



KERAM

THE REAL TASTE FROM
THE LAND OF COCONUT

Authentic Southindian Indian Restaurant



www.keramrestaurant.co.uk

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41, Magdalen Street, NR3 1LQ, Norwich



Keram

F O O D M E N U

Starters

Veg Starters

Pappadoms with Chutney

£ 4.25

CRISPY, THIN, AND PERFECTLY SPICED, OUR TRADITIONAL KERALA PAPPADOMS ARE PAIRED WITH A SELECTION OF VIBRANT, HOMEMADE CHUTNEYS. ENJOY THE DELIGHTFUL CRUNCH OF THESE LENTIL WAFERS COMPLEMENTED BY THE RICH FLAVORS OF MANGO CHUTNEY, REFRESHING MINT, MINT MAYO AND SPICY TOMATO CHUTNEYS.

Veg Samosa

£ 4.50

CRISPY, GOLDEN PASTRIES FILLED WITH A SAVORY MIX OF SPICED POTATOES, PEAS, AND TRADITIONAL KERALA SPICES.

Onion Bhaji

£ 4.95

CRISPY, GOLDEN-BROWN FRITTERS MADE FROM FINELY SLICED ONIONS, DELICATELY SPICED WITH A BLEND OF TURMERIC, CUMIN, AND CORIANDER, THEN DEEP-FRIED TO PERFECTION.

Gobi 65

£ 5.95

A MOUTHWATERING INDIAN DELICACY FROM KERALA, FEATURING BITE-SIZED CAULIFLOWER FLORETS MARINATED IN A TANTALIZING BLEND OF SPICES AND DEEP-FRIED TO CRISPY PERFECTION.

Uzhunnu Vada

£ 4.95

A TRADITIONAL SOUTH INDIAN DELICACY HAILING FROM KERALA, IS A SAVORY DEEP-FRIED SNACK MADE FROM URAD DAL BATTER INFUSED WITH AROMATIC SPICES LIKE GINGER, GREEN CHILIES, AND CURRY LEAVES. CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE, THESE GOLDEN-BROWN LENTIL FRITTERS ARE PERFECT FOR A DELIGHTFUL SNACK OR AS A SIDE DISH. SERVED WITH COCONUT CHUTNEY OR SAMBAR, UZHUNNU VADA IS A FLAVORFUL ADDITION TO ANY MEAL, SHOWCASING THE RICH CULINARY HERITAGE OF KERALA.

Pazhampori (Plantain Fritters)

£ 4.95

A TRADITIONAL KERALA DELICACY FEATURING RIPE PLANTAINS COATED IN A CRISPY BATTER AND FRIED TO GOLDEN PERFECTION. SAVOR THE SWEET AND SAVORY COMBINATION OF RIPE PLANTAINS IN THIS DELIGHTFUL SNACK. PERFECT FOR A QUICK BITE OR A SATISFYING TREAT. EXPERIENCE THE AUTHENTIC FLAVORS OF SOUTH INDIA WITH EACH CRUNCHY BITE OF PAZHAMPORI.

Non-Veg Starters

Chicken 65

£ 6.99

A SPICY AND TANGY KERALA SPECIALTY, CHICKEN 65 IS A DELECTABLE DISH FEATURING SUCCULENT PIECES OF CHICKEN MARINATED IN A BLEND OF AROMATIC SPICES, YOGURT, AND CURRY LEAVES.

King Fish Fry

£ 8.50

A COASTAL DELICACY FROM KERALA, OUR KING FISH FRY FEATURES FRESH KING FISH MARINATED IN A BLEND OF TRADITIONAL SPICES, INCLUDING TURMERIC, RED CHILI, AND CORIANDER. THE FISH IS THEN PAN-FRIED TO GOLDEN PERFECTION, ENSURING A CRISPY EXTERIOR AND SUCCULENT INTERIOR.

