

# MENU



ROYAL MALABAR

Fine Dine Indian Restaurant

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London, Ontario, Canada

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## SOUPS

### SWEET CORN SOUP

Classic Indo-Chinese soup made with corn, veggies, & light seasoning.

**\$7.99** VEG

**\$9.99** CHICKEN

### TOMATO FENNEL SOUP

Roasted tomato puree with a hint of fennel for a soothing flavor.

**\$9.99**

### MULLIGATAWNY SOUP

Spiced lentil-based Anglo-Indian soup with a splash of coconut milk.

**\$9.99**

### RASAM

Traditional tamarind-based South Indian soup with pepper and garlic.

**\$7.99**

### CREAM OF CHICKEN SOUP

Rich, velvety soup with tender chicken and herbs.

**\$9.99**

### CREAM OF MUSHROOM SOUP

Creamy mushroom soup infused with Indian spices.

**\$9.99**



## APPETIZERS

### CHICKEN WINGS

Crispy and juicy chicken wings tossed in your choice of sauce: Honey Garlic, BBQ (Hot/Medium/Mild), New York Butter, Thai Chilli, or Lemon Pepper.

**\$14.99** (7 PCS)

**\$18.99** (12 PCS)

### CAJUN-SPICED CALAMARI

Crispy fried squid rings tossed in zesty Cajun spices.

**\$18.99**





## COCONUT SHRIMP

**\$12.99**

Golden fried prawns coated with coconut flakes for a tropical crunch.

## CHILLI FRIES

**\$9.99**

Spiced potato fries tossed with onion, chilli, and house masala.

## CHICKEN LOLLIPOP

**\$13.99 (5PS)**

Chicken wings deep-fried and coated with Indo-Chinese chilli sauce.

## STEAMED IDLI

**\$9.99**

Soft rice cakes, steamed to perfection—served with coconut chutney & sambar.

## IDIYAPPAM (STRING HOPPERS)

**\$9.99 (4PS)**

Delicate rice noodle spirals perfect with coconut milk or stew.

## VEGETABLE SAMOSA

**\$5.99**

Crispy pastry pockets filled with spiced potatoes and green peas.

## CHICKEN 65

**\$14.99**

Iconic South Indian fried chicken tossed in a spicy red masala.

## CHICKEN UNNIYAPPAM

**\$14.99**

Minced chicken in a soft rice flour dumpling.

## EGG LOLLIPOP

**\$9.99 (2PS)**

Hard-boiled eggs wrapped in spiced meat and fried till crispy.

## MASALA OMELET

**\$5.99**

Veggies made with Indian spices mixed with eggs and made as a crepe.

## VEGETABLE PAKORA

**\$9.99**

Mixed vegetables dipped in chickpea flour batter and deep fried.





### **SPRING ROLLS**

Crispy rolls stuffed with seasoned veggies or minced chicken.

**\$6.99** VEG (6PS)

**\$9.99** CHICKEN (6PS)

### **TANDOORI CHICKEN**

Chicken marinated in yogurt & spices, cooked in a clay oven.

**\$22.99** FULL

**\$13.99** HALF

### **TANDOORI FISH (SALMON)**

Fillet marinated in Indian spices and grilled over hot coals.

**\$19.99**

### **TANDOORI PRAWNS**

Succulent prawns infused with spice blend and roasted to perfection.

**\$18.99**

### **MALAI TIKKA**

Creamy, mildly spiced chicken kebabs cooked till tender.

**\$14.99**

### **SHAHI TIKKA**

Royal Mughlai-style grilled chicken with saffron and cream.

**\$14.99**



### **MAHI TIKKA**

Spiced and grilled fish fillet with a smoky finish.

**\$14.99**

### **SEEKH KEBAB**

Skewers of minced meat, herbs, and spices, grilled in tandoor.

**\$19.99**



# SOUTH INDIAN DELIGHTS

## CHICKEN KURUMA

**\$16.99**

Creamy coconut-based Kerala curry with a gentle blend of spices.

## MALABAR CHICKEN CURRY

**\$17.99**

Spicy and rustic coconut-infused chicken curry from the backwaters.

## CHICKEN ALLEPPEY CURRY

**\$16.99**

Signature raw mango and coconut-based chicken curry from coastal Kerala.



## CHICKEN STEW

**\$16.99**

Aromatic and mild chicken curry made with coconut milk and whole spices.

## CHICKEN GHEE ROAST

**\$17.99**

Fiery, roasted chicken cooked in clarified butter with red chilli paste.

## MALABAR BEEF CURRY

**\$17.99**

Slow-cooked beef in roasted coconut gravy with curry leaves.

