



DINNER MENU

DINNER SERVED
17:00pm - 21:30pm

Unit 1 · Anchor Court · 28 London Street
Basingstoke · Hampshire · RG21 7NY

☎ 01256 322774 ✉ contact@elai.uk
🌐 www.elai.uk

DIETARY REQUIREMENTS:

C Crustacean | D Dairy | E Eggs
F Fish | G Gluten present
N Nuts present | V Vegetarian | VE Vegan

DINNER MENU

BITES TO EAT

Basket of Poppadoms ^D	£3.95
Served with homemade pickles	
Masala Papadum	£3.50
Served with red onion, tomato, chilies	
Chicken Lollipop	£7.95
Batter fried wings with sweet and spicy sauce	
Masala Cashew Nuts ^N	£8.95
Served with onions, coriander, tomatoes and chillies	
Soup of the Day	£7.95
Chef's choice of broth	
Netholi Fish Fry	£9.95

STARTER

Chicken Pattas	£9.95
Tangy spicy dry chicken	
Trio of Chicken ^D	£10.95
Chicken Tikka three ways: marinated with basil, Kashmiri chillies and with cheese	
Palghat Kozhi Varatiyathu	£9.95
Chicken wings cooked with chef's spices tossed in coconut	
Sheekh Kebab ^D	£8.95
Minced lamb marinated with fresh herbs and chef's special spices	
Thengai Pall Scallops ^{D F}	£12.95
Pan-seared scallops with a sauce of garlic, ginger and coconut milk, topped with shallot and chilli relish	
Nandu Fry ^{C D G}	£11.95
Crispy soft-shell crab dusted with curry leaves and garlic. Spiced crab cake encased in crispy breadcrumbs	
Shappu Irachi Vevichathu	£12.95
A popular slow cooked lamb dish in which lamb is cooked till dry with aromatic herbs & spices	
Kanava Masala Roast ^C	£10.95
Tasty and spicy squid from Kerala	
Kalan Milagu Varuval ^V	£7.95
Mushroom tossed with chef's special spices	
Thattukada Meen Varuthathu	£9.95
Fish of the day marinade with God's Own Country Spices	
Chemmeen Ularthiyathu	£12.95
Black tiger prawns cooked in a thick Kerala flavoured masala finished with curry leaves, coconut slices & dry red chilli	
Jalander Paneer ^D	£9.95
Golden fried slice of paneer and vegetable wok tossed dry with herbs & spices	
Onion Pakoda ^{V VE}	£5.95
Crunchy snack made with fillers of finely sliced onion and herbs	
Baby Corn Salt & Pepper ^{V VE}	£7.95
Tossed with onion and bell pepper	

MAIN COURSE

Sea Bass ^F	£15.95
Fresh sea bass, pan seared, served on a bed of curry leaf infused mashed potato, in a tongue tickling raw mango, ginger and coconut sauce	
Lamb Shank Nalli Curry	£19.95
Very tender slowly cooked shank of lamb in an Andhra style, served in a creamy sauce of cashew nuts, coconut milk, fresh coriander and chef selection of spices	
Kerala Fish Curry ^F	£13.95
Fish of the day cubes soused in chilli and Kodampuli, tempered with ginger, garlic, mustard seeds and curry leaves and finished with coconut milk	
Alleppey Prawn Curry ^C	£14.95
Inspired by seafood cooks of the backwaters of Alleppey, Kerala, South India, tiger prawns in a tongue-tickling raw mango, ginger and coconut sauce	
Butter Chicken ^{D N}	£12.95
Tandoori chicken on the bone in a rich tomato sauce flavoured with fenugreek leaves	

Kozhi Varutharacha Curry £12.95
Chicken cooked in a rich flavour of raw spices containing coconut, black pepper, curry leaves and red chillies

Beef Fry £14.95
A very special Kerala dish. Tender beef cubes marinated in traditional spices and cooked in different methods to attain this unique texture. The coconut chips, curry leaves and coconut oil gives it an exotic Kerala flavour

Kanyakumari Nandu Masala £21.95
Mouth watering Shelled crab cooked aromatic spices

Kerala Beef Curry £13.95
Slow cooked beef preparation by the Syrian Christians of Kerala; a perfect combination of spices and flavours, created in a home-style cuisine

Lamb Nilgiri Green Curry ^D £14.95
A traditional dish from Western Ghats Tamilnadu, India - Mutton cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves

Home Style Lamb Curry on Bone £13.95
A spicy, hot and aromatic Mutton bone dish which is flavoured with distinctive spices in addition to shallots which is what makes this dish unique. This is a very popular homestyle cooking

Nadan Chicken Curry £12.95
Typical Kerala dish, with aromatic spices finished with thick and creamy coconut sauce

Kuttanadan Duck Curry £18.95
A delicious dish cooked with fresh duck meat with aromatic spices and coconut milk

Meen Pollichatu ^F £18.95
Traditional Kerala fish of the day marinated with spices wrapped in banana leaf and grilled served with Kappa. Please allow 20 mins cooking time

