

Soups

- ❖ **Rasam** £ 2.95
A traditional soup prepared in a tamarind & tomato base with cumin pepper & coriander paste
- ❖ **Chicken Soup** £ 3.75
Tender pieces of chicken cooked in flavoured stock & spices finished with coconut milk
- ❖ **Seafood Soup (C,M,F)** £ 3.95
A selection of seafood cooked in flavoured fish stock & spices finished with coconut milk

Starters {Vegetarian}

- ❖ **Two Pappadoms with Dips** £ 2.50
Served with three dips of sweet mango chutney, mint sauce & mix pickle
- ❖ **Vegetable Samosas (G)** £ 3.50
Delicious Pastry stuffed with mixed vegetable lightly flavoured with spices & served with sweet chilli sauce
- ❖ **Ulundu (Medu) Vada** £ 3.50
Deep fried doughnut of crushed Urid Dal flavoured with tempered onions, green chilies & curry leaves
- ❖ **Sambar Vada** £ 3.75
Medu Vada soaked in vegetable lentil stew (Sambar)
- ❖ **Thayir Vada (D)** £ 3.75
Medu Vada soaked in seasoned yoghurt garnished with crackled mustard seeds & curry leaves (Tharka)
- ❖ **Rasam Vada** £ 3.75
Medu Vada soaked in soup prepared in a tamarind & tomato base with cumin, black pepper & coriander
- ❖ **Masala Vada** £ 3.50
Crispy cake made of Chana dal flavoured with onion, green chilies & curry leaves
- ❖ **Spinach Vada** £ 3.50
Spinach mixed with Chana Dal and lightly spiced with green chili, onion, ginger and cumin
- ❖ **Idly Sambar** £ 4.5
Three steamed rice & Urid dal cakes served with choice of chutneys & vegetable & lentil stew (Sambar)
- ❖ **Chili Idly** £ 4.75
Steamed ground rice & Urid dal cakes marinated and pan fried with Indo-Chinese Spices
- ❖ **Gobi Manchurian** £ 4.95
Marinated Cauliflower florets pan fried with green pepper, chili, onions, curry leaves & Indo-Chinese spices
- ❖ **Cashew Nut Pakoras (N)** £ 4.95
Cashew nuts deep fried in a lightly spiced batter
- ❖ **Vegetarian Platter for Two (G)** £ 10.50
(Vegetable Samosa, Masala Vada, Chili Idly and Gobi manchurian)

Starters { Non Vegetarian }

- ❖ **Chicken Samosas (G)** £ 4.00
Deep fried pastry stuffed with a mixture of minced chicken breast & crushed boiled potato with spices
- ❖ **Fish Cutlets (F,G)** £ 4.50
Flaked Tuna fish & crushed boiled potato mixed with tempered onions, green chilies & curry leaves delicately flavoured with spices, made to a ball bread crumb and deep fried
- ❖ **Chicken Lollipop** £ 4.75
Chicken drumsticks marinated in Indo-Chinese Spices and deep fried served with delicious sauce
- ❖ **Chicken Pakoras** £ 4.95
Deep fried snack of fresh tender pieces of chicken pieces mixed with cabbage, carrots & special spice mix

- ❖ **Mutton Rolls (G)** £ 4.75
Tender pieces of Mutton & crushed boiled potato flavoured with ginger, onion, green chili & spice mix wrapped in a pastry, bread crumb and deep fried
- ❖ **Fried fish** £ 6.95
fresh tender piece of King Fish marinated in a special spice mix and slowly pan fried
- ❖ **Chicken 65** £ 5.25
Deep fried boneless chicken breast pieces marinated in special red spiced mix
- ❖ **Chili Coriander Prawns** £ 7.50
King prawns slowly pan fried in garlic, Chili, coriander with pepper and onions
- ❖ **Masala Squid** £ 6.50
Squid slowly cooked with a tomato and onion based sauce finished with soya sauce
- ❖ **Non Vegetarian Platter for Two (G)** £ 13.50
(Chicken 65, fish cutlets, Masala Squid & Mutton Rolls)

RAMA'S BRIDGE SPECIALS

{ Dosas }

Crispy crepe/pancake made from fermented ground rice and lentils batter with different fillings. Served with two chutneys and vegetable lentil stew (Sambar)

