

MENU



SMALL PLATES / APPETISERS

Chicken 65 Varuval

Tender fried chicken pieces. Coated with red chillies, crispy fried and tossed with yoghurt and curry leaves.



£9.00

Beef Uppu Kari

Stir fried steak chunks flavoured with aniseed, cinnamon, garlic and caramelised shallots.



£11.00

Tanjavur Kola Urundai

Slow-cooked lamb meat and lentil dumplings, pounded and shaped into balls, wrapped with banana thread.



£11.00

Andhra Chilli Chicken

Chicken pieces tossed in a fiery green chilli masala; a special from Andhra.



£9.50

Prawn Ghee Roast

Prawns cooked with Mangalorean chillies and ground spices; flavoured with ghee.



£10.50

Karwari Rava Fish

Semolina crusted fried tender sea bass with house special spice blend marinade.



£9.50

Soft Shell Crab Porichathu

Marinated with red chilli paste, crushed curry leaves and grated coconut; crispy fried.



£9.50

Sea Bass Polichathu

Fillets of fish, coated with shallots, chillies, peppercorns and coconut milk, wrapped in banana leaf; grilled.



£9.50

Crispy Okra (VE)

Marinated with Guntur chillies, coated with rice and gram flour and deep fried.



£7.50

Gobhi Mallige (VE)

Crispy fried cauliflower marinated with coriander, green chillies and garlic.

Allergens



Celery



Crustaceans



Dairy



Eggs



Fish



Gluten



Lupin



Mollusc



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphur

Our kitchen handles allergens and our dishes contains spices that are imported from Coastal India. Due to these factors, we are unable to guarantee the complete absence of any allergens in our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please ask to speak to a manager.

Please note, we add a 10% discretionary service charge to all bills which is evenly distributed amongst our staff.

MEAT & POULTRY

Lamb Kanni Curry

A speciality curry from Coorg, flavoured with fennel and peppercorns; Kachampuli vinegar.



£16.50

Kozhi Melagu Masala

Chettinad style chicken, cooked in a show-stopper masala curry flavoured with black pepper and fennel.

£14.00

Irachi Ishtew

Slow-cooked tender lamb pieces stewed in coconut milk with onion, ginger and green chillies.

£16.50

Kohzi Kurma

Coconut based chicken curry with aromatic spices in a mild cashew nut gravy.

£14.00



Beef Melagu Curry

Chettinad style tender beef curry flavoured with black pepper and fennel.

£16.50

Chennai Chicken Byriani

An aromatic chicken and rice pilaf cooked in dum; a special marination inspired by Chennai.

£16.50



SEAFOOD

Nellore Fish Koora

Seabass fillets in a tangy, fiery tomato and tamarind curry flavoured with roasted mustard, cumin and fenugreek.



£16.50

Allepey Prawn Curry

A delicately spiced curry with fresh raw mangoes, ginger, shallots and coconut milk.

£16.50



Allepey Fish Curry

A delicately spiced fish curry with fresh raw mangoes, ginger, shallots and coconut milk.

£16.50



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VEGETARIAN

Tomato Pappu (VE)

Andhra style tempered lentils cooked with garlic and tomatoes; tempered with mustard seeds and cumin.



£8.00

Allepey Vegetable Curry (VE)

£9.50

A delicately spiced vegetable curry with fresh raw mangoes, ginger, shallots and coconut milk.

Vegetable Ishtew (VE)

Assorted vegetables of the day stewed in coconut milk with onion, ginger and green chillies.

£9.50

Vegetable Chettinad Masala (VE)

£9.50

Chettinad style mixed vegetable curry cooked in aromatic spices.



Urulai Kara Fry (VE)

Potato cubes tempered with house spice blend, onion and curry leaves.

£8.00

Kaikari Kurma (VE)

£8.00

Coconut based vegetable curry with aromatic spices and cashew nuts.



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STAPLES & SIDES

Poppadum Basket (VE)

Assortment of rice and lentil poppadums, served with trio-chutney; coconut, tomato and coriander.



£5.00

Andhra Chilli Potato (VE)

Baby potatoes tossed in a fiery green chilli masala; a special marination from Andhra.



£7.50

Ghee Rice (V)

Slow-cooked aromatic jeera samba rice with ghee butter, cinnamon, crunchy onions and mint.



£6.50

Steamed Basmati (VE)

Steamed, subtly fragrant Indian basmati rice.

£5.00

Karuvepillai Saadam (VE)

Steamed rice subtly flavoured with curry leaves.

£6.50

Kal Dosa (VE)

Fluffy dosa made of fermented rice and urad lentils.

£3.00

Parotta (V)

Traditional South Indian flatbread made with refined flour and ghee.

£4.00



MA-HÉ
COASTAL INDIAN

EST. 2021

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