Chameen Fry (Prawns)

£ 8.50

SUCCULENT PRAWNS MARINATED IN A BLEND OF TRADITIONAL SPICES, INCLUDING TURMERIC, CHILI POWDER, AND A HINT OF TANGY TAMARIND, THEN SHALLOW-FRIED TO GOLDEN PERFECTION

Koonthal Fry (Squid)

£ 8.99

KOONTHAL FRY FEATURES TENDER SQUID MARINATED IN A BLEND OF AROMATIC SPICES, THEN FRIED TO CRISPY PERFECTION. THIS DISH BOASTS A RICH, SPICY FLAVOR PROFILE WITH HINTS OF CURRY LEAVES AND COCONUT OIL, MAKING IT A QUINTESSENTIAL COASTAL TREAT.





Kerdm

F O O D M E N U

Maincourse

Veg

Veg Mango Curry

£8.99

BURSTING WITH THE SWEETNESS OF RIPE MANGOES, SIMMERED IN A RICH COCONUT MILK GRAVY, AND INFUSED WITH TRADITIONAL INDIAN SPICES, THIS DISH OFFERS A TANTALIZING BLEND OF SWEET AND SAVORY TASTES.

Onion Cucumber Raita

£ 3.50

KERALA-STYLE ONION CUCUMBER RAITA IS A DELIGHTFUL BLEND OF DICED ONIONS AND CUCUMBERS IN CREAMY YOGURT.

Sambar

£ 3.99

SAVOR THE AUTHENTIC FLAVORS OF KERALA WITH OUR AROMATIC SAMBAR, A TRADITIONAL SOUTH INDIAN DELICACY. THIS HEARTY LENTIL STEW IS INFUSED WITH A MEDLEY OF VEGETABLES, TEMPERED WITH FRAGRANT SPICES, AND FINISHED WITH A TOUCH OF TANGINESS

Daal Fry

£ 7.50

A COMFORTING NORTH INDIAN CLASSIC MADE WITH YELLOW LENTILS, SLOW-COOKED UNTIL CREAMY AND TEMPERED WITH ONIONS, TOMATOES, GARLIC, AND AROMATIC SPICES. FINISHED WITH A SIZZLING GHEE TADKA FOR A RICH, HOMELY FLAVOR.

Daal Tadka

£ 7.99

A COMFORTING NORTH INDIAN CLASSIC MADE WITH YELLOW LENTILS SLOW-COOKED UNTIL CREAMY, THEN TEMPERED WITH GHEE, CUMIN SEEDS, GARLIC, ONIONS, AND AROMATIC SPICES. FINISHED WITH A SPLASH OF SMOKY TEMPERING, THIS WHOLESOME DISH IS HEARTY, FLAVOURFUL, AND PERFECT WITH RICE OR INDIAN BREADS.

Aubergine Curry

£ 7.99

INDULGE IN THE FLAVORS OF KERALA WITH OUR VAZHUTHANANGA CURRY. THIS TRADITIONAL DISH FEATURES TENDER ROASTED EGGPLANT SIMMERED IN A RICH COCONUT GRAVY INFUSED WITH AROMATIC SPICES

Vegetable Korma

£ 8.25

THIS AROMATIC DISH FEATURES A MEDLEY OF FRESH VEGETABLES SIMMERED IN A CREAMY COCONUT-BASED SAUCE, DELICATELY SPICED WITH TRADITIONAL INDIAN HERBS AND SPICES.

Chilli Paneer

£ 8.99

CHILLI PANEER, A TANTALIZING FUSION OF SUCCULENT PANEER CUBES STIR-FRIED WITH AROMATIC SPICES, BELL PEPPERS, AND ONIONS, CREATING A PERFECT BALANCE OF HEAT AND SWEETNESS

Vegetable Kadai

£ 8.99

A VIBRANT MEDLEY OF FRESH SEASONAL VEGETABLES, SAUTÉED WITH AROMATIC INDIAN SPICES AND TOSSED IN A RICH, TANGY TOMATO-BASED GRAVY. COOKED IN A TRADITIONAL KADAI (WOK), THIS DISH IS BURSTING WITH FLAVOR, PERFECTLY BALANCED SPICE, AND A HINT OF SMOKINESS, MAKING IT A WHOLESOME DELIGHT FOR VEGETABLE LOVERS.

