



TRIVANCORE

RESTAURANT



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Travancore, once a former princely state in southwestern India is now a part of Kerala state. It is known for its rich heritage and cultural diversity. Situated along the Malabar coast, Kerala has had regular interaction with the West since ancient times. From the coming of the Arab traders to the Portuguese, Dutch and later the British, Kerala has witnessed it all.

This Southern region of India is a haven of its tranquil emerald green backwaters, serene beaches, silent house boats, exotic wildlife and lush mountains. It's also home to its own unique and colourful cuisine.

We would like to accompany our patrons on this stupendous culinary journey to some of the best hand-picked dishes of this region. These exotic recipes have been perfected over time and passed on from generation to generation for us to savour. Kerala cuisine has unbelievable flavours, some of the best spices in the world and the freshest ingredients.

There's a reason foodies go gaga over the varieties and flavours of Kerala cuisine! Inspired by a fusion of Malabari, French, and Arabian influences enhanced with a touch of Kerala's unique culture, every dish in its district is a masterpiece and an experience that leaves you craving for more!

No wonder Kerala's life expectancy and healthiness stands number one in India. Every spice used in Kerala food preparation has either a preservative or an antiseptic predication thus Kerala food is amongst the healthiest cuisines in India.

Keralites love their food and for them cooking and sharing a meal with a guest is a conclusive sign of hospitality and us here at Travancore would like to share this with you!

Pre-Meal Snacks £ 6.45

Experience the charm of an authentic Kerala village tea shop with our special snacks, freshly prepared and displayed to accompany your tea break or family gatherings. Each snack is served with our signature homemade chutneys and pickles, adding a touch of traditional warmth to your dining experience. Our Pre-Meal Snacks offer a delightful preview of the culinary journey that awaits you at Travancore, blending traditional flavours with a touch of contemporary flair.

PAPPADAM

Light and Crispy Kerala pappadams to whet your appetite

PAPPADAVADA (BATTER FRIED PAPPADAM)

Immerse yourself in the crispiness! Pappadavada, a traditional evening snack, featuring Kerala pappadams mixed in rice batter and lightly fried-exactly the way Scotland loves it.

BANANA CHIPS

Delight in deep-fried slices of plantains, seasoned with a touch of light salt for the perfect crunchy indulgence.

ACHAPPAM

Savour the crispy goodness of our Achappam, deep-fried star-shaped snacks made from a blend of rice flour, coconut, black sesame seeds, and cumin seeds.

Soups

DRUMSTICK SOUP £ 6.45

Indulge in the goodness of our Drumstick Soup, a flavourful blend of fresh drumstick (Moringa) and lentils seasoned with an array of rich spices. Revered in Ayurveda for its medicinal properties and health benefits, this soup not only nourishes but delights your taste buds.

SEAFOOD SOUP £ 7.45

Embark on a culinary journey with our Seafood Delight Soup - an exquisite blend of mixed seafood and creamy coconut milk, harmoniously seasoned with cumin seeds, ground black pepper, ginger, garlic, and aromatic curry leaves. A symphony of flavours that captures the essence of coastal indulgence.

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Starters

UZHUNNU VADA (LENTIL FRITTER) £ 6.45

Relish the charm of South India with our Uzhunnu Vada, popularly enjoyed with piping hot chai. Deep-fried lentil doughnuts, seasoned with fresh spices, boast a fluffy interior and crispy exterior. Served with chutney and sambar, it's a delightful culinary journey.

CHILLI PANEER £ 7.45

Experience a Semi-dry Indo-Chinese Kerala delight with our Chilli Paneer. Fresh cottage cheese is sautéed with peppers, onions, tomatoes, and aromatic Indian spices, offering a symphony of flavours in every bite

IDLI (3 pieces) £ 5.25

Delight in an authentic South Indian experience with our expertly crafted Idlis-soft, fluffy steamed rice cakes, perfected to your satisfaction, and served with flavourful chutney and sambar.

MASALA GRILLED FISH £ 7.95

Treat yourself to the finest seasonal fish fillet, marinated in a subtle blend of spices, lightly grilled, and served with a crisp salad for a refreshing start.

