

SOUTHERN FAVOURITES

Any extra sambar and chutney £1.25

Idli V VE £6.95

Served with sambar and chutneys

Vada V VE £5.95

Golden fried spiced doughnut made with lentils served with chutneys and Sambar

Sambar Vada V VE £6.95

Spiced doughnut dipped in lentil soup

Idli Vada V VE £7.95

Steamed rice cake and lentil dumpling 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 VE £8.95

Chicken Chukka Dosa £11.95

Masala Dosa V VE £9.95

Paneer Bhurji Dosa V D £10.95

Podi Dosa V D £9.95

Egg Dosa E £10.95

Mysore Masala Dosa V VE £10.95

Ghee Roast V D £10.95

Set Dosa 2 pieces

CHICKEN CURRY £13.95 | LAMB CURRY £14.95

Uttappam V VE

PLAIN £8.95 | VEGETABLE £9.95 | Onion £9.50

Soft savoury crepe made with rice and lentils

THALI BHOJANAM

Served from 12.00-15.00

Elai Special Vegetarian Thali D G VE £15.95

Served with assorted dish like Kootu, poryial, rice, bread and poppadum

Elai Special Non-Vegetarian Thal D G N £17.95

Fish, chicken lamb, served with assorted curries

Chatti Choru £15.95 / £17.50

Famous and traditional Keralan meal with choice of vegetarian or non vegetarian served in claypot

Kothu Parotta D G

CHICKEN £12.95 | LAMB £14.95 | EGG £10.95 | VEG £9.95

Poori Masala G £9.95

Two pieces of fried bread served with potato masala

DRINKS

South Indian Coffee D £4.25

Mango Lassi D £4.95

Sweet Lassi D £4.95

Salt Lassi D £4.95

Butter Milk D £4.95

Smoothie £6.95

Mixed Berry - Apple and Mango



DESSERTS

Sukiyan £6.95

Traditional sweet cooked with pulses and jaggery with ice cream

Gulab Jamun D N £6.95

Round dumplings traditionally made of reduced milk, soaked in rose flavoured sugar syrup

Selection of Homemade Ice Cream D £5.95

Homemade Pista Kulfi D N £6.95

Rasmalai D N £7.95

Soft milk cakes served in rich saffron flavoured sauce

Cheesecake £8.95

Homemade Raspberry and white chocolate cheesecake

Chocolate and Hazelnut Dome £8.95

A dark chocolate and light hazelnut mousse and covered with a chocolate glaze and roasted hazelnut

Cardamom Dark Chocolate Mousse VE £8.95

Dessert of the Day £5.95

COFFEE

Latte £3.95 **Black Americano White** £3.75

Cappuccino £3.95 **Double Espresso** £3.25

American Black £3.50 **Single Espresso** £3.00

Single Macchiato £3.00 **Double Macchiato** £3.50

Flat White £3.50 **Mocha** £4.95

Cold Coffee £6.95 **Filter Coffee** £3.25

Hot Chocolate £4.75

LOOSE LEAF TEA £5.95

ENGLISH BREAKFAST Richness that is expected for this most classic of blends. Robust, punchy, flavoursome.

ASSAM Largest tea-growing region in the world, producing great breakfast tea that goes well with milk and is prized for its rich, malty, and robust cup character. Assam tea's strong character makes it the perfect base for Chai tea, or as the locals calls it, Masala tea.

EARL GREY A delicious combination of Ceylon and Bergamot oil. The black tea base has a natural lemon and lime profile that complements the bergamot to deliver a citrus explosion.

DECAFFEINATED BREAKFAST TEA A version of English Breakfast delivers the feeling of comfort and warmth, allowing milk to be added to your hearts content, without the effect of caffeine.

MINT GREEN This blend combines the finest rubbed peppermint leaf with Chinese green tea.

CHAMOMILE A caffeine-free golden infusion with a sweet blossom fragrance. Cherished for its calming properties and typically drunk late afternoon and early evening to unwind at the end of the day.

