

**RICE BOAT, 37 Newnham Road, Cambridge**  
Reservations: 01223 302 800. [info@riceboat.co.uk](mailto:info@riceboat.co.uk)

### **TABLE SNACKS**

**Mixture (Bombay Mix)** – Eaten all over India as an impromptu snack. Made in-house, something to munch on while your starters are being prepared. £2.50

**Mixed nuts** – Roasted, spicy, mixed nuts £2.50

### **STARTERS**

**Fried Tiger King Prawns** – With mustard seeds, chilli and curry leaves £10.00

**Prawn Balls** – With diced veg. in a light egg and flour batter £8.50

**Vada** - Lentil dough balls, served with coconut chutney and Sambar £5.00

**Thairu Vada** – The Vada (as above), is soaked in yoghurt tempered with mustard seeds, ginger, chilli and onions. Served cold. £4.50

**Onion Vada** – Kerala's version of the Onion Bhaji £5.00

**Tuna Cutlet** – Fishcakes (always called cutlets in Kerala), with ginger, green chillies and shallots. £6.00

**Lamb Cutlet** – Lamb patties, as above, but with black pepper in addition to the other ingredients. £6.50

**Fried Chicken** – Boneless chicken thigh pieces, lightly fried and finished in the pan with coriander and black pepper. £6.00

**Vegetable Samosa** – Everyone does these, try ours. £6.00

### **STARTER PLATTERS**

**Student Veg Platter** – Samosa and Onion Vada. £9.50

**Student Non-Veg Platter** – Fried chicken and Onion Vada £10.00

**Vada Platter** – Vada, Veg Samosa and Thairu Vada £14.50

**Cutlet Platter** – Tuna Cutlet, Lamb Cutlet and Veg Samosa £17.50

### **VEGETARIAN MAIN COURSES**

*Prices include VAT. 10% service charge is added for groups of seven or more guests.  
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**Paneer curry** – Indian cottage cheese with green peas in a mild sauce. £8.50

**Aubergine Theeyal** – Aubergine cooked in a shallots, coconut, tamarind and spices mix that is roasted for a nutty, tangy flavour. £8.50

**Spinach Parippu Curry** – Kerala Dal curry with baby spinach. £8.50

**Thali veg curry** – The curry used for our Veg Thali, changes every week. £8.50

## **NON-VEGETARIAN MAIN COURSES**

### **PRAWN**

**Tiger King Prawns and unripe mango curry** – Prawns in a coconut sauce, with the sharpness of the unripe mango to lift the sauce. Medium spicy £12.00

**Tiger King Prawn Molee** – Cooked in coconut milk with turmeric and tomatoes. No hot spices at all. Really brings out the sweetness of the prawns. £12.00

### **CHICKEN**

**Kerala chicken curry** – The normal Chicken curry in Kerala. Full of aromatic spices (cardamom, cloves, cinnamon) and the spiciest chicken curry on the menu. £10.50

**Syrian Christian Stew** – A luxurious chicken preparation in a medium spicy, thick coconut sauce. £10.50

**Fried chicken masala** – Boneless chicken fried first and then cooked in a tomato and onion masala. Not much gravy. Medium spiced £10.00

### **LAMB**

**Lamb potato curry** – The old favourite. Succulent pieces of lamb and soft potato in a thick, medium spiced, silky sauce, with loads of aromatic spices. £12.00

**Lamb Ularthu** – Lamb, with the same spices as above, cooked down till the sauce is all absorbed. Intense flavours. £13.00

### **BEEF**

**Kerala Beef Fry** – Beef cooked down till it is dry, but marshmallow soft. This is why Beef Fry is a legendary dish in Kerala. £12.50

### **FISH**

**Kerala red fish curry** – Our signature dish. SPICY. Large, boneless, skinless pieces of King Fish cooked in a very spicy sauce with a smoky, tangy (imparted by Cocum, a kind of tamarind) sauce. £14.00

