

Bread

72. Kerala Paratha	\$2.50
<i>Layered flat bread made from plain flour / wheat flour from the culinary tradition of Southern India.</i>	
73. Chappathi	\$2
<i>Flat bread made from wheat flour.</i>	
74. Appam	\$1.95
<i>Pancake made with fermented rice batter and coconut milk.</i>	
75. Pooori (2pcs)	\$4.95
<i>Deep fried fluffy bread made from wheat flour.</i>	

Naan / Rotti

76. Tandoori Roti	\$2.50
<i>Indian whole meal bread made in tandoor.</i>	
77. Butter Naan	\$3.50
<i>Indian plain flour bread made in tandoor and applied butter.</i>	
78. Garlic Naan	\$3.50
<i>Indian plain flour bread with garlic and butter cooked in tandoori oven.</i>	
79. Kashmiri Naan	\$4.50
<i>Plain flour bread filled with mixture of nuts, raisins and coconut cooked in tandoor.</i>	
80. Keema Naan	\$4.50
<i>Plain flour bread filled with spiced mince lamb and cooked in tandoor.</i>	
81. Cheese Naan	\$4.50
<i>Plain flour bread filled with cheese and cooked in tandoor.</i>	
82. Aloo paratha	\$4.50
<i>Plain flour bread filled with spiced potato and cooked in Tandoor</i>	

Biriyani

83. Thalasseri Chicken Dum Biriyani	\$11.95
<i>Rice dish blended with chicken and spices. It is a traditional biriyani recipe of North Kerala.</i>	
84. Kerala Hut Special Prawn Biriyani	\$16.95
<i>Basmati rice blended with prawn and Kerala hut special masala mix.</i>	
85. Hyderabad Dum Biriyani (Chicken/Goat)	\$11.95
<i>Basmati rice cooked with choice of chicken/goat (bone chicken/goat seasoned with spices and garnished with fresh coriander.</i>	
86. Vegetable Biriyani	\$10.95
<i>Basmati rice cooked with vegetables, seasoned with spices and garnished with fresh coriander.</i>	
87. Kappa Biriyani (Beef)	\$13.95
<i>Tapioca cooked with beef, spices and flavoured with roasted coconut.</i>	

Rice

88. Steam Rice	\$2.95
89. Saffron Rice	\$3.50
90. Lemon Rice	\$3.50
91. Coconut Rice	\$4.50
92. Fried Rice	\$12.95
<i>Pan fried rice blended with egg, chicken and soya sauce.</i>	
93. Vegetable Fried Rice	\$9.95
<i>Pan fried rice blended with egg, vegetables and soya sauce.</i>	

Dips / Salad

94. Raita	\$3.50
95. Pickles	\$2.50
96. Pappadam (4pcs)	\$1.50

97. Coconut / Mango / Tomato Chutney	\$2.95
98. Green Salad	\$4.95

Deserts / Drinks

99. Ada Pradhama	\$4.95
<i>Traditional desert of Kerala made with rice flakes, jaggery and coconut milk.</i>	
100. Gulab Jamun (2 pcs)	\$4.95
101. Kulfi (Mango / Pista)	\$4.95
102. Lassi (Mango / Salted / Sweet)	\$3.95

Cold Drinks

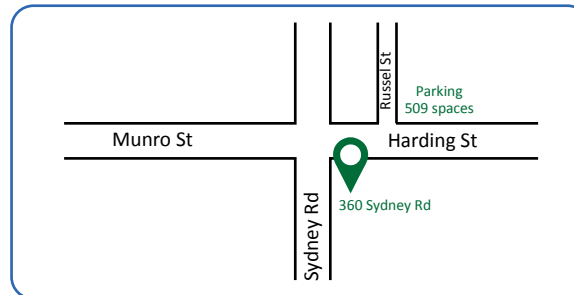
103. Ginger Lemon	\$3.95
104. Ginger Lemon Mint	\$3.95
105. Juice of the Day	\$4.95
106. Can Drinks	\$2
107. 1.25 ltr Drinks	\$4

Hot Drinks

108. Tea	\$2
109. Masala Tea	\$2
110. Indian Coffee	\$2
111. Black Tea	\$1

We use hand slaughtered halal meats

Parking: On-street - more than 200 spaces;
Off-street - more than 800 spaces in Waterfield Street/
Louisa Street and Russell Street.
Melway Reference: page 29 H 1



FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

If you have any dietary requirements, please advise the floor staff before you place an order. Items and prices are subject to change without any prior notice



