

7 REGENT STREET DOUGLAS ISLE OF MAN PHONE: 66 99 99

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MALABAR INDIAN CUISINE

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amed after the fertile south Western coastal region of the indian peninsula, nestled between the hills of the western ghats and arabian sea which is synonymous for excellent meat and fresh sea food.

With its rich culture and cuisine Malabar has been the melting pot for influences from around the world this includes Vasco Da Gama who landed in Calicut the capital of the Malabar region in the year 1498 on his quest to discover sea Route to India bringing with him the western influence.

Here at Malabar restaurant in Douglas we have tried to create that authentic dishes of the region and other favourites from the Indian subcontinent, our dishes are made to order with fresh manx meat, seafood and great ingredients from India.

Our passion to offer authentic food in a comfortable setting with excellent service has led us to create this menu for you, located in this unique building.

Hope you enjoy our food as much as we do in bringing it to you and please share your thoughts with us which will help us to exceed your expectations.

Enjoy Your Meal.

ADITHI DEVO BHAVA



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STARTERS	Lamb Boti-Mushroom£4.50Cubes of lamb tossed with mushroom and	
Mini Idly (V) £3.95	onions.	
Soft and fluffy steamed rice and lentil savoury pudding served with sambar and coconut chutney.	Manx Queenies Chaat Puree £5.40 Manx queenies and chickpeas perfectly spiced and served on fried flat bread.	
Aloo Bonda (V) £3.75		
Batter fried potato laced with South Indian spices and served with special chutney.	Chonkey Jhinga £4.90 Spiced prawns stir-fried with onion	1
Onion Bhaji (V) £3.75	tomatoes and green pepper.	N PO
Self explained and legendary.	King Prawn pepper fry £5.85	
Paneer Achari Pakora (V) £4.10 Batter fried cottage cheese marinated in	King prawns with onion and crushed black pepper.	
pickling spices.		
Samosa £3.75	King Prawns Butterfly£5.85Crumbfried king prawns.	
Triangular pastry filled with a choice of minced lamb, chicken or vegetables infused	Andhra Squid Stir-fry £4.85	
in special spices	Squid stir-fried with onion, red chillies and garlic.	
Malabar Chicken	game.	
Drumsticks £4.40 Drumsticks prepared in chef's special recipe.	Malabar Fried Fish£4.85Fish rubbed with chef's spices and pan	The second secon
Chicken/ Lamb Tikka £4.40	fried.	
Boneless chicken/lamb marinated in		
tandoori spices and cooked in clay oven.	Sura Puttu £4.85	
Murg Lazooni Tikka £4.40 Tender cubes of chicken breast in garlic	Tuna delicacy from Southern India, stir fried with garlic and coriander.	
marinade and cooked in clay oven.	Mixed Starter £5.50	
Sheekh Kabab £3.85	Starter assortment chicken tikka, murg	
Spiced mince meat cooked in clay oven.	lazooni tikka, sheekh kebab, lamb tikka and onion bhaji.	

SOUPS

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£3.95
lium spiced

Tomato Shorba (V)	
Tomato soup in Indian style.	

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Chicken Shimla £4.20 Chicken soup infused with mint & coriander.

MALABAR SPECIALS

DOSA:- Is a delicious, thin, crisp, golden brown rice and lentil savoury crepe synonymous with south India, eaten for breakfast, lunch or dinner traditionally served with sambar (lentil and vegetable stew) and chutney and optional fillings of your choice.

Plain Dosa	£6.95
A thin, crisp and golden brown, a	no fillings.

Masala Dosa Spiced mash potatoes and onion. Kheema Dosa£9.95With mildly spiced minced beef.

Chicken Dosa With mildly spiced chicken.

IDLI£6.95Soft and fluffy steamed rice and lentilsavoury pudding served with sambar andchutney.

£9.95

Masala Uthappam £6.95

Thick savoury pancake topped with chopped onions, tomatoes and coriander leaves. Served with sambar and chutney.

APPAM

£3.95

Soft pancake made from rice batter:

We recommend the following dishes with your Appams.

