APPETIZERS Exquisite starters crafted to awaken your palate.	
Golden Egg Delight (Egg Bhaji) Hard-boiled eggs encased in a spiced, crispy batter, offering a perfect	£3.49
blend of texture and flavor.	
Pazhampori (Fried Plantain Fritters) Sweet ripe plantain coated in batter and deep-fried until golden and crispy.	£3.99
Chilli Bhaji Long green chilli Bhaji coated in a crisp, flavorful batter and fried until golden.	£4.55
Onion Bhaji Crisp onion fritters seasoned with delicate spices, fried to golden perfection.	£4.55
Falafel Crispy, golden-brown chickpea fritters seasoned with aromatic herbs and spices, served with tahini or hummus. A Middle Eastern vegetarian favorite!	£4.99
Enchanted Samosa Vegetarian	£4.49
Enchanted Samosa Chicken / Meat Golden, flaky pastry filled with your choice of spiced vegetables, chicken, or meat.	£4.99 / £5.49
Vegetable Pakora Crispy fritters made with mixed vegetables and spiced chickpea batter.	£5.49
Chicken Pakora Tender chicken bites coated in a spiced batter and fried to crispy perfection.	£5.49
Signature Gobi 65 Lightly battered cauliflower florets with a spiced, crispy finish.	£5.49
Pazham Nirachath (Malabar Style Stuffed Plantain) Sweet plantains infused with coconut and a hint of nutty sweetness, fried to golden perfection.	£5.99
Chicken Lolipop Juicy chicken wings marinated in flavorful spices, coated and deep-fried to perfection served with tangy dipping sauce. A crispy, spicy delight!	£5.99
Signature Chicken 65 A fiery blend of tangy, spicy, and crispy fried chicken.	£5.99
Chef's Special IDF (Irachi Dry Fry) Succulent meat pieces, marinated and stir-fried with fragrant spices.	£9.99
Mixed Kebab Platter A curated assortment of chicken, irachi, and lamb kebabs, grilled to perfection.	£12.99
Allergen Notice: Please inform our staff of any allergies or dietary requirem	ents when ordering.

THE DESSERT ROOM A selection of luxurious, handcrafted sweets to end your meal on a perfect note.		
Boli & Payasam Delight	£6.99	
A must-try pairing of soft, golden Boli and rich, creamy payasam, offering a luxurious blend of flavors and textures that promises an exquisite dessert experience.	•	
Velvet Vermicelli Payasam Dream	£4.49	
A silky, aromatic vermicelli payasam in rich milk, delicately spiced to perfection or a truly indulgent dessert experience.		
Palada Créme Payasam	£4.99	
A luxurious traditional payasam, featuring delicate rice ribbons (ada) immersed in rich, sweetened milk, creating a velvety, creamy dessert experience.		
Gulab Jamun Royale Solden, syrup-soaked dumplings with a fragrant rosewater finish, offering a perfect balance of sweetness and flavor.	£5.99	
Rasgulla Cloudburst	£6.49	
ight, airy cheese balls soaked in syrup for a refreshing, sweet bite.		
Carrot Halwa Fantasy	£7.99	
A blend of spiced carrot halwa and creamy ice cream, offering the perfect contrast of warm and cool indulgence.		
BIRIYANI Fragrant, flavorful, and perfectly spiced, our biriyani is a feast for t	he senses.	
Vegetable Biriyani	£9.49	

£9.99

£12.49

£13.99

a wholesome and flavorful experience.

Dum Biriyani

Irachi Biriyani

Lamb Biriyani

Coconut Bunch Special Restaurant

Slow-cooked to perfection, this rich and fragrant biriyani blends tender

Chicken with aromatic spices, sealed to preserve its authentic flavors.

A hearty and flavorful dish where tender beef is cooked with fragrant spices

Succulent pieces of lamb, slow-cooked with aromatic spices and layered with

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fragrant rice, offering a tender, flavorful, and rich dining experience.

and layered with aromatic rice, creating a rich and satisfying experience.

