

KOINONIA SADYA VATTAM THALI

A Special Keralan traditional feast normally called Thali comes with many varieties of authentic Kerala curries, choice of bread and rice, it is a three course set meal. Start with soup followed by Seven different Chef choice curries with rice and two breads ends with Semiya payasam that Kerala traditional Dessert). We have veg and non-veg available. (Vegan & Gluten Free available on request)

Veg - Thali £21.89 Non Veg - Thali £24.69



SIDE DISHES

Karivepila Kizhang £6.49

Dry preparation of curry leaves, potato, onions and garlic roasted and simmered in turmeric and spices.

Beans Thoran £6.29

Fresh beans finely chopped and cooked in traditional south Indian thoran style with shallots, grated coconut, curry leaves and mustard.

Kakka Roast £8.89

Traditional and spicy, is a combination of Mussels, chopped shallots, pepper corn and curry leaves

Pala Egg Roast £7.99

Boiled egg tossed in onion and Fresh tomato masala, flavoured with ginger, curry leaves, seasoned with crushed black pepper and fennel powder.

Vendakka Masala (Lady Finger) £7.99

Fresh Okra stir fried with shallots, garlic, then tempered with chillies, mustard seeds and curry leaves.

Koinonia Special Salad £6.89

Our chef's special salad. A refreshing salad with mango, carrots, lettuce, tomato with ginger yogurt dressing.

FROM THE ADUPPU

Chapatti (2 pieces) £2.89

Flat Indian bread made of wheat flour.

Malabar Paratha (1 Piece) £1.99

A many layered white flour fine bread, crisp and flaky cooked to perfection on a griddle.

Appam (2 pieces) £3.99

Made from fermented rice batter and milk fluffy in the centre, also known as hoppers.

Poori (2 pieces) £3.79

Fluffy fried bread made from wheat flour.

OPENING TIMES

MON - THUR 11.30 - 3.00 & 6.00 - 10.00

FRIDAY 11.30 - 3.00 & 6.00 - 11.00

SAT 11.30 - 11.00 SUN 11.30 - 7.30

19 St Mark's Lane Newark NG24 1XS

Tel: 01636 706230

Email: info@koinoniarestaurant.com

www.koinoniarestaurant.com

ALLERGIES & INTOLERANCES

Please speak to a member of staff about our ingredients when ordering.

Our dishes may contain traces of nuts.

Food Contains: Shell Fish Vegetarian

RICE

Thenga Choru (Coconut) £3.39

Long grain rice mixed with onions, grated coconut, and curry leaves.

Neeyu Choru (Ghee) £3.49

Mappila speciality preparation of long grain rice with ghee, whole spices, dry fruits and nuts.

Garlic and Peanut Rice £3.99

Long grain rice cooked with garlic peanuts and aromatic spice. Chef Mani's speciality rice.

Koonu Choru (Mushroom) £3.99

Mouth watering recipe with sliced button mushrooms, garlic, chilli flakes, mustard and curry leaves.

Naranga Choru £3.69

Tangy, fresh tasting rice tossed with lemon juice, fresh curry leaves, mustard seeds and dried red chillies.

Thayir Sadam (Curd) £4.59

A cooling mixture of rice and yogurt tempered with asafoetida and mustard seeds.

Plain Rice £2.99

Steamed plain white basmati rice.

DESSERTS

Coconut Pancake £4.99

Folded pancakes with stewed fresh coconut dry fruits and sugar.

Payasam of the day £3.99

Traditional pudding of Kerala cooked in reduced milk, jiggery /sugar and ghee.

Unnakkaya £4.99

Ripe plantain steamed and pasted, tossed in ghee with sugar, made into dumplings stuffed with coconut, cardamom, cashew nuts, raisins and fried.

Carrot Halwa £4.99

Unusual Indian dessert made with grated carrots, whole milk, dried fruit and nuts. It has a delicious light fudgy texture.

Gulab Jamun £4.99

Milk dough dumpling, deep fried and soaked in sweet syrup.

Choice of Ice Creams £3.99

Vanilla, chocolate or strawberry

Kulfi £4.99

Mango or Pistachio flavour delicious and smooth Indian rich ice cream.

Koinonia
a taste of its own!
God's own country cuisine

FREE FUNCTION
HALL AVAILABLE



01636 706230

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



Executive
Lunch £7.95

Lunch Box £6.29

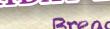
MONDAY TO FRIDAY LUNCH TIME ONLY

Chicken or lamb curry

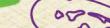
+ 3 veg curries



Rice



Bread



Chutney



Chutney



Chutney



Chutney



Chutney

Chutney

FAST SNACKS & TREATS

Palaharam £6.19

Traditional naalumani palaharam (evening snacks) from gods own country. It is an extremely popular treat and is given to any guests when visiting a house. They are best accompanied with our unique chutneys and pickles and they are served in a basket.