LEMON AND GINGER A powerful and uplifting infusion that combines the fiery warmth of ginger with the zesty refreshing flavours of lemon. We have added lemon balm to this blend to bring a soothing, herbal quality that rounds off the flavours perfectly.

PEPPERMINT Peppermint is proven to be calming and soothing to the digestive system. It is naturally caffeine-free.



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THUDAKAM

Meen Porichathu F	£9.95
Fish marinaded with God's Own Country Spices.	
Paal Konju C	£10.95
Prawns cooked in a thick Kerala flavoured masala finished with curry leaves, coconut	
Spicy Kerala Prawn Roast C	£10.95
Prawn cooked with Keralan species and coconut	
Thengai Paal Scallops F	£14.50
Pan-seared scallops with a sauce of garlic, ginger and coconut milk, topped with shallot and chilli relish	
Chicken Wings G	£8.95
Five batter fried wings tossed with spicy honey ginger sauce	
Chicken 65 D G	£9.95
Chicken marinated with spices and fried tossed with green Chillie	
Chilli Chicken G	£9.95
Chicken tossed with onion, capsicum and spices	
Trio of Chicken D	£10.95
Chicken Tikka three ways: marinated with basil, Kashmiri chillies and with cheese	
Lamb Chukka Varuval	£10.95
A popular slow cooked lamb dish with aromatic herbs and spice	
Beef Ularthiyathu	£13.50
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	
Basket of Poppadoms D	£3.95
Served with homemade pickles	
Masala Papadum	£3.75
Served with red onion, tomato, chillies	
Dahi Puri D G	£6.95
Mini Puri shells stuffed with potato, chickpeas and drizzled with sweet yogurt and chutneys	
Gupchup Shooters G	£6.95
Hollow puri, filled with potato, chickpeas and served with flavoured water	
Devil Idli S G	£9.95
Spicy fusion style preparation of stream cake	

Podi Idli	£9.95
Gunpowder tossed with stream cake	
Bao Bun G	£9.95
Two piece of bun stuffed with crispy chicken tender hot ginger soya sauce	
Samosa Chaat D G	£8.95
Stuffed vegetable and peas, served with chickpeas, sweet yogurt, mint and tamarind chutney	
Soya Manchurian V VE	£8.95
Batter fried soya cooked with fresh ginger, garlic, chillies, coriander, rich flavour of soy	
Chilli Paneer D V	£8.95
Indian cottage cheese, onion, peppers, spring onion and dark soya sauce tossed in a wok	
Pakoda V VE	£5.95
Crunchy snack made with fillers of finely sliced onion and herbs	
Gobi 65 G V VE	£8.95
Cauliflower fried with chef's special spices	

MAIN COURSE

Sea Bass F	£17.95
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	
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	
Kerala Style Mango Curry	FISH £13.95 PRAWN £16.95
Inspired by seafood cooks of the backwaters of Kerala, South India, prawns in a tongue-tickling raw mango, ginger and coconut sauce	
Kuttanadan Duck Curry	£20.95
A popular fresh duck meat Christian delicacy in Kerala, prepared in a hearty combination of spices, pepper and coconut milk	
Nihari Lamb Shank N	£22.95
Very tender slowly cooked shank of lamb curry of chef selection of spices	
Venison Rogan Josh	£21.95
An aromatic, slow-cooked curried meat dish from Kashmiri style.	
Kerala Beef Curry	£15.95
Slow cooked beef preparation by the Syrian Christians of Kerala; a perfect combination of spices and flavours, created in a home-style cuisine	
Malabar Varutharacha Curry	CHICKEN £13.95 LAMB £14.95 PRAWN £16.95
Cooked in a rich flavour of raw spices containing coconut, black pepper, curry leaves and red chillies	
Nilgiri Green Curry	CHICKEN £13.95 LAMB £14.95 PRAWN £16.95
A traditional dish from Western Ghats Tamilnadu, India- lamb or chicken cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves	
South Indian Style Korma N	CHICKEN £13.95 LAMB £14.95 PRAWN £16.95
Rich sauce cooked with nuts and species finished with coconut, flavoured with fennel and garam masala	
Tikka Masala D N	CHICKEN £13.95 LAMB £14.95 PRAWN £16.95
In a rich nuts, tomato and butter sauce flavoured with fenugreek leaves	

