

SMALL PLATES

Aloo Bonda (V+)

Small round spiced potato mash rolled in gram flour batter and fried. Served with Tamarind chutney. A quick snack from the street stalls of Kerala

Chicken Sixty-Five

South Indian style fried chicken. Spice rubbed breast, fried with sweet mango raita. A true south Indian staple!

Chilli Paneer (V) M

Small blocks of Indian cheese tossed with peppers, tomato, chilli and garlic

Idli Sambar (V+) MU SD

Ground rice and lentil sponge served with sambar and coconut chutney

Kala F

Fillet of salmon, marinated overnight and slow roasted over charcoal. A favourite among the Bboomites

Lamb Pasliyan G

Two bones of French trimmed lamb rack, marinated overnight in malt vinegar and gunpowder spices, served with smoked roasted aubergine mash

Masala Dosa (V+) MU SD

Lightly spiced potato mash rolled in a ground rice crepe served with some sambar and coconut chutney. The go to breakfast for any South Indian

Pappadam & Chutney (V) MU

Six quarters served with homemade chutneys

Uttapam (V+)

Ground rice and lentil pancake topped with tomato, peppers, onion & chilli. Served with coconut chutney

THALI

According to Indian food custom a proper meal is a perfect balance of all the six flavours, sweet, sour, salty, bitter, astringent and spicy. The idea behind a Thali is to offer all these six different flavours on one plate

Aubergine and Peas G MU SD

Butter Chicken G M MU

Kadhai Paneer G M MU

Kerala Lamb G MU S

DUM BIRYANI

Dum biryani is an aromatic and authentic South Indian dish with succulent layers of fluffy rice, fragrant spices & oven baked with a pastry lid

Chicken G M E SS

Lamb G M E SS

Vegetable (V) G M E SS SD

ACCOMPANIMENTS

Appam (V+)

Butter Naan (V) G M E

Chapati (V+) G

Date & Almond Naan (V) G M E N

Egg Fried Rice (V) E

Garlic & Coriander Naan (V) G M E

Kerala Parotta (V) G M E

Kheema Naan G M E

Mushroom Rice (V) SD

Peshawari Naan (V) G M E N

Plain Dosa (V+)

Pulau Rice (V+)

Tandoori Roti (V+) G

Vegetable Fried Rice (V) SD

SOMETHING SWEET

We bring to you some of the desserts from the Indian subcontinent where sweets are so varied, so numerous, or so invested with meaning

Chocolate Samosa G M

Samosas filled with chocolate and cardamom

Gulab Jamun G M N

Sweet soft dumplings in sweet syrup

Payasam (V+) N SD

Sago cooked in milk and topped with nuts and dried fruits

INDIAN BBQ

Appacha's traditional marinades & rubs from his famous Indian barbecues. Slow cooked over charcoal, griddled or tandoor smoked methods of barbecuing. All the plates are served with gunpowder salad.

Achari Kabab MU

Boneless chicken thighs, marinated in yogurt, ginger, garlic, lemon juice and acbari masala, skewered & barbecued

Barbecued Prawns M F CR

Juicy King Prawns marinated in lime juice, chilli, cumin and coriander, tandoor baked

BBQ Butter Chicken Wings M N

Pasted cashew nuts, ginger, garlic, coriander, cream, yogurt, butter, Kashmiri chilli powder

Chicken Reshmi Kabab CF M N

Marinated breast in hung yogurt, ginger, garlic, cream, ground peppercorns, ground cashew nuts, skewered and tandoor roasted

Hara Bhara Kabab (V+)

A patty made from potato, spinach & green peas, coated in gram flour then chargrilled

Tandoori Paneer (V) M

Blocks of Indian cheese slow roasted over charcoal with peppers, onions and tomato

Tharavu

Duck breast, rubbed with south Indian gunpowder spice blend then barbecued in a charcoal tandoor

BHOOMI KITCHEN SPECIAL

These dishes are very traditional curry combinations we have in Kerala. They are made in the same way we do at home in one pot. So once its gone, its gone for the day

Beef Curry + Kerala Parotta G M E MU S

Cuts of beef brisket, green chillies, peppercorn, lemon juice, ginger and garlic. Served with two Kerala parottas, whipped and layered with butter and flattened, then cooked on a buttery pan

Lamb Stew + Appam G

Cuts of lamb leg, coconut oil, coconut milk, cinnamon, cardamom, curry leaves, clove, green chilli. Served with two appams, made from fermented rice flour and with the texture of a pancake. More delicate flavours and spices used in this one.

CURRY

Baby Eggplant (V+)

Ground cashew nuts, cumin, garlic, baked baby eggplant in a thick sauce

Butter Chicken M

Tandoor, butter roasted chicken breast, cardamom, chilli, tomato & cream sauce

Cheera lamb N

Wilted spinach cooked with cuts of lamb leg, chilli, cumin, ginger, garlic and tomato reduction

Chettinad Chicken / Lamb

Chicken breast or cuts of lamb leg, crushed pepper, star anise, a hint of coconut & tomato curry

Chilli Chicken

Fried chicken breast strips cooked in a chilli, pepper, tomato, and garlic reduction

Cochin King Prawn Curry MU CR

Prawns, ground Rajasthani chillies, sautéed shallots, peppercorns in a rich thick sauce

Duck Mappas

Tender cooked duck in a coconut milk, fennel seeds, cardamom, peppercorn & green chillies

Kadala Masala (V+) MU

Black chickpeas, chillies, tomato, ginger & garlic reduction

Kadhai Paneer (V) M

Indian cheese, bell peppers, chilli, and crushed black pepper in a rich curry

Kerala Lamb G S

Cuts of slow cooked lamb leg, soy, coconut, cardamom & fennel sauce

Malabar Chicken Korma M N

A lovely rich and mild dish. Made with coconut milk, yogurt, and ground cashew nuts

Meen Kari F MU

Pan fried sea bass fillet served on a tamarind and chilli curry sauce

VEGETABLE SIDES

Aubergine & Peas (V+) SD

Black Lentils (V) M

Cucumber & Carrot Raita (V) M

Masala Potatoes (V+) MU

Sambar (V+) MU

Spinach & Potatoes (V+) M

Thoran of the day (V+) MU SD