



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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