

## South Indian Dosai

**MASALA DOSAI**  
Handmashed potatoes slowly stirred with onion and crackled mustard seeds

**BANGALORE DOSAI**  
Handmashed potatoes sprinkled with 'Bangalore Podi', chilli, sesame seeds and coconut flakes

**KHEEMA DOSAI**  
Homemade lamb mince with fenugreek, fresh ginger and a touch of cinnamon

**KOZHI DOSAI**  
Lean chicken, cottage cheese, dried fennel and coriander

**CHEMEN PEERKANGAI <sup>Naal</sup>**  
Prawns tossed with salubrious ridge gourd in a tangy and spicy relish with green capsicum

**MASALA UTTAPPAM**  
A flat, thick version of Dosai topped with shallots, tomato, coriander and green chilli

## Regional Starters

**PEPPER RASAM**  
Fresh tomatoes, tamarind, flavoured with whole garlic, pepper, mustard seeds and curry leaves

**CAULIFLOWER BONDIA 3 pcs**  
Cauliflower mixed with spicy potato, fresh coriander and chopped red onion in a light chickpea coating

**PATTI SAMOSA 2 pcs**  
Triangles filled with baby green peas, onion julienne and dry red chilli

**SPINACH CHAAT** Served chilled  
Chickpea coated Baby spinach leaves drizzled in yoghurt, date & tamarind chutney

**TANDOORI CHICKEN TIKKA 3 pcs**  
Filets marinated in 'Tandoori masala' and yoghurt, roasted on high fire in the tandoor

**STARTER SAMPLER** 1 pcs of each  
Tandoori Chicken Tikka, Mysore Chilli Chop and Patti Samosa

**VEGETARIAN SAMPLER** 1 pcs of each  
Patti Samosa, Cauliflower & Potato Dumpling and Spinach Chat

**MYSORE CHILLI CHOPS 3 pcs**  
Baby lamb chops marinated and grilled in hot fresh chilli, 'Carom seeds' and sesame seeds

**MELLAGU PRAWNS 6 pcs**  
Tiger Prawns tossed in Malabar peppercorns, red onion, tomato relish and fennel seeds

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# malabar

SOUTH INDIAN CUISINE



## Seafood Curry

**PRAWN KONKAN** 24  
King prawns and creamy light coconut sautéed in thinly sliced onion, ginger, crackled mustard seeds and turmeric.

**PRAWN BALCHAO** 24  
Finely blended Kashmiri chilli with cumin and vinegar creates a tangy masala tossed with king prawns and fresh pureed tomato.

**GOAN FISH CURRY** 24  
Fiery green chilli softened by light coconut milk and kokum. Seasoned with dry roasted and ground chilli, turmeric, cumin and coriander seeds.

## Beef & Goat Curry

**GOAT MAPPAS** served on the bone 23  
Pieces of goat marinated in chilli and turmeric slowly cooked with green chilli and coconut milk tenderizing the meat. Finished with pepper and coriander powder.

**BEEF KEBALA** 20  
Searced beef cubes slowly cooked with grated ginger, chilli and coriander. Finished with fresh coconut milk and sliced potatoes.

**BEEF VINDALOO** 12  
Diced beef cooked with garlic, bay leaves, ginger and cayenne, in a hot and sour sauce based on fresh tomatoes and vinegar.

## Lamb Curry

**LAMB KURUMAH** 23  
Braised lean diced leg of lamb in a light creamy sauce from ground cashews and whole pieces of garam masala slowly cooked with mild green chilli flavours, bay leaves and a touch of mint.

**LAMB SHANK ROGANJOSH** served on the bone 21  
Fennel seeds and sliced onion browned in sizzled cardamom. Slowly cooked in yoghurt and chunky tomato with cinnamon, Ratanjot and ginger.

**LAMB VARUTHA** 23  
Lean diced leg of lamb braised with homegrown curry leaves and coarse peppercorns. Seasoned with fennel and star anise.

## Chicken & Duck Curry

**DUCK MOILEE** served on the bone 24  
Skinned duck slowly simmered in coconut milk extract and red chilli, seasoned with coriander and fennel powder.

**CHICKEN MAKHANI** "kneel of the Queen" 22  
A smooth creamy tomato based sauce, sweetened with honey and flavoured with fenugreek leaves.

**CHICKEN CHETTINAD** 21  
Crushed peppercorns and a smooth masala based on poppy seeds, star anise and fennel sautéed in onions with a hint of curry leaves.

## Vegetarian Curry

**DAL MAKHANI** 14  
Five varieties of lentils slow cooked in a garam masala bouquet garni with hints of garlic and fenugreek.

**BABY EGGPLANT & POTATO** 17  
Fried baby eggplant stir fried with panch phoran and onions. Pancooked in masala and potatoes with delectable flavour.

**MATTHANGA KOOTU** <sup>Naal</sup> 15  
A ballet of channa dal and pumpkin, this healthy combination cooked with coconut paste, ginger, green chilli and cumin

**PALAK PANEER** 17  
Crackled cumin seeds and onions cooked with pureed spinach leaves and chunky home made cottage cheese.

**MIXED VEGETABLE CURRY** 17  
Cauliflower, carrots, green peas and potatoes in a taste sensation of light coconut milk and chilli powder.

**OKRA MASALA** 17  
Stir fried capsicum, tomato and onions brings out the sweetness of tender baby okra, seasoned with a tangy touch.

## Naan & Roti

Basmati Rice	3	Spinach Cheese Naan	5
Brown Rice	3.5	Chilli Cheese Naan	5
Naan	3.5	Peshwari Naan	5
Roti	4	Malabar Paratha	4.5
Gulab Naan	4	Aloo Kulcha	4.5
Cheese Naan	4		

## Lunch Special

22.50 p.p. Min of 2.

**Vegetarian Lunch**  
**Starter:** Mini Masala Dosai  
**Main:** Mixed Vegetable Curry & Dal  
**Makhani** served with steamed rice

**Non - Veg Lunch**  
**Starter:** Mini Masala Dosai  
**Main:** Chicken Makhani & Mixed  
**Vegetable Curry** served with steamed rice

## Sunday Special

Served exclusively on Sundays from 3.30pm

### SOUTH INDIAN BIRYANI 20

Long grained basmati rice and chicken layered with aromatic turmeric and saffron and cooked on slow fire from early morning.

## Barquet Menu

EAT IN ONLY - MINIMUM FOR TWO PEOPLE

A three course gourmet feast designed to showcase a wide selection of our menu starting from 39 p.p.

## After Dinner

**MADRAS COFFEE** Made the same way since 1792 4  
South Indian style filter coffee prepared authentic madras style with milk

**MASALA CHAI** - Known to rejuvenate the soul and mind 4.5  
South Indian Tea spiced with cinnamon and cloves brewed with milk

**KULFI** MANGO / PISTA 6  
Condensed milk caramelised by slow cooking, flavoured with nuts or fruit, traditionally frozen in small metal cans, creating the most dense known form of frozen sweets.

**GULAB JAMUN** 6  
Golden sticky sweet paner dumplings soaked in rose and cardamom flavoured sugar syrup

## FULL DESSERT MENU AND COCKTAIL MENU

AVAILABLE INSIDE

**T 9332 1755**

274 VICTORIA ST, DARLINGHURST

LICENSED & BYO WINE ONLY

OPENING HOURS

LUNCH WED - SUN 12 - 2.30 PM

DINNER MON - SUN 5.30 PM ONWARDS

www.malabarculine.com.au