

RICE BOAT, 37 Newnham Road, Cambridge
Reservations: 01223 302 800. info@riceboat.co.uk

List of Gluten-free dishes

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 - cashews, almonds, peanuts £2.50

STARTERS

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

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

Fried Chicken – Boneless chicken thigh pieces, lightly fried and finished in the pan with coriander and black pepper. £5.50

STARTER PLATTERS

Student Non-Veg Platter – Fried chicken and Onion Vada £9.50

**Prices include VAT. 10% service charge is added for groups of seven or more guests.
Tips are shared equally between the Waiting staff and Kitchen staff.**

VEGETARIAN MAIN COURSES

- Paneer curry** – Indian cottage cheese with green peas in a mild sauce. £7.50
- Aubergine Theeyal** – Cooked in a roasted coconut and tamarind sauce £8.50
- Spinach Parippu Curry** – Kerala Dal curry with baby spinach. £7.50
- Thali veg curry** – The curry used for our Veg Thali, changes every week. £7.50

NON-VEGETARIAN MAIN COURSES

PRAWN

- Tiger King Prawns and unripe mango curry** – Prawns in a ginger and coconut sauce, paired with unripe mango to lift the sauce. Medium spicy £12.00
- Tiger King Prawn Molee** – Cooked in coconut milk with turmeric, ginger and tomatoes. No hot spices used, you just taste the prawns. £12.00

CHICKEN

- Kerala chicken curry** – Aromatic spices (cardamom, cloves, cinnamon) in a rich, thick gravy with coriander powder and Kashmiri chilli – medium spiced. £10.50
- Syrian Christian Stew** – A breakfast dish, less spice but luxurious with a rich sauce of coconut, coriander and potatoes. £10.50
- Fried chicken masala** – Boneless chicken fried first and then cooked in a tomato and onion masala. Not much gravy. Medium spiced £ 9.50

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, with cumin and crushed black pepper. This is why Beef Fry is a legendary dish in Kerala. £12.50

FISH

- Kerala red fish curry** – Our signature dish. SPICY. 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 chilli in a nice, thick sauce. £14.00

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Fish in Banana Leaf – King fish in a thick, tangy sauce, wrapped in a smoked banana leaf £14.00

RICE AND BREADS

RICE

Boiled Rice – Par boiled Kerala Red Rice £3.75

Neyychor – Basmati cooked with aromatic spices and vegetable ghee £3.75

Lemon Rice – Tangy, yellow rice £3.75

Coconut Rice – A delicate rice with subtle flavours of fresh coconut garnished with mustard seeds and fried lentils £4.00

Half Portions of all the above Rice dishes are available.
Boiled Rice/Neyychor/Lemon Rice/Coconut Rice £2.50

BREADS

Appam – **Gluten-free.** A bread made with fermented ground rice, aromatic and slightly sweet, great for dishes with runny sauces. £4.50

Dosa. – **Gluten-free.** Crispy rice and urid dal 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. £7.00

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. £6.00

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

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, set-dos and Neyychor. Prices shown are Lunchtime Thali and Dinner Thali.

Veg Thali £9.50/£11.50
Non-veg Thali £11.00/£13.00

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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.

Lamb Biryani £12.00

Chicken Biryani (Boneless) £12.00

Vegetable Biryani £10.00

Prawn Biryani and Kingfish Biryani available on request, depends on how busy the kitchen is. £13.00

ACCOMPANIMENTS

Inchy Curry - A dark, spicy, slightly sweet and tangy reduction made of Ginger.
A great accompaniment to rice. £2.50

Beans OR Broccoli OR Spinach THOREN

A thoren is lightly steamed, finely diced, fresh 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. £3.50

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

Plain Yoghurt – Made in house, with full-cream milk £2.00

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