



THUDAKAM

Thattukada Meen Varuthathu	£9.95
Fish of the day marinated with God's Own Country Spices	
Crab Cake C D G	£9.95
Crab meat and potato patties with curry leaves	
Paal Konju C	£9.95
Prawns cooked in a thick Kerala flavoured masala finished with curry leaves, coconut	
Thengai Paal Scallops D F	£12.95
Pan-seared scallops with a sauce of garlic, ginger and coconut milk, topped with shallot and chilli relish	
Chicken Lollipop	£7.95
Four batter fried wings tossed with spicy ginger sauce	
Travancore Chicken D G	£9.95
Drum of chicken marinated with spices and tossed with coconut	
Chilli Chicken	£9.95
Chicken tossed with onion, capsicum and spices	
Chicken Pattas	£9.95
Tangy spicy dry chicken	
Trio of Chicken D	£10.95
Chicken Tikka three ways: marinated with basil, Kashmiri chillies and with cheese	
Sheekh Kebab D	£8.95
Minced lamb marinated with fresh herbs and chef's special spices	
Irachi Peralan	£9.95
A popular slow cooked lamb dish with aromatic herbs and spices	
Beef Ularthiyathu	£12.95
A very special Kerala dish. Tender beef cubes marinated in traditional spices and cooked in different methods to attain this unique texture. The coconut chips, curry leaves and coconut oil gives it an exotic Kerala flavour	
Basket of Poppadoms D	£3.95
Served with homemade pickles	
Masala Papadum	£3.75
Served with red onion, tomato, chillies	
Masala Cashew Nuts N	£7.50
Served with onions, coriander, tomatoes and chillies	
Dahi Puri D G	£5.95
Mini Puri shells stuffed with potato, chickpeas and drizzled with sweet yogurt and chutneys	
Dahi Vada D	£6.95
Lentil doughnut served with sweet yoghurt and chutneys	
Gupchup Shooters G	£6.95
Hollow puri, filled with potato, chickpeas and served with flavoured water	
Samosa Chaat D G	£6.95
Stuffed vegetable and peas, served with chickpeas, sweet yogurt, mint and tamarind chutney	

Samosa G	£4.95
South Asian pastry with a savoury filling, including ingredients such as spiced potatoes and onion	
Gobi Manchurian V	£8.95
Batter fried cauliflower cooked with fresh ginger, garlic, chillies, coriander, rich flavour of soy	
Chilli Paneer D V	£8.95
Indian cottage cheese, onion, peppers, spring onion and dark soya sauce tossed in a wok	
Onion Pakoda V VE	£5.95
Crunchy snack made with fillers of finely sliced onion and herbs	
Crispy Vegetables V VE	£8.95
Kalan Milagu Varuval V VE	£8.95
Mushroom tossed with chef's special spices	

MAIN COURSE

Sea Bass F	£15.95
Fresh sea bass, pan seared, served on a bed of curry leaf infused mashed potato, in a tongue tickling raw mango, ginger and coconut sauce	
Meen Pollichatu F	£18.95
Traditional Kerala fish of the day marinated with spices wrapped in banana leaf and grilled served with Kappa Please allow 20 mins cooking time	
Kerala Prawn and Mango Curry C	£14.95
Inspired by seafood cooks of the backwaters of Kerala, South India, prawns in a tongue-tickling raw mango, ginger and coconut sauce	
Poussin and Potato Curry	£19.95
Typical Kerala dish of whole poussin cooked with aromatic spices, finished with thick red creamy sauce with pepper and citrus flavour	
Meen Mulakittathu Curry F	£13.95
Fish of the day cubes soured in chilli and Kodampuli, tempered with ginger, garlic, mustard seeds and curry leaves	
Kuttanadan Duck Curry N	£19.95
A popular fresh duck meat Christian delicacy in Kerala, prepared in a hearty combination of spices, pepper and coconut milk	
Chicken Makhani D N	£12.95
Chicken tikka in a rich tomato sauce flavoured with fenugreek leaves	
Kozhi Varutharacha Curry	£12.95
Chicken cooked in a rich flavour of raw spices containing coconut, black pepper, curry leaves and red chillies	
Lamb or Chicken Nilgiri Green Curry D	LAMB 14.95 / CHICKEN £13.95
A traditional dish from Western Ghats Tamilnadu, India - lamb or chicken cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves	
Lamb Shank Chettinadu Curry N	£20.95
Very tender slowly cooked shank of lamb in an chettinad style, served in a creamy sauce of chef selection of spices	
Karaikudi Lamb Curry on Bone	£13.95
A spicy, hot and aromatic Mutton bone dish which is flavoured with distinctive spices in addition to shallots which is what makes this dish unique. This is a very popular homestyle cooking	
Kerala Beef Curry	£14.95
Slow cooked beef preparation by the Syrian Christians of Kerala; a perfect combination of spices and flavours, created in a home-style cuisine	