**Alleppy Fish Curry** – King fish in a tangy coconut masala with ginger and a hint of green chilly in a nice, thick sauce. £14.00

## **RICE AND BREADS**

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**RICE**

**Boiled Rice** – Par boiled Kerala Red Rice £4.00

**Neyychor** – Basmati rice cooked with aromatic spices and ghee £4.25

**Lemon Rice** – Tangy, yellow rice £4.25

**Coconut Rice** – A delicate rice with subtle flavours of fresh coconut garnished with mustard seeds and fried lentils £4.50

**Half Portions** of all the above Rice dishes are available.

Boiled Rice/Neyychor/Lemon Rice/Coconut Rice £2.50

**BREADS**

**Porotta** – A thick wheat bread, which is great for thick sauces. £4.50

**Appam** – **Gluten-free.** A bread made with fermented ground rice, aromatic and slightly sweet, great for dishes with runny sauces. £4.75

**Dosa.** – **Gluten-free.** Crispy rice bread, served with two coconut chutneys, Sambar. £5.00

**Masala Dosa.** – **Gluten-free.** Dosa as above, with a mild potato and onion filling, served with two coconut chutneys, Sambar. £6.50

**Masala Dosa Platter** – **Gluten-free.** Masala Dosa, Vada £11.00

**Set Dosa** – **Gluten-free.** Dosa made like a thick pancake, with no accompaniments. Eaten as a bread with other curries. £5.50

**Uthappam** – **Gluten-free.** A pancake Dosa with an onion, ginger, coriander leaf, tomato and green chilli topping. Served with Sambar, chutneys £6.50

**Chapatti** - Wheat flour unleavened, flat bread. Cooked with no oil £4.00

**Puttu** – **Gluten-free.** This is a very healthy dish. Powdered rice is slightly moistened, packed into a bamboo tube and steamed. £5.50

**THALI**

A popular taster selection of dishes comprising a curry, dal, a veg accompaniment, pickle, chapatti, vegetable rice and banana chips. Prices shown are lunchtime thalis and Dinner Thalies.

**Veg Thali** £9.50/£11.50

**Non-veg Thali** £11.00/£13.00

**BIRIYANI**

A Muslim dish that is made differently in different parts of India. In Southern Kerala, the savoury element of the dish is packed into the middle of a portion of aromatic rice and served with Pappadoms, pickle, a yoghurt salad and a sunflower seed and raisin garnish.

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<i>Lamb Biryani</i>	£12.00
<i>Chicken Biryani (Boneless)</i>	£12.00
<i>Vegetable Biryani</i>	£10.00
<i>Prawn Biryani and Kingfish Biryani available on request, depends on how busy the kitchen is.</i>	£13.00

## **ACCOMPANIMENTS**

***Inchy Curry*** - A dark, spicy, tangy wonderful curry made of Ginger. A great accompaniment to rice.  
£2.75

### ***Beans OR Broccoli OR Spinach THOREN***

*A thoren is lightly steamed, finely diced vegetable with some quickly sautéed onions, mustard seeds and grated coconut added for taste. Meals in Kerala are always accompanied by a thoren of some sort.*  
£4.00

***Raita*** – A cooling accompaniment with cucumber, carrot and red onion £2.50

***Plain Yoghurt*** – Made in house, with full-cream milk £2.50

***Rasam*** – This is a drink and an accompaniment to rice. Almost like a soup, made with tomatoes, tamarind spices and pepper. Hot, sour and spicy. A drink to clear your sinuses.  
£4.50

***Pickles*** – In Kerala we always have a pickle with our main meal. However, what we refer to as pickle is hot and with strong flavours, to surface through the rice that it is eaten with.

*Yellow OR Red lime pickle* £2.00

*Mango pickle* £2.00

*Whitebait chutney.*

***WARNING!*** – This is very salty, very spicy with green chillies and made only to order. Please note, no refunds given on this, you order it, we make it and you then pay for it, whether you like it or not.  
£4.00

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