## BEEF ROAST

**\$17.99**

Slow-cooked beef with curry leaves and Kerala spices in a semi-gravy style.

## BEEF SYRIAN

**\$19.99**

Marinated beef cubes fried with coconut slivers and spices in Syrian Catholic style.

## BEEF DRY FRY

**\$20.99**

Spicy, pan-roasted beef with crushed pepper and shallots.



### **MALABAR MUTTON CURRY**

**\$17.99**

Hearty and bold mutton curry slow cooked intraditional spices.

### **MUTTON KURUMA**

**\$17.99**

Mild, coconut-based curry with tender mutton pieces.

### **MUTTON STEW**

**\$18.99**

Lightly spiced Kerala-style mutton cooked in creamy coconut milk.

### **KANDHARI RIBS (LAMB)**

**\$20.99**

Tangy & spicy ribs marinated with bird's eye chilli and roasted to perfection.

### **MUTTON GHEE ROAST**

**\$18.99**

Succulent mutton pieces slow-roasted in ghee and dryred chilies.

### **EGG CURRY**

**\$12.99**

Boiled egg cooked with Kerala spices.



## **SEAFOOD SPECIALS**

### **KOZHIKODE THAWA MASALA (POMFRET)**

**\$22.99**

Shallow-fried fish fillet in a thick, spicy masala from Malabar.

### **KANDHARI MASALA (POMFRET)**

**\$22.99**

A fiery seafood preparation using bird's eye chilli and lime.

### **GHEE ROAST PRAWNS**

**\$18.99**

Seafood tossed in a fiery roasted spice blend with ghee.

### **FISH MOLEE**

**\$14.99**

Lightly spiced coconut milk curry with seared fishfillets.



### **MALABAR FISH CURRY**

**\$14.99**

Pieces of king fish cooked in traditional Kerala species.

### **FISH NIRVANA**

**\$22.99**

Signature dish with fish in a tangy mangoconutsauce.

### **KERALA FISH FRY (KING FISH)**

**\$10.99**

Marinated fish shallow-fried until crispy and flavorful.

### **POMFRET POLLICHATHU**

**\$22.99**

Fish wrapped in banana leaf with masala and grilled to smoky perfection.

### **KING FISH POLLICHATHU**

**\$14.99**

The king fish steak marinated in Kerala spices and wrapped in banana leaf.

### **MUSSELS ROAST**

**\$18.99**

Mussels cooked in traditional Kerala masala with coconut bits.

### **SQUID ROAST**

**\$18.99**

Tender squid sautéed in spicy Kerala-style roasted masala.

## **NON-VEG DELIGHTS**

### **BUTTER CHICKEN**

**\$17.99**

Tender chicken in a rich tomato-butter-cream sauce with North Indian spices.

### **CHICKEN TIKKA MASALA**

**\$17.99**

Grilled chicken tikka cooked in a spiced creamy tomato sauce.

### **KADAI CHICKEN**

**\$17.99**

Goat meat cooked in a spiced creamy tomato sauce.

### **CHICKEN SAAG**

**\$16.99**

Chicken simmered in a rich spinach and spice gravy.

### **BEEF SAAG**

**\$17.99**

Beef slow-cooked with creamy spinach masala



## MUTTON SAAG

Goat meat slow-cooked with creamy spinach masala

**\$18.99**

## KADAI MUTTON

Goat meat cooked in a spiced creamy tomato sauce.

**\$17.99**



## VEGETARIAN DELIGHTS

### VEGETABLE KURMA

Mixed vegetables cooked in rich coconut-based gravy.

**\$14.99**

### VEGETABLE STEW

Light and creamy Kerala stew with veggies and coconut milk.

**\$14.99**

### MATAR PANEER

Soft paneer cubes with peas in tomato-onion gravy.

**\$15.99**

### PANEER BUTTER MASALA

Paneer in a rich buttery tomato-based gravy.

**\$15.99**

### ALOO GOBI

Dry curry of potatoes and cauliflower with turmeric and spices.

**\$14.99**

### DAL TADKA

Yellow lentils tempered with garlic, cumin, and ghee.

**\$14.99**





### **CHILLI PANEER**

Fried paneer tossed in spicy Indo-Chinese chilly sauce.

**\$15.99**

### **CHANNA MASALA**

Chickpeas in onion-tomato masala with North Indian flavors.

**\$14.99**

### **PALAK PANEER**

Creamed spinach blended with paneer cubes.

**\$15.99**

### **GOBI MANCHURIAN**

Cauliflower tossed in tangy Manchurian sauce.

