

Seafood Specialties

Yera Varuval	16.95
Jumbo shrimp cooked in our special South Indian masala	
Kerala Fish Curry	15.95
Fresh fish marinated in delicate spices and cooked in a Kerala style curry sauce	

Malabar Chaat Specials

Samosa Chaat	5.25
Vegetable samosa, chickpeas, yogurt and chutneys with spices	
Aloo Chaat	5.25
Cubed potatoes over chickpeas, yogurt and chutneys with spices	
Chicken Chaat	6.25
Spicy chicken with chickpeas, yogurt and chutney with spices	

Healthy Grilled Breads

Paratha	2.50
Whole wheat layered bread brushed with butter	
Roti/Pulkas	2.00
Whole wheat bread with no butter/oil	
Aloo Paratha	3.75
Whole wheat bread stuffed with mildly spiced potatoes/peas	
Cauliflower Paratha	3.75
Whole wheat bread stuffed with minced cauliflower, mildly spiced	
Garlic Paratha	3.75

Chutneys/Accompaniments

These side dishes are ideal for dipping breads and appetizers

Suguna's Mango Chutney	1.50
Mango slices flavored with nuts and raisins	
Chef's Lime Pickle	1.50
Raita	1.50
Cool and refreshing cucumber, tomato, onion sauce with homemade whipped yogurt	

Beverages

Sweet or Salty Lassi	3.50
Refreshing yogurt drink	
Mango Milk Shake	3.50
Masala Tea	2.50
Indian style tea brewed with milk, sugar and herbs	
Indian Style Coffee	2.50
Soft Drinks (Free Refills)	1.75
King Fisher Beer (12oz)	3.75
Taj Mahal Beer (22oz)	6.99

Desserts

Chef's Special Carrot Halva	2.99
Carrots slow cooked with sugar, cardamom, milk	
Kheer / Payasam	2.99
Traditional Indian rice pudding	
Gulab Jamun	2.99
Milk dumplings soaked in sugar syrup	
Kulfi	2.99
Home made Ice Cream	

(804) 364 7077

MALABAR INDIAN CUISINE

3456 Lauderdale Dr.
Within minutes from Short Pump Town Center

Lunch Buffet

Tuesday - Friday: 11:30am - 2:30pm

Saturday - Sunday: 12:00pm - 3:00pm

Dinner Served

Tuesday - Sunday: 5:00pm - 10:00pm

Appetizers

Idli	3.50
Steamed rice & lentil cake, served w/ coconut chutney & sambar	
Medhu Vada	3.50
Crispy lentil donuts, fried golden brown, served w/coconut chutney & sambar	
Masala Vada	3.50
Flat lentil patties with onion and species, fried golden brown	
Masala Idli	4.50
Steamed rice and lentil cake sautéed with mild spices	
Vegetable Samosa	3.50
Two crispy turnovers, stuffed w/ delicately spiced potatoes and peas	
Aloo Bonda	3.50
Spiced potatoes with mustard, curry leaves, fresh spices fried in a chickpea batter	
Assorted Vegetable Pakoras	4.00
Chicken 65	7.99
Chicken marinated in a special South Indian masala, flavored with fresh yogurt	
Masala Fried Fish	7.99
Fresh fish marinated in our special masala, and fried golden brown	
Malabar Special Vegetarian Platter	8.99
An assortment of all our special vegetarian appetizers with chutney	
Masala Pappad	3.00
Crispy lentil chips, flavored with black pepper and spices	
Chicken Pakoras	7.99
Boneless chicken breast fried in a chick pea batter	

Soups and Salads

Rasam	2.99
A traditional South Indian spiced lentil essence soup	
Vegetable Soup	2.99
A fine blend vegetables with spices	
Indian Salad	3.50
Tomatoes, cucumber, onions, carrots, lemons, served with Raita sauce	

Dosas

Dosas are authentic South Indian rice and lentil crepes that are semi-meals, served with sambar (a lentil and veg. soup) and coconut chutney

Sada Dosa	6.99
Plain crepe made of rice and lentils	
Masala Dosa	8.49
Crepe filled with lightly spiced potatoes and curry leaves	
Mysore Plain Dosa	7.99
Plain spicy crepe	
Mysore Masala Dosa	8.99
Spicy crepe filled with spiced potatoes and curry leaves	
Onion Masala Dosa	8.99
Crepe with onions and spiced potatoes	
Rava Dosa	9.99
Crepe with creamy wheat and southern spices	
Onion Rava Masala Dosa	10.25
Crepe with onions and spiced potatoes	
Choices of Uttapam	9.25
Onion/Chillies/assorted vegetables	
Kal Dosa with Chicken Curry	12.50
Homemade dosas with chef's special chicken curry	

CHECK OUT OUR DAILY BLACK BOARD SPECIALS!

Vegetarian Specials

Chetinadu Kaikari	10.95
Garden vegetables cooked in chetinadu masala	
Vegetable Korma	11.95
Vegetables cooked in coconut sauce with spices	
Paneer Tikka Masala	11.95
Home made chunks of cheese cooked in a delicious creamy tomato sauce	
Palak Paneer	11.95
Home made chunks of cheese cooked with spinach	
Dal Tadka	10.50
Yellow lentils slow cooked with onions, ginger & spices. A delicious dish	
Dal Saag	10.50
A classic dish made of slow cooked lentils with spinach	
Chana Masala	10.50
A tasty chick-pea curry cooked in our special masala	
Chana Saag	10.50
Chick-peas cooked with spinach	
Ennai Kathrikai	11.95
Baby eggplant cooked in chef's special sauce	
Plak Aloo	10.50
Gently spiced potatoes cooked with spinach	
Vegetable Biryani	12.95

Chicken Specialties

Malabar Chicken Curry	12.95
Boneless chicken cooked in a delicious, robust southern Indian curry sauce	
Chetinadu Chicken Curry	12.95
An authentic Chetinadu style chicken curry	
Chicken Vendaloo	12.95
Spicy, tangy, yet very tasty chicken preparation in a tomato based sauce with chunks of potatoes	
Butter Chicken	13.95
Boneless chicken breast cooked to perfection in our delicious tomato cream sauce with mild spice	
Chicken Saag	12.95
Boneless chicken cooked with spinach	
Chicken Korma	12.95
Succulent chicken in a rich cashew, almond based cream sauce	
Chicken Biryani	13.95
Basmati rice cooked with marinated chicken	

Lamb Specialties

Lamb Pepper Fry	14.95
A classic South Indian style lamb preparation	
Lamb Rogan Josh	14.95
The perfect lamb curry, cooked in a tomato based sauce with delicate spices	
Lamb Vindaloo	14.95
Boneless leg of lamb, cooked in a sharply spiced and tangy tomatoes with potatoes	
Lamb Saag	14.95
Chunks of lamb in creamed spinach	
Lamb Korma	14.95
Curried lamb cooked in cashew sauce with mild spices	
Kadai Lamb	14.95
Curried lamb with sautéed vegetables in a moist sauce	
Lamb Biryani	14.95
Flavored basmati rice curried lamb	

*All Entrées served with our Aromatic Basmati Rice