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|--|--------|--------------------|----------------|
| ❖ Plain Dosa | £ 4.00 | | |
| ❖ Ghee Roast Dosa (D) | £ 4.50 | | |
| Plain dosa sprinkle with clarified butter | | | |
| | | Main course | Starter |
| ❖ Masala Dosa | | £ 6.50 | £4.00 |
| Plain dosa Filled with Masala (deliciously slightly spiced crushed boiled potato in crackled Urid dal, mustard seeds, onions & curry leaves) | | | |
| ❖ Gunpowder Masala Dosa | | £6.75 | £4.25 |
| Masala Dosa mixed with crackled chana dal, crushed chilli urid dal, cumin seed, coriander seed | | | |
| ❖ Beetroot Masala Dosa | | £6.75 | £4.25 |
| ❖ Garlic Masala Dosa | | £6.75 | £4.25 |
| ❖ Egg Masala Dosa (E) | | £6.75 | £4.25 |
| ❖ Spinach Masala Dosa | | £6.75 | £4.25 |
| ❖ Mushroom Masala Dosa | | £7.00 | £4.50 |
| ❖ Paneer Masala Dosa (D) | | £7.00 | £4.50 |
| ❖ Chicken Masala Dosa | | £7.75 | £4.75 |
| ❖ Mutton Masala Dosa | | £8.50 | £5.00 |

{ Uthappam }

Thick pancake like pizza, made with fermented ground rice and Urid dal batter with a choice of toppings

- ❖ **Onion&Tomato topping Uthappam** £ 6.25
- ❖ **Paneer Uthappam (D)** £ 7.25
- ❖ **Mixed Veg Uthappam** £ 6.75
- ❖ **Mushroom & Onion Uttapam** £ 7.50

{ Biryani }

Traditionally cooked basmati rice with special homemade spices, ghee and different mix, (all includes dairy)

❖ Mixed Veg Biryani	£ 7.00
❖ Chicken Biryani	£ 7.75
❖ Mutton Biryani	£ 9.25
❖ King Prawn Biryani	£ 9.75
❖ Ramas Special mix Biryani	£ 10.50

{ Kotthu }

Chopped homemade Parota bread stir-fried with diced onions, curry leaves, tomatoes, egg, flavoured with authentic mix of spices.

All dishes are served with special gravy

❖ Mixed Veg Kotthu (G)	£ 7.25
❖ Egg Kotthu (G,E)	£ 7.25
❖ Chicken Kotthu (G)	£ 8.00
❖ Seafood Kotthu (G,M,C)	£ 8.00
❖ Mutton Kotthu (G)	£ 8.75

MAIN COURSES

{ Vegetarian Curries }

	<u>Sides</u>	<u>Mains</u>
❖ Aloo Gobi Chunks of potatoes & cauliflower florets cooked in authentic Indian spices	£3.00	£ 5.95
❖ Channa Masala Chickpeas cooked in a tangy sauce with onion, tomatoes, garlic, chillies, ginger & garam masala	£3.00	£ 5.95
❖ Thoran Seasonal vegetables cooked with grated coconut, shallots, cumin and green chillies	£3.50	£ 6.00
❖ Potato Poriyal Diced potatoes tossed in generous amount of sautéed onions flavoured with crackled cumin, mustard seeds & Crushed red chilli	£3.50	£ 6.00
❖ Tempered Okra Okra sauted with onions , tomato, cumin , curry leaves and mustard seeds	£3.50	£ 6.25
❖ Mixed Vegetable Korma Mixed Vegetable cooked in a special spice mix of onion, green chillies, coriander, ginger, garlic, curry leaves and finished with coconut milk	£3.50	£ 6.25
❖ Mushroom Masala Mushrooms marinated in masala mix and cooked in sautéed onions, curry leaves and tomatoes	£3.75	£ 6.50
❖ Dal and Spinach Curry Yellow split peas & spinach cooked in a gravy flavored with butter infused with cumin, turmeric, garlic, ginger,	£3.75	£ 6.50
❖ Green Bean Curry Sliced green beans tossed in masala mix & cooked in sautéed onion, curry leaves, green chili & finished with Coconut milk	£3.75	£ 6.50
❖ Ennai Kathrikai Aubergines tossed in roasted masala mix, shallow fried and cooked in a tangy sauce of tomatoes & tamarind finished with Coconut milk	£4.25	£ 7.25
❖ Palak Paneer (D) Indian Cottage Cheese and chopped spinach cooked in garlic, onion, chili and spices and green chili garnished.	£ 4.25	£ 7.25

- ❖ **Chilli Paneer (D)** £4.25 £ 7.25
Diced pieces of Indian cottage cheese marinated & pan fried in an authentic South Indian chili sauce