CHEMMEEN KALLILCHUTTATHU (PRAWNS) £ 8.95

Indulge in the mouth-watering delight of medium-grilled prawns, marinated in a hand-ground spice mix.

KIDILAN KOZHI (CHICKEN) £ 6.45

Savour the unique and robust flavours of our Kidilan Kozhi-a delectable chicken dish inspired by authentic Kerala cuisine. Tender chicken pieces marinated in traditional spices, slow-cooked to perfection, deliver a truly satisfying culinary experience.

CHICKEN 65 £ 8.45

Immerse yourself in the irresistible taste of our Chicken 65-bite-sized, marinated chicken pieces deep-fried to golden perfection, tossed in a fiery blend of aromatic spices, curry leaves, and green chilies. A spicy and flavourful sensation that will leave you craving more.

CHICKEN PARALAN £ 7.95

Chicken morsels cooked in a freshly ground spices and onion masala, contributing to a rich aromatic flavour.

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EDIVETTU ERACHI (LAMB CONTAINS COCONUT PIECES) £ 9.45

Lamb cubes cooked with freshly ground spices, curry leaves, thinly cut coconut shavings, and sautéed with onions for an exquisite taste.

NEENDAKARA MIXED SEAFOOD PLATTER (SERVES TWO) 🍤🦐 £ 14.45

Experience the best of our culinary offerings with a mixed selection of batter-fried squid, grilled prawns, grilled fish, and shelled mussels—a dish to die for!

CALAMARI FRY 🍷 £ 6.45

Indulge in the exquisite taste of our Calamari Fry—tender rings of calamari expertly coated in a seasoned batter, deep-fried to a golden perfection, and served with a side of sweet and spicy dip. A delightful appetizer capturing the succulence of fresh calamari with a perfect crunch.

BEEF COCONUT FRY (CONTAINS COCONUT PIECES) £ 10.95

Savour the bold and aromatic flavours of our Beef Coconut Fry—tender beef pieces marinated in a fragrant blend of spices, pan-seared to perfection, and finished with a luscious coconut infusion. A culinary symphony combining the richness of beef with the tropical essence of coconut.

AUBERGINE FRY 🌱 £ 6.45

Indulge in the aromatic charm of our Aubergine Fry. Slices of aubergine are meticulously coated in a flavourful batter of gram flour infused with a blend of red chili powder, turmeric, coriander, and cumin, creating a tantalizing symphony of spices.

EGG ROAST 🍳 £ 6.95

Boiled eggs, dipped and coated in a batter prepared with the chef's unique blend of masala, deep-fried, and served with a delectable sauce—a crispy and flavourful delight.



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Dosa

(vegan options available)

PLAIN DOSA (GHEE ROAST) £ 7.45

Enjoy the simplicity of our Plain Dosa (Ghee Roast) - a South Indian classic transformed into a golden delight. Crafted to perfection, this thin, crispy dosa is generously coated with aromatic ghee, imparting a rich flavour and irresistible crunch. Served with coconut chutney and tangy sambar, it's a timeless culinary experience that captures the essence of traditional Indian cuisine.

MASALA DOSA £ 8.45

Introducing the super-star Dosa that has carried its fame from South India to all over the world. A fermented crepe made from rice batter and lentils, filled with traditional 'Dosa masala' on a flat griddle.

MYSORE MASALA DOSA £ 8.95

Immerse yourself in the culinary allure of our Mysore Masala Dosa - a South Indian classic with a Mysorean twist. A crispy rice crepe smeared with flavourful Mysore chutney, generously filled with spiced potato mixture, served with coconut chutney and tangy sambar. Elevate your taste buds with this iconic dish, marrying the rich traditions of Mysore's culinary heritage.

SPINACH DOSA £ 8.45

Delight in the wholesome goodness of our Spinach Dosa - a nutritious twist to the classic South Indian favourite. Crafted from a vibrant batter infused with fresh spinach and potato cooked to perfection, offering a flavourful and health-conscious choice. Served with coconut chutney and sambar, it's a delightful combination of taste and nutrition, appealing to both the palate and well-being.

KARNAVAR MASALA DOSA £ 8.95

Experience the richness of our Karnavar Masala Dosa - a rice and lentil pancake thinly spread with special Keralan aromatic chutney and batter stuffed with "Dosa Masala" created with beetroot and seasoned potato.

