

YOU ARE INVITED TO CELEBRATE

New Year's Eve



WITH KOINONIA RESTAURANT



*As the year ends, join us for an evening of
flavours, joy and togetherness*

*Along with our regular menu, enjoy one of
our seasonal specials (pre-order required):*

STUFFED SEABASS

LAMB CHOPS MASALA

BURNING LOBSTER

COCHIN OCTOPUS DELIGHT

*Lets raise a toast to good food, cherished
company and a wonderful year ahead.
With gratitude from all the team at*



Christmas & New Year Hours

Closed: Christmas Day (Dec 25) & New Year's Day (Jan 1)

Open Christmas Eve & New Year's Eve

11:30 AM to 10:00 PM

01636 706230

19 St. Mark's Lane • Newark • NG24 1XS

www.koinoinrestaurant.com



Christmas Special Menu 2025

SERVED FROM 12TH NOVEMBER TO 24TH DECEMBER

*Golden lights, joyful carols, and the aroma of spice —
Christmas in Kerala is a feast for the senses. Here, tradition
meets flavour, and every dish tells a story of celebration.*

Please Note: Reservations Required For Christmas Menus.

We Will Require A £5.00 Per a Person In Advance Of The Booking

Nasrani Meal

£29.95
PER PERSON

3 COURSE MEAL

STARTERS

YULETIDE PRAWN PEPPER FRY (N.V)

Spicy, flavourful prawns stir-fried with aromatic pepper and festive spices.

CHICKEN CUTLET WITH SALLAS (N.V)

Crispy, golden chicken cutlet served with a fresh, zesty salad

MAIN COURSE (ASSORTED TASTING MENU)

KERALA CHRISTMAS TURKEY ROAST (N.V)

Succulent turkey roasted with traditional Kerala spices.

CHRISTMAS CHICKEN CURRY (N.V)

Rich, spiced chicken curry perfect for the festive season

MUTTON BAFAT MASALA (N.V)

Hearty mutton cooked in aromatic, Goan-style Bafat masala

FISH MANGO CURRY (N.V)

Tangy and spicy fish curry with fresh mangos

VEG XACUTI

Mixed vegetables simmered in a fragrant, coconut-based Goan masala

FESTIVE PORIYAL

Lightly sautéed seasonal vegetables with South Indian spices

SIDES

MALABAR NEYU CHORU (DAIRY & NUTS INCLUDED)

Fragrant Malabar ghee rice, rich and aromatic.

VATTAYAPPAM

Soft, fluffy steamed rice cake, lightly sweetened.

DESSERT

RICH PLUM CAKE WITH CUSTARD (DAIRY)

Moist, spiced plum cake served with a smooth, creamy custard for the perfect festive indulgence.

ALL FOOD MAY CONTAIN TRACES OF NUTS AND DAIRY.
PLEASE SPEAK TO OUR STAFF IN CASE OF ANY
ALLERGIC INTOLERANCE

GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS
ARE AVAILABLE ON REQUEST.

10% OF SERVICE TAX WILL BE ADDED TO THE BILL.

Rajakeeyam - Kings Meal

£38.95
PER PERSON

5 COURSE MEAL

SPECIAL COCKTAIL / FRESH JUICE

STARTERS

PAN FRIED SALMON (N.V)

Crispy-on-the-outside, tender-on-the-inside salmon fillet

TAMARIND CHICKEN (N.V)

Tangy and spiced chicken cooked in a tamarind glaze

JACKFRUIT TIKKI

Savory jack-fruit patties with aromatic spices, lightly pan-fried

MAIN COURSE (ASSORTED TASTING MENU)

KERALA CHRISTMAS TURKEY ROAST (N.V)

Succulent turkey roasted with traditional Kerala spices.

SANTA'S BEEF DRY FRY (N.V)

Spicy, flavourful beef stir-fry with festive spices.

CHEMMEEN GASSI (N.V)

Kerala-style prawn curry in a rich, coconut-based gravy

NILAGIRI LAMB CURRY (N.V) (NUTS)

Tender lamb simmered with aromatic Nilgiri spices

CHICKEN IN BAFAT MASALA (N.V)

Chicken cooked in bold, Goan Bafat masala

PANEER BUTTER MASALA

Soft paneer cubes in a creamy, spiced tomato gravy

MIX VEG PORIYAL

Lightly sautéed seasonal vegetables with South Indian flavours.

SIDES

MALABAR NEYU CHORU (DAIRY, NUTS)

Fragrant Malabar ghee rice, rich and aromatic.

VATTAYAPPAM

Soft, fluffy steamed rice cake, lightly sweetened.

DESSERT

CARAMELISED PLANTAIN DELIGHT (DAIRY, NUTS)

Sweet, caramelized plantains with a rich, indulgent flavour.

TEA OR COFFEE

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