

INDIAN CUISINE
Taste of Malabar



POST OFFICE CENTER
5999 DeZavala Road #109
San Antonio, TX 78249

www.tasteofmalabar.com

(210) 561-4409

Appetizers

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| 1. Samosas (2) | 2.95 |
| Crispy patties stuffed with spiced potato, onions, & green peas, served with mint and Tamarind chutney. | |
| 2. Onion Bhaji (<i>four pieces</i>) | 2.95 |
| Fried Onion & Green pepper dipped in rice flour, served with Chutneys | |
| 3. Urdu Dal Vada (2) | 2.95 |
| Crisp delight loved all over India, eat with tomato ketchup or green chillies | |
| 4. Dal Masala Vada (2) (a.k.a Parippu vada) | 2.95 |
| 5. Vegetable Pakora | 2.95 |
| Mix of Potato / Egg Plant / Cauliflower / Spinach fried with pakora paste | |
| 6. Chicken Pakora | 3.95 |
| Chicken tenders dipped in garbanzo batter (fried) | |

Salad

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| 7. Malabar House Salad Special | 4.50 |
| Mouth watering Salad with Feta cheese, carrot, tomato, cucumber, bell pepper | |
| 8. Vegetable Soup (<i>Sambar served in a bowl by itself</i>) | 2.95 |

Bread

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| 9. Naan (1) | 1.50 |
| Famous Indian bread which is soft and tasty | |
| 10. Porrotta (2) | 1.95 |
| Buttered layered bread | |
| 11. Chappathi (2) | 2.95 |
| Indian bread made of wheat flour | |
| 12. Poori (2) | 2.95 |
| Indian deep fried Wheat Bread | |
| 13. Sada Dosa | 4.95 |
| Made of rice flour and black gram (moong dal) spread` thinly and fried until crisp | |
| 14. Masala Dosa | 5.95* (Special) |
| (Dosa stuffed with potatoes, fried onions, vegetables and spices) | |

Vegetarian Dishes

All dishes are served with Rice Pilaf

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| 15. Channa with Poori | 8.95 |
| Chick peas on thick and tasty gravy served with poori | |
| 16. Saag Paneer | 7.95 |
| Spinach and home made cheese cooked with mild/hot spices | |
| 17. Mattar Paneer | 7.95 |
| Green peas cooked with homemade cheese with Indian (mild/hot) spices | |
| 18. Channa Masala | 7.95 |
| Chick peas cooked with chopped tomatoes in mild/hot spices | |
| 19. Dal Makhani - <i>a rich, hearty dish which is full of proteins</i> | 7.95 |
| Lentils and red kidney beans simmered in a creamy sauce of butter, onions, tomatoes, ginger-garlic and spices and liberally garnished with cream. | |
| 20. Mixed Vegetables Curry | 7.95 |
| Various vegetables sautéed in tomato and onion sauce | |
| 21. Kerala Mixed Vegetable (AVIYAL) - <i>an essential part of the Kerala meal</i> | 8.95 |
| Thick mixture of a lot of vegetables, curd and coconut, seasoned with coconut Oil and curry leaves | |
| 22. Navaratna Kurma | 8.95 |
| Lots of vegetables with homemade cheese in a mild cream sauce with cashews, almonds, and raisins | |
| 23. Baingan Bartha | 7.95 |
| Eggplant baked in grill and sautéed with herbs and spices | |
| 24. Aloo Gobi | 7.95 |
| Cauliflower, Potato and sweet peas sautéed with spices | |
| 25. Dal Turka | 7.95 |
| Lentil cream preparation of north India - in mild/hot spices | |

Rice

26. Pilaf Rice	2.00
27. Vegetable Biryani	8.95

Non Vegetarian

25. Chicken Biryani	9.95
26. Goat Biryani	9.95
27. Lamb Biryani	11.95
28. Shrimp Biryani	11.95

--Biryani (prepared with Basmati rice cooked with spices to give the flavor and aroma)

Fish* All Entrée served with Rice Pilaf

29. Fish Curry	9.95
Fish of the day marinated and cooked in spices, served in gravy	
30. Fish Kerala Masala	9.95
Fish of the day prepared with coconut in precisely spiced gravy- a specialty of South India	
31. Fish Malabar	9.95
Fish pieces prepared in red gravy with red pepper & masala	
32. Fish Fry	9.95
Fish of the day marinated with spices and fried in vegetable oil	
33. Shrimp Curry	11.95
Shrimp cooked in green peppers and tomatoes in lightly spiced sauce	
34. Shrimp Masala	11.95
Broiled shrimp, cooked with peppers tomatoes in creamy sauce	
35. Shrimp Malabar	11.95
Shrimp preparation in Kerala style with peppers and tomatoes in coconut sauce	