Lamb Nadan Curry	£13.50
Fish Moily	£13.95
Chicken Varutharacha Curry	£13.25
Chickpea Masala (South Indian Kadala Curry)	£11.50



£8.95



IDIAPPAM		KAPPA (CASSAVA)	
Hoppers made from rice batter:		Cassava root traditionally pre	epared with
We recommend the following dis	hes with	coconut, garlic, curry leaves.	
your Idiappams.		We recommend the following your Kappas.	dishes with
Lamb Nadan Curry	£13.50		
		Beef Curry	£13.50
Chicken Varutharacha Curry	£13.25	Kerala <mark>Fish</mark> Curry	£13.95
Chickpea Masala (South			
Indian Kadala Curry)	£11.50	BIRIYANI	
		From the royal kitchens of In rice infused with fresh ground served with raita or vegetable	d spices and
MALABAR PARATHA	t dawah flat	Chicken	£10.50
A kerala speciality-layered whea bread coiled into layers.	i dough fiat	Lamb	£11.50
We recommend the following dishes with		King Prawn	£12.50
vour Malabar Parathas.	nes wiin	Egg	£9.50
Chicken Varatharacha		Vegetables	£8.50
Curry	£13.25		
Beef Curry	£13.50	1	
Egg Masala	£11.50	from the	Circa I

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CHEF'S SOUTH INDIAN SPECIALS*

Lamb Malabar £10.95 Tender chicken breast cooked with roasted coconut, tomato, spices and curry leaves.

Chicken Malli Perallan £10.50 Coriander and coconut flavoured, recipe from chef's hometown.

Chicken Chettinadu £10.50 Infused with 19 chettinadu spices, speciality from tamilnadu.

Chicken Roast Masala £10.50 From Western Kerala, finished with coconut milk.

Beef Pepper Masala £10.95 Cooked with plenty of black pepper, perfect in winter. **Beef Coconut Ularthiyathu £10.95** With coconut and curry leaf.

Manglorian Chilli Chicken £10.50 Chicken stripes made in traditional coastal Manglorian style.

Chicken 65£10.5065th dish on the famous madras gymkhanaclub menu, legend on its own.

Chicken Garlic Masala £10.50 Prepared as per its name sake, medium spiced.

Chooza Khas Makhni £10.50 Boneless possain strips in fenugreek infused tomato sauce, medium spiced.

Lamb Nihari£10.95Slow cooked lamb with corn and spices,from Hyderabad.

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All the above dishes are available with*

Chicken Lamb Beef

(AAA)

 £10.50
 King Prawns
 £11.50

 £10.95
 Vegetables
 £9.50

 £10.95



Kerala Fish Curry£10.95Fish cooked in Kerala style and finishedwith coconut milk.

Alleppey Fish Curry	£10.95
Tempered with mustard, raw ma	ingo and
coconut.	

Fish/Squid Masala	£10.95
Tangy with tamarind and chilli.	

Fish Moilee	£10.95
Mild with coconut and curry leaf.	

Manx Queenies Garlic Masala £10.95 Queenies cooked with onions and plenty of garlic.

Meen Pollichathu	£11.50
Spiced fish steamed in banana leaf,	Kerala
delicacy.	

Above dishes can be served with King Prawns £11.50

Anda Gobi £10.50 Egg and cauliflower stir-fried with onion and green chilli.

FROM THE CLAY OVEN

Chicken Tandoori £9.50 Chicken on the bone infused in Tandoori spices and cooked in clay oven.

Chicken / Lamb Tikka £9.50 Boneless chicken/lamb marinated in Tandoori spices and cooked in clay oven.

Chicken Lazooni Tikka £10.50 Tender cubes of chicken breast in garlic marinade and cooked in clay oven.

Chicken Shashlik £10.50 Chicken tikka with onion, green pepper and tomatoes.

Machi Ka Shole£11.95Fresh fish cooked with special exotic spicesand cooked in clay oven.

Jhinga Malai £13.95 King prawns marinated in cardamom flavoured yoghurt, cooked in clay oven.

Paneer Tikka£9.95Cottage cheese marinated in Tandoori spicesand cooked in clay oven.

Mix Tandoori Platter £13.95 Assortment of Tandoori chicken, Murg lasooni, lamb tikka, king prawn malai and seekh kebab.

Seafood Platter£14.25Assortment of fish tikka, squid fry, manx
queenies, king prawn and fried fish.







TRADITIONAL SPECIALS*

TIKKA MASALA Mildly spiced creamy masala sauce.

