



## A LA CARTE MENU

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.

### STARTERS

Beaten rice vada and beetroot chop  
spiced tomato chutney, mango sauce **E**

Mini masala dosa  
rice and lentil pancake filled with tempered potatoes and vegetables,  
served with sambhar **MUS**

Southern s-a-a-t  
crispy rice idlis, black chickpea, lentil crisps, tomato, cucumber, carrot kosambari,  
karvari and ginger chutney with spicy crispy vegetable **MUS**

\*Cauliflower chilli fry (gobikempu bezule)  
crispy fried cauliflower tossed with yogurt, green chilli and curry leaves **D E**

Lobster broth  
flavoured with coriander and hint of coconut cream **C CEL**

Chicken cafreal  
coriander sauce **N D**

\*Kothu lamb  
marinated lamb with onion, chilli, ginger and tomatoes cut on a very hot griddle

Byadgi chilli prawn  
prawn char-grilled with byadgi chilli **C**

Crab cakes  
claw meat with curry leaves, ginger, green chillies and cooked on a skillet **G C MUS**

Pan seared spiced scallops  
Kokum foam **C MUS**

Fisherman's catch  
pepper shrimp, crab cake, baked halibut and grilled scallop **G E C M F**

### MAIN COURSES

#### SEAFOOD

Seafood moilee  
cubes of halibut, prawns and cubes of potato gently  
poached in a moilee sauce **C F**

Baked black cod  
subtly spiced, chunks of cod baked **F**

\*Prawn masala  
prawns marinated and cooked with onion tomato, mustard,  
curry leaves and coconut masala **C MUS**

Lobster butter pepper  
fresh lobster cooked with butter pepper and garlic **C G D**

Quilon fish curry  
cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

\*Crispy fried squid  
samphire and chilli **C G**

#### LAMB

Braised lamb shank  
slow cooked with freshly ground herbs, spices and chillies **D**

Malabar lamb biryani  
lamb cooked with traditional malabar spices in a sealed pot, with basmati rice **D**

### CHICKEN

\*Mangalorean chicken (kori gassi)  
succulent pieces of chicken cooked in finely ground fresh coconut with spices

\*Chicken pepper masala  
corn fed free range chicken morsels cooked with tomato, onion, spices and tellicherry pepper

### VEGETARIAN

Crispy okra  
thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper **E**

Potato roast  
baby potatoes roasted with malabar spices **MUS**

Spinach poriyal  
shredded fresh spinach cooked with mustard seeds and freshly grated coconut **MUS**

\*Mashed aubergine  
mashed aubergine with aromatic spices **SES**

Coconut with asparagus and snow peas  
sautéed with mustard seeds, curry leaves, green chillies and grated coconut **MUS**

\*Cottage cheese, soya chunks and coloured peppers  
cooked with brown onion, tomato, raw mango and spices **D SOY**

\*Chickpeas masala  
chickpeas cooked in a special blend of aromatic spices

Mango curry  
fresh ripe mango cooked along with yoghurt, green chillies and tempered with  
mustard seeds and curry leaves **D MUS**

Vegetable biryani  
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot;  
served with cucumber and tomato raita **D MUS**

### ACCOMPANIMENTS

Fluffy steamed rice

Lemon rice  
basmati rice tossed in lemon juice, curry leaves, split bengal gram and pure ghee **N D MUS**

Tomato rice  
basmati rice cooked with tomato, onion, chilli and mint **MUS**

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **G DE**

Egg paratha  
whole wheat layered bread topped with beaten egg, chilli; cooked on a skillet **G E**

Tawa paratha  
whole wheat layered bread cooked on skillet **G**

Tomato and cucumber raita  
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D MUS**

Pachadi  
pineapple and pomegranate mixed with yoghurt, ground coconut,  
cumin seeds and mustard **D MUS**

Plain yoghurt **D**

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

\* 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



## A LA CARTE MENU

### SEAFOOD TASTING MENU (for the whole table)

Lobster broth  
flavoured with coriander and hint of coconut cream **C CEL**

Fisherman's catch  
pepper shrimp, crab cake, baked halibut and grilled scallop **G E C M F**

Baked black cod  
subtly spiced, chunks of cod baked **F**

Lobster butter pepper  
fresh lobster cooked with butter pepper and garlic **C G D**

\*Prawn masala  
prawn marinated and cooked with onion tomato, mustard,  
curry leaves and coconut masala **C MUS**

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **G DE**

Seafood biryani  
fish and shrimp cooked with herbs and spices with basmati rice in a sealed pot **C F**

Quilon fish curry  
cubes of halibut simmered in coconut, chilli, and raw mango sauce **F**

Coconut with asparagus and snow peas  
sauteed with mustard seeds, curry leaves and grated coconut **MUS**

Pachadi  
pineapple and pomegranate mixed with yoghurt, ground coconut,  
cumin seeds and mustard **D MUS**

Pistachio cake, melted black sesame fondant **G N D SES E**

Chocolate ganache  
chocolate cream, chocolate soil, raspberry sorbet **N D E G**

Tea/coffee

### VEGETARIAN TASTING MENU (for the whole table)

Beaten rice and mixed vegetable vada  
spiced tomato chutney **E**

Southern s-a-a-t  
crispy rice idlis, black chickpea, lentil crisps, tomato, cucumber, carrot kosambari,  
karvari and ginger chutney with spicy crispy vegetable **MUS**

Paneer and cheese dosa  
rice and lentil pancake with tempered cottage cheese and cheddar **D SES**

Courgette flower  
mangorelish **E D**

Cottage cheese, soya chunks and coloured pepper  
cooked with brown onion, tomato, raw mango and spices **D SOY**

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **D E G**

Coconut with asparagus and snow peas  
sauteed with mustard seeds, curry leaves and grated coconut **MUS**

Sesame okra  
sliced okra batter fried with sesame **SES**

Vegetable biryani  
fresh mixed vegetables and basmati rice cooked with traditional malabar spices in a sealed pot;  
served with cucumber and tomato raita **D MUS**

Tomato and cucumber raita  
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D MUS**

Chocolate ganache  
coconut cream on chocolate soil, raspberry sorbet **G N D E**

Tea/coffee

### NON-VEGETARIAN TASTING MENU (for the whole table)

Paneer and cheese dosa  
rice and lentil pancake with tempered cottage cheese and cheddar **D SES**

Baked halibut  
chunky halibut coated with malabar spices; served with curry leaves and kokum **F**

Beetroot chop  
mangosauce **E**

Prawn masala  
prawn marinated and cooked with onion tomato, mustard,  
curry leaves and coconut masala **C MUS**

Crab cake  
claw meat with curry leaves, ginger, green chillies and  
cooked on a skillet **C G MUS**

Malabar paratha  
soft refined flour dough beaten to thin sheet and folded to form layered bread,  
cooked on a skillet with pure ghee **D E G**

Mangalorean chicken  
succulent pieces of chicken cooked in finely ground fresh coconut with spices

Coconut with asparagus and snow peas  
sauteed with mustard seeds, curry leaves and grated coconut **MUS**

Lamb biryani  
lamb cooked with traditional malabar spices in a sealed pot, with  
basmati rice **D MUS**

Pachadi  
pineapple and pomegranate mixed with yoghurt, ground coconut,  
cumin seeds and mustard **D MUS**

Chocolate ganache  
coconut cream on chocolate soil, raspberry sorbet **G N D E**

Tea/coffee

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