TANDOORI MAIN COURSES

Sea Bass D F	£17.95
Whole seabass marinated in Kashmiri chilli, and handpicked spices; grilled in the tandoor Tandoori	
Chicken Tikka	£12.95
One of the most popular dishes, North India Chicken marinated in yoghurt, lemon juice and handpicked spices	
Spring Lamb Chops	£16.95
Four chops blended with spices then finished in the tandoor oven	
Zafrani Paneer Tikka	£14.95
Indian cottage cheese marinated classic recipe cooked in the tandoor	

All the tandoori dishes above served with garlic bread

VEGETABLES/VEGAN

Aloo Gobi V VE	£9.95
Cauliflower and potatoes tossed with onions, tomatoes and spices	
Green Vegetable Curry V VE	£9.95
Cooked with leaf spinach, mint, coriander, onion tomatoes and spices, flavoured with fenugreek leaves	
Vendakkai Puli Kulambu V VE	£9.95
Okra sautéed with ginger, garlic, onion, tomato and delicate touch of spices and tamarind	
Kadala Curry V VE	£9.95
Black chickpeas cooked with onions, tomatoes and chef's blend of spices	
Dal Makhani D V	£9.95
Most popular Indian dish cooked with black lentils with cream	
Bagara Baingan N V VE	£9.95
Tangy spicy eggplant curry, coconut, sesame seeds, peanuts	
Palak Paneer D V	£10.95
A north Indian popular dish made with spinach Paneer	
Paneer Tikka Masala D N V	£10.95
A traditional Punjabi dish in which Paneer is cooked with spices in rich creamy butter and tomato gravy	

SIDE ORDERS

Parippu Kadanjathu V VE	£7.95
Five lentils cooked with tomatoes, onion, garlic tossed with mustard and curry leaves	
Thoran V VE	£7.95
Our traditional Kerala dish of carrot and cabbage tempered with mustard and fresh coconut	
Palak Aloo D V	£7.95
A north Indian popular dish made with spinach purée cooked with potato dishes	
Cauliflower and Green Peas Masala V VE	£7.95
A dry preparation with aromatic spices	
Mushroom Chettinadu V VE	£7.95
Mushroom cooked with chef's special spices	
Aloo Jeera V VE	£7.95
Potato and cumin tossed with spices	
Green Salad	£3.50
Raita D	£3.95

RICE / NAAN

Steamed Basmati Rice	£3.50
Red Rice	£4.50
Zafran Pilav Rice	£4.00
Coconut Rice	£4.00
Mushroom Rice	£4.50
Lemon Rice	£3.75
Keema Rice	£4.95
Schezwan Chicken Fried Rice E	£8.95
Schezwan Chicken Noodle E	£8.95
Schezwan Vegetable Fried Rice	£7.95
Schezwan Vegetable Noodle	£7.95
Naan	£3.00
Butter Naan	£3.50
Cheese Naan	£4.00
Roti	£3.00
Fig and Coriander Naan	£4.25
Peshwari Naan	£4.50
Keema Naan	£4.50
Chilli Coriander Naan	£3.50
Garlic Naan	£3.50
Kerala Paratha	£3.95
Chips	£3.50

ELAI DUM BIRYANI

Our biryani is created in the authentic Dum style for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita

Prawn Biryani C D	£16.95
Chicken Biryani D	£13.95
Lamb Biryani D	£14.95
Beef and Bone Marrow Biryani D	£16.95
Vegetable Biryani D	£12.50

DIETARY REQUIREMENTS:

C Crustacean | D Dairy | E Eggs
F Fish | G Gluten present
N Nuts present | V Vegetarian | VE Vegan



SOUTHERN FAVOURITES

Any extra sambar and chutney £1.25

Idli V VE £6.95
Served with sambar and chutneys

Vada V VE £5.95
Golden fried spiced doughnut made with lentils served with chutneys and Sambar

Sambar Vada V VE £5.95
Spiced doughnut dipped in lentil soup

Idli Vada V VE £7.50
Steamed rice and lentil dumpling served with Sambar and chutneys