JALFREZI Onion, green pepper, tomato and green chilli.

BALTI Created in Birmingham for the distinguished curry lovers

KASHMIRI Creamy sauce, onions, green pepper, fresh garlic, ginger, tomatoes, green chillies lightly spiced with a cheese topping (mild).

KARAHI

Medium spiced with ginger garlic cubes of onion, green pepper, tomatoes.

All the dishes above are available in*

£8.95
£9.95
£10.95
£10.50
£9.95
£8.50

TRADITIONAL MAINS*

KORMA Mild creamy thick sauce with coconut.

ROGAN JOSH Medium spiced dish with onion, green pepper, tomato and spices.

BHUNA Thick tomato based sauce, medium hot.

MADRAS Strong flavours and hot.

VINDALOO Extra hot dish.

PATIA Medium hot sweet and sour to taste.

DO-PIYAZA Double the onions and green pepper.

SAAG

Traditional dish cooked wit garlic.	h spinach and
All the dishes above are ava	ailable in*
Chicken	£7.95
Lamb	£8.95
King prawn	£10.50
Fish	£9.95
Beef	£8.95
Vegetable	£7.50



VEGETABLE SIDES

Malabar Vegetable Curry	£3.95
Assortment of vegetables in malaba	r gravy.
Navrathan Korma	£4.20
Mild creamy mixed vegetable curry cashew nut gravy.	in
Paneer Muttar	£4.20
Cottage cheese and Green Peas	
Koonu Varatharacha Curry	£4.20
Mushroom with roasted coconut and coriander.	
Jeera Aloo	£3.95
Spiced potatoes flavoured with cumi	n seeds.
Tadka Dal	£3.95
Lentil with garlic and spices.	
Bhindi Bhaji	£4.20
Okra cooked in medium sauce.	
Bombay Aloo	£3.95
Bombay Aloo Spiced potatoes.	£3.95
	£3.95 £4.20

Baingan Bartha	£4.20
Chargrilled aubergine and plenty	y of onions.
Kadala Curry	£3.95
Channa masala in south Indian s	style.
Sambar Lentil and vegetable stew.	£3.95
All sides can be served as mains.	£7.50



STEAKS

Sirloin	£17.95
Rib-eye	£15.95
* Supplied by our loca	l butcher. Our steaks

* Supplied by our local butcher. Our steaks are served with chips, salad, grilled tomato and pepper sauce.





FOR CHILDREN

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Chicken Nuggets & Chips	£4.75
Omelette & Chips	£4.75
Fish Fingers & Chips	£4.75
Chicken Korma & Chips	£4.75

RICE

INDIAN BREADS

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£4.75	Plain Naan	£2.00
£4.75	Garlic Naan	£2.30
£4.75	Chilli Naan	£2.30
£4.75	Keema Naan	£2.60
	Peshwari Naan	£2.50
	Cheese Naan	£2.90
£2.10	Malabar Special Naan	£3.20
£3.50	Tandoori Roti	£2.00
	Tandoori Paratha	£2.25
£3.50	Malabar Paratha	£2.00
£3.50	Chappathi	£1.00
£3.50	Appam	£1.95
£3.20	idiyappam	£1.95
£3.50	Idli	£1.95
£2.00		





£3.20

£3.20

£2.50



NIBBLES & ACCOMPANIMENTS

Poppadom	£0.80
Spicy Poppadom	£1.00
Chutney Dips	£1.50
Lime/Garlic Pickle	£1.00
Raita Mixed/Cucumber	£2.50
Green Salad	£2.00
Malabar Special Salad	£3.50



DESSERT

Gulab Jamun (Indian doughnuts)	£3.50
Gajar ka Halwa	
(Sweet carrot pudding)	£3.50
Mango kulfi	
(Indian Ice cream)	£3.50
Ice cream	
(3 scoops of	
assorted flavours)	£3.50

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BEVERAGES

Salted/Sweet Lassi	£2.25
Mango Lassi	£2.75

If you do not find your favourite Indian dish on our menu our Chef will be happy to prepare it for you. We can make any dish to suit your taste.

* Some of the dishes on our menu contain dairy and nut products, also our breads contain gluten, kindly let your service personnel know if you suffer from any allergies.

* Although we have made every effort to remove all bones from meat and fish used in our dishes, some may remain.