MIX UTHAPPAM £ 8.95

Delight in the champion dish of Kerala - our Mix Uthappam. Prepared with fermented fine-ground rice and lentils, these are also termed as the 'Pizza of Southern India! Topped with a colourful mix of onions, tomatoes and green chillies, it's a culinary masterpiece.

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PANEER DOSA 🌱 🥛 £ 9.45

A classic dosa layered with soft paneer, cooked in a mildly spiced masala, offering a comforting blend of warmth and flavour.

CHICKEN DOSA 🍗 🥛 £ 11.45

Savour the fusion of flavours with our Chicken Dosa - a rice and lentil pancake generously stuffed with a succulent chicken and potato fillings, served with sambar and chutney, creating a tantalizing culinary experience.

SEAFOOD DOSA 🐠 🍗 🥛 £ 12.95

Experience the perfect taste of Kerala's coastal flavours with our Seafood Dosa. A golden crispy dosa filled with a delicious mix of seafood, sautéed with aromatic spices, onions, curry leaves, and herbs — creating a rich and satisfying South Indian delicacy.



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Fisherman's Favourites

TRAVANCORE FISH CURRY £ 15.95

Indulge in the epitome of Keralite culinary excellence with our Travancore Fish Curry. This dish boasts the unparalleled taste of boneless kingfish cooked in the bold and traditional Travancore gusto, delivering an authentic and exquisite flavour profile.

NEERULLI CHEMMEEN MASALA (TRAVANCORE SIGNATURE DISH - PRAWNS) 🌸 £ 17.99

Experience culinary artistry with our Chef's special Neerulli Chemmeen Masala. Tiger prawns are masterfully cooked in a unique sauce prepared with shallots, creating a dish popular in the seaside ports of Cochin. A flavourful and distinct seafood delight.

ALLEPPEY PRAWN MASALA 🌸 £ 16.95

Transport your taste buds to the vibrant culinary landscape of Alappuzha with our Alleppey Prawn Masala. A breath-taking prawn dish cooked in a thick sauce infused with coconut, ginger, curry leaves, and onions-a tribute to the seafood richness of "The Venice of the East."

MEEN POLLICHATHU (TRAVANCORE SIGNATURE DISH) £ 16.99

Delight in one of Kerala's biggest delicacies - Meen Pollichathu. Fish smeared in exotic Kerala spices, wrapped in banana leaves, and steamed to perfection, capturing the essence of traditional preparation techniques.

WHOLE SEA-BASS PORICHATHU (TRAVANCORE SIGNATURE DISH) 🌸 £ 19.95

Savour a fillet of marinated stuffed seabass, expertly prepared with shrimps, mixed vegetables, and grilled to perfection. Served with curried potatoes and lemon rice, this dish is a culinary masterpiece that elevates the seafood dining experience.

KAPPA MEEN CURRY £ 14.95

Embark on a nostalgic journey with the Syrian Christian specialty, Kappa Meen Curry. Tapioca cubes, boiled with Kerala spices, sautéed with coconut, green chilies, crushed garlic, curry leaves, and tempered with mustard seeds, are served with a side of fish curry-an authentic Toddy shop delight.

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KUTTANADAN MIXED SEAFOOD CURRY 🍤 £ 19.95

Dive into the rich flavours of our Kuttanadan Mix Seafood Curry. Kingfish, squids, prawns, and mussels are expertly cooked with ginger and garlic in a chef's special homemade sauce, presenting a culinary gem from the best collection of Kerala cuisine.

KUMARAKOM NJANDU CURRY (CRAB) 🍤 £ 18.95

Indulge in the rich and authentic flavours of Kerala with our Kumarakom Njandu Curry. Soft shell crab is simmered in a rich coconut-infused gravy with traditional Kerala spices, onions, and curry leaves, creating a deeply aromatic and unforgettable coastal delicacy.



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Meat & Poultry

ALLEPPEY THARAVU MASALA (DUCK) £ 13.95

Embark on a culinary journey with our Alleppey Tharavu Masala - a succulent duck preparation infused with a harmonious blend of traditional spices, capturing the rich flavours of Alleppey's culinary heritage. Delight in this aromatic dining experience.

TRAVANCORE LAMB CURRY £ 14.95

Indulge in our Travancore Lamb Curry, where lamb is cooked with spices like black pepper, coriander powder, ginger, garlic, and curry leaves. Finished to perfection in coconut milk, this dish offers a delightful fusion of flavours.

CHEERA ERACHI CURRY (LAMB AND SPINACH CURRY) £ 14.95

A sought-after dish in Kerala, our Cheera Erachi Curry combines boneless lamb cubes with fresh spinach and Kerala-spiced sauce. A must-have for Easter celebrations, it pairs equally well with rice or bread, influenced by the farmhouse culture.

LAMB KURUMULUGU ROAST £ 13.95

Savour the piquant flavours of our Lamb Kurumulugu Roast, a traditional dish featuring lamb cubes cooked with spices, onion, black pepper, ginger, garlic, and green chilies. Notorious in Toddy shops all over Kerala, it brings a spicy touch to your palate.

NADAN BEEF ULARTHIYATHU (BEEF DRY ROAST) £ 18.95

Experience yummilicious flavours with our Nadan Beef Ularthiyathu, a country-style beef roast cooked with delicious spices and fresh herbs, slow-cooked to perfection, and topped with fried curry leaves and browned coconut bites. Served with Cassava for a delectable pairing.

WAYANADAN POTHU CURRY (BEEF CURRY) £ 17.95

Experience the rich culinary heritage of Wayanad with our Wayanadan Pothu Curry. Tender beef is slow-cooked in a robust blend of roasted coconut, black pepper, shallots, ginger, garlic, and aromatic Kerala spices, creating a deeply flavoured gravy with a perfect balance of warmth and spice. A true Malabar delicacy that captures the rustic essence of Kerala's highlands.

NADAN KOZHI CURRY (CHICKEN) £ 13.95

Relish the authentic flavours of our Nadan Kozhi Curry - traditional Kerala chicken curry prepared with boneless chicken breast cubes infused with ginger, garlic, curry leaves, and our special homemade sauce.

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MALABAR CHICKEN CURRY (TRAVANCORE SIGNATURE DISH) £ 14.95

Delight in the most adored variety of chicken curry in Kerala with our Malabar Chicken Curry. Chicken morsels are cooked with roasted coconut and Kerala spices, offering a medium-spicy yet intense gravy.

CHICKEN KURUMULUGU CURRY £ 14.95

Experience the flavours of Travancore with our Chicken Kurumulugu Curry. Boneless chicken cooked in a black pepper-based sauce with onion, ginger, garlic, curry leaves, turmeric, and cashew nuts, creating a culinary masterpiece.

MALABAR CHICKEN BIRIYANI £ 14.45

Partake in the culinary tradition with our Malabar Chicken Biryani. A pot of spicy chicken, baked with aromatic basmati rice, sumptuous spices, adorned with raisins, cashew nuts and a hint of saffron creates a heavenly delight. Served with Raita and Pickle, this dish is an integral part of Malabar celebrations.

PAL KAPPA (SERVED WITH BEEF OR CHICKEN) £16.95

Indulge in a smooth and comforting staple of Kerala's homestyle cooking — creamy mashed tapioca (cassava) gently cooked with coconut milk, delicately spiced with fresh green chilies, and finished with a subtle hint of cumin



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Vegetarian Dishes

VEGETABLE KURMA £ 8.95

Enjoy a burst of flavours with our Vegetable Kurma - fresh vegetables cooked in a creamy sauce. A delightful medley that elevates the essence of each ingredient.

VAZHUTHANANGA CURRY (AUBERGINE CURRY) £ 9.95

Experience the rich taste of our Vazhuthananga Curry - aubergines slit into quarters, fried to perfection, and then simmered in a sauce made with roasted coriander seeds, onions, garlic, and finished with coconut milk. An aromatic celebration of textures and spices.

MUTTER PANEER £ 10.45

Delight in the classic combination of fresh green peas and cubes of cottage cheese in our Mutter Paneer. Cooked in a mild and authentic thick gravy, this dish is a testament to timeless flavours and comforting richness.