Murukku - Savoury crunchy twists made with rice and urad dal.

Nenthayaki Upperi - Traditional Kerala chips made from plantains.

Pappadoms - (a large circular piece of thin, spiced bread made from ground lentils and fried in oil) dipped in medium spiced batter of rice flour, cumin and sesame seed and fried to give them an extra crunch.

Pakkavada - Spicy snack prepared by making the batter ribbony using seva press and deep fried.

NON-VEGETARIAN STARTERS

Chemmeen Elavan Fry £9.89

Prawns marinated with onion, ginger, coconut, chilli paste and curry leaves then briefly grilled on a tawa and served with salad

Koonthal Roast £9.39

Koonthal otherwise known as squid, cooked in typical koinonian spices, briefly stirred on the stove with onions, curry leaves and coconut.

Meen Porichathu - Fish Fry £9.29

Fish marinated in masala and then grilled for a crunchy and spicy flavour. Served with salad

Varkala Seafood Platter £15.59

A traditional assortment of prawns, fish, squid and crab cake, served with fresh seasonal salad and Mouth-watering Mint Sauce.

Chicken 65 **NEW**

Bite-sized chicken pieces marinated in yogurt, ginger-garlic paste, and Indian spices, then deep-fried to a crispy, golden finish with a juicy interior.

Mala Kozhi Fry

Chef Mani's special Fillet of chicken cooked with traditional Keralan spices.

Lamb Chops

Lamb chops are marinated in an aromatic mix of garlic, chilli, lime juice and Yogurt, chat masala before being roasted to perfection.

Lamb Pepper Fry

Cubes of lamb slow cooked with spices, black pepper, ginger garlic and green chillies with curry leaves.

Pothu Ularthiyath

Bite-sized pieces of beef cooked with ginger, garlic and shallots with authentic Keralan spices.

SOUP

Cheera Parippu Soup V £6.29

Well, what you are getting here is creamy spinach meets lentils and it is easy, utterly delicious and healthy. Comes with sides that contain Gluten.

Chemmeen Coconut Soup O £7.29

A shrimp flavoured broth with coconut milk, herbs and spices. Comes with sides that contain Gluten.

VEGETARIAN STARTERS

Sambar Vada V £6.99

Crispy lentil doughnuts made from urad dal, served in a tangy, spiced lentil soup (sambar) with a side of fresh coconut chutney. A classic South Indian, vegan-friendly dish.

Spinach and Onion Vada V £7.49

Spinach and onion seasoned and coated with a gram flour batter that is flavoured with Indian spices, chilli powder, turmeric and special Kerala masala.

Chilli Paneer V £8.99

Deep fried cubes of Indian cottage cheese with chilli, pepper, onion and garlic.

Vazhuthananga Porichath V £6.99

Thinly sliced aubergines are coated in a special batter infused with coriander and chilli, then perfectly fried. Served with a side of fresh salad for a delightful crunch and flavour contrast.

Vegetable Samosa V £7.29

Deep fried pastry filled with potatoes, peas and spices.

Dahi Batata Poori V £7.19

Sweetened, spiced mashed potatoes and chutneys filled inside small fried breads and topped with Yogurt and crunchy chickpea noodles.

DOSS CORNER

Dosa is a pancake made from a mixture of soaked rice and lentils ground together and fermented overnight. All dosa are served with sambar and chutneys. Dosa the most famous breakfast dish and every corner in South Indian Tea shops (Street food) Dosa is gluten-free also.

Koinonia Masala Dosa V £7.99

Crispy crepe made of fermented rice and lentils with potato, carrot, peas masala, cooked on a hot flat griddle plate, served with sambar and chutney.

Ghee Roast V £7.69

Crispy crepe made of ghee, served with sambar and chutney.

Brahmin Masala Dosa V £8.49

The "Spicy Onion Chutney" is what makes Brahmin masala different from the ordinary masala dosas. The spicy chutney adds beautiful flavours and spice which makes this dosa so delicious.

Podi Dosa **NEW** V £7.79

A crispy rice and lentil crepe sprinkled with a signature spicy lentil powder (pod). This flavorful dosa adds a bold kick, served with coconut chutney and sambar for the perfect balance of heat and taste.

Uthappam V £7.99

Cheese, Vegan-Onion or Mix Vegetable Only

Thick pancake with different toppings cooked right into the batter served with sambar chutney. Uthappam is known as south Indian Pizza.

MAIN COURSES

Pachakari (from the Garden)

Cheera Parippu Curry V £8.19

Fresh spinach and lentils cooked in a thick sauce of garlic, tomatoes and onion flavoured with curry leaves. Vegan friendly.

