



Kalpakavadi

GODS OWN COUNTRY'S CUISINE



KALPAKAVADI

COCONUT LAGOON - The first authentic south Indian restaurant in York. It is a family run restaurant and has become the favourite of many peoples with dedication and passion for authentic food by Chef Saji. After the successful venture of coconut lagoon our team proudly introducing the new restaurant in the heart of the city called KALPAKAVADI

Kalpakavadi means land of coconut derived from God's own Country Kerala, Kerala is every food lover's paradise. Kerala cuisine has a multitude of both vegetarian and non vegetarian dishes prepared from fresh fish, poultry and red meat with rice or typical accompaniments. Kerala cuisine has an abundance of coconut, rice, tapioca and spices like black pepper, cinnamon, cloves, cardamom and ginger, Kerala is also known as the spice garden of India. The methods for preparing Kerala cuisine are no use of artificial ingredients or additives. The generous use of natural herbs, spices and flavourings are the main Mantras of the cuisine of Kerala. Kerala is a fertile land with many small backwaters, rivers and greenery all around. Kerala is well known for the natural beauty and its multiethnicity. The varied and rich cuisine are a mix of various ethnicities. The population comprises traditional Hindu, Christian's, Muslims, Jews and tribal. All these communities have existed for centuries. The cuisine of the state has adopted unique multi ethnicity.

Our team cares about the traditions, quality and quantity of food making by fresh ingredients with all flavours and aromas. Kalpakavadi is a place where you will experience the unique taste of the mouth-watering dishes of Kerala. Our chefs are born and brought up in Kerala and taught first hand by India's predecessors, with numerous years of experience in the food industry. Now we warmly welcome you with open arms to come and enjoy the authentic taste of Kalpakavadi.

PRE-MEAL SNACKS 4.49

These light and crispy treats are popular in Keralan teashops for afternoon tea and to munch while waiting at the station for the Trivandrum main train. They are best accompanied by our unique selection of home-made chutneys and pickles. A snack tray consisting of:

Pappadoms

Plain crispy snack made of black gram lentils and rice.

Kaya varuthathu (Banana Chips)

Traditional kerala chips made from plantains.

Murukku

Savoury Crunchy sticks made from roasted rice flour, black sesame seeds and cumin seeds.

Pakkavada

Spicy snack prepared by making the batter ribbony using seva press and deep fried.



SOUP

Chicken Soup

5.89

A healthy soup made with chicken, vegetables, noodles and black pepper.

Thakkali Rasam (Tomato Soup) 5.29

A healthy soup made with chicken, The essence of Kerala, traditionally prepared using tamarind juice as a base, with the addition of tomato, chilli, pepper, cumin and other spices as seasonings.



Please speak to a member of our team if you have any specific dietary requirements or an allergy.



STARTERS

Malabar fried Prawns 7.99

Fresh king prawns marinated in refreshing spices and grilled on a Tawa with curry leaves and tender coconuts.

Fish Fry 6.89

Fish marinated in a spicy paste made with ginger, garlic, chilli, and curry leaves. served with fresh salad and lemon slice.

Squid pepper fry 6.49



Tender pieces of squid marinated with black pepper, lemon juice and ginger garlic then coated in seasoned flour and deep fried.

Lemon garlic scallops 7.29



Chef special spice marinated scallops shallow fried, serving with sauteed asparagus and chutney.

Seafood platter 12.99



A selection of our seafood starters, consisting of Fish, Squid, prawns and crab fry served with fresh seasonal salad and chutneys.

Madras Kozhi - chicken 6.49

Chicken supreme marinated with turmeric, cumin, chilli, hint of lemon juice and served with salad and sauce.

Fossgate Beef fry. 6.99

Chefs speciality, bite size Beef cooked with freshly ground spice and coconut. This is a popular street food in Kerala.

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Coastal Crab Fry 7.99

Soft shell crab marinated with turmeric, pepper corn, chilli powder, rice flour, lemon juice, chef special spices and deep fried. serving with salad and sauce.

VEGETARIAN STARTERS

Chilli Paneer 6.29



Deep fried cubes of Indian cottage cheese called Paneer with chilli, pepper, onion, garlic and aromatic Kerala spice.

Vegetable Samosa 5.69



Deep fried pastry filled with mix vegetables and potato. Served with chutney.

Kathrika porichath (Aubergine) 5.29

Finely sliced pieces of aubergines are dipped in a special batter, blended with coriander and chilli, before frying. Served with a fresh tomato chutney.

Sambar Wada 5.49

Golden fried lentils doughnuts dipped in delicious vegetable and lentils curry. garnished with curry leaves and ghee.

Baby Corn Bezule. 5.89

Baby corn marinated with Kashmiri chilli, ginger, garlic, garam masala and lemon juice then deep fried serving with salad and Chutney

CHAAT COUNTER

Chaat is a savoury snack that originated in India, typically served as an hors d'oeuvre at roadside tracks from stalls or food carts across the Indian subcontinent in India, spiced mashed potatoes and chutneys then topped with yogurt and crunchy chickpea noodles.

Ragada Chat

5.99



Samosa Chat

5.99



FROM THE CLAY OVEN


Zafrani Paneer Tikka 6.29

Indian cottage cheese marinated with saffron, yogurt and aromatic spices cooked with mix peppers, onion, tomatoes serving with salad and mouthwatering mint sauce.

Tandoori Malai Broccoli 5.99

Broccoli marinated with yogurt, almond, green chilli, ginger, garlic and spices cooked in the clay oven.

Tandoori Sesame Prawns 7.99

Prawns marinated in Malabar spices then coated with sesame seeds cooked in clay oven. Serving with salad and chutney. 

Garlic and Fennel Infused Salmon 7.29

Salmon marinated with garlic, fennel, yogurt, garam masala and fenugreek cook into the perfection. Serving with salad and sauce.

Chicken Cafreal Tikka 6.49

Chicken breast marinated with Red wine, mint, coriander, chilly, garlic and spices. Serving with salad and sauce.

Traffic Chicken 6.89

Chicken breast cooked into three different flavour and texture, serving with salad and sauce. Our signature dish.

Lamb Sheek Kebab 5.99

Minced lamb mix with aromatic spice lightly spiced then skewered and cooked in tandoor.

Old Delhi Lamb Chops 7.99

Lamb chops marinated in a spicy blend of herbs and green chillies then cooked into the perfection. Serving with salad and sauce.

Tandoori mix grill 12.99

Delhi lamb chops, sheek kebab, chicken tikka serving with salad sauce.

DOSA CORNER

A dosa is a type of pancake or crêpe, originating from the Indian subcontinent, made from a fermented batter. It is somewhat similar to a crepe in appearance. Its main ingredients are rice and black gram ground together in a fine, smooth batter with a dash of salt. All dosas served with sambar and chutneys.



Plain Dosa 8.29

Paper-thin crispy cone shaped dosa Served with sambar, Tomato Chutney and fresh coconut chutney.

Masala Dosa 9.99

A paper-thin pancake filled with seasoned potatoes cooked with onions and ginger and served with sambar and coconut chutney. A most popular southern dish.

Kalpavadi Special Dosa 12.49

Dosa filled with beetroot, potato, ginger, chilli, onion, curry leaves and chef special spices serving with sambar and chutneys.

Uduppi Dosa 10.99

A Paper-thin dosa spread with special uduppi chutney and filled refreshing mixture of delicately spiced potatoes, carrot onion and ginger. Served with sambar and chutney.

Uthappam 9.49

South India's speciality, often called "Indian Pizza", made of rice and lentil batter base topped with onions, tomatoes, curry leaves, chillies and crushed black pepper. Served with sambar, Tomato chutney & Coconut Chutney.



TIFFIN BOX



In India, a school-going children's and office workers lunch box is fondly called a tiffin box. Tiffin often consists of mom special rice, lentils curry, vegetables, bread or meat currys. In addition, the lunch boxes are themselves called tiffin carriers, tiffin-boxes or just tiffins.

Tiffins

**4 compartments
of Non Veg 18.99**

**4 compartments
of Vegetarian 17.99**

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Kozhikoden Chicken Biryani 14.29

Ethnic biriyani from the Malabar region of Kerala prepared by cooking long grain rice and chicken in cow ghee with green chillies, whole spices, home ground garam masala powder, cashew nuts and raisins served with hardboiled egg.