Lamb/Goat* All Entrée served with Rice Pilaf

36. Goat Curry	10.95
Cubes of Goat cooked in lightly spiced gravy with potato	
37. Goat Korma	10.95
Cubes of Goat cooked with green peppers and in lightly spiced gravy	
38. Lamb Curry	11.95
Cubes of boneless Lamb cooked in lightly spiced gravy	
39. Lamb Rogan Josh	11.95
Cubes of boneless Lamb cooked with green peppers and in lightly spiced gravy	
40. Lamb Malabar Style	11.95
Cubes of boneless Lamb cooked with Kerala style spices with optional potato	
41. Lamb Korma	11.95
Cooked with chopped onions, tomatoes, green peppers in medium hot spices	

Chicken* All Entrée served with Rice Pilaf

42. Chicken Curry	8.95
Cooked in lightly spiced gravy with potato	
43. Chicken Korma	9.95
Chicken cooked in creamy sauce	
44. Chicken Tikka Masala	9.95
Broiled boneless chicken with butter, tomatoes and in creamy sauce	
45. Chicken Malabar	9.95
Cooked with Kerala style spices and potato and coconut	
46. Chicken Malkhani	9.95
Cooked in pure ghee (or butter) and spices	
47. Chicken 65	9.95
Hot and spicy chicken	
48. Chilly Chicken	9.95
Marinated chicken prepared with green chilies, and white onions and soy sauce	

Beef* All Entrée served with Rice Pilaf

49. Beef Curry	9.50
Cooked in lightly spiced gravy with potato	
50. Beef Fry	9.95
Beef sautéed with spices	
51. Kerala Style Beef Fry (Beef Ularthu)	9.95
Beef sautéed with Kerala masala and pieces of coconuts	
52. Beef Malabar Style (hot) (Vjndaloo)	9.95

Malabar/Kerala Specials

53. Vegetable Soup (a.k.a <i>Sambar</i> - served in a bowl by itself)	2.95
54. Kerala Mixed Vegetable (AVIYAL) - an essential part of the Kerala meal	8.95
Thick mixture of a lot vegetables, curd and coconut, seasoned with coconut Oil and curry leave	
55. Vegetable Stew	7.95
Various vegetables in coconut milk, onion and other spices	
56. Kappa	5.95
Smash Tapioca/Yucca root cooked spices	
57. Appam and Curry (Fish/Meat) - <i>Special</i>	8.95
Laced pancake made of rice flour, served with the choice of Fish Kerala Masala or meat curry	
58. Puttu and Channa Masala - <i>Special</i>	8.95
Steamed rice flour cake in cylindrical form	
59. Idally with Sambar - <i>Special</i>	7.95
Steamed rice cakes, eaten with vegetable soup and/or chutney	
60. Chicken Malabar	9.95
Cooked with Kerala style spices and potato	
61. Kerala Style Beef Fry (Beef Ularthu)	9.95
Beef sautéed with Kerala masala and pieces of coconuts	
62. Lamb Malabar Style	11.95
Cubes of boneless Lamb cooked with Kerala style spices with optional potato	
63. Shrimp Malabar	11.95
Shrimp preparation in Kerala style with peppers and tomatoes in coconut sauce	

Side Orders

Mixed Pickle	1.50	Raita	2.00	Vegetable Soup	2.95
		(Yogurt with cucumber, tomatoes and potatoes)			
Beverages					
Cold Beverages/Iced Tea	1.50	Coffee	1.50	Masala Tea	1.50
Plain Lassi	2.00	Mango Lassi	2.50		
Dessert (upon on availability)					
Khir	1.95	Gulab Jamun	2.50		
Rasmali	3.50	Mango Kulti	2.50		
Fruit Salad (on weekends only)	3.50	Mango Ice creams	2.50		

Lunch Buffet Monday – Friday: \$7.95 & Weekend Buffet: \$8.95 only
Ask us about our daily specials

We do Catering for all your Occasions.
We also serve HALAL meat.

Visit us on the web: www.tasteofmalabar.com

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