

Starters

1. Vegetable Cutlet (2 pcs) (A veggie delight; Cutlet made with mix vegetables)	\$3.99
2. Mushroom Pepper Fry (Dices of mushroom tossed with crushed black pepper)	\$9.49
3. Gobi Manchurian (Fried cauliflower with Manchurian sauce and spices)	\$8.99
4. Chilli Gobi (Fried cauliflower sautéed with onion, bell pepper and chilli sauce)	\$8.99
5. Vegetable Pakora (Fresh vegetables marinated in spicy batter and deep fried)	\$5.99)
6. Baby Corn Manchurian (Fried baby corn with Manchurian sauce and spices))	\$8.99
7. Chilli Paneer (Fried paneer sautéed with onion, bell pepper and chilli sau	\$9.49 uce)
8. Fish cutlet	\$4.99
9. Natholi Fry (Crispy Anchovy fry- A Red Chillies Specialty)	\$13.99
10.Chilli Fish (Fried fish tossed with onion, bell pepper and chilli sauce)	\$10.99
11.Malabar Grilled Shrimps (Large shrimps grilled with Malabar spices)	\$14.99
12.Chemmeen Chilli Fry (Fried shrimps tossed with green chilli)	\$13.99
13.Travancore Fried Chicken (A local delicacy from Central Travancore)	\$9.99

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14.Chicken 65 (Fried boneless chicken cubes tossed with ginger, garlic and green chilli)	\$8.99
15.Chilli Chicken (Fried boneless chicken sautéed with onion, bell pepper and chilli)	\$8.99
16. Beef Cutlet	\$5.99









Vegetarian Specialties

30.Green Peas Masala (A Kerala special, Green peas cooked with spicy thick coconut gravy)	\$7.99
31.Vegetable Stew (Mixed vegetables in a mild coconut milk gravy)	\$9.99
32.Kadala Curry (Black chick peas curry with coconut chips)	\$8.99
33. Varuth Aracha Curry (Mixed vegetables cooked in roasted coconut gravy)	\$10.99
34.Avial (Vegetables cooked with yogurt, grated coconut and fresh spices)	\$10.99
35. Vegetable Mappas (Garden fresh vegetables with coconut milk and spices)	\$9.99
36.Thoran (Cabbage,Beans or Broccoli) (Sautéed vegetable with green chilli and grated coconut)	\$7.99
37.Morucurry (Traditional yogurt curry)	\$6.99
38.Mutter Mushroom (Green peas and mushroom cooked in mild spices with cream)	\$9.99
39.Paneer Makhani (Paneer cooked in rich fenugreek flavored tomato gravy with cream)	\$10.99
40.Paneer Ulli Masala (Paneer cooked shallots in spicy onion gravy)	\$10.99
41.Palak Paneer (Spinach sautéed with homemade Indian cottage cheese)	\$10.99

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From the Fisherman's Cove

50.Fish Moily (Fish in mild gravy with coconut milk topped with raisins)	\$12.99
51.Fish Pollichathu (Fish marinated in spices, wrapped in banana leaf and baked)	\$14.99
52.Grilled Fish (Fish marinated in Malabar Style and grilled)	\$13.99
53.Meen Arappittathu (Home style fish curry with finely ground coconut, gingers and green chillies)	\$12.99
54.Fish Masala (Fish cooked in onion and tomato gravy)	\$14.99
55.Malabar Fish Curry (Toddy shop specialty; spicy red curry cooked with red chilli)	\$12.99
56.Alleppey Fish Curry (Coastal fish preparation with mango)	\$12.99
57.Meenachil Fish Curry (Medium spicy red curry with coconut milk)	\$12.99
58.Chemmeen Pollichathu (Shrmps marinated in spices, wrapped in banana leaf and baked	\$16.99 d)
59.Chemmeen Manga Curry (Traditional curried shrimps with raw mango pieces)	\$14.99
60.Chemmeen Masala (Medium sized Shrimps cooked in delicious onion tomato gravy)	\$15.99)
61.Chemmeen Moily (Shrimps in mild gravy with coconut milk topped with raisins)	\$15.99
62.Red Chillies' Special Crab Masala	\$29.99

