

IF YOU HAVE ANY FOOD ALLERGIES
OR INTOLERANCE, PLEASE SPEAK TO
OUR STAFF BEFORE YOUR ORDER


PAPPODOMS & ACHAAR  **V**.....5.85
Pre meal snacks and pickles are freshly made in our restaurant and ready to serve. We serve pappodoms, murukku, achappam and banana chips with home made pickles

SOUPS

KOZHI SOUP.....6.35
kozhi soup is a delicious and healthy chicken soup filled with herbs and freshly crushed Indian spices.

MURINGA THENGA SOUP  **V**.....5.85
Healthy and nutritious drumstick & dal soup which taste so delicious. It is rich in iron and is full of health benefits.

STARTERS

VADA SAMBAR  **V**.....5.95
One of the most attracting crunchy snack made with lentils. It is usually made in a doughnut shape, with a crispy exterior and soft interior and served with a delicious coconut chutneys and sambar

CHILLY PANEER **V**.....7.75
Chilly paneer is a popular vegetarian dish which is made with Indian cottage cheese is tossed in a flavourful sweet and spicy sauce made with bell peppers, garlic, ginger, onions and more seasonings

KUNJI IDLI CHAT(cold dish) **V**.....7.85
Idli is a type of savoury rice cake that is made by steaming a batter consisting of fermented lentils and rice. Here crispy idlis are soaked in yogurt and garnished with mint chutney, spices and tamarind chutney.

SEAFOOD KARUMURU.....12.85
Cooked seafood platter typically consisting fish, squid and shellfish such as crab, prawns.It comes with variety of colours, textures, and flavours. A great source of protein with minimal fat

CHICKEN JAGAJILLY.....8.35
Crispy marinated chicken cubes are sautéed in our chef's special sauce along with onions and bell peppers

IDIVETTU IRACHI.....8.85
Fresh lamb cubes are slow cooked with a marination of ginger garlic, onions, curry leaves and a blend of freshly ground kerala spices .Experience the flavorful taste of kerala street food.

ADAAR KOZHI.....8.15
Chicken slices are marinated with indian spices and grilled,Served with salads

MEEN MALABARI.....7.15
Meen malabari is a grilled fish recipe where the best available fish fillets are marinated in a blend of green herbs and spices. Served with salad & special chutney.


CHEMEEN KALLIL CHUTTATHU.....8.25
Fresh King prawns marinated in a spicy paste made with ginger, garlic, chilli, and curry leaves. served with fresh salad and special dip. mild version also available on request.

KOONTHAL VARAVU (SQUID).....7.65
It's a popular snacks made in costal area of Kerala. Deep-fried squid rings marinated with ginger garlic and pepper then coated in a flavourful flour.

DOSA

Dosa is very popular street food in south india. consisting of a crisp crepe-like pancake made from a fermented batter of grains and pulses. It is served with a spiced potato masala, Sambar and an array of southern Indian chutneys.

MASALA DOSA  **V**.....8.85


CRISPY BUTTER DOSA (Can be made  **on request)** **V** 8.95

KOZHI DOSA.....11.95

Chicken dosa is a complete variety Dosa filled topped with shredded chicken and some mixed veggies.The base is a normal dosa batter but the topping is marvellous one with the goodness of cooked chicken and veggies.

SOUTH INDIAN THALI

ILLAM SPECIAL THALI.....19.95
Thali is a traditional Indian meal that consists of a balanced selection of various dishes served on a platter.It comes with flavourful soup, rice, bread and different veg and non-veg currys.To complete the meal we serve a delicious kerala dessert

VEGETARIAN THALI(Can be made  **on request)** **V** 18.75

POULTRY

NAADAN KOZHI CURRY.....14.75
A simple & delicious dish made by simmering chicken cubes in fresh ground kerala spice powder & coconut milk. It is a common dish made in every homes of kerala. It has an amazing burst of flavors from the fresh ground roasted spices & the tempering touch that's given with the fresh curry leaves. Naadan kozhi curry goes well with basmati rice and Malabar parrotta

ILLATHE KOZHI.....16.35
Marinated chicken breast are grilled with our chefs special gravy served with side dish and salad.Served with rice,side dish and salad.

MANGALAM KOZHI BIRIYANI.....14.50
Biryani is one of the most famous dish in south india especially served at all wedding and special events.. it is a layered rice dish made with indian spices,fresh herbs. Its assembled in a pot, sealed with dough and cooked for hours over a low flame. This is definitely a special occasion dish. We Served with delectable Raita and pickles.

MEATS

MALABAR ATTIRACHI CURRY.....17.55
Malabar attirachi curry is one of the most famous traditional dishes in Kerala. Tender lamb cubes are cooked to perfection in a unique kerala sauce. It goes well with coconut rice and parrotta bread.

BEEF VARATTIYATHU.....18.95
This dish experience the flavourful taste of Kerala's iconic street food . Tender chunks of beef is slow cooked in aromatic spices, onions and lots of curry leaves bring out a unique flavour and aroma which tastes beyond words! This dish is served with poratta.