**\$15.99**



## **HAKKA CHINESE**

### **VEG FRIED RICE**

Wok-tossed rice with vegetables.

**\$10.99**

### **EGG FRIED RICE**

Wok-tossed rice stir fried with vegetables and egg Indo-Chinese style.

**\$14.99**

### **CHICKEN FRIED RICE**

Wok-tossed rice stir fried with chicken and egg Indo-Chinese style.

**\$14.99**

### **MIXED FRIED RICE**

Wok-tossed rice stir fried with chicken, egg and meat Indo-Chinese style.

**\$ 15.99**

### **VEG NOODLES**

Stir fried noodles mixed with veg

**\$10.99**





### **EGG NOODLES**

Stir fried noodles mixed with veg, and egg

**\$12.99**

### **CHICKEN NOODLES**

Stir fried noodles mixed with veg, chicken, and egg

**\$14.99**

### **CHICKEN MANCHURIAN**

Fried chicken balls in a tangy, garlicky Indo-Chinese gravy.

**\$15.99**

### **CHILLY CHICKEN**

Boneless chicken cooked with onion, chilies, and with Indian Chinese spices.

**\$15.99**



## **RICE DISHES**

### **STEAMED BASMATI RICE**

Perfectly steamed long-grain rice.

**\$4.99**

### **MATAR PULAO**

Basmati rice cooked with green peas and subtle spices.

**\$9.99**





## DOSA CORNER

### PLAIN DOSA

Crispy rice and lentil crepe. Served with chutney and sambar.

**\$11.99**

### GHEE DOSA

Crispy crepe made with clarified Indian butter pyramid dosa. Served with chutney and sambar.

**\$12.99**

### MASALA DOSA

A crepe fold over with Indian spices mixed with onion and potatoes stuffed inside. Served with chutney and sambar.

**\$13.99**

### KAL DOSA

Two pieces of soft crepe. Served with chutney and sambar.

**\$12.99**

### EGG DOSA

Thin crepe topped with egg. Served with chutney and sambar.

**\$12.99**

### ONION DOSA

Thin crepe topped with chopped onion. Served with chutney and sambar.

**\$12.99**

### CHEESE DOSA

Crepe folded with shredded cheese. Served with chutney and sambar.

**\$13.99**

### PAPER DOSA

Extra-large crispy crepe. Served with chutney and sambar.

**\$15.99**

### JAM DOSA

Crispy rice and lentil crepe. Served with chutney and sambar.

**\$11.99**





## UTAPPAM

**\$10.99**

Large soft pancake made with rice and lentil Indian style. Served with chutney and sambar.  
(Add Any Toppings for Extra \$1 Tomato, chilly, onion)

## PIZZA UTHAPPAM

**\$10.99**

Large soft pancake made with cheese, butter and vegetables.

## IDLY (5PS)

**\$9.99**

South Indian rice based pancake served with sambar and chutney.

# ROYAL MANDHI

## MANDI

Aromatic kerala-style rice dish served with grilled meat and flavoured spices. Available in Peri Peri or Kandhari style.

**\$14.99 CHICKEN**

**\$15.99 FISH**

# BIRYANI CORNER (BASMATI RICE)

## CHICKEN BIRYANI

**\$13.99**

## MUTTON BIRYANI

**\$15.99**

## BEEF BIRYANI

**\$15.99**

## FISH BIRYANI

**\$14.99**

## PRAWNS BIRYANI

**\$16.99**

## VEGETABLE BIRIYANI

**\$11.99**

## EGG BIRIYANI

**\$12.99**

## PANEER BIRIYANI

**\$12.99**





## **BUCKET BIRIYANI COMBO**

**(BASMATI RICE)**

<b>CHICKEN</b>	<b>\$16.99</b>
<b>MUTTON</b>	<b>\$18.99</b>
<b>BEEF</b>	<b>\$18.99</b>
<b>FISH</b>	<b>\$17.99</b>

(Change to kaima rice with extra \$1)



## **PEOPLE BIRIYANI PLATTER**

(Raita, Pickle, Boiled egg and Tandoori chicken)

### **BASMATI BIRIYANI PLATTERS:**

<b>CHICKEN</b>	<b>\$55</b>
<b>MUTTON</b>	<b>\$65</b>
<b>BEEF</b>	<b>\$65</b>
<b>FISH</b>	<b>\$60</b>
<b>SHRIMP</b>	<b>\$70</b>

(Change to kaima rice with extra \$5)





# MEALS

## VEGETARIAN MEALS

**\$11.99**

A wholesome South Indian platter served with Sambar, Moru Curry, Thoran (stir-fried vegetables with coconut), one seasonal vege, papad, pickle and desert

## FISH CURRY MEALS

**\$14.99**

A flavourful seafood meal featuring Sambar, Moru Curry, Fish Curry, Thoran, one vege, pickle, desert and Papad.

## SPECIAL MEALS

**\$19.99**

A grand feast including , Chicken /Beef, Sambar, Moru Curry, Fish Curry, Thoran, one vege, pickle, desert and Papad.



# BREADS

**PLAIN NAAN**

**\$2.49**

**BUTTER NAAN**

**\$3.49**

**GARLIC NAAN**

**\$4.49**

**CHEESE NAAN**

**\$4.99**

**PLAIN ROTI**

**\$2.99**

**BUTTER ROTI**

**\$3.99**





## STUFFED KULCHA

Tandoor-baked flatbread stuffed with spiced fillings.

\$4.49

## KERALA PARATHA

\$2.49

## APPAM (2PS)

Soft and fluffy fermented rice pancakes, perfect with curries.

\$3.99



## DESSERTS

### PAYASAM

Kerala-style sweet pudding made with vermicelli and milk.

\$4.99

### GULAB JAMUN (3PS)

Deep-fried dumplings soaked in saffron-infused sugar syrup.

\$4.99

### RASMALAI (2PS)

Soft paneer dumplings soaked in sweet, saffronflavoured milk.

\$4.99





## ICE CREAM

(Assorted Flavours)

**\$4.49**

## KULFI

Traditional Indian-style frozen dessert with rich, creamy texture.

**\$2.49**

## ROYAL FALOODA

A luxurious blend of vermicelli, basil seeds, rose syrup, milk, and ice cream.

**\$6.99**



## HOT BEVERAGES

### MASALA CHAI

Traditional spiced Indian tea brewed with milk.

**\$3.99**

### REGULAR CHAI

Traditional spiced Indian tea brewed with milk.

**\$2.99**

### LEMON TEA

Refreshing black tea with a hint of fresh lemon.

**\$2.99**

### CARDAMOM TEA

Aromatic tea infused with cardamom.

**\$2.99**

### GINGER TEA

A soothing tea infused with fresh ginger.

**\$2.99**

### BLACK TEA

Classic plain tea, strong and refreshing.

**\$2.99**

### BLACK COFFEE

Bold and robust Indian-style black coffee.

**\$2.99**

### SOUTH INDIAN COFFEE

Authentic coffee brewed with frothy milk.

**\$3.99**

### HORLICKS / BOOST

Classic malt-based hot beverages.

**\$3.99**





## COLD BEVERAGES

### MANGO LASSI

A rich and creamy mango yogurt drink.

**\$5.49**

### MANGO SHAKE

Refreshing mango-flavoured milkshake.

**\$5.49**

### JUICE (ORANGE / APPLE)

Freshly squeezed fruit juice, packed with natural flavours.

**\$5.49**



## PLATERS

### ROYAL TANDOORI PLATTER

(Non-Vegetarian Delight)

A sizzling selection of our finest tandoori meats, marinated in traditional spices and cooked to perfection in the clay oven.

**Includes:** Tandoori Chicken, Chicken Tikka, Malai Tikka, Lamb Seekh Kebab, Fish Tikka, Mint Chutney & Salad

**\$32.99** Serves 2-3



### MALABAR SEAFOOD PLATTER

(Coastal Kerala on a Plate)

Experience the authentic taste of Kerala's coastline with our spicy grilled seafood mix.

**Includes:** Grilled King Fish, Tandoori Prawns, Squid Pepper Fry, Mini Fish Pollichathu, Coconut Chutney & Salad

**\$36.99** Serves 2





## VEG MAHARAJA PLATTER

(Vegetarian Royalty)

**\$24.99** Serves 2

For the lovers of vegetarian richness – smoky, spicy, and full of flavor.