Gobi Manchurian

£ 8.99

CRISPY CAULIFLOWER FLORETS TOSSED IN A FLAVORFUL INDO-CHINESE SAUCE, PERFECTLY BALANCED WITH A HINT OF SPICE, GARLIC, AND SOY. A DELICIOUSLY TANGY AND SAVORY APPETIZER THAT'S SURE TO EXCITE YOUR TASTE BUDS.



Maincourse

Non-Veg

Kerdm

F O O D M E N U

Chicken Curry

£ 9.99

NADAN KOZHI CURRY: A TRADITIONAL KERALA DELICACY, BURSTING WITH AROMATIC SPICES AND TENDER CHICKEN SIMMERED IN A RICH COCONUT MILK GRAVY. SAVOR THE AUTHENTIC FLAVORS OF SOUTH INDIA IN EVERY BITE.

Chicken Roast

£ 10.99

A TANTALIZING KERALA-STYLE DELICACY, BURSTING WITH AROMATIC SPICES AND TRADITIONAL FLAVORS. TENDER CHICKEN PIECES ARE MARINATED TO PERFECTION, THEN SLOW-COOKED WITH A BLEND OF AUTHENTIC SPICES, COCONUT, AND CURRY LEAVES, RESULTING IN A RICH AND SAVORY DISH THAT DELIGHTS THE SENSES. SAVOR THE ESSENCE OF KERALA CUISINE IN EVERY BITE.

Chilli Chicken

£ 10.99

SAVOR THE VIBRANT FLAVORS OF KERALA WITH OUR DELECTABLE CHILLI CHICKEN! TENDER CHICKEN TOSSED IN A SPICY BLEND OF AROMATIC SPICES, FRESH PEPPERS, AND HERBS, CREATING A TANTALIZING SYMPHONY OF TASTE. BEST ENJOYED WITH OUR TRADITIONAL KERALA-STYLE POROTTA, CRAFTED FROM SOFT, FLAKY LAYERS OF ALL-PURPOSE FLOUR. A CULINARY JOURNEY THAT PROMISES TO IGNITE YOUR SENSES

Chicken Malabari

£ 10.99

A RICH AND AROMATIC KERALA-STYLE CURRY COOKED WITH TENDER CHICKEN PIECES SIMMERED IN A COCONUT-BASED GRAVY, DELICATELY SPICED WITH CURRY LEAVES, GREEN CHILLIES, AND FRAGRANT MALABAR SPICES. CREAMY, MILDLY SPICED, AND FULL OF COASTAL FLAVOURS, THIS DISH BRINGS THE AUTHENTIC TASTE OF MALABAR TO YOUR TABLE.

Pepper Chicken

£ 10.99

A BOLD AND AROMATIC KERALA DELICACY, THIS DISH FEATURES TENDER CHICKEN PIECES TOSSED IN A RICH BLEND OF CRUSHED BLACK PEPPER, CURRY LEAVES, AND TRADITIONAL SPICES. SLOW-COOKED TO PERFECTION, IT DELIVERS A WARM, SPICY KICK BALANCED WITH EARTHY FLAVORS — A TRUE FAVORITE FOR THOSE WHO ENJOY THE DEPTH OF FRESHLY GROUND PEPPER.

Hongkong Chicken

£ 12.99

A FLAVOUR-PACKED INDO-CHINESE CLASSIC! CRISPY FRIED CHICKEN TOSSED IN A RICH, TANGY, AND SLIGHTLY SPICY SAUCE MADE WITH SOY, GARLIC, GINGER, AND COLOURFUL PEPPERS. PERFECTLY BALANCED WITH SWEETNESS AND HEAT, THIS DISH BRINGS BOLD STREET-STYLE FLAVOURS STRAIGHT FROM HONG KONG TO YOUR PLATE.

Chicken Kondattam

£ 12.99

FIERY SOUTH INDIAN DELICACY WHERE TENDER CHICKEN IS STIR-FRIED WITH ONIONS, GREEN CHILLIES, CURRY LEAVES, AND AROMATIC SPICES. THIS DRY-STYLE DISH IS PACKED WITH BOLD FLAVOURS, A HINT OF TANG, AND THE PERFECT BALANCE OF HEAT, MAKING IT A MUST-TRY FOR SPICE LOVERS.