Dosa V VE
Dosa is a crispy pancake lentil dish which is immensely popular in South India, made with urid and rice flour, it is usually served with aromatic sambar and chutney

Plain Dosa £7.95

Chicken Chukka Dosa £10.95

Masala Dosa £8.95

Paneer Bhurji Dosa D £10.50

Podi Dosa D £8.00

Egg Dosa E £9.50

Mysore Masala Dosa £10.95

Onion Dosa £8.25

Uttappam V VE
PLAIN £7.95 | VEGETABLE £8.75 | ONION £8.50
Soft savoury crepe made with rice and lentils

Kothu Parotta D G
CHICKEN £11.95 | LAMB £13.95 | EGG £10.25 | VEG £9.95

Chole Bhatura D E G £10.50
A very popular Indian fried bread served with chickpeas masala

THALI BHOJANAM

Served from 12.00-15.00

Elai Special Vegetarian Thali D G V VE £12.95
Served with assorted dish like Kootu, poryial, rice, bread and poppadum

Elai Special Non Vegetarian Thali D G N £15.95
Fish, chicken lamb, served with assorted curries

Chatti Choru £14.95 / £17.50
Famous and traditional Keralan meal with choice of vegetarian or Non vegetarian served in claypot

DRINKS

South Indian Coffee D £3.95

Mango Lassi D £4.50

Sweet Lassi D £4.50

Salt Lassi D £4.50

Butter Milk D £3.95

Smoothie £5.95
Mixed Berry - Apple and Mango



DESSERTS

Elai Ada £7.50
Traditional Kerala sweet steamed in banana leaf served with ice cream

Gulab Jamun D N £5.95
Round dumplings traditionally made of reduced milk, soaked in rose flavoured sugar syrup

Selection of Homemade Ice Cream D £5.95

Homemade Pista Kulfi D N £6.95

Rasmalai D N £7.50
Soft milk cakes served in rich saffron flavoured sauce

Cheesecake G N £7.95
Homemade cheesecake with rose petals

Chocolate and Hazelnut Dome £7.95
A dark chocolate and light hazelnut mousse and covered with a chocolate glaze and roasted hazelnut

Coconut and White Chocolate Panacotta £7.95
Set double cream infused with coconut milk

Dessert of the Day £5.95

Dessert of the Day £5.95

COFFEE

Latte £3.75 **Americano** £3.75

Cappuccino £3.90 **Double Espresso** £3.25

Americano Black £3.00 **Single Espresso** £2.95

Single Macchiato £3.00 **Double Macchiato** £3.50

Hot Chocolate £4.25 **Mocha** £4.25

Cold Coffee £5.95 **Filter Coffee** £3.25

Ice Tea £4.95 **Flat White** £3.50

Fresh Ginger and Apple shot £3.95

Add your flavour syrup: 60p

- almond, gingerbread, vanilla, caramel

LOOSE LEAF TEA £4.95

ENGLISH BREAKFAST Richness that is expected for this most classic of blends. Robust, punchy, flavoursome.

ASSAM Largest tea-growing region in the world, producing great breakfast tea that goes well with milk and is prized for its rich, malty, and robust cup character. Assam tea's strong character makes it the perfect base for Chai tea, or as the locals call it, Masala tea.

EARL GREY A delicious combination of Ceylon and Bergamot oil. The black tea base has a natural lemon and lime profile that complements the bergamot to deliver a citrus explosion.

DECAFFEINATED BREAKFAST TEA A version of English Breakfast delivers the feeling of comfort and warmth, allowing milk to be added to your hearts content, without the effect of caffeine.

MINT GREEN This blend combines the finest rubbed peppermint leaf with Chinese green tea.

CHAMOMILE A caffeine-free golden infusion with a sweet blossom fragrance. Cherished for its calming properties and typically drunk late afternoon and early evening to unwind at the end of the day.

TURMERIC AND GINGER Most popular caffeine free infusions. Containing rooibos, turmeric and ginger it delivers a sweet blanketed caffeine-free cocktail of the reknown roots.

LEMON AND GINGER A powerful and uplifting infusion that combines the fiery warmth of ginger with the zesty refreshing flavours of lemon. We have added lemon balm to this blend to bring a soothing, herbal quality that rounds off the flavours perfectly.

PEPPERMINT Peppermint is proven to be calming and soothing to the digestive system. It is naturally caffeine-free.



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