Mutton Biryani 14.89

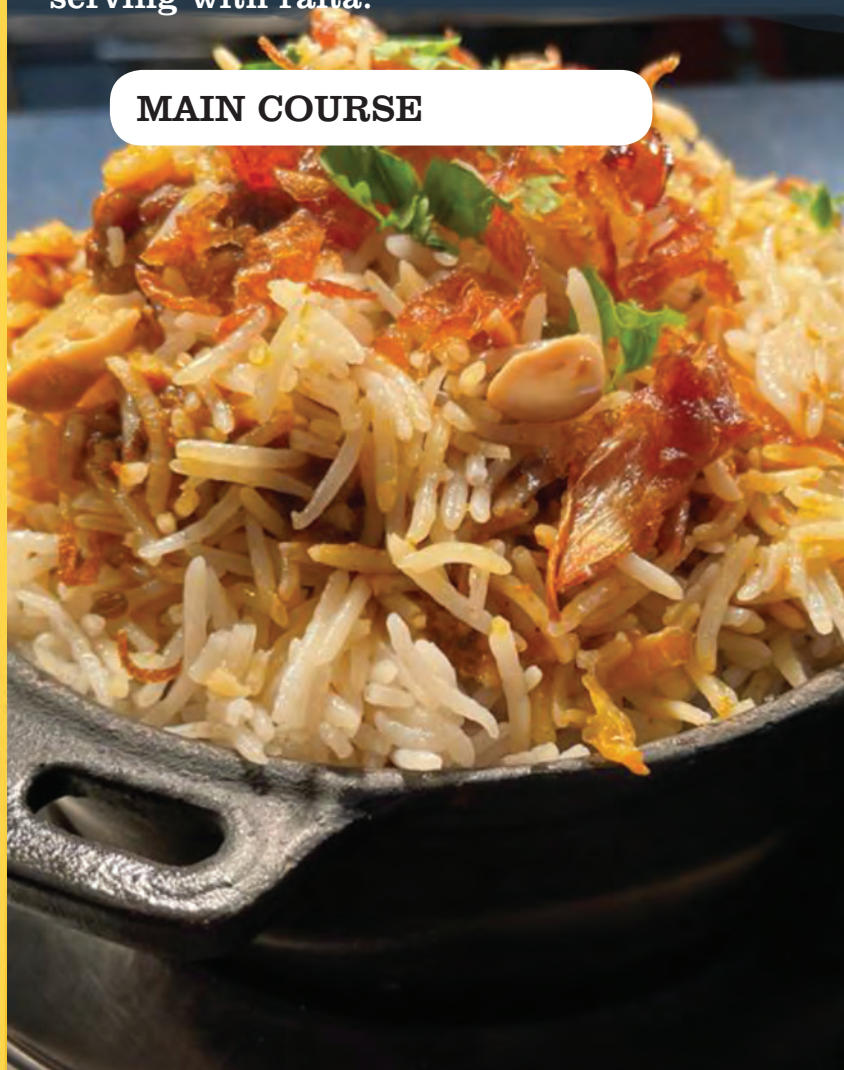
Spicy layered Rice with Mutton pieces which is sautéed with freshly ground paste. This enhances the taste and Keeps the rice flavourful. The rice is cooked till done in the biryani pot flavoured with whole spices, salt, cashew, raisins, coriander and yogurting with raita and pickle.



Prawn Biryani 15.99

Flavourful marinated prawns cooked along with aromatic basmati rice and serving with raita.

MAIN COURSE



BUTCHER'S GARDEN



Tharav mappas (Duck) 14.29

Duck curry made to an authentic recipe from the cuisine of the back waters of Kerala, often served on special occasions like weddings, Christmas and Easter celebrations. This spice-rich curry from Kerala has regional variations.

Kozhi Malli Peralan (chicken in green pepper corn) 12.89

The most common chicken curry made in Kerala. Cubes of boneless chicken cooked in a pepper & coriander masala made from garlic, mustard seeds, curry leaves, green chillies, and ginger. A fantastic combination with paratha and lemon rice.

Thalassery Kozhi curry (chicken) 12.59

A flavoursome chicken curry dish from northern side of Kerala. Boneless Chicken made by toasting authentic kerala spices with roasted coconut. Its well goes with Ney choru or chappathi.

Butter chicken 12.99

Barbequed chicken cooked in ground almonds and cashew nut with a tomato based gravy finished with fresh cream and butter.



Chicken Korma 12.99



Chicken simmered in whole spices and cooked with cashew nuts, cream and onion with a very mild sauce.

Nadan Aattirachi curry (lamb) 13.49

A traditional lamb curry from kerala agricultural cooked in a special homemade masala made from whole spices and herbs with, green chillies, ginger and garlic, finely toasted with fresh spinach and coconut milk.

Railway mutton curry 13.29

Famous Keralan homemade mutton curry cooked with potatoes, carrot and ground kerala spices. Garnished with curry leaves and fried onions.

Siriyani Beef Roast Masala 14.49

This is a real delight for the beef eaters. The roots of this recipe are Portuguese; it's widely prepared among the Syrian Christians in Kerala, India. Basically, roast the sliced beef and tossed in the spicy ingredients. It's so yummy and it goes well with Ghee rice. Served with cassava and salad.

FISHERMEN'S NET

Angamali Chemmeen curry 15.29 (Prawns with mango)



A traditional prawn curry from “Angamali” the northernmost suburb of the city of Kochi in Kerala, King prawns cooked with Mango, onions, tomatoes, green chillie, garlic and pinch of cinnamon powder. Ideal to combine with parathas or Thenga choru.