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www.keralahut.com.au

Dine in – Take away – Home Delivery
- Catering for Corporate & Private Functions

Dinner: 5 pm till late
TUESDAY CLOSED

Starters & Entrees

1. Chicken/Beef Cutlet (2pcs)	\$5.00
<i>Minced chicken/beef cooked with potatoes, spices dipped in an egg mix and bread crumbs then deep fried.</i>	
2. Chicken 65	\$10.95
<i>Marinated boneless chicken battered with rice and chickpea powder then deep fried and served with salad.</i>	
3. Prawn 65 (6pcs)	\$13.95
<i>Marinated prawn battered with rice and chickpea powder then deep fried and served with salad.</i>	
4. Kerala Hut mussel fry	\$16.95
<i>Mussel marinated with special spices then pan fried served with salad.</i>	
5. Samosa (2 pcs)	\$4.95
<i>Home made pastry stuffed with peas, potatoes & Indian herbs.</i>	

6. Aloo Tikki(2pcs)	\$4.95
<i>Boiled mashed potatoes mixed with stuffed lentils then deep fried.</i>	
7. Onion Bhaji	\$4.95
<i>Sliced onion battered in chickpea powder then deep fried</i>	
8. Pakora	\$4.95
<i>Vegetables deep fried in a thick seasoned chickpea flour batter, then served with tamarind and mint chutney.</i>	
9. Sheek Kebab(4pcs)	\$11.95
<i>Skewered tender rolls of spiced minced lamb cooked in an oven.</i>	
10. Chicken Tikka(4pcs)	\$11.95
<i>Boneless chicken marinated in herbs, spices, yoghurt then cooked in an oven and served with salad.</i>	
11. Tandoori Chicken	
<i>Chicken marinated in yoghurt, tandoori spices then cooked in an oven and served with chutneys and salad.</i>	
Half (4 pcs)	\$9.95
Full (8 pcs)	\$17.95
12. Tandoori Fish	\$18.95
<i>Fish marinated in yoghurt, tandoori spices, cooked in an oven and served with chutneys and salad.</i>	
13. Kappa (Tapioca)	\$8
<i>Steamed Tapioka seasoned with mustard, curry leaves and red chilli</i>	

Introductory offer

Dosa

14. Kallu Dosa(2pcs)	\$5.95
<i>Thick crepe like pancake made from fermented rice and lentils served with sambar,tomato and coconut chutney.</i>	
15. Plain Dosa	\$4.95
<i>Thin crispy crepe like food made from fermented rice and lentils served with sambar, tomato and coconut chutney.</i>	
16. Masala Dosa	\$7.95
<i>Plain dosa stuffed with spiced potato served with sambar, tomato and coconut chutney.</i>	
17. Ghee Roast	\$6.95
<i>Plain dosa made with ghee, served with sambar, tomato and coconut chutney.</i>	
18. Onion Dosa	\$6.95
<i>Dosa made with onion served with sambar, tomato and coconut chutney.</i>	
19. Paneer Dosa	\$9.95
<i>Dosa made with cottage cheese served with sambar, tomato and coconut chutney.</i>	
20. Chicken Tikka Dosa	\$11.95
<i>Dosa made with chicken tikka and potato served with sambar, tomato and coconut chutney.</i>	
21. Egg Dosa	\$8.95
<i>Dosa made with egg and stuffed spiced potato, served with sambar, tomato and coconut chutney.</i>	
22. Spinach Dosa	\$8.95
<i>Dosa made with spinach and stuffed potato, served with sambar, tomato and coconut chutney.</i>	
23. Masala Uthappam	\$8.95
<i>Thick panacake made of lentils and rice topped with vegetables, served with sambar, tomato and coconut chutney.</i>	

Main Course

Chicken

24. Chicken Vindaloo	\$12.95
<i>Boneless chicken cooked with very hot goan red chilli vinegar sauce.</i>	

25. Chicken spinach	\$12.95
<i>Boneless chicken cooked with baby spinach, onions and cream.</i>	
26. Butter Chicken	\$11.95
<i>Tandoori boneless chicken cooked with creamy tomato sauce and cashews.</i>	
27. Pepper Chicken	\$12.95
<i>Boneless chicken cooked with black pepper, capsicum, special Indian sauce and spices.</i>	
28. Chilli Chicken	\$11.95
<i>Steamed boneless chicken marinated in yoghurt and special Indian spices then deep fried served with salad.</i>	
29. Kerala Hut Nadan Chicken Curry	\$11.95
<i>Chicken cooked with special Kerala hut masala mix</i>	
30. Chicken Madras	\$12.95
<i>Chicken chunks cooked with coconut cream, red chilli and mustard seed.</i>	
31. Chicken Chettinadu	\$11.95
<i>Chicken cooked in a freshly ground chettinadu masala.</i>	
32. Chicken Karahi	\$12.95
<i>Boneless chicken cooked with tomatoes, yoghurt, capsicum and touch off ginger and garlic.</i>	
33. Chicken Tikka Masala	\$12.95
<i>Boneless chicken cooked in a special sauce, tomato and capsicum.</i>	
34. Chicken Korma	\$12.95
<i>Diced chicken cooked with cashew nuts, onions and yoghurt.</i>	
35. Chicken Stew	\$11.95
<i>Chicken slow cooked with potatoe, spices, cashews and coconut.</i>	

