

Quilon prides itself on offering the very best in South-west coastal Indian cuisine. Here you will find an exquisite range of contemporary and healthy dishes that are created with flair, style and a deep respect for ingredients. Seafood is central but our menu also includes equally outstanding meat and vegetable choices.

To fully appreciate the depth and breadth of our unique offering, we would encourage you to share dishes with your fellow diners.

If you prefer, our chef would be delighted to plan a tasting menu tailor-made to your requirements.

STARTER

Quilon salad

Chef's creation: mixed greens with pink grape fruit, patty pan dressed in lavender and kokum infusion

Lotus stem and soya bean chop

With mango and plum sauce

Mini masala dosa

Thin rice and lentil pancake filled with tempered potatoes, served with sambhar

*Cauliflower chilli fry (gobi kempu bezule)

Crispy fried cauliflower tossed with yogurt, green chilli and curry leaves

Seafood broth

Mixed seafood in coriander flavoured broth

Mapla chicken

Marinated chicken morsels char grilled

Lamb shank

Fennel and mint flavoured, slow roasted

Curry leaf and lentil crusted fish

With ginger chutney

*Dakshini pepper chicken

Green pepper corn, yogurt and chilli flavoured

Crab cakes

Claw meat tossed with curry leaves, ginger, green chillies and cooked on a skillet

Grilled scallops with mango and chilli

Spiced Crusted Oysters

Rock oysters crusted with lentil and spices, served with onion relish

*Pepper shrimps

Batter fried shrimps cooked in a fiery masala.

* Denotes spicy dish

Some of our dishes may contain traces of nuts

MAIN COURSES

SEAFOOD

*Monkfish mustard casserole

Seared fillet of monkfish in shrimps, scallop and mustard sauce

Baked black cod

Subtly spiced, chunks of cod baked

Prawn Masala

Pan fried and crumb fried prawns on a mangalorean masala

Lobster butter pepper

Fresh lobster cooked with butter pepper and garlic

*Roasted fish in plantain leaf

Marinated tilapia fillet wrapped in banana leaves and roasted

*Seared sea bass

Whole sea bass cooked with chopped button onion, tomato, lime juice and chilli

*Kovallam fish curry

Chunks of halibut simmered in coconut, chilli, and raw mango

*Prawns byadgi

Prawns char-grilled with ground byadgi chillies

Squid and shrimps roll with crispy squid rings

Tossed in a tomato chilli masala

LAMB

Pistachio lamb

Slow cooked with freshly ground pistachio, chillies and spices

Malabar lamb biryani

Lamb cooked with traditional malabar spices in a sealed pot, with basmati rice served with pachadi and a lamb sauce

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GAME/CHICKEN

Duck roast

flavoured with kokum and cumin

Guinea fowl masala

Supreme of guinea fowl rugged with coriander, green chilli and tomato masala

*Manglorean chicken (kori gassi)

Succulent pieces of chicken cooked in finely ground fresh coconut with spices

*Goan chicken

Chicken supreme cooked with goan spices, vinegar and chilli

VEGETARIAN

Crispy okra

Thinly sliced okra, batter fried, tossed in onion, tomato and crushed pepper

Potato and cauliflower with fresh fenugreek leaves

Potato and cauliflower florets cooked with onion, tomato and roasted spices

Spinach poriyal

Shredded fresh spinach cooked with mustard seeds, whole red chillies, and freshly grated coconut

Ridge and bottle gourd

Ridge and bottle gourd with raw banana tossed with tomato, chilli and toasted sesame

*Two type aubergine

Baby aubergine masala/mashed baby aubergine with spices

Coconut with asparagus and mange tout

Sauteed with mustard seeds, curry leaves, green chillies and grated coconut

*Cottage cheese and coloured pepper with lotus

Diced cottage cheese and coloured pepper cooked with brown onions and spices with crispy fried lotus

*Chickpeas masala

Chickpeas cooked in a special blend of aromatic spices

Avial

Batons of snake gourd, long beans and carrots cooked with ground coconut, green chillies, cumin and yoghurt

Mango curry

Fresh ripe mango cooked along with yoghurt, ground coconut, green chillies and tempered with mustard seeds and curry leaves

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ACCOMPANIMENTS

Fluffy steamed rice

Curd rice

Soft cooked rice mixed with yoghurt and salt, tempered with mustard, white lentil, ginger and green chillies

Lemon rice

Basmati rice tossed in lime juice, curry leaves, split bengal gram and pure ghee

Curry leaf and lentil rice

Basmati rice tempered with crushed curry leaf, lentil and coconut

Appam

A delicious soft centred, lace edged rice pancake

Malabar paratha

Soft refined flour dough beaten to thin sheet and folded to form layered bread, cooked on a skillet with pure ghee

Egg white paratha

Whole wheat layered bread topped with beaten egg white and cooked on a skillet

Tawa paratha

Whole wheat layered bread cooked on skillet with pure ghee

Okra pachadi

Fried okras mixed with yoghurt, ground coconut, cumin seeds and mustard

Pachadi

Pineapple and pomegranate mixed with yoghurt, ground coconut, cumin seeds and mustard

Plain yoghurt