








KOYLA

  /KOYLAKENT

SMALL PLATES

Pani Puri (VG) 	6	Bhel Puri (VG) 	6
<i>crispy wheat balls, spiced potato and chickpeas and infused lychee coriander, mint and chilli flavoured water.</i>		<i>tamarind, sev, coriander and garlic chutney</i>	
Bhaji Chaat (V)	5.5	Lime Poleko Prawns	9
<i>potato and onion fritters, sweet yoghurt, tamarind.</i>		<i>tempura king prawns, pan-fried with garlic, chilli, cherry tomato's and tumeric mayonnaise.</i>	
Duck Choila	7	Herb Crusted Cod Loin	7
<i>barbequed duck, garlic, ginger, cherry tomato nepalese salsa, pickled pear and crispy dehydrated rice.</i>		<i>nepalese spice and herb crust, curry leaves flavoured coconut milk</i>	
Tikka Chicken 	6.5	Lamb Cutlet	6.5
<i>bitter gourd salsa, red chilli and garlic chutney.</i>		<i>charred nepali spiced lamb cutlet, mushroom choila, yoghurt and mint sauce.</i>	
Popadum Basket	3.75		
<i>mango chutney, mint chuntery and pinepple salsa</i>			

MAINS

Lokal Chicken Curry	17.5	Chook-Chook Lamb Curry 	16.5
<i>on the bone, caramelised onions. Rice</i>		<i>slow-cooked lamb, garlic, red chillies & curry leaves. Rice.</i>	
Cashewed Butter Chicken 	17	Malabar Prawns	18
<i>charred chicken, fenugreek, creamy tomato and cashewnut sauce. Pilau Rice.</i>		<i>coconut, mustard seed and caramelised onion. Rice</i>	
Damé Ko Pork Sekuwa	17	Curried Halibut	19
<i>authentic village marinade, charred pork loin, tempered sesame-seed chutney and naan sticks.</i>		<i>cocunut milk, curry leaves, cardomom and chilli. Rice.</i>	
Aloo Pharsi (VG) 	15	Home-style Curry Goat	20
<i>potato, butternut squash and pumpkin curry. Rice.</i>		<i>slow cooked on the bone, a nepalese festive delicacy. Rice.</i>	
Mushroom Sutfed Paneer & Jhol (V) 	17	The True Biryani	18
<i>crispy, battered paneer filled with mushroom stuffing, coconut and caramelised onion sauce, roti.</i>		<i>slow-cook layered Chicken (on the bone) and saffron flavoured rice, fried onion, puff pastry and mint. Palpali potato and yoghurt pickle.</i>	
Jackfruit Dum Biryani (V)	16		

SIDES

Bombay Potatoes (VG)	6	Creamy Black Lentils (Dhaal Makhani) (V)	8
Brinjal Bhaji (VG)	7	<i>24-hour slow cooked black lentils & kidney beans, fenugreek, vine tomatoes</i>	
Mushroom Saag (VG)	7	Timuri Chips (VG)	3
Plain Naan (VG)	3	<i>himalayan timur and garlic dust (from shezwan pepper family). tandoori ketchup</i>	
Peshwari/Garlic Naan (V)	4		

DESSERTS

Pistachio Pau	6	Rasmalai	6
<i>fried bread served with cardamom, sugar and salfron flavoured milk</i>		<i>cheese curds soaked in sugar and pistachio flavoured milk</i>	

IF YOU HAVE FOOD ALLERGIES OF ANY KIND, PLEASE INFORM US WHEN PLACING YOUR ORDER
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL