

ELAI RESTAURANT
BASINGSTOKE

Unit 1 · Anchor Court
28 London Street · Basingstoke · RG21 7NY

www.elai.uk
01256 322 774

ELAI RESTAURANT
SALISBURY

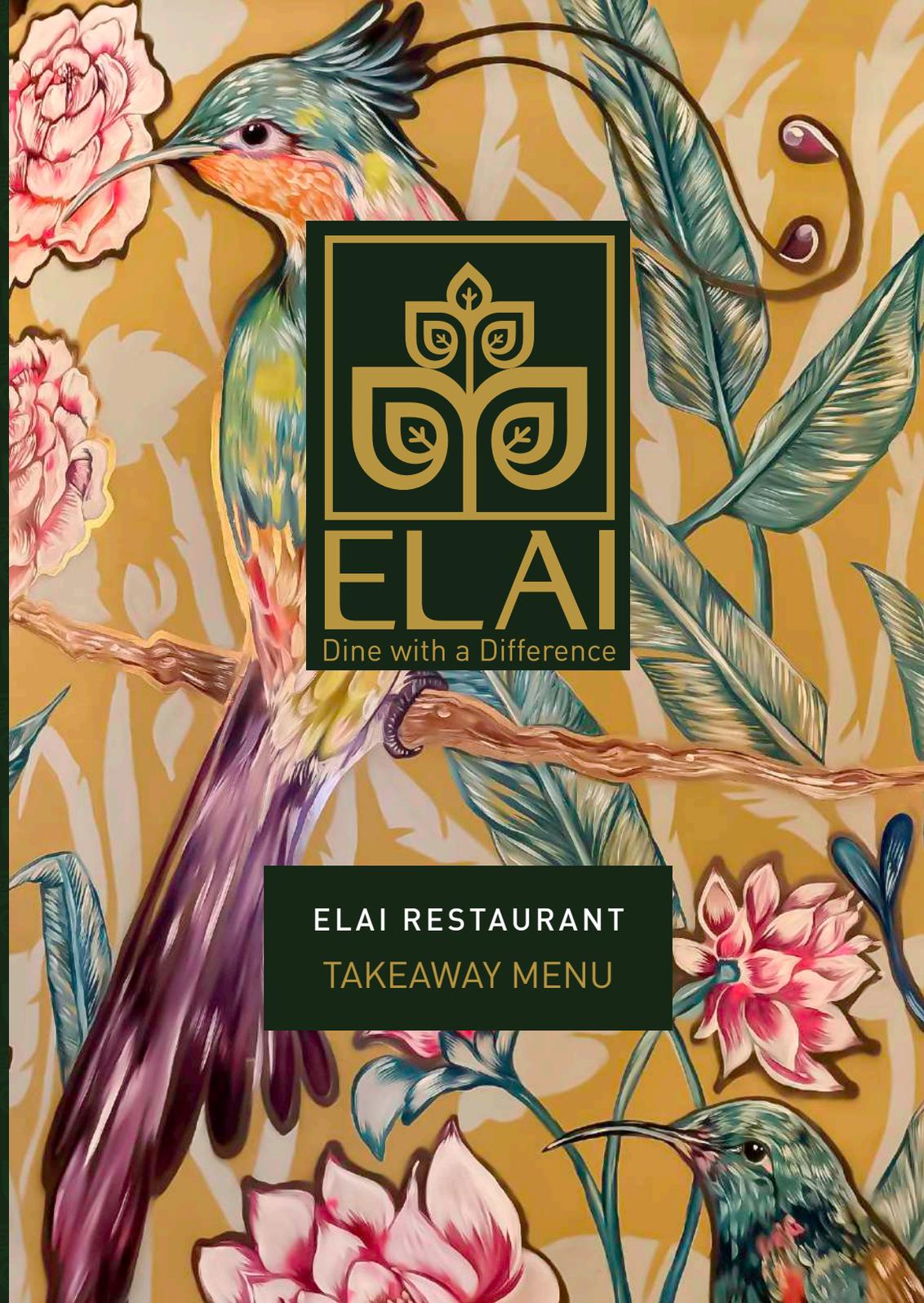
Mill Stream Approach
Castle Street · Salisbury · SP1 3TA

www.elai-salisbury.uk
01722 656 888



ELAI RESTAURANT
TAKEAWAY MENU

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THUDAKAM

Meen Porichathu F £9.95

Fish marinated 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

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

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 Onion

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

Kerala style Mango Curry

FISH £13.95 or 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

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

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

All the tandoori dishes above served with garlic naan bread

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

Parippu Kadanjathu V VE £10.50

Five lentils cooked with tomatoes, onion, garlic tossed with mustard and curry leaves

Thoran V VE £10.50

Our traditional Kerala dish of carrot and cabbage tempered with mustard and fresh coconut

Palak Aloo D V £10.50

A north Indian popular dish made with spinach purée cooked with potato dishes

Cauliflower and Green Peas Masala V VE £10.50

A dry preparation with aromatic spices

Mushroom Chettinadu V VE £10.50

Mushroom cooked with chef's special spices

Aloo Jeera V VE £10.50

Potato and cumin tossed with spices

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

E LAI DUM BIRYANI

Our biryani is created in the authentic Dum style for maximum flavour and tenderness enhanced by fragrant spices and garnish 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 £13.95

SOUTHERN FAVOURITES

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

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 V VE £8.95

Chicken Chukka Dosa £11.95

Masala Dosa V VE £9.95

Paneer Bhurji Dosa D V £10.95

Podi Dosa D V £9.95

Egg Dosa E 10.95

Mysore Masala Dosa V VE £10.95

Ghee Roast D V £10.95

Uttappam V VE

PLAIN £8.95 | VEGETABLE £9.95 | ONION £9.50

DIETARY REQUIREMENTS:

C Crustacean | D Dairy | E Eggs

F Fish | G Gluten present

N Nuts present | V Vegetarian | VE Vegan

