



Naadu

INDIAN CUISINE



DINNER MENU

PRE-MEAL SNACKS AND PICKLES

Plain Papadom	1.10
Spicy Papadom	1.30
Chutneys	2.80
Special Snack Bowl	5.95

STARTERS

Assorted starter 10.99
Combination of meat and veg starters.

Bhindi Kurkuri 7.99
Crisp fried, fine cut fresh okra with cilantro and chilli.

Patala Lamb Chops 10.95
Two lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.

Charcoal Olive Salmon 8.99
Cubes of fish grilled in aromatic Indian spices with olive.

Onion Bhaji 6.50
Golden brown and crispy fried batter of onion and spices.

Lasooni Sheek Kebab 8.95
Minced meat grilled with garlic and a range of Indian seasoning.

Quilon Grill Prawn 9.99
King prawn marinated with quilon green herbs.

Kanthari Squid 9.99
A typical Kera la farmers' starter tossed with garlic and chilli.

Anannas Paneer Tikka 9.50
Cheese and pineapple marinated with herbs then gently charred with peppers.

Chilli Beef 9.99
Beef cooked with finely chopped ginger, garlic and curry leaves.

Naadu Chicken Tikka 9.99
Marinated chicken thighs in classic North Indian spices and yogurt.

King Prawn Tandoori 9.99
King prawns marinated with green herbs and yogurt, cooked in a tandoor oven.

Kerala Spicy Chicken 10.50
Chicken marinated in Kerala herbs, gently toasted and mixed with aromatic spices.

Manx Queenies Pepper Fry 9.99
Manx national dish cooked with Indian spices and garlic flavoured sauce.

Amrisari Gobi 8.50
Crispy cauliflower marinated in herbal paste and spices.

Hara Bhara Kabab 8.50
A popular healthy snack made with potato, spinach, spices and herbs.

Swasth Katori Chaat 8.99
Baked healthy salad bowl filled with sweet potato, moongs sprout, pomegranate, onion, tomato, avocado, yogurt and chutney.

NAADAN MAINS

Naadu Duck Mappas 19.99
Mappas is a popular unavoidable dish in central Kera la delicately cooked with coconut milk and curry leaves.

Thalassery Fish Theeyal 19.99
Fish marinated in our home made masala, grilled and then tossed with green chilli and curry leaves.

Kaikka Lamb Masala 19.50
Tender lamb cubes marinated in spices and slow cooked with fresh ginger and garlic.

Ammachi Meen Mollee 19.99
An exotic fish curry cooked in fresh coconut milk and lemon juice, tempered with fenugreek and curry leaves.

Cheenaavala Chemmeen Pachadi 18.99
Prawns simmered in a mixture of fresh green mangoes, ginger, turmeric and ripe tomatoes.

Payyoli Chicken Curry 18.99
Chicken breast cooked in rich and dark sauce with roasted coconut and spices.

Chilly Chicken 18.99
Chicken mixed with pepper, onion, and a tangy chili sauce.

Beef Kizhi 19.99
Beef marinated in our chefs own spices and wrapped in banana leaf and grilled.

Manx Queenies Chatti Curry 19.99
Typical Kera la curry cooked in onion, curry leaves and spices.

BAMBOO BIRIYANI

Kerala style dish - rice and meat/veg slowly cooked in aromatic spices, garlic, mint, and coriander; served with raita and masala sauce.

Chicken	18.50
Lamb	19.50
King Prawn	20.50
Manx Queenies	21.50

HINDUSTANI CUISINE

Veg	16.99
Chicken	17.99
Lamb	18.99
Prawn	19.99

Naadu Saag Curry
Aromatic Indian chicken curry cooked with spinach — tasty and healthy.

Patala Tikka Masala
Classic sauce cooked with tomato, onion and cashew nut.

Goan Vindaloo
Spicy Goan curry with plenty of chillies and spices.

Saffroni Korma
Mild and soothing curry mixed with creamy coconut and cashewnut gravy.

Shimala Masala
Medium curry sauce with capsicum and onion.

Chennai Style Madras Curry
Spicy curry blended with chillies and homemade spices.

Naadu Style Jalfrezi
Medium-spiced dish cooked with Kashmiri chili, onion, bell pepper, and tomato.

GRILLS

Naadu Chicken Tikka 18.99
Marinated chicken thighs in classic North Indian spices and yogurt.

King Prawn Tandoori 18.99
King prawns marinated with green herbs and yogurt, cooked in a tandoor oven.

Anannas Paneer Tikka 18.99
Cheese and pineapple marinated with herbs then gently charred with peppers.

Charcoal Olive Salmon 21.50
Cubes of fish grilled in aromatic Indian spices with olive.

Patiala Lamb Chops 22.99
Lamb chops marinated overnight in a special patiala marinade of warm dark spices, ginger and garlic and grilled.

Thandoori Steak 25.95
Sirloin steak marinated with ginger, garlic and spices.

Grilled Seabass Chutney Wali 21.99
Sea bass grilled with green marinade and spices.

Mixed Grill Thali 27.50
Combination of meat and prawn come with two veg side one curry sauce salad and bread and chips.

PACHAKKARI (VEG)

Naadu Katharikka Curry 15.99
Aubergines laced with onions, herbs, turmeric, tomatoes, mustard seeds and curry leaves.

Kadhai Vegetable 17.50
Onion and bell pepper stir-fried with mixed vegetables in a tomato-onion-based sauce.

Palak Paneer 17.99
Tender cubes of paneer cooked with spinach in a silky rich sauce.

Coconut Dal Tadka 17.99
A traditional Kerala lentil curry cooked with coconut and onion in a medium-spicy sauce.

Paneer Makhani 18.50
Roasted cubes of paneer simmered in a creamy butter and tomato sauce.

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order.

www.naadu.im

615202

SIDE DISHES

Beetroot thoran 6.99
Made from freshly sliced beets, stir fried in a gentle combo of shallots, mustard seeds and curry leaves.

Tawa Tadka Dal 6.99
Lentils tempered with garlic and spices.

Bombay Aloo 6.99
Potatoes cooked with onion and tomato sauce.

Chickpeas Masala 6.99
Chickpeas cooked in a medium-spiced sauce.

RICE

Boiled rice 3.40
Pilau rice 3.60
Onion rice 4.50
Coconut rice 4.50
Mushroom pulao 4.50
Fried rice 5.50
Egg pulao 4.20
Garlic rice 4.20
Spicy rice 5.50

INDIAN BREAD

Chappathi 1.99
Kerala paratha 4.50
Roti 3.50
Naan 3.50
Garlic naan 3.70
Peshwari naan 4.20
Chilli cheese naan 4.20
Appam 4.50

KIDS MENU

Parmesan chicken strips 6.99
Chips 4.20
Chicken Kurma 6.99