Beef

36. Beef Ularthiyath Kottayam Style	\$12.95
<i>Tender beef slow cooked with Kerala spices, herbs and coconut cuts.</i>	
37. Beef Chilli	\$12.95
<i>Marinated beef strips stir fried with vegetables.</i>	
38. Kerala Hut Nadan Beef Curry	\$11.95
<i>Beef cooked with special Kerala hut masala mix.</i>	
39. Beef Vindaloo	\$12.95
<i>Diced beef cooked with very hot goan red chilli and vinegar sauce.</i>	
40. Beef Korma	\$12.95
<i>Diced beef cooked with cashew nuts, onions and yoghurt.</i>	

Lamb

41. Kerala Hut Nadan Lamb Curry	\$12.95
<i>Diced lamb cooked with special Kerala hut masala mix.</i>	
42. Lamb Roast Curry	\$12.95
<i>Diced lamb cooked with onion, tomato, ginger, garlic and pepper.</i>	
43. Lamb Rogan Josh	\$13.95
<i>Boneless lamb cooked with onion, tomatoes and special spices</i>	
44. Lamb Madras	\$12.95
<i>Lamb chunks cooked with coconut cream, red chilli and mustard seeds.</i>	
45. Lamb Vindaloo	\$12.95
<i>Diced lamb cooked with very hot goan red chilli and vinegar sauce.</i>	
46. Lamb Saag	\$13.95
<i>Diced Lamb cooked with baby spinach, cashew and cream.</i>	
47. Lamb Korma	\$13.95
<i>Diced lamb cooked with creamy cashew sauce and onion.</i>	
48. Lamb Stew	\$12.95
<i>Lamb slow cooked with potatoe, spices, cashews and coconut.</i>	

Vegetarian

49. Sambar	\$4.95
<i>Spicy lentil curry with variety of vegetables, tamarind and asafoetida.</i>	
50. Avial	\$4.95
<i>Combination of mixed vegetables cooked with grinded coconut tempered with mustard seed, curry leaves and green chillies.</i>	
51. Kadala Curry	\$8.95
<i>Black chick peas cooked with Indian spices and roasted in coconut gravy.</i>	
52. Kerala Hut Vegetable Curry	\$8.95
<i>Mixed vegetables cooked with special Kerala Hut spice mix and coconut cream.</i>	
53. Vegie Chettinadu	\$9.95
<i>Vegetable cooked in a freshly ground chettinadu masala.</i>	
54. Vegetable Stew	\$9.95
<i>Combination of vegetables slow cooked with aromatic herbs, spices, cashews and coconut.</i>	
55. Aloo Gobhi	\$9.95
<i>Potato and Cauliflower cooked in Indian spices.</i>	
56. Daal Makhani	\$9.95
<i>Black lentil cooked in a mild creamy tomato gravy.</i>	
57. Malai Kofta	\$12.95
<i>Deep fried cheese, potato balls stuffed with nuts and dry fruits then cooked in a creamy sauce.</i>	
58. Paneer Butter Masala	\$10.95
<i>Cheese cooked in a creamy tomato gravy.</i>	
59. Palak Paneer	\$10.95
<i>Cheese cooked with baby spinach, creamy sauce and herbs.</i>	
60. Tadka Dhaal	\$9.95
<i>Lentils cooked with onion, tomato, garlic and flavored with Clarified butter and spices</i>	
61. Garlic Mashroom	\$12.95
<i>Mashroom cooked in a crushed garlic, butter, spices and herbs.</i>	

Seafood

62. Fish Pollichathu	\$17.95
<i>Fish of the day marinated with South Indian spices, wrapped in a banana leaf and pan fried.</i>	
63. Fish Molee	\$13.95
<i>Fish of the day cooked with curry leaves, mustard, tomato, coconut cream and spices.</i>	
64. Kerala Hut Nadan Fish Curry	\$13.95
<i>Fish of the day cooked with tamarind, mustard, curry leaves and other spices.</i>	
65. Prawn Molee	\$15.95
<i>Prawn cooked with curry leaves, mustard, tomato, coconut cream and spices.</i>	
66. Kallumakaya Roast	17.95
<i>Mussels sauteed with ginger, garlic, onion and other spices.</i>	
67. Prawn Masala	\$16.95
<i>Prawn cooked with onion, tomato and green capsicum.</i>	
68. Chilli Prawn	16.95
<i>Prawn cooked with special spices and chilli.</i>	
69. Prawn Vindaloo	\$16.95
<i>Prawn cooked with very hot goan red chilli and vinegar sauce.</i>	
70. Meen Varuthathu (Fish fry) 2pcs	\$12
<i>Spicy Marinated fish cooked on hot plate</i>	

Puttu

71. Rice Puttu (2 pcs)	\$4.95
<i>It is made of steamed cylinders of ground rice layered with coconut.</i>	