**Includes:** Paneer Tikka, Mushroom Fry, Aloo Tikki, Tandoori Cauliflower, Mint & Tamarind Chutneys

## ROYAL STREET FOOD PLATTER

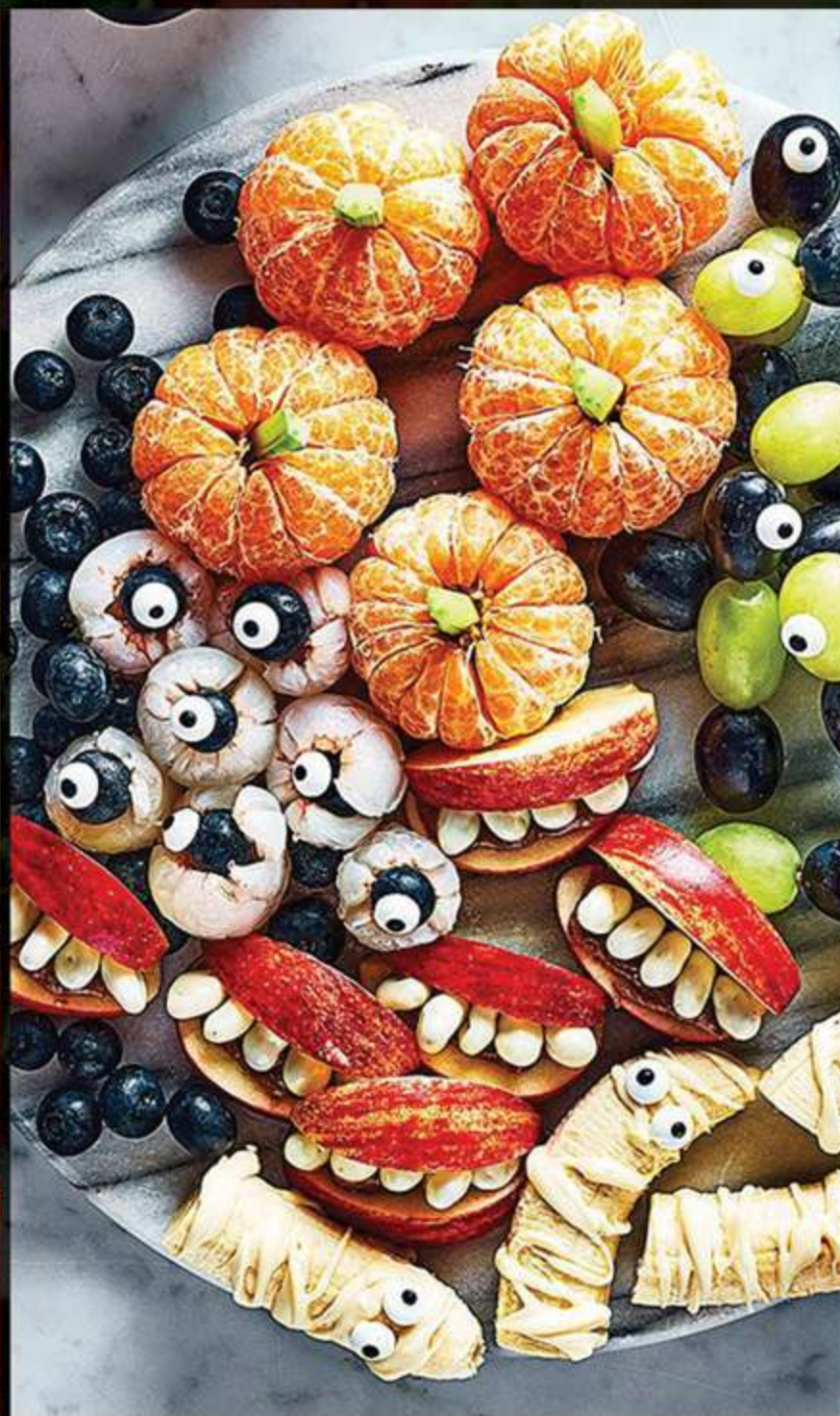
(Snack & Share)

**\$16.99** Serves 1-2

A fun mix of Kerala & Indian snacks, perfect for evening cravings or shared starters.

**Includes:** Samosa, Ulli Bhaji, Pazham Pori, Egg unniyappam, pakora.

**Optional Add-on:** Chai Shots +\$2





## ALLERGY DISCLAIMER

At Royal Malabar Restaurant, we take food allergies and dietary restrictions seriously. Our dishes are prepared in a kitchen that handles common allergens, including:

- Gluten (Wheat, Naan, Roti, Breaded Items)
- Dairy (Butter, Cheese, Yogurt, Cream-Based Dishes)
- Nuts (Cashews, Almonds, Peanuts in Certain Curries & Desserts)
- Shellfish & Seafood (Fish, Prawns, Mussels, Squid)
- Soy (Soy Sauce in Indo-Chinese Dishes)
- Eggs (Used in Breads, Desserts, and Some Fried Items)

While we strive to prevent cross-contamination, we cannot guarantee that any dish is completely allergen-free. If you have any allergies or dietary concerns, please inform our staff before ordering.

*Thank you  
for dining with us!*





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