{ Seafood }

- ❖ **Squid Devilled (M)** £ 8.50
Squid marinated and grill flamed in Sri Lankan Style with mix peppers, slightly dry
- ❖ **Green Mango Squid Curry (M)** £8.75
King Fish cooked with green mango pieces and spices on tomato sauce bit tangy but delicious
- ❖ **Fish Mollie (F)** £ 9.25
Fish cooked in Kerala Style with mild spices and kokum (a sour flavor fruit) cooked in coconut milk
- ❖ **Green Mango Fish Curry (F)** £ 9.25
King Fish cooked with green mango pieces and spices on tomato sauce bit tangy but absolutely delicious
- ❖ **Mixed Seafood Thenga Curry (C,M)** £ 9.75
Seafood cooked in a medium spicy coconut gravy
- ❖ **King Prawn in Garlic & Chilli (C)** £ 10.50
Slowly cooked king prawns pan fried in garlic, Chili, coriander with pepper, onions and special spices
- ❖ **King Prawn Mollie (C)** £ 10.50
Prawn cooked in Kerala style with coconut milk, mild spices & curry leaves

{ Non Vegetarian - Meat & Poultry }

- ❖ **Chicken Chettinad** £ 8.75
Tender Chicken chunks mild to medium spicy curry made in typical style from Chettinadu, cooked in rich gravy of freshly ground roasted spices and coconut milk & gnashed with fried dry red chilli.
- ❖ **Chicken Naadan** £ 8.75
Typical Medium spicy Kerala style Chicken curry cooked in rich gravy of freshly ground roasted spices & gnashed with fresh coriander leaves
- ❖ **Colombo Chicken Devilled** £ 8.95
Special marinated chunks of chicken breast deep fried and cooked with, chilli sauce & onion, mix pepper
- ❖ **Lamb fry Masala** £ 9.95
Marinated in a special spice mixture, tender lamb pieces slowly cooked with onion, black pepper and tomatoes.
- ❖ **Mutton Malabar** £ 9.75
Lamb cooked in aromatic medium spicy Malabar style curry paste with ginger, garlic & curry leaves
- ❖ **Lamb Sri Lankan** £ 9.95
Tender pieces of lamb cooked in authentic Sri Lankan style roasted curry paste, Tomatoes, onions, ginger, garlic, coconut milk & curry leaves, Mild to medium hot.

SIDES

{ Rice }

- ❖ **Plain Boiled Rice** £ 2.50
- ❖ **Pilau Rice** £3.50
Rice cooked in a stock of spices and herbs and flavoured with fried onions and coriander leaves
- ❖ **Rama's Special Rice (D,N)** £4.50
Boiled rice lightly spiced with pinch of Masala powder, cardamom and sprinkle with Fried onion and cashew nuts
- ❖ **Lemon Rice (Mu)** £ 4.25
Boiled rice lightly spiced with pinch of Masala powder, sprinkle with roasted Channa dal & fresh lemon juice
- ❖ **Coconut Rice (Mu)** £ 4.25

	Boiled rice flavoured with grated coconut, fried Urid dal	
❖	Jeera Rice	£ 4.25
	Rice cooked with crackled cumin seeds	
❖	Vegetable Fried Rice	£ 4.50
❖	Egg Fried Rice (E)	£4.50
❖	Mushroom Fried Rice	£4.50
	{ Breads }	
❖	Chappathis (G)	£ 2.50
	Flat bread made with unleavened wheat flour comes two in a portion	
❖	Parota (G)	£ 2.75
	Multi layered fluffy bread prepared with wheat flour kneaded In egg, oil & water	
❖	Garlic & Green Chili Parota (G)	£3.00
	Parota spread with garlic and green chilli	
❖	Poori	£ 2.50
	Deep fried Indian bread prepared by unleavened wheat flour	
❖	Bread Basket	£ 5.25
	Selection of Indian breads	
❖	Plain Appam	£3.00
	A fermented rice and coconut milk batter made into a pancake with crispy edges served with Sweet onion chutney – seeni Sambal	
❖	Palappam (Sprinkle with sweet coconut milk)	£3.25
❖	Egg Appam (topped with an egg & garnished with pepper and salt) (E)	£3.75
❖	Raitha (Yogurt mixed with cucumber, onion and tomato) (D)	£1.50

Desserts

❖	Selection of Ice creams (D)	£ 3.50
❖	Kulfi (D)	£ 3.75
	Indian icecream prepared from slowly evaporated sweetened milk. Plain, Pistachio & Mango flavors	
❖	Semiya Payasam (D.N)	£3.75
	Vermicelli pudding flavoured with cardamom seeds and sprinkled with crushed cashew nuts & Raisins	
❖	Gulab Jamun (D)	£ 4.75
	Deep fried milk dumplings soaked in sugar and rose syrup. Served with vanilla icecream.	

Food Allergies

All the possible food allergy in the menu is mentioned with the symbol which represent

C-celery, G- gluten, C-crustaceans, E-egg, F-fish, L-lupin, D-dairy, milk, M-mollusc, Mu-mustard, N-nuts, P-peanuts, Se- sesame , S-soya, SD- sulphur dioxide . (Plz feel free to ask our staff for any more inquiries)

(Note : All food item prices includes the VAT)