KIZHI PORATTA (BEEF).....18.25
Kizhi Parotta is a delectable special dish of South India.Parottas are soaked in a semi thick beef gravy and wrapped in a banana leaf. It is then steam cooked. The flavor of banana leaf over the cooked parotta is simply awesome.

SEAFOOD

MEEN MULAKITTATHU.....17.45
Meen mulakittath is a typical malabar style fish curry . It is quite famous for its perfect balance of spicy and sour flavours. Locally sourced tamarind is used in this dish for better flavour. This fish curry is famous in kerala kallu shappu (toddy shop). Meen mulakittathu goes well with smashed kappa (tapioca) or Parrotta bread

KUMARAKOM KONJU CURRY.....17.85
A traditional dish from kerala coastal region, has prawns cooked in creamy coconut sauce. The Tamarind impart a light tangy flavor to the dish which is absolutely amazing.

THENGAPAL MEEN CHORU.....18.95
If you are a fish lover and appreciate Indian flavors- this dish is for you...
Fresh boneless sea bass fillets marinated with fragrant indian spices, curry leaves and lemon juices that can be grilled . Served this with special rice and salad for a complete dining experience.

VEMBANADAN MEEN POLICHATH.....18.20
One of the iconic dish of Kerala cuisine. Seasonal fish marinated and grilled. Fish and onion tomato masala are alternatively arranged in banana leaves, wrapped, and sealed. Then it is slowly cooked in low flame on both sides.
The flavor of the fish cooked in banana leaves is so delicious and lip-smacking.. it is a must try for seafood lover.

SEAFOOD MANGA CURRY.....19.25
This dish featuring prawns, seasonal fish, squid, mussels slow cooked in a special gravy made by our chef along with coconut milk, mango and curry leaves. Coconut milk brings the right creaminess and thickens to the sauce

KUTTANADAN NJANDU ROAST.....18.75
Kerala style crab roast is a popular seafood delicacy in kerala. The crab is cooked in shallots, onions and tomatoes and simmered in flavourful aromatic Indian spices. For an authentic taste, coconut oil and fresh spices are used for the preparation

VEGETARIAN

KATHIRIKA CURRY (AUBERGINE)  **V**.....9.65
A delicious and authentic indian curry, Aubergine are cooked in a flavourful blend of onions, aromatic spices and herbs

VELLA KADALA CURRY  **V**.....8.45
Chickpeas cooked in a thick tomato sauce flavoured with onions, chillies and fresh coriander leaves.

KAYIKKARY KURUMA  V.....8.95

This super aromatic and delicious kayikkary is made with fresh seasonal vegetables in a sauce made with coconut milk and spices. It's rich, creamy, mildly spiced and extremely flavourful.

PANEER BUTTER MASALA V.....10.65

Lightly fried cubes of Indian cottage cheeses stir-fried in sautéed onion, rich tomatoes and cashew nut gravy and garnished with coriander leaves

PARIPPU THAKKALI CURRY  V.....8.35

Fresh Lentils cooked in a thick sauce of tomatoes, onion and garlic flavoured with curry leaves

SIDE DISHES

CHERUPAYAR CHEERA THORAN  V.....7.95

Green moong dal and spinach are cooked with freshly ground Kerala spices. It's a dry vegetarian dish that's high in protein

PINNAPLE PACHADI V.....6.95

Pineapple Pachadi is a traditional Kerala side dish made with pineapple in a coconut yogurt based sauce. Pineapple Pachadi is a delicious raita with a sweet tangy taste and usually served as an accompaniment for meals in Onam

KERALA EGG ROAST.....7.35

Egg roast popularly known as mutta roast is a onion based simple kerala style semi-gravy egg recipe. Boiled eggs are roasted with onions, tomatoes and some spices to give you mouth-watering egg roast.

RICES

PLAIN RICE  V.....2.95

Plain boiled white basmati rice

COCONUT RICE  V.....3.35

Coconut rice is an flavourful South Indian rice made fresh grated coconut, tempering spices, cashew nuts and curry leaves

LEMON RICE  V.....3.25

Lemon Rice has a delicate flavor of fresh lemon juice and a nutty aroma of the tempered ingredients like ginger, cashew nuts, spices and herbs.

BREADS

MALABAR PARATHA (1 PIECE) V.....3.35

Malabar paratha is a unique dish in South Indian cuisine which is very common in Kerala. It's made of a plain flour dough, rolled in a special way using oil and ghee for greasing. This gives it a characteristics texture that is flaky and slightly crisp

CHAPPATHI (2 PIECES)  V.....2.75

Chapati is a type of flat bread, it's very popular in India. It is a staple and made of really simple ingredients such as wheat flour, salt and water.

APPAM (2 PIECES)  V.....2.75

Appam is a type of thin pancake originating from South India. It is made with fermented rice batter and coconut milk

POORI (2 PIECES)  V.....3.15

Poori is a deep-fried bread made from unleavened whole-wheat flour. It is eaten for breakfast or light meal.

V DENOTES FOR VEGETARIAN

ILLAM SOUTH INDIAN KITCHEN
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SOUTH INDIAN
FLAVOURS, ELEVATED



ILLAM

SOUTH INDIAN KITCHEN

FOOD
MENU

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