**Naan** \$3.75  
**Garlic naan/ chilli naan** \$ 4.50  
**Flaky Porotta** \$4.00

## KALU DOSA (2)

- Plain 5.00
- Egg 8.00
- Chicken keema 10.00

## DRINKS \$5.00

- Mango Lassi
  - Mixed berry lassi
- (Served hot and cold)
- Filter kappi
  - Ginger chai

## DESSERTS \$7.00

- Vermicelli payasam brulee
- Gulab Jamun (2)
- Fruit Kulfi (Chef special)
- Rose Phirini

## SIDES \$3.00

- Raitha
- Hot sauce
- Tomato Chutney

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