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From the Bird's nest

70.Chicken Mappas (Central Travancore specialty; Chicken with coconut milk and coriander)	\$11.99
71.Chicken Roast (A Kerala specialty; Fried chicken sautéed with onion and green chillies)	\$13.99
72.Chicken Peralan (A spicy kerala chicken delicacy with spicy masala)	\$12.99
73.Chicken Varuth Arachathu (Chicken cooked with roasted coconut gravy)	\$11.99
74. Nadan Kozhy Curry (Traditional recipe; boneless chicken cooked in gravy of roasted spices)	\$11.99
75.Chicken Tikka Masala (Chicken tikka cooked in creamy tomato sauce)	\$13.99
76.Egg Curry	\$8.99
(Two boiled eggs cooked with coriander and coconut milk gravy)	_,
77.Egg Roast (A Kerala specialty; two boiled eggs cooked with thick onion masala)	\$9.99





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Meat Specialties

78.Goat Curry (Goat cooked in onion gravy, Kerala style preparation)	\$12.99
79.Kerala Mutton Kuruma (Goat cooked in with ground coconut and onion gravy)	\$13.99
80.Mutton Pepper Roast (Goat cooked in spicy masala with black pepper)	\$14.99
81.Beef Ularthiyathu (Beef sautéed with onion)	\$13.99
82.Beef Curry (Beef cooked in onion gravy)	\$12.99
83.Beef Fry (Spicy stir fried beef cubes)	\$14.99
84.Beef Roast (A thattukada specialty Cooked beef tossed with onion tomato gravy)	\$14.99







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Biryani Corner

90.Malabar Chicken Biryani (Red Chillies Specialty; Malabar style chicken biryani served with raitha and pickle)	\$15.99
91.Malabar Mutton Biryani (Mutton Dum biryani served with raitha and pickle)	\$16.99
92.Egg Biryani (Egg biryani served with raitha and pickle)	\$10.99
93.Red Chilies Vegetable Biryani (Vegetable Dum biryani served with raitha and pickle)	\$9.99
94.Ghee Rice (Basmati rice tossed with ghee)	\$3.99
95.Vegetable Fried Rice (Basmati rice tossed with sautéed mix vegetables)	<i>\$7.</i> 99
96.Chicken Fried Rice	\$8.99
97.Steamed Rice	\$2.00
98. Boiled Rice	\$2.00
Weekend Combo Specials	
110. Kappa with Fish curry	\$12.99
111. Kappa Biryani (Malabar style preparation of tapioca with beef)	\$15.99



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Breads & Sides

112. Roti (1 pc) (Whole wheat bread baked in Tandoor)	\$2.49
113. Naan (1 pc) (White flour bread baked in Tandoor)	\$2.99
114. Garlic Naan (1 pc) (Garlic flavored white flour bread baked in Tandoor)	\$3.49
115. Chappathi (1 pc) (Whole wheat bread cooked on hot plate)	\$1.99
116. Paratha (1 pc) (Layered bread cooked on hot plate)	\$1.99
117. Egg Chilli Paratha (1 pc) (Paratha dipped in egg batter cooked on hot plate)	\$2.99
118. Appam (1 pc) (A Kerala special; Pancake made of rice batter prepared in coconut milk)	\$1.75
119. Puttu (Steamed rice cake with grated coconut)	<i>\$3.49</i>
120. Idiappam (3 pcs) (Steamed rice cake with grated coconut)	\$3.49
121. Kappa (on weekends) (Kerala style tapioca preparation)	<i>\$6.99</i>
Accompaniments	
122. Raitha	\$1.99
123. Yoghurt	\$1.00
124. Pappad (2)	\$1.00
125. Coconut Milk	\$1.99

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Desserts

130.	Payasam /Pradhaman of the day	\$3.99
131.	Gulab Jamun	\$2.99
132.	Ice Cream	\$3.99
133.	Cheese Cake	\$3.99
	Beverages	
140.	Soft drinks	\$1.49
141.	Butter Milk	<i>\$2.</i> 99
142.	Plain Lassi	\$2.99
143.	Mango Lassi	<i>\$2.</i> 99
144.	Fresh Lime Soda	\$2.99
145.	Теа	\$2.99
146.	Coffee	<i>\$2.</i> 99
147.	Bottled Water	\$1.00

Gratuity charge of 15% is applicable for groups of six or more guests.

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Buffet Specials

Lunch Buffet Monday thru Friday (Tuesday Closed)
 Kerala Special Lunch Buffet (Sunday)



Special Sadya during Vishu and Onam Season



For Catering needs please call 408-418-4778

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