

Quilon prides itself on offering the very best in south west coastal Indian. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for ingredients. Seafood is central but our menu also includes equally outstanding meat and vegetable choices.

To fully appreciate the depth and breadth of our unique offering, we would encourage you to share dishes with your fellow diners.

If you prefer, our chef would be delighted to plan a tasting menu tailor-made to your requirements.

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## STARTERS

Banana flower sprout galette tapioca pearls, mango ginger chamandi <b>G</b>	17
Southern s-a-a-t crispy lotus dumplings, aromatic peas, spiced millet ribbons, tomato, onion, chutneys and lotus chips <b>G</b>	17
Mini masala dosa tempered potatoes, vegetables; served with sambhar <b>MUS</b>	17
Paneer Polichattu pearl onion, herbs, spices <b>D MUS</b>	17
Oyster three ways cold - smoked red pepper and heirloom tomato chutney finger lime and basil <b>M</b>	18
hot - pan fried, tossed with pepper masala <b>M E</b>	
Cochin lobster broth mildly spiced broth, hint of coconut cream <b>C</b>	18
Kundapur chicken roast byadgi chilli, coriander, tamarind, jaggery, nuts, spices; ghee roasted <b>N D</b>	18
Goan lamb chop aromatic spices, goan vinegar; grilled	21
Green peppercorn prawn green peppercorn, curry leaves, ginger marinated; wrapped in banana leaf; grilled <b>C</b>	15
Fisherman's catch pepper shrimp, crab cake, baked halibut and seared scallop <b>G SES E C M F</b>	24
Vermicelli crab cake claw meat, curry leaves; chilli vermicelli crusted <b>G C D E MUS</b>	18
Lentil crusted scallop roasted aromatic spices, gooseberry sauce; pan seared <b>M SES</b>	18

\* denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

**Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.**

**Fish dishes may contain small bones. Please note all game dishes may contain shot.**

## MAIN COURSES

### SEAFOOD

Seafood moilee	33
wild fish, prawn, potato; stewed in moilee sauce	<b>C F</b>
Baked black cod	41
tamarind, jaggery, dry fenugreek	<b>F</b>
*Prawn masala	41
cooked with onion, tomato, mustard, curry leaves, coconut	<b>C MUS</b>
Lobster butter pepper	62
fresh lobster in butter, pepper, garlic	<b>C G D</b>
Quilon fish curry	33
halibut simmered in coconut, chilli, raw mango	<b>F</b>

### LAMB

Lamb shank varutha curry	35
slow cooked with freshly ground roasted spices and coconut	
Malabar lamb biryani	34
cooked with traditional malabar spices in a sealed pot, with basmati rice	<b>D</b>

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## GAME/CHICKEN

*Mangalorean chicken (kori gassi) cooked in finely ground fresh coconut, spices	31
*Chicken pepper masala cooked with tomato, onion, spices, thalesery pepper	31
*Quail ambotik crispy quail tossed with goan chilli, kokum, spices	31

## VEGETARIAN

Okra pearl onion masala ground spices, curry leaves, mustard <b>MUS</b>	19
Salsify roast tossed with aromatic spices, curry leaves, mustard <b>MUS SES</b>	19
Three type spinach poriyal tempered with mustard seeds, onion, chilli, lentil, grated coconut <b>MUS</b>	19
Aubergine masala cooked with ground herbs, green chilli, coconut <b>N MUS</b>	19
Asparagus, mange tout, tenderstem purple broccoli mustard seeds, curry leaves, green chilli, grated coconut <b>MUS</b>	19
*Cottage cheese tomato melon seed curry <b>D MUS</b>	19
*Chickpeas masala	19
Vellarikai curry kerala cucumber cooked with yoghurt, tempered spices <b>D MUS</b>	19

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## ACCOMPANIMENTS

Jackfruit koorka biryani	22
chinese potato, jackfruit cooked in a sealed pot with basmati rice; bitter gourd pachadi	
<b>D MUS</b>	
Lemon rice	6
<b>N D MUS</b>	
Tomato red lentil rice	6
<b>MUS SES</b>	
Fluffy steamed rice	5
Malabar paratha	6
<b>G D E</b>	
Egg paratha	8
spelt flour layered bread, stuffed with beaten egg, chilli	
<b>G E</b>	
Tawa paratha	6
<b>G</b>	
Tomato cucumber raita	6
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber	
<b>D</b>	
Bitter gourd pachadi	6
bitter gourd, yoghurt, ground coconut, cumin seeds, mustard	
<b>D MUS</b>	
Plain yoghurt	5
<b>D</b>	

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Prices include vat and all charges. We have a no tipping policy.