Kadai Chicken

£ 12.99

TENDER PIECES OF CHICKEN COOKED TO PERFECTION IN A TRADITIONAL INDIAN WOK (KADAI) WITH A RICH, AROMATIC TOMATO-ONION GRAVY, INFUSED WITH FRESHLY GROUND SPICES AND FINISHED WITH A TOUCH OF GINGER, GARLIC, AND BELL PEPPERS. BURSTING WITH BOLD FLAVORS, THIS CLASSIC NORTH INDIAN DISH PAIRS PERFECTLY WITH NAAN, ROTI, OR STEAMED RICE.

Beef Curry

£ 12.99

A HEARTY KERALA-STYLE CURRY MADE WITH TENDER PIECES OF BEEF SLOW-COOKED IN A BLEND OF AROMATIC SPICES, ONIONS, TOMATOES, AND COCONUT. RICH, FLAVORFUL, AND PERFECTLY SPICED, THIS DISH PAIRS BEAUTIFULLY WITH RICE, APPAM, OR PAROTTA.

Beef Roast

£ 12.99

MALABAR STYLE BEEF ROAST, A TANTALIZING BLEND OF TENDER BEEF MARINATED IN AROMATIC SPICES AND SLOW-COOKED TO PERFECTION. PAIR THIS DELECTABLE DISH WITH YOUR CHOICE OF EITHER KERALA'S TRADITIONAL PROATTA FLATBREAD OR OUR CRISPY PAZHAMPORI (BANANA FRITTERS) FOR A TRULY SATISFYING CULINARY EXPERIENCE THAT CAPTURES THE ESSENCE OF SOUTH INDIAN CUISINE.

Beef Fry

£ 12.99

A TRADITIONAL KERALA DELICACY, KERALA BEEF FRY FEATURES TENDER BEEF CHUNKS MARINATED AND SLOW-COOKED TO PERFECTION WITH A BLEND OF AROMATIC SPICES, INFUSED WITH FLAVORS OF FRESHLY GROUND BLACK PEPPER, CORIANDER, AND FENNEL SEEDS. THIS DISH IS FINISHED WITH A TEMPERING OF CURRY LEAVES AND COCONUT SLICES, CREATING AN AUTHENTIC TASTE EXPERIENCE THAT IS BOTH SPICY AND SAVORY.



Kerani

F O O D M E N U

Beef Dry Fry (BDF)

£ 12.99

A TRADITIONAL KERALA DELICACY. KERALA BEEF FRY FEATURES TENDER BEEF CHUNKS MARINATED AND SLOW-COOKED TO PERFECTION WITH A BLEND OF AROMATIC SPICES. INFUSED WITH FLAVORS OF FRESHLY GROUND BLACK PEPPER, CORIANDER, AND FENNEL SEEDS. THIS DISH IS FINISHED WITH A TEMPERING OF CURRY LEAVES AND COCONUT SLICES, CREATING AN AUTHENTIC TASTE EXPERIENCE THAT IS BOTH SPICY AND SAVORY.

Beef Kondattam

£ 13.99

FIERY AND FLAVOURFUL KERALA-STYLE DISH WHERE TENDER PIECES OF BEEF ARE ROASTED WITH ONIONS, CURRY LEAVES, AND A BLEND OF AROMATIC SPICES. FINISHED WITH A SPICY MASALA COATING. THIS DRY-FRIED DELICACY IS BOLD, ROBUST, AND PERFECT FOR THOSE WHO LOVE A PUNCH OF HEAT WITH EVERY BITE.

Beef Peralan

£ 13.99

TENDER PIECES OF BEEF SIMMERED IN A RICH, SPICED GRAVY INFUSED WITH TRADITIONAL SOUTH INDIAN FLAVOURS. COOKED TO PERFECTION WITH AROMATIC HERBS, ONIONS, TOMATOES, AND A DELICATE BLEND OF MASALAS. THIS DISH DELIVERS A HEARTY AND FLAVOURFUL EXPERIENCE. PERFECTLY PAIRED WITH RICE OR BREAD. LAMB PERLAN IS A COMFORTING CHOICE FOR THOSE WHO LOVE BOLD AND AUTHENTIC KERALA-STYLE CUISINE.

