



MATTANCHERRY

INDIA IN 3 SQUARE MILES

MENU



CONTACT US

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STARTERS

Chicken 65

Spicy and juicy chicken chunks tossed in an exciting sauce

Chicken Momo (S)

Delicious chicken dumplings

Chicken Lollipop

is an all-time favourite made with the middle segments of chicken wings marinated with ginger, garlic, and spices.

Tiger Prawn Porichathu

Tiger prawns marinated with Kashmiri chilies, and garlic, and deep-fried.

Fish Amritsari

Fish fritters (tilapia) marinated in ginger garlic paste and battered with gram flour.

Tawa Fish

A straightforward preparation of fresh fish with a delicious combination of lemon juice, red chili, pepper, ginger, and garlic.

Mattancherry Koonthal

Crispy fried squid rings served with chili garlic mayo.

Idli Chaat

Lightly sautéed idli rice cakes with spicy sauce and gunpowder.

Cabbage & Spinach Pakora

Finely chopped cabbage, spinach and onion coated with gram flour, seasoned with spices and deep fried.

Samosa Ragada Chaat

Freshly crushed samosa on a bed of curried chickpeas, finished with chopped onion, coriander, and chaat seasonings.

Punjabi Samosa

Crunchy pastry with ajwain seeds and delicately spiced vegetable filling.



MAINS KERALA SPECIALITIES

Konju Manga Curry

A simple delicacy of prawns with raw mango slices and fresh coconut paste.

Allepy Fish Curry

Fish cooked with raw mango, ginger, Kashmiri chili, and fresh coconut paste.

Fish (or) Prawn Moilee

A signature dish of central Kerala, based on a Portuguese one-pot seafood stew.

Nadan Chicken Curry

Village-style preparation of chicken curry with a special aroma.

Railway Lamb Curry

A modern take on a classic dish of British India

Syrian Beef Curry

A Portuguese-inspired dish popular among Syrian Christians in Kerala.

Vegetable Curry

A Kerala-style preparation of seasonal vegetables.

Vegetable Mango Curry

Seasonal vegetables in raw mango, ginger, and coconut milk, finished with fennel.

Vegan Mixed Vegetable Curry

OUR POPULAR CHOICES

Chicken Jhalfrezi

Chicken cooked with stir-fried green chilies, bell peppers, onion, and tomatoes.

Chicken Tikka Masala

Our recipe of chicken in yogurt, tomato, and spices.

Saag Wala Chicken

Fresh leaf spinach and chicken sautéed with garlic and green chilies.

Saag Gosht

Fresh leaf spinach and tender lamb sautéed with garlic and green chilies.

Korma (Chicken/Lamb/Prawn)

A traditional Mughal dish with yogurt, coconut, and cashew nuts.

Paneer Makhani

Popular butter paneer masala with ingredients of tomatoes, fresh cream, cashew nuts, onions, and Indian spices.

Saag Paneer

Fresh leaf spinach and Indian cottage cheese sautéed with garlic and green chilies.

Vegetable Korma

A traditional Mughal dish with yogurt, coconut, and cashew nuts.

Our Famous Biryanis (Lamb, Chicken, Prawn, Veg)

Aged basmati rice, slow-cooked with select fresh herbs and whole spices that lock in delicate aromatics. Served with creamy yogurt raita or curry sauce.



SIDES (5.25)

Dal Tadka - Yellow lentils cooked in Punjabi style and tempered with garlic and cumin

Sambhar - Fresh vegetables cooked with lentils in tamarind broth

Channa Masala - Chickpeas cooked with onion, tomato and hint of spices

Bombay Aloo - Potatoes cooked with onion, tomatoes and cumin

Saag Aloo - Baby potatoes cooked in a fresh spinach and sauteed with garlic and spices

Thoran - Keralan style crunchy vegetable stir fry with fresh ground coconut.

Saag Paneer - Cottage cheese with fresh spinach and Sautéed with garlic and spice

RICE, BREAD & CHIPS

Steamed Basmati Rice 2.95
Great to go with curries.

Saffron Rice3.50
Aged basmati rice steamed and flavoured with Kashmiri Saffron

Lemon Rice3.25
Steamed basmati rice sauteed with fresh lemon juice and turmeric

Coconut Rice3.25
Steamed basmati rice sauteed with shredded coconut, curry leaf and spices

Malabar Parotta3.25
Flaky and layered Indian Bread

Chapati3.25
Thin and flat Indian Bread

Fries3.25
Potato fries served with sauce

Masala Fries3.50
Potato fries flavoured with dried Indian masala

DESSERTS

Gulab Jamun - One of India's popular desserts served with rose cardamom syrup and ice cream.

Gajar Ka Halwa - A light fudge-like dessert with grated carrots, whole milk, dried fruits, and nuts.

Vanilla Ice cream