



TO ORDER:  
CALL **01256 322774**  
EMAIL [contact@elai.uk](mailto:contact@elai.uk)

**DIETARY REQUIREMENTS:**

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

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Basingstoke · Hampshire · RG21 7NY

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🌐 [www.elai.uk](http://www.elai.uk)

**TAKEAWAY  
MENU**

SERVED  
WEDNESDAY - MONDAY  
LUNCH: 12:00 - 14:30  
DINNER: 17:00 - 21:00

## TAKEAWAY MENU



### STARTER

<b>Basket of Poppadoms D</b>	<b>£3.95</b>
Served with homemade pickles	
<b>Kalan Milagu Varuval V</b>	<b>£7.95</b>
Mushroom tossed with chef's special spices	
<b>Thattukada Meen Varuthathu</b>	<b>£9.95</b>
Fish of the day marinade with God's Own Country Spices	
<b>Chemmeen Ularthiyathu E G</b>	<b>£12.95</b>
Black tiger prawns cooked in a thick Kerala flavoured masala finished with curry leaves, coconut slices and dried red chilli.	
<b>Jalander Paneer D</b>	<b>£9.95</b>
Golden fried slice of paneer and vegetable wok tossed dry with herbs and spices	
<b>Onion Pakoda V VE</b>	<b>£5.95</b>
Crunchy snack made with fillers of finely sliced onion and herbs	
<b>Baby Corn Salt &amp; Pepper V VE</b>	<b>£7.95</b>
Tossed with onion and bell pepper	
<b>Chilli Chicken E G</b>	<b>£9.95</b>
Lightly batter fried chicken tossed with homemade chilli sauce, peppers, onion and fresh chillies	
<b>Chicken 65 E G</b>	<b>£9.95</b>
Madras style fried chicken marinated with ginger, garlic, black pepper	
<b>Gobi Manchurian V</b>	<b>£8.95</b>
Batter fried cauliflower cooked with fresh ginger, garlic, chillies coriander, rich flavour of soy	
<b>Vegetable Manchurian v</b>	<b>£8.95</b>
Golden fried vegetable dumplings tossed with a spicy manchurian sauce	
<b>Chilli Paneer D</b>	<b>£9.95</b>
Indian cottage cheese, onion, peppers, spring onion and dark soya sauce tossed in a wok	
<b>Trio of Chicken D</b>	<b>£11.95</b>
Chicken Tikka three ways: marinated with basil with Kashmiri chillies and with cheese	
<b>MAIN COURSE</b>	
<b>Kerala Fish Curry F</b>	<b>£13.95</b>
Fish of the day cubes soured in chilli and Kodampuli, tempered with ginger, garlic, mustard seeds and curry leaves and finished with coconut milk	

<b>Alleppey Prawn Curry C</b>	<b>£14.95</b>
Inspired by seafood cooks of the backwaters of Alleppey, Kerala, South India, tiger prawns in a tongue-tickling raw mango, ginger and coconut sauce	
<b>Butter Chicken D N</b>	<b>£12.95</b>
Tandoori chicken on bone cooked in a rich tomato sauce flavoured with fenugreek leaves	
<b>Kozhi Varutharacha Curry</b>	<b>£12.95</b>
Cooked in a rich flavourful of raw spices containing coconut, black pepper, curry leaves and red chillies	
<b>Beef Fry</b>	<b>£14.95</b>
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	
<b>Kerala Beef Curry</b>	<b>£13.95</b>
Slow cooked beef preparation by the Syrian Christians of Kerala; a perfect combination of spices and flavours, created in a home-style cuisine	
<b>Lamb Nilgiri Green Curry D</b>	<b>£14.95</b>
A traditional dish from Western Ghats Tamilnadu, India – Mutton cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves	
<b>Homemade Lamb Curry on Bone</b>	<b>£13.95</b>
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	
<b>Nadan Chicken Curry</b>	<b>£12.95</b>
Typical Kerala dish, with aromatic spices finished with thick and creamy coconut sauce	
<b>Tandoori Chicken D</b>	<b>HALF £14.95 FULL £21.95</b>
One of the most popular dishes of north India, chicken marinated in yoghurt, lemon juice & handpicked spices	
<b>VEGETABLES/VEGAN</b>	
<b>Aloo Gobi</b>	<b>£9.95</b>
Cauliflower and potatoes tossed with onions, tomatoes and spices	
<b>Vendakka Masala</b>	<b>£9.95</b>
Okra sautéed with ginger, onion, tomato and delicate touch of spices	
<b>Kadala Curry</b>	<b>£9.95</b>
Black Chickpeas cooked with onions, tomatoes and chef's blend of spices	
<b>Saag Khumb D</b>	<b>£9.95</b>
Leaf spinach and mushrooms gently sautéed with chillies and garlic	