Vallakkaran Meen curry (fish) 13.29

Taken from the famous ‘Houseboat’ menu, this is a delicious and mildly spiced seasonal fish cooked in coriander, turmeric powder, green chilies and coconut milk tempered with aromatic curry leaves and mustard seeds. It is a mouth-watering combination with Thenga choru.

Meen Vattichath 13.49

Meen Pattichathu/Vattichathu is a spicy fish curry, a traditional Syrian Christian dish. This is fiery red curry which is hot as well as tangy. . A key ingredient of this dish is Gambooge, a tamarind variety, known as Kudampuli in Malayalam, which gives the tangy twist to it.

Kappayum Meenum 14.99

The most famous dish of Kallu Shaap (Toddy Shops) all over Kerala. Fish cooked in a sauce made from onions, fried chillies, turmeric and ginger served with a plate of cassava steamed in turmeric water. This combination tastes so good that people walk into these village bars just to taste it even though they don't drink alcohol.

Seabass Nirachathu 18.99 (stuffed seabass)

Marinated whole boneless sea bass stuffed with “chemmeen peera!#made of shrimps and mix vegetables and grilled. Served with Masala potatoes and rice.



Kumarakom Njandu masala 14.99

A famous crab curry from kerala backwater cuisine, crab cooked with chef special ingredients.

Meen Pollichathu 14.49

A Special toddy shop fish recipe marinated seasonal fish covered in aromatic sauce wrapped in banana leaves and grilled - one of the most popular fish delicacy of Kerala.

FARMER'S GARDEN

Channa masala 8.99



Chickpeas cooked in a thick tomato sauce flavoured with onions, chillies and fresh coriander leaves.

Daal Thadka 8.29



Fresh Lentils cooked in a thick sauce of garlic, tomatoes and onion, flavoured with curry leaves.

Erisseri (pumpkin) 8.39



It is made with combination of pumpkin and pulses using ground coconut paste and finally seasoned with roasted coconut.

Vazhuthananga Curry 8.89 (aubergine)



Aubergines cooked in tangy tomato, onion and tamarind gravy, flavoured with curry leaves, spices and coriander

Koottu curry 8.49



A mixed vegetable speciality from the Kerala Onam sadya. A spicy curry made of beans, carrots, cauliflower, potatoes and simmered in a sauce of garlic, ginger and fennel. garnished with roasted coconut.

Cheera Paneer 9.99



A delicious combination of soft paneer and spinach in a mild tomato-based gravy, turmeric powder, coriander powder and garam masala is a treat to taste buds at any time.

SIDE DISHES

Masala kizhang 5.99



Dry preparation of curry leaves, potato, onions, roasted garlic and simmered in turmeric and spices.

Beetroot Thoran 5.99



Thoran is the one of the dishes that is served in sadya, grated beetroot cooked with onions, garlic, curry leaves, green chilly and mustard seeds.

Vendakka Masala 5.49



Fresh Okra (Lady Fingers) stir fried with shallots, garlic, then tempered with chillies, mustard seeds and curry leaves.

Raitha 2.99



Spiced Yogurt sauce with cubes of vegetables & Coriander leaves.





RICE

Naranga Choru 3.89

Tangy, fresh tasting rice tossed with lemon juice, fresh curry leaves and mustard seeds.

Thenga Choru 3.99

Basmati Rice cooked in coconut milk with a delightful flavour of fresh coconut, ginger, curry leaves.

Ney Choru 4.29



Basmati rice cooked with whole spices, fried onion, cashew nuts and dried fruits in it. Flavoured with Ghee. Speciality from Malabar cuisine.

Koonu rice 4.69

Mouth-watering recipe with slice button mushrooms, garlic, chilli flakes, mustard and curry leaves.

Plain Rice 3.29

Steamed plain basmati rice.

BREAD

Kerala Paratha 3.29



A Kerala speciality - white flour layered and coiled into a coir mat shape then cooked on the griddle. A must with our curries.

Appam 3.29



A crispy, spongy fermented rice pancake, essential for mopping- up moist curries.

Thattu Dosa 2.99

A small size dosa made in a wide hot griddle,



Famous in Kerala Thattu Kada (road side tea shop).



Breads from the Clay oven



Plain Naan.	2.89
Butter Naan	2.89
Garlic Naan	3.29
Peshwari Naan	3.69
Tandoori Roti	2.99
Cheese Naan	3.49
Garlic & Cheese Naan	3.69
Garlic, Cheese and Chilli Naan	3.99

FOOD ALLERGIES/INTOLERANCES

Please speak to a member of our team if you have any specific dietary requirements.



contains GLUTEN



contains DAIRY



contains NUTS



contains EGG



VEGAN

Thank you for your custom