STREET FOOD SPECIALTIE Experience the bold and vibrant flavors of India's icon	
Maggi Noodle A simple yet comforting classic.	£
Kerala Omelette A traditional omelette made with shallots and green chilies.	£
Chef's Special Maggi Noodles Elevated with a gourmet twist and special spices.	£
Classic Himalayan Momos Steamed dumplings filled with choice of vegetables or chicken, served with a tangy chutney for the perfect dip.	£
SIGNATURE PAROTTA WRA Wrapped in authentic Kerala parotta	
Falafel Wrap Supreme Crispy falafel, fresh vegetables, and creamy sauce wrapped in soft Kerala parotta for a delicious, authentic flavor.	£
Royale Chicken Wrap Tender, seasoned chicken wrapped in soft Kerala parotta with fresh vegetables and a creamy sauce for a flavorful bite.	£
Irachi Parotta Wrap Tender meat masala,, fresh vegetables, and creamy sauces wrapped in a soft Kerala paratha.	£
Irachi Banana Fusion Wrap Meat masala and sweet banana wrapped in a soft, warm Kerala parotta for a unique blend of bold and sweet flavors.	£
THE ARABIAN MANDI FE. A curated selection of grilled chicken man	
Al Faham Mandi – Quarter / Half / Full Grilled chicken over rich, seasoned aromatic rice for a traditional taste of Arabia.	£11.99 / £16.99 / £
Kanthari Al Faham Mandi – Quarter / Half / Full A spicy and bold grilled chicken, infused with fiery Kanthari chilies, served with seasoned aromatic rice.	£12.99 / £17.99 / £2

Honey Chili Chicken Mandi – Quarter / Half / Full £12.99 / £17.99 / £24.99

Sweet and spicy grilled chicken with a honey-chili glaze, served a

Nuggets/ Fish finger and Chips

1/2 pocket shawarma with chips

Chicken/veg Stew with Ghee rice

Serves with a bottle of juice

top seasoned aromatic rice.

RICE / SUNDRIES Expertly crafted to complement every flavor and elevate your dining experience.	
Classic Boiled Rice Simple, perfectly cooked rice to complement any meal.	£2.49
Ghee Infused Rice Malabar special rice gently tossed in rich, clarified butter for a fragrant, ndulgent flavor.	£3.49
Fragrant Biriyani Rice Aromatic long-grain rice, perfect for pairing with any curry or dish.	£3.99
Mandi Rice Fluffy rice with a touch of earthy spices, ideal for pairing with grilled meats.	£3.99
Fried rice Veg/Chicken Fried rice is a stir-fried dish made with rice, vegetables or chicken, and seasoned with soy sauce. It's quick, flavorful, and customizable.	£7.99/£8.99
Chapati A soft, thin, whole wheat flatbread, traditionally cooked on a hot griddle.Light and versa chapati is the perfect accompaniment to curries, dals, or any flavorful dish.	£1.99 tile,
Puri A deep-fried, fluffy, golden-brown bread made from unleavened wheat dough. Crisp or the outside and soft on the inside, poori is a popular dish, often served with curries, botato masala, or chutneys for a delightful meal.	£2.49
Kerala Parotta A soft, flaky flatbread made from refined flour, kneaded and layered to perfection. Crisp on the outside and tender on the inside, this Kerala	£2.49
Steamed Bread(3 Nos) (Gluten free available) Soft and fluffy bread, traditionally steamed to retain its light texture and subtle flavor. Often served with stews, curries, or gravies, it's a comforting and versatile accompanim to a variety of dishes	£3.49 nent
Idiyappam Soft, steamed rice noodles, perfect with curries or coconut milk.	£4.49
KIDS CORNER Expertly crafted to complement every flavor and elevate your dining	g experience.
Maggi	£2.49

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CHEF SPECIALTIES

Exquisite dishes crafted with passion and precision, showcasing the finest flavors and techniques

