À LA CARTE MENU

Pappads & Chutney Basket - 4.75

A crisp basket of traditional pappads served with three flavourful chutneys, offering a perfect balance of sweet, spicy, and tangy tastes to start your meal. [GF]

THE CHEF'S TASTING FEAST - 37.95 PER PERSON

Enjoy a vibrant dining experience showcasing bold flavours and creative touches. This carefully curated set menu includes a pre-starter, starters, mains, sides, and dessert. For the best experience, the entire table is invited to share the journey together.

STARTERS

DAHI PURI - 6.50

Light, crispy wheat shells filled with delicately spiced potato, finished with a blend of sweet and tangy chutneys. Try in one bite to enjoy the full flavour.

ONION BHAJI - 7.25 (GF)

Golden onion fritters fried to crisp perfection, infused with warming ginger and finished with fresh coriander for a classic, comforting flavour.

CHILLI GOBI - 7.75

Crispy cauliflower florets tossed with peppers and onions, stir-fried to perfection in a rich, flavourful sauce for a satisfying and vibrant dish.

CHICKEN SUKKA - 7.75 (GF)

A crisp and flavourful chicken starter inspired by authentic coastal cooking, known for its deep, aromatic taste. Also popularly known as Chicken 65.

SIGNATURE GUNPOWDER PRAWNS - 9.95 (GF)

Authentic coastal-style prawns coated in fragrant gunpowder seasoning, served in crispy dosa.

SAMOSA CHAAT - 6.95

Crispy samosas topped with a mix of flavourful chutneys, sweet yogurt, and aromatic spices for a perfect balance of textures and taste.

OKRA FRIES - 6.95 (GF)

Thin-cut okra coated in gram flour with a pinch of house-made garam masala, fried until golden and crunchy for a light, flavourful bite.

CHILLI CHICKEN - 7.95

Crispy chicken prepared in classic Bombay street-food style, gently tossed with soya and chilli garlic for a rich, savoury flavour.

BEEF DRY FRY - 7.95

A Kerala-style speciality featuring tender beef, marinated in the chef's special blend of spices and fried to perfection for a rich, traditional flavour.

FROM THE CLAY OVEN

HARIYALI CHICKEN TIKKA (GF)

10.50 / 17.95

Traditional tandoor-style chicken marinated in fresh green herbs, coriander, and mint, then char-grilled for a classic Indian flavour with a gentle smoky finish.

SALMON TIKKA (GF)

11.95 / 19.50

Fresh salmon marinated in traditional Indian spices and grilled in the tandoor, finished with a subtle roasted aroma.

TANDOORI LAMB CHOPS SMOKY TOUCH (GF)

12.95 / 20.95

Tender lamb chops marinated in spiced yogurt, then grilled in the tandoor to perfection,

MAINS

BUTTER CHICKEN - 13.25 (GF)

Delhi's famous household favourite, also known as Murgh Makhani. Tender tandoori chicken breast gently cooked in a tomato and fenugreek sauce.

LAMB ROGAN JOSH - 13.25 (GF)

Tender pieces of lamb slowly simmered with traditional home-style spices, creating a smooth, aromatic curry that reflects the comforting flavours of a classic Rogan Josh.

SALMON CURRY LEAF - 13.95 (GF)

Fresh salmon gently cooked with fragrant curry leaves, simmered in a lightly spiced coconut-based sauce for a smooth and comforting finish.

CHEF'S SPECIAL PRAWNS VARUVAL - 19.95 (GF)

A signature South Indian coastal dish showcasing king prawns slow-cooked and pan-roasted with traditional Indian masala. Infused with aromatic spices and classic southern flavours, this dish offers depth, warmth, and an authentic taste of coastal cuisine.

SIGNATURE KOZHI CURRY - 13.95 (GF)

A traditional Kerala-style chicken curry gently cooked with garam masala and fresh curry leaves, finished with a subtle blend of coconut milk for a smooth, authentic taste.

SIGNATURE LAMB STEW - 13.75 (GF)

Slow-cooked lamb gently simmered with mustard seeds and fresh curry leaves, finished with a touch of coconut milk for a smooth, comforting flavour.

GOAN BEEF VINDHALOO - 13.95 (GF)

A traditional Goan-style curry featuring tender beef cooked with a blend of aromatic spices and chilli, offering a spicy and flavourful dish

PANEER MAKHANI - 12.50 (GF)

Soft paneer cubes gently cooked in a smooth tomato-based sauce with mild spices, offering a comforting and classic Indian favourite.

VEGETABLE MALABARI - 12.50 (GF)

A Kerala-style mixed vegetable curry cooked in a lightly spiced coconut-based sauce, inspired by the traditional flavours of the Malabar coast.

INDIAN BIRIYANI

Fragrant basmati rice slow-cooked with aromatic spices, herbs, and saffron, layered for deep, traditional flavour.

Chicken Biryani - 13.25 (GF)

Vegetarian Biryani - 12.25 (GF)

Lamb Biryani - 13.95 (GF)

THANK YOU FOR BEING PART OF THE KAYCHO FAMILY

We truly appreciate your support. Gift vouchers are available to purchase in the restaurant or online. Please feel free to ask a member of our team for assistance.

IMPORTANT INFORMATION

We strive to keep our menu up to date with information on major allergens. However, please be aware that all food and drinks are prepared in a kitchen where cross-contamination may occur, and not all ingredients are listed in our descriptions. All of our food is halal.

SIDES

DAL MAKHANI - 8.95 (GF)

Overnight slow-cooked black lentils gently flavoured with fenugreek, butter, and home-ground spices, creating a classic, comforting dish.

BOMBAY FRIES - 6.95 (GF)

Crispy fries lightly seasoned with tangy Indian spices, inspired by the vibrant flavours of Mumbai.

DHABA DAL - 6.95 (GF)

Yellow lentils cooked in true roadside dhaba style, finished with a fragrant tempering of garlic and cumin.

PULAO RICE - 4.45 (GF)

CUCUMBER RAITA - 1.45 (GF)

BREADS

Keema Naan - £3.95
Peshwari Naan - £3.95
Chilli Cheese Naan - £3.95
Garlic Naan - £3.75
Butter Naan - £3.45
Malabari Paratha - £3.25
Plain Naan - £3.25

Vegeterian *Vegan* *Spicy* *Dairy Free* (GF) *Gluten Free*