<b>Dal Makhani D</b>	<b>£9.95</b>
Most popular Indian dish cooked with black lentils with cream	
<b>Kathirikai Puli Kulambu</b>	<b>£9.95</b>
Tangy spicy eggplant curry	
<b>Vegetable Kurma Curry</b>	<b>£9.95</b>
Delicious home-style vegetable curry with roasted coconut, spices & tempered with shallots and curry leaves	
<b>Palak Paneer D</b>	<b>£9.95</b>
A north Indian popular dish made with spinach purée cooked with cottage dishes	
<b>Paneer Butter Masala D N V</b>	<b>£9.95</b>
A traditional Punjabi dish in which Paneer is cooked with spices in rich creamy butter & tomato gravy	

### SIDE ORDER

<b>Parippu Kadanjathu V VE</b>	<b>£6.25</b>
Five lentils cooked with tomatoes, onion, garlic tossed with mustard and curry leaves	
<b>Thoran V VE</b>	<b>£6.25</b>
Our traditional Kerala dish of carrot and cabbage tempered with mustard and fresh coconut	
<b>Palak Aloo D</b>	<b>£6.25</b>
A north Indian popular dish made with spinach purée cooked with potato dishes	

<b>Cauliflower &amp; Green Peas Masala V VE</b>	<b>£6.25</b>
A dry preparation with aromatic spices	
<b>Mushroom Masala V VE</b>	<b>£6.25</b>
Mushroom cooked with chef's special spices	
<b>Aloo Jeera V VE</b>	<b>£6.25</b>
Potato and cumin tossed with spices	

### RICE AND NAAN

<b>Steamed Basmati Rice</b>	<b>£3.50</b>
<b>Red Rice</b>	<b>£4.50</b>
<b>Zafran Pilav Rice</b>	<b>£3.95</b>
<b>Coconut Rice</b>	<b>£3.50</b>
<b>Mushroom Rice</b>	<b>£3.50</b>
<b>Lemon Rice</b>	<b>£3.50</b>
<b>Keema Rice</b>	<b>£4.95</b>
<b>Naan D G</b>	<b>£3.00</b>
<b>Butter Naan D G</b>	<b>£3.50</b>
<b>Cheese Naan D G</b>	<b>£3.75</b>
<b>Roti D G</b>	<b>£2.95</b>

<b>Fig and Coriander Naan D G</b>	<b>£3.75</b>
<b>Peshwari Naan D G</b>	<b>£3.50</b>
<b>Keema Naan D G</b>	<b>£3.75</b>
<b>Chilli Coriander Naan D G</b>	<b>£3.25</b>
<b>Garlic Naan D G</b>	<b>£3.25</b>
<b>Kerala Paratha G</b>	<b>£3.75</b>
<b>Chicken Fried Rice E</b>	<b>£7.95</b>
<b>Chicken Noodle E</b>	<b>£7.95</b>
<b>Vegetable Fried Rice</b>	<b>£6.50</b>
<b>Vegetable Noodle</b>	<b>£6.50</b>
<b>Chips</b>	<b>£3.50</b>

### 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

<b>Chicken Biryani D</b>	<b>£12.95</b>
<b>Lamb Biryani D</b>	<b>£14.95</b>
<b>Prawn Biryani C D</b>	<b>£16.95</b>
<b>Beef Biryani D</b>	<b>£15.95</b>
<b>Vegetable Biryani D</b>	<b>£10.95</b>

### ALL TIME FAVOURITES

<b>Idly V VE</b>	<b>£5.95</b>
Steamed rice & lentil dumpling serve with sambar & chutneys	
<b>Vada V VE</b>	<b>£6.95</b>
Golden fried spiced doughnut made with lentil served with chutneys and sambar	
<b>Dosa V VE</b>	
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	
<b>Plain Dosa</b>	<b>£6.95</b>
<b>Chicken Chukka Dosa N</b>	<b>£10.95</b>
<b>Masala Dosa</b>	<b>£7.75</b>
<b>Paneer Bhurji Dosa D</b>	<b>£9.75</b>
<b>Podi Dosa D</b>	<b>£7.50</b>
<b>Egg Dosa E</b>	<b>£7.95</b>
<b>Mysore Masala Dosa</b>	<b>£8.95</b>
<b>Onion Dosa</b>	<b>£7.50</b>
<b>Uttappam V VE</b>	
PLAIN <b>£6.95</b> VEGETABLES <b>£7.50</b> ONION <b>£7.50</b>	
Soft savoury crepe made with rice and lentils	