TANDOORI SPECIALS

Salmon ^D £15.95
Salmon steaks marinated in honey, wholegrain mustard, Kashmiri chilli, and handpicked spices; grilled in the tandoor

Tandoori Mixed Platter ^D £22.95
Mix chef's selection of meats

Tandoori Chicken ^D Half £14.95 / Full £21.95
One of the most popular dish North India Chicken marinated in yoghurt, lemon juice and handpicked spices

Tandoori King Prawns ^{C D} £17.95
Juicy King Prawns marinated with Kashmiri red chillies and chef's blend of spices then finished in the tandoor oven

Zafrani Paneer Tikka ^D £12.95
Indian cottage cheese marinated classic recipe cooked in the tandoor

All dish above served with pilav rice and curry sauce

VEGETABLES/VEGAN

Aloo Gobi £9.95
Cauliflower and potatoes tossed with onions, tomatoes and spices

Malai Kofta Curry ^{D N} £10.95
Delicious recipe of fried balls of potato and paneer in rich creamy sauce

Vendakka Masala £9.95
Okra sautéed with ginger, onion, tomato and delicate touch of spices

Kadala Curry £9.95
Black chickpeas cooked with onions, tomatoes and chef's blend of spices

Saag Khumb ^D £9.95
Leaf spinach and mushrooms gently sautéed with chillies and garlic

Dal Makhani ^D £9.95
Most popular Indian dish cooked with black lentils with cream

Kathirikai Puli Kulambu £9.95
Tangy spicy eggplant curry

Vegetable Kurma Curry £9.95
Delicious home-style vegetable curry with roasted coconut, spices and tempered with shallots and curry leaves

Palak Paneer ^D £9.95
A north Indian popular dish made with spinach paneer

Paneer Butter Masala ^{D N V} £9.95
A traditional Punjabi dish in which Paneer is cooked with spices in rich creamy butter and tomato gravy





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SIDE ORDER

Parippu Kadanjathu V VE	£6.25
Five lentils cooked with tomatoes, onion, garlic tossed with mustard and curry leaves	
Thoran V VE	£6.25
Our traditional Kerala dish of carrot and cabbage tempered with mustard and fresh coconut	
Palak Aloo D V	£6.25
A north Indian popular dish made with spinach purée cooked with potato dishes	
Cauliflower & Green Peas Masala V VE	£6.25
A dry preparation with aromatic spices	
Mushroom Masala V VE	£6.25
Mushroom cooked with chef's special spices	
Aloo Jeera V VE	£6.25
Potato and cumin tossed with spices	
Green Salad	£4.95
Raita D	£3.95

RICE AND NAAN

Steamed Basmati Rice	£3.50
Red Rice	£4.50
Zafran Pilav Rice	£3.95
Coconut Rice	£3.50
Mushroom Rice	£3.50
Lemon Rice	£3.50
Keema Rice	£4.95
Naan D G	£3.00
Butter Naan D G	£3.50
Cheese Naan D G	£3.75
Roti D G	£2.95
Fig and Coriander Naan D G	£3.75
Peshwari Naan D G	£3.50
Keema Naan D G	£3.75
Chilli Coriander Naan D G	£3.25
Garlic Naan D G	£3.25
Kerala Paratha G	£3.75
Chicken Fried Rice E	£7.95
Chicken Noodle E	£7.95
Vegetable Fried Rice	£6.50
Vegetable Noodle	£6.50
Chips	£3.50

ELAI DUM BIRYANI

Our biryani is created in the authentic Dum style for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita and curry sauce

Chicken Biryani D	£12.95
Lamb Biryani D	£14.95
Prawn Biryani C D	£16.95
Beef Biryani D	£15.95
Vegetable Biryani D	£10.95

ALL TIME FAVOURITES

Idli V VE	£5.95
Steamed rice and lentil dumpling served with Sambar and chutneys	
Vada V VE	£4.95
Golden fried spiced doughnut made with lentils served with chutneys and Sambar	
Sambar Vada V VE	£5.50
Spiced doughnut dipped in lentil soup	
Idli Vada V VE	£5.95
Served with sambar and chutneys	
Dosa V VE	
Dosa is a crispy pancake lentil dish which is immensely popular in South India, made with urid and rice flour, it is usually served with aromatic sambar and chutney	
Plain Dosa	£6.95
Chicken Chukka Dosa N VE	£10.95
Masala Dosa	£7.75
Paneer Bhurji Dosa D	£9.95
Podi Dosa D	£7.50
Egg Dosa E	£7.95
Mysore Dosa	£8.95
Onion Dosa	£7.50
DESSERTS	
Elai Ada	£6.95
Traditional Kerala sweet steamed in banana leaf served with ice cream	
Gulab Jamun D N	£5.95
Round dumplings traditionally made of reduced milk, soaked in rose flavoured sugar syrup	
Selection of Homemade Ice Cream D	£4.95
Homemade Pista Kulfi D N	£4.95
Rasmalai D N	£5.95
Soft milk cakes served in rich saffron flavoured sauce	
Cheesecake G N	£5.95
Homemade cheesecake with rose petals	
Dessert of the Day	£5.95