cocker-style bread for a quick and flavorful bite. Chawarma Burger flavorful mix of juicy chicken pieces, fresh vegetables, and creamy access access and creamy access and creamy access access access and creamy access ac	Chicken Pocket Shawarma	£4.99
chawarma Burger flavorful mix of juicy chicken pieces, fresh vegetables, and creamy acue, all packed into a soft, toasted bun. Steamed Bread with Chicken Stew off, fluffy steamed broad served with a creamy, flavorful chicken stew. Farotta and Irachi Curry Indulgence rich paining of flaky, golden perotta with tender, flavorful trachi (meat) urry, offering an indulgent and satisfying experience. Fiteamed Bread with Irachi Stew off, fluffy steamed bread served with a mild and aromatic Irachi (meat) urry, offering an indulgent and satisfying experience. Fiteamed Bread with flavorful spices for a delicate taste. Fite Classic Combo: Malabar Ghee fice with Irachi Curry timeless combination of fragrant Malabar ghee rice paired with tender, exortul Irachi (meat) curry, delivering a perfect balance of taste and tracition. Fine Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry, ffering a delightful balance of sweet and savory flavors. Fine Acap (Coconut Milk & Tapioca feast with Irachi Curry) Fiterast with Irachi Curry) Fiterast with Irachi Curry) Fiterast component milk-infused topicea paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Fiterast with Irachi Curry) Fiterast with Irachi Curry) Fiterast with Irachi Curry) Fiterast with Irachi Curry) Fiterast with Irachi Curry (Flavorful Irachi meat) curry, creating a feast of rich, comforting flavors.	Tender chicken pieces, fresh vegetables, and creamy sauce stuffed into a soft,	
flevorful mix of juicy chicken piecos, frosh vegetables, and creamy auce, all packed into a soft, toasted bun. Steamed Bread with Chicken Stew off, fluffy steamed bread served with a creamy, flavorful chicken stew. Parotta and Irachi Curry Indulgence rich pairing of flelay, golden parotta with tender, flavorful lrachi (moat) urry, offering an inclulgent and satisfying experience. Steamed Bread with Irachi Stew off, fluffy steamed bread served with a mild and aromatic trachi (meat) sew, slow-cooked with flavorful spices for a deficate taste. The Classic Combo: Malabar Ghee rice paired with tender, flavorful trachi (meat) curry, delivering a perfect balance of taste and tradition. The Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry. Find Kappa (Coconut Milk & Tapioca least with Irachi Curry) creamy coconut milk-infused topioca paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Find I Parotta mothered in creamy coconut milk and rich Irachi masala curry goodiness. Find I Parotta mothered in creamy coconut milk and rich Irachi masala curry goodiness. Find I Parotta mothered in creamy coconut milk and rich Irachi masala curry goodiness. Find I Parotta mothered in creamy coconut milk and rich Irachi masala curry goodiness. Find I Parotta mothered in creamy coconut milk and rich Irachi masala curry goodiness.	oocket-style bread for a quick and flavorful bite.	
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cont. fluffy steamed bread served with a creamy. flavorful chicken stew. Carotta and Irachi Curry Indulgence rich pairing of flaky, golden parotta with tender, flavorful Irachi (meat) urry, offering an indulgent and satisfying experience. Citeamed Bread with Irachi Stew off, fluffy steamed bread served with a mild and aromatic Irachi (meat) tow, slow-cooked with flavorful spices for a delicate taste. Che Classic Combo: Malabar Ghee tice with Irachi Curry timpless combination of fragrent Malabar ghee rice paired with tender, avorful Irachi (meat) curry, delivering a perfect balance of taste and tradition. Che Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry, ffering a delightful balance of sweet and savory flavors. Caal Kappa (Coconut Milk & Tapioca east with Irachi Curry) creamy coconut milk-infused topica paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Caal Parotta mothered in creamy occonut milk and rich Irachi masala curry goodness, is flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	A flavorful mix of juicy chicken pieces, fresh vegetables, and creamy sauce, all packed into a soft, toasted bun.	
Parotta and Irachi Curry Indulgence rich pairing of flaky, golden parotta with tender, flavorful rachi (meat) urry, offering an indulgent and satisfying experience. Steamed Bread with Irachi Stew off, fluffy steamed bread served with a mild and aromatic Irachi (meat) rew, slow-cooked with flavorful spices for a delicate taste. The Classic Combo: Malabar Ghee tice with Irachi Curry timeless combination of fragrant Malabar ghee rice paired with tender, avorful Irachi (meat) curry, delivering a perfect balance of taste and tradition. The Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry, ffering a delightful balance of sweet and savory flavors. Paal Kappa (Coconut Milk & Tapioca east with Irachi Curry) creamy coconut milk-infused tepioca paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Paal Parotta mothered in creamy coconut milk and rich Irachi masala curry goodness, his flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	Steamed Bread with Chicken Stew	£8_9
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The Classic Combo: Malabar Ghee Rice with Irachi Curry timeless combination of fragrant Malabar ghee rice paired with tender, avorful Irachi (meat) curry, delivering a perfect balance of taste and tradition. The Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry, ffering a delightful balance of sweet and savory flavors. Paal Kappa (Coconut Milk & Tapioca reast with Irachi Curry) creamy coconut milk-infused tapicca paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Paal Parotta mothered in creamy coconut milk and rich Irachi masala curry goodness, his flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	Soft, fluffy steamed bread served with a mild and aromatic Irachi (meat)	
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the Kerala Combo: Pazham Pori & Irachi Curry perfect pairing of crispy, golden plantains and rich Irachi (meat) curry, ffering a delightful balance of sweet and savory flavors. Paal Kappa (Coconut Milk & Tapioca Peast with Irachi Curry) creamy coconut milk-infused tapioca paired with tender, flavorful Irachi meat) curry, creating a feast of rich, comforting flavors. Paal Parotta mothered in creamy coconut milk and rich Irachi masala curry goodness, his flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	Rice with Irachi Curry	
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mothered in creamy coconut milk and rich Irachi masala curry goodness, nis flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	A creamy coconut milk-infused tapioca paired with tender, flavorful Irachi (meat) curry, creating a feast of rich, comforting flavors.	
mothered in creamy coconut milk and rich Irachi masala curry goodness, nis flaky parotta is paired with tender meat, creating a perfect balance of flavors and textures.	Paal Parotta	£13 9
	Smothered in creamy coconut milk and rich Irachi masala curry goodness,	
he Authentic Fish Pollichathu	his flaky parotta is paired with tender meat, creating a perfect balance of flavors an	d textures.
	The Authentic Fish Pollichathu	£14.9
	A traditional dish of fish wrapped in banana leaves and grilled with a ragrant blend of spices, offering a deep smoky taste and tender texture.	