Potato Sabji **NEW** V £8.10

Softly cooked potatoes sautéed with mustard seeds, cumin, turmeric, and green chillies, garnished with fresh coriander. A simple, flavorful dish perfect with poori, chapati or rice.

Vegetable Stew **NEW** V £8.49

A creamy and fragrant coconut milk curry with fresh vegetables, delicately spiced with cinnamon, cloves and cardamom. This comforting Kerala classic pairs perfectly with appam or rice for a wholesome meal.

Kadala Curry V £8.19

Chick peas gently simmered in creamy gravy with traditional spices.

Mutter Paneer V £10.99

A delicious combination of soft paneer and healthy green peas in a mild spicy tomato based gravy, turmeric powder, coriander powder, red chilli powder and garam masala is a treat to taste buds at anytime.

Kathrikka Puli Curry V £9.89

Aubergine cooked in a tangy tomato and tamarind gravy garnished with fried onions and curry leaves.

Mathanga Erisherri V £8.99

Pumpkin with ground coconut paste, red beans and finally seasoned with roasted coconut.

THALASSERI KOZHI BIRIYANI

From Fishermans Cove

Kappad Chemmeen Masala O £17.39

Speciality of Calicut, a place where Vasco de Gama's first steps in India. A thrilling Malabar prawn dish cooked in a thick sauce with ginger, curry leaves and onions.

Kovalam Seafood Curry O £17.95

Fish, squid, mussels, and prawns cooked with Kerala spices, onion, ginger, garlic and mustard seed in a coconut based sauce.

Travancore Fish Curry £16.99

Kerala, being land of coconut, the coconut milk is an essential part of the fish dishes. This fish is cooked with turmeric, chillies, onion and coconut milk, it is sure to delight you with its aromatic and tangy flavour.

Meen Pollichathu £17.29

A typical preparation of fish with homemade spices wrapped in banana leaves comes with potatoes and salad. It's mostly served in toddy shops (local pubs).

Lobster Malabari O £45.99

Lobster with coconut gravy, curry leaves, shallots and ginger accompanied Sauce, rice and Potatoes

Kappayum Meenum £16.89

The most famous dish of "Kallu Shaap (Toddly Shops) all over Kerala. Fish cooked in a sauce made from onions, fried chillies, turmeric and ginger served with a plate of cassava (made of tapioca), steamed in turmeric water. This combination tastes so good that people walk into these village bars just to taste it even though they don't drink alcohol.

Vembanad Njandu Masala O £17.39

Crab curry with chef's special Masala, a typical Kerala style delicacy with great aroma and taste, Served with shells, it comes with semi sauce.

Kudampully Fish Curry £16.99

Fresh fish is cooked with raw unseasoned spices along with Kudampully (coccum). Tangy and spicy fish curry.

THALASSERI KOZHI BIRIYANI

£15.29

Ethnic biriyani from the Malabar region of Kerala prepared by cooking long grain rice and chicken in cow ghee with green chillies, whole spices, home ground garam masala powder, cashew nuts and raisins garnished with hardboiled egg.

LUCKY BEEF BIRIYANI **NEW**

£16.49

Inspired by Kerala folklore, this flavorful biriyani features tender beef marinated in aromatic spices and layered with fragrant basmati rice. Infused with fried dry fruits and garnished with crispy fried onions and fresh herbs.

Errachi Kada (from the Butchers)

Kuttanadan Duck Curry O

£17.29

This is rich, spice-laden duck curry with coriander, cashew nut and coconut gravy. A speciality from Syrian Christian cuisine.

Murgh Makhani (Butter Chicken) O

£14.29

Chicken tikka cooked in rich cashew nuts and tomato based mild gravy finishing with fresh.

Kozhi Korma O

£13.89

Chicken simmered in whole spices and cooked with cashew nuts and cream, onion with a little spices Cream & butter.

Kozhi Kurumulag Peralan

£14.29

An exotic chicken curry from god's own country, cooked in a spicy peppercorn and fresh Coriander sauce.

Varutharacha Kozhi Curry (Chicken Malabar)

£14.19

Bite sized pieces of chicken simmered in whole spices and cooked in roasted coconut and red masala.

Nadan Erachi Kootu Curry

£16.19

Grandmother's signature Keralan recipe Lamb cooked to perfection with homemade ground curry paste, whole spices and herbs finely toasted with fresh spinach and coconut milk.



Masala Roast Beef

£16.99

This is a real delight for the beef eaters. The roots of this recipe are Portuguese; it's widely prepared among the Syrian Christians in Kerala, India. Basically roast the sliced beef and tossed in the spicy ingredients. It's so yummy and it goes well with Ghee rice. "comes with cassava and salad.

Food Contains: Shell Fish Vegetarian

Dairy

Gluten

Nuts

Vegan