Lamb Curry

£ 13.99

KOLLAM LAMB CURRY! SUCCULENT LAMB PIECES, MARINATED WITH AROMATIC SPICES INCLUDING CRUSHED GINGER, GARLIC, AND GREEN CHILIES, ARE COOKED TO PERFECTION IN RICH COCONUT OIL. SAVOR THE ENTICING BLEND OF TURMERIC, CORIANDER, AND PEPPER POWDERS, COMPLEMENTED BY SHALLOTS AND CURRY LEAVES FOR A BURST OF AUTHENTIC TASTE. FINISHED WITH A DASH OF GARAM MASALA AND KASHMIRI CHILI POWDER, THIS DISH PROMISES A CULINARY JOURNEY TO THE HEART OF KERALA.

Lamb Roast

£ 13.99

TENDER PIECES OF LAMB SIMMERED IN A RICH, SPICED GRAVY INFUSED WITH TRADITIONAL SOUTH INDIAN FLAVOURS. COOKED TO PERFECTION WITH AROMATIC HERBS, ONIONS, TOMATOES, AND A DELICATE BLEND OF MASALAS. THIS DISH DELIVERS A HEARTY AND FLAVOURFUL EXPERIENCE. PERFECTLY PAIRED WITH RICE OR BREAD. LAMB PERLAN IS A COMFORTING CHOICE FOR THOSE WHO LOVE BOLD AND AUTHENTIC KERALA-STYLE CUISINE.

Maincourse

From the Ocean

Meen Mulakittathu

£ 13.99

A TRADITIONAL KERALA-STYLE FISH CURRY. BURSTING WITH THE FLAVORS OF COASTAL INDIA. SUCCULENT FISH SIMMERED IN A RICH, TANGY GRAVY MADE WITH AROMATIC SPICES, COCONUT MILK, AND FIERY RED CHILLIES

Fish Mappas

£ 13.99

A TRADITIONAL KERALA-STYLE FISH CURRY SIMMERED IN A RICH, CREAMY COCONUT MILK BASE. DELICATELY SPICED WITH FRAGRANT WHOLE SPICES AND FRESH CURRY LEAVES. LIGHT, AROMATIC, AND BURSTING WITH AUTHENTIC SOUTH INDIAN COASTAL FLAVORS. IT'S PERFECT WITH RICE OR APPAM.

Fish Roast.

£ 15.99

A TRADITIONAL KERALA-STYLE FISH CURRY. BURSTING WITH THE FLAVORS OF COASTAL INDIA. SUCCULENT FISH SIMMERED IN A RICH, TANGY GRAVY MADE WITH AROMATIC SPICES, COCONUT MILK, AND FIERY RED CHILLIES

Crab Roast

£ 15.99

SUCCULENT CRAB COOKED TO PERFECTION IN A RICH, AROMATIC BLEND OF KERALA SPICES. THIS TRADITIONAL DISH FEATURES A ROBUST MIX OF COCONUT MILK, MUSTARD SEEDS, FENNEL, TURMERIC, AND FIERY RED CHILI POWDER, DELIVERING AN UNFORGETTABLE BURST OF FLAVORS. SAUTÉED ONIONS, GINGER, AND GARLIC ENHANCE THE TASTE, MAKING IT A PERFECT DELICACY FOR SEAFOOD LOVERS. ENJOY THIS EXQUISITE COASTAL TREAT. BEST PAIRED WITH STEAMED RICE OR APPAM.

Crab Pepper Fry

£ 15.99

FRESH, SUCCULENT CRAB PIECES TOSSED IN A BOLD BLEND OF BLACK PEPPER, AROMATIC SPICES, AND HERBS. THEN SAUTÉED TO PERFECTION. THIS SOUTH INDIAN DELICACY DELIVERS A PERFECT BALANCE OF HEAT AND FLAVOR, LEAVING A ZESTY, LINGERING TASTE THAT SEAFOOD LOVERS CAN'T RESIST.