CHENNA MASALA £ 7.45

Savour the heartiness of our Chenna Masala - chickpeas cooked with tomatoes, ginger, garlic, and onions, infused with Keralan spices, and simmered to perfection. A delectable blend of textures and spices for a wholesome experience.

CHEERA PANEER CURRY £ 10.45

Relish the marriage of flavours in our Cheera Paneer Curry - spinach and paneer tempered with garlic, onions, and exotic spices. A vibrant and nutritious dish that captivates the senses.

TRAVANCORE VENDAKKA MASALA (OKRA) £ 8.95

Savour the rich flavours of our Travancore Vendakka Masala - a culinary masterpiece highlighting tender okra infused with aromatic spices. Paying homage to the traditional culinary heritage of Travancore, Kerala, this dish adds a touch of authenticity to your meal.

VEGETABLE STEW £ 7.45

Savour the exquisite blend of freshness and flavour with our vegetable Stew. A symphony of seasonal vegetables simmered in coconut milk and delicate spices for a soul-soothing culinary experience that transcends simplicity.

VEGETABLE BIRIYANI £ 11.95

Indulge in the aromatic delight of our vegetable Biryani - fragrant basmati rice cooked with a medley of garden-fresh vegetables, aromatic spices, and herbs. Each bite is a symphony of flavours, promising a memorable dining experience.

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Side Dishes

CHEERA PARRIPPU CURRY (LENTILS AND SPINACH CURRY) £ 6.95

Delight in the timeless classic, our Cheera Parrippu Curry - a delightful lentil and spinach curry. Enjoy the harmonious blend of flavours.

KOON CURRY (MUSHROOM) £ 7.95

Elevate your dining experience with our Koon Curry, featuring fresh mushrooms cooked with green peas, coriander, coconut, and aromatic Indian spices. A delectable fusion of textures and flavours for a memorable side dish.

SPICY POTATO £ 7.45

Elevate your palate with our Spicy Potato - boiled potatoes sautéed with peppers, onions, and a blend of fresh ground spices. A tantalizing medley that adds a zing to your dining experience.

Thali

(MONDAY - THURSDAY)

VEGETARIAN THALI £ 20.95

Embark on a culinary journey with our Vegetarian Thali - a feast for the senses featuring an assortment of wholesome vegetarian dishes. Served with rice, bread, and condiments, it provides a delightful and complete dining experience, celebrating the rich tapestry of vegetarian flavours.

NON VEGETARIAN THALI £ 23.95

Dive into a symphony of flavours with our Non-Vegetarian Thali - a culinary adventure showcasing a variety of savoury meat and seafood dishes. Accompanied by rice, bread, and condiments, it delivers an indulgent and satisfying feast for your palate, celebrating the diversity of non-vegetarian delights.



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Rice

PLAIN RICE £ 3.95

Experience simplicity at its best with our Plain Rice - perfectly cooked grains offering a versatile canvas to accompany and enhance the flavours of your favourite dishes. A timeless choice for a satisfying meal.

LEMON RICE £ 4.45

Tantalize your taste buds with our Lemon Rice - tangy, fresh-tasting rice toasted with lemon juice, fresh curry leaves, mustard seeds, and dried red chillies. A zesty and aromatic delight that adds a burst of flavour to your plate.

COCONUT RICE £ 5.45

Indulge in the tropical flavours of our Coconut Rice - plain rice mixed with fresh coconut, urad dal (white lentils), cashew nuts, and curry leaves. A harmonious blend of textures and tastes that transports you to the coastal regions of India.

PULAO RICE £ 5.25

Delight in the fragrant allure of our Pulao Rice - a symphony of basmati grains infused with aromatic spices and herbs. Elevating your dining experience to a flavourful journey, this dish adds a touch of sophistication to your table.

MUSHROOM RICE £ 5.95

Savour the earthy goodness of our Mushroom Rice - fragrant basmati rice combined with sautéed mushrooms, aromatic spices, and herbs. This delectable harmony of flavours will tantalize your taste buds, offering a delightful twist to traditional rice dishes.