TANDOORI MAIN COURSES

Fillet of Tandoori Salmon D F	£16.95
Marinated with handpicked spices salmon cooked in tandoori	
Chicken Tikka D	£14.95
One of the most popular dishes, North India Chicken marinated in yoghurt, lemon juice and handpicked spices	
Spring Lamb Tikka D	£16.95
Blended with spices then finished in the tandoor oven	
Zafrani Paneer Tikka D V	£14.95
Indian cottage cheese marinated classic recipe cooked in the tandoor. All the tandoori dishes above served with garlic bread	
Mix Tandoori Platter D	£24.95
Salmon, chicken, lamb, paneer	
All the tandoori dishes above served with garlic Naan bread, any upgrade naan extra £1.00	

VEGETABLES/VEGAN

Aloo Gobi V VE	£10.50
Cauliflower and potatoes tossed with onions, tomatoes and spices	
Green Vegetable Curry V VE	£10.50
Cooked with leaf spinach, mint, coriander, onion tomatoes and spices, flavoured with fenugreek leaves	
Kadala Curry V VE	£10.50
Black chickpeas cooked with onions, tomatoes and chef's blend of spices	
Dal Makhani D V	£10.50
Most popular Indian dish cooked with black lentils with cream	
Ennai Kathirikai Kulambu N V VE	£10.50
Tangy spicy eggplant curry, coconut, sesame seeds	
Palak Paneer D V	£11.95
A north Indian popular dish made with spinach Paneer	
Paneer Tikka Masala D N V	£11.95
A traditional Punjabi dish in which Paneer is cooked with spices in rich creamy butter and tomato gravy	
Angamali Manga Curry	£10.95
Traditional local dish cooked raw mango and coconut milk with spices	

SIDE ORDERS

Parippu Kadanjathu V VE	£8.95
Five lentils cooked with tomatoes, onion, garlic tossed with mustard and curry leaves	
Thoran V VE	£8.95
Our traditional Kerala dish of carrot and cabbage tempered with mustard and fresh coconut	
Palak Aloo D V	£8.95
A north Indian popular dish made with spinach purée cooked with potato dishes	
Cauliflower and Green Peas Masala V VE	£8.95
A dry preparation with aromatic spices	
Mushroom Chettinadu V VE	£8.95
Mushroom cooked with chef's special spices	
Aloo Jeera V VE	£8.95
Potato and cumin tossed with spices	
Green Salad	£3.50
Raita D	£3.95

RICE

Steamed Basmati Rice	£3.50
Red Rice	£4.50
Zafran Pilav Rice	£4.50
Coconut Rice	£4.50
Mushroom Rice	£4.75
Lemon Rice	£4.00
Keema Rice	£5.25
Schezwan Chicken Fried Rice E	£8.95
Schezwan Chicken Noodle E	£8.95
Schezwan Vegetable Fried Rice	£7.95
Schezwan Vegetable Noodle	£7.95

NAAN G D

Naan	£3.00
Butter Naan	£3.50
Cheese Naan	£4.50
Roti	£3.00
Fig and Coriander Naan	£4.25
Peshwari Naan N	£4.75
Keema Naan	£4.95
Chilli Coriander Naan	£3.75
Garlic Naan	£3.50
Kerala Paratha	£3.95
Chips	£3.50

ELAI DUM BIRYANI

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

Prawn Biryani C D	£16.95
Chicken Biryani on Bone D	£14.95
Chicken Tikka Biryani	£15.50
Lamb Biryani D	£15.95
Beef and Bone Marrow Biryani D	£16.95
Vegetable Biryani D	£13.50

DIETARY REQUIREMENTS:

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