Crab Fry

£ 15.99

FRESH CRAB PIECES MARINATED WITH A BLEND OF SOUTH INDIAN SPICES, SAUTÉED WITH CURRY LEAVES, ONION, AND COCONUT-INFUSED MASALA. A RICH, AROMATIC DISH THAT'S PERFECTLY SPICED TO BRING OUT THE NATURAL SWEETNESS OF THE CRAB.





Keram

F O O D M E N U

Fish Moly

£ 16.99

EXPERIENCE THE RICH FLAVORS OF KERALA WITH OUR KERALA FISH MOLY. A CREAMY YELLOW CURRY MADE WITH TENDER POMFRET FISH. THIS EXQUISITE DISH IS PREPARED WITH A DELICATE BLEND OF SPICES, INCLUDING TURMERIC, GREEN CHILIES, AND GINGER. SIMMERED IN A LUSCIOUS COCONUT MILK BASE. THE SUBTLE HINT OF BLACK PEPPER AND THE FRAGRANCE OF CURRY LEAVES ELEVATE THIS CURRY TO PERFECTION. ENJOY A TASTE OF THE MALABAR COAST WITH EVERY BITE.

Meen Manthrika Masala

£ 17.99

EXPERIENCE THE AUTHENTIC TASTE OF KERALA WITH OUR MEEN POLlichATU, A TRADITIONAL DISH WHERE FRESH FISH IS MARINATED IN A BLEND OF TURMERIC, RED CHILI, AND CORIANDER. THEN WRAPPED IN BANANA LEAVES AND GRILLED TO PERFECTION. THE SUCCULENT FISH, INFUSED WITH RICH COCONUT OIL, TANGY TAMARIND, AND AROMATIC CURRY LEAVES, PROMISES A BURST OF FLAVORS THAT WILL TRANSPORT YOU TO THE HEART OF SOUTH INDIA. PERFECTLY PAIRED WITH STEAMED RICE OR APPAM, THIS DISH IS A MUST-TRY FOR SEAFOOD LOVERS.

Squid Roast

£ 14.99

RESH SQUID MARINATED IN A BLEND OF TRADITIONAL SOUTH INDIAN SPICES, THEN PERFECTLY ROASTED TO ACHIEVE A TENDER, SMOKY, AND FLAVORFUL FINISH. A DELIGHTFUL SEAFOOD DISH THAT BALANCES HEAT, AROMA, AND A SUBTLE TANG, MAKING IT AN IRRESISTIBLE STARTER OR MAIN.

Squid Pepper Fry

£ 14.99

TENDER SQUID PIECES MARINATED WITH A BLEND OF AROMATIC SOUTH INDIAN SPICES, THEN STIR-FRIED WITH FRESH GREEN CHILIES, BLACK PEPPER, CURRY LEAVES, AND A HINT OF GARLIC. A PERFECT BALANCE OF HEAT AND FLAVOR, DELIVERING A SPICY, TANGY, AND IRRESISTIBLY CRISPY SEAFOOD DELIGHT.

Squid Masala

£ 14.99

ENDER PIECES OF SQUID COOKED IN A RICH, SPICY SOUTH INDIAN MASALA, INFUSED WITH AROMATIC SPICES AND COCONUT FLAVORS. SERVED SIZZLING HOT. PERFECT FOR SEAFOOD LOVERS SEEKING AN AUTHENTIC KERALA TASTE.

Prawns Mango Curry

£ 15.99

-SUCCULENT PRAWNS COOKED TO PERFECTION IN A RICH, TANGY-SWEET MANGO CURRY, INFUSED WITH TRADITIONAL SOUTH INDIAN SPICES AND COCONUT MILK. A PERFECT BALANCE OF SWEETNESS AND SPICE. THIS DISH DELIVERS A TROPICAL FLAVOR THAT'S BOTH AROMATIC AND SATISFYING. IDEAL TO PAIR WITH STEAMED RICE OR KERALA PARATHAS.

Prawns Masala

£ 15.99

TENDER PIECES OF PRAWNS COOKED IN A RICH, SPICY SOUTH INDIAN MASALA, INFUSED WITH AROMATIC SPICES AND COCONUT FLAVORS. SERVED SIZZLING HOT. PERFECT FOR SEAFOOD LOVERS SEEKING AN AUTHENTIC KERALA TASTE.