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Breads

APPAM (2 PIECES) £ 4.95

Indulge in the delight of our Appam - a soft pancake made from fermented rice flour batter and coconut milk. Spongy in the middle and crispy at the edges, it is a popular culinary treasure from Kerala that adds a touch of tradition to your dining experience.

KALLAPPAM (2 PIECES) £ 4.45

Savour the softness of our Kallappam - a pancake made from yeast-fermented rice batter, fresh coconut, and cumin seeds. A harmonious blend of flavours that captures the essence of Kerala's culinary heritage.

KERALA PAROTTA (2 PIECES) £ 4.95

Treat your taste buds to the goodness of our Kerala parotta - a common yet fantastic street food bread made from plain flour, egg, milk and water. The dough is kneaded, rolled into balls, and flattened before cooking on a griddle, delivering a delightful combination of textures.

CHAPPATHI (2 PIECES) £ 4.45

Experience the simplicity of our Chapatti - a flat Indian bread made of finely mixed whole wheat flour. A versatile and wholesome addition to your meal.

POORI (2 PIECES) £ 4.45

Indulge in the crispy goodness of our Pooiri - oil-fried fluffy bread made of wheat flour. A delightful accompaniment that adds a touch of indulgence to your dining experience.



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Kids Menu

CRISPY GOLDEN CHIPS £3.00

Perfectly fried potato chips, lightly seasoned and irresistibly crunchy

CLASSIC CHICKEN NUGGETS £5.20

Tender chicken pieces coated in a golden, crispy crumb a timeless favourite

CHOCOLATE DELIGHT DOSA £6.45

Soft, warm dosa filled with rich, melted chocolate for a sweet treat

CHEESY MELT DOSA £6.95

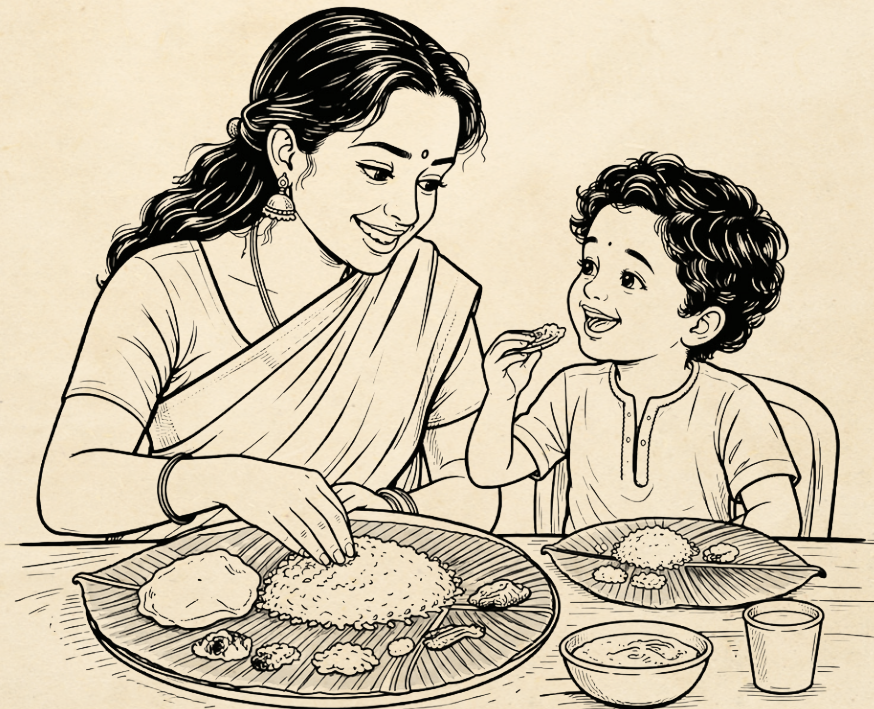
Crispy dosa generously filled with smooth, melted cheese. Accompanied by coconut chutneys and sambar

MINI UTHAPPAM BITES £6.95

Soft, fluffy mini uthappams prepared with fermented fine-ground rice and lentils, these are also termed as the 'Pizza of Southern India: Topped with mild and fresh ingredients.

MILD CHICKEN CURRY & RICE £9.95

Gently spiced chicken curry served with fluffy steamed rice comforting and kid-friendly



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