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GRILL

Perfectly grilled dishes with smoky flavors and juicy goodness.

£6.99 / £9.99 / £14.99 Al Faham - Quarter / Half / Full Tender, charcoal-grilled chicken marinated in a rich blend of Arabic spices for a smoky, flavorful delight.

£7.99 /£10.99 /£15.99 Kanthari Al Faham - Quarter / Half / Full Juicy, charcoal-grilled chicken infused with fiery green chilies and

£7.99 / £10.99 / £15.99 Honey Al Faham - Quarter / Half / Full

honey chili sauce, blending smoky flavors with a tangy twist.

Serves with chips, salad and Sauce

Succulent, charcoal-grilled chicken glazed with a sweet and spicy

a blend of Kerala spices for a bold, spicy kick.

Paneer Makhani

HOUSE SPECIALTIES

Signature creations, crafted to perfection for a truly memorable dining experience.

£8.00 Soft cubes of paneer cooked in a creamy tomato gravy, complemented with fragrant spices, creating a rich and satisfying dish. £8.99 Dal Makhani A classic, creamy lentil dish slow-cooked to perfection with spices and finished with a generous amount of butter, offering an indulgent flavor. £9.99 Butter Chicken Royale Succulent chicken cooked in a creamy, mildly spiced tomato-based gravy, a rich and indulgent dish.

£10.99 Sizzling Chicken Kondattam Tender chicken pieces cooked in a fiery blend of traditional spices, offering a bold and intense flavor.

£10.99 Gobi Manchurian Crispy cauliflower tossed in a tangy and spicy Manchurian sauce, creating a perfect fusion of textures and flavors.

£10.99 Malabar Irachi Curry Slow-cooked meat simmered with aromatic Malabar spices, delivering a rich and flavorful curry that celebrates the essence of tradition.

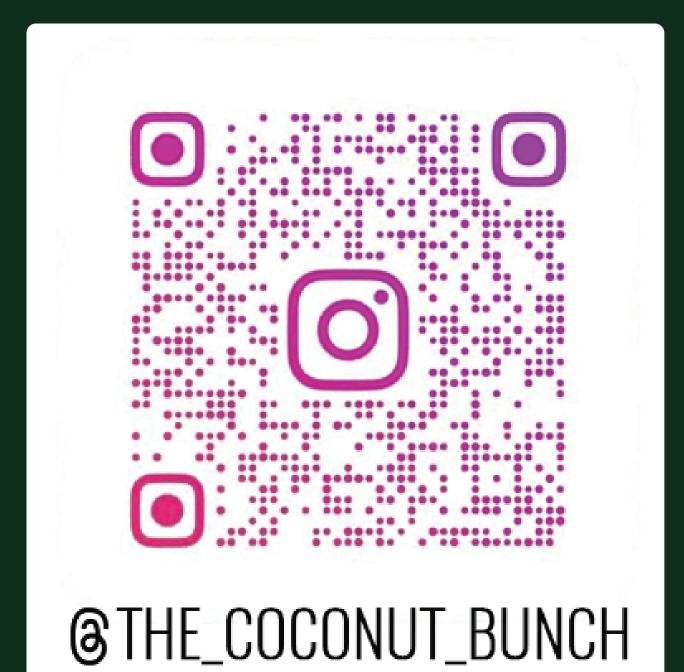
£11.99 Sizzling Irachi Kondattam Spicy, tender meat stir-fried with a blend of traditional spices, delivering a savory, bold taste with every bite.

£10.99 Tawa Flame Fish Fry Fish marinated in a mixture of spices, shallow-fried to crispy perfection, served with smoky, flavorful notes.

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£5.49

£5.49

£6.49





à la carte Menu