Prawns Tawa Fry

£ 15.99

SUCCULENT, FRESH PRAWNS TOSSED IN A TRADITIONAL SOUTH INDIAN BLEND OF SPICES AND PAN-FRIED ON A SIZZLING TAWA. EACH BITE BURSTS WITH FLAVORS OF GARLIC, CURRY LEAVES, AND AROMATIC MASALAS. OFFERING A PERFECT BALANCE OF HEAT AND TANG. IDEAL AS A STARTER OR A FLAVORFUL ACCOMPANIMENT TO YOUR MEAL.

Prawns Thoran

£ 15.99

SUCCULENT PRAWNS TOSSED WITH FRESH GRATED COCONUT, CURRY LEAVES, GREEN CHILIES, AND TRADITIONAL KERALA SPICES. LIGHTLY SAUTÉED TO CREATE A FRAGRANT, FLAVORFUL, AND MILDLY SPICED COASTAL DELICACY.

Egg Mania

Egg Chilli

£ 8.99

SOFT EGGS TOSSED IN A VIBRANT, SPICY SAUCE WITH FRESH GREEN CHILLIES, ONIONS, AND PEPPERS. A PERFECT BLEND OF HEAT AND FLAVOUR. THIS DISH IS A FIERY FAVOURITE FOR SPICE LOVERS.

Egg Roast

£ 8.99

A CLASSIC SOUTH INDIAN DELIGHT. OUR EGG ROAST FEATURES PERFECTLY BOILED EGGS SIMMERED IN A RICH, AROMATIC ONION-TOMATO GRAVY, INFUSED WITH TRADITIONAL KERALA SPICES. BURSTING WITH FLAVOR, THIS DISH PAIRS BEAUTIFULLY WITH APPAM, PAROTTA, OR STEAMED RICE FOR A SATISFYING MEAL.

Egg Masala

£ 8.99

HARD-BOILED EGGS COOKED IN A RICH, SPICED TOMATO-ONION GRAVY, INFUSED WITH AROMATIC SOUTH INDIAN SPICES AND FINISHED WITH FRESH CORIANDER. A PERFECT BALANCE OF HEAT AND FLAVOR. IDEAL TO ENJOY WITH RICE, ROTI, OR PARATHA.



Keram

F O O D M E N U

Biriyani Counter

Vegetable Biriyani	£ 8.99
Egg Biriyani	£ 8.99
Chicken Biriyani	£ 9.99
Beef Biriyani	£ 13.99
Lamb Biriyani	£ 14.99
Fish Biriyani	£ 15.99
Prawns Biriyani	£ 15.99

Keram

F O O D M E N U

Specials

KAPPA BIRIYANI BEEF	£15.50
ALLEPY PRAWNS CURRY	£12.99
KOTHU POROTTA	
KOTHU POROTTA CHICKEN	£14.99
KOTHU POROTTA BEEF	£16.99
PAAL POROTTA	
PAAL POROTTA CHICKEN	£16.99
PAAL POROTTA BEEF	£17.99
KAPPA MEEN CURRY	£12.95

Rice Combos

Vegetarian Thali	£ 12.99
Fish Curry Thali	£ 13.99
Chicken Curry Thali	£ 13.99
Chatti Choru (Non-Veg)	£ 17.99
Pothi Choru (Non-Veg)	£ 18.99

Keram
F O O D M E N U

Rice Sides

Plain Rice	£ 3.95
Kerala Rice	£ 4.50
Pulav Rice	£ 4.95
Coconut Rice	£ 5.95
Peas Pulav Rice	£ 6.99
Veg Fried Rice	£ 6.99
Chicken Fried Rice	£ 9.99
Chicken Pulav Rice	£ 9.99
Singapore Fried Rice Chicken	£ 10.99
Schezwan Fried Rice Chicken	£ 10.99

Bread Sides

Chapatti	£ 2.50
Kerala Porotta	£ 2.50
Appam	£ 2.50

Dosa

Plain Dosa	£ 7.99
Ghee Dosa	£ 8.99
Masala Dosa	£ 9.99

Desserts

Payasam Of the Day	£ 4.95
Gulab Jamun	£ 4.95

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For More Information :
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