

# Thirū Kochi

A CULINARY JOURNEY TO SOUTH INDIA

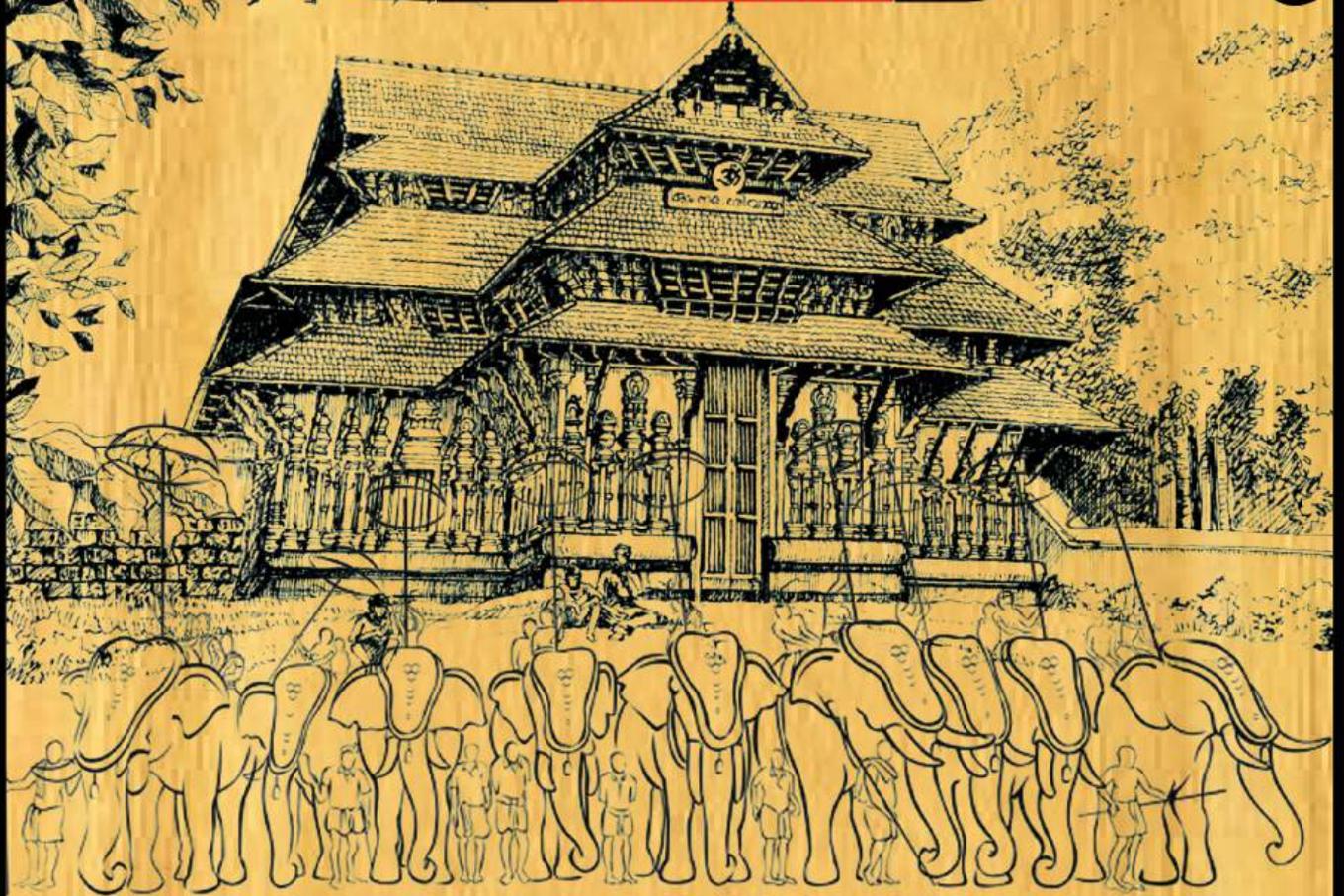
## South Indian Restaurant



A Culinary Journey to South India...

# Thirū Kochi

A CULINARY JOURNEY TO SOUTH INDIA



At Thiru Kochi, every meal is more than just food, it's a story. A story of Kerala's lush landscapes, its diverse culture, and the age-old recipes passed down through generations.

Long ago, the port of Kochi in Kerala was where the world came in search of spice. From Arabs, Chinese to Europeans, travelers followed the scent of pepper, cardamom, and cinnamon that filled the air of Kerala's coast. Cultures met, flavors blended, and a unique culinary heritage was born.

Thiru Kochi celebrates that spirit-where tradition meets the world, and every dish tells a story of spice, warmth, and connection.

Whether you're savoring a hearty lunch, or enjoying an intimate dinner, Thiru Kochi promises a journey of taste that honors both tradition and contemporary culinary artistry.



## Allergen Notice

For guests with food allergies or intolerances, please speak to our team before placing your order. Our staff can provide allergen information and may be able to adjust dishes to suit your needs.



## MENU

### STREET SNACK BASKET

A handpicked treat of traditional Kerala nibbles, combining sweet, savory, and spiced crunch in every bite.

Achappam, Pappadoms, Banana Chips and Murukke  
with house special Chutneys and Pickle - ..... £4.99

### SOUPS

Thirukochi Veg Soup    .....£6.49

Soup made with drumsticks and lentil mixed with fresh coconut milk flavoured with black pepper.

Thirukochi Special Seafood Soup   .....£6.99

Soup made with mixed seafood mixed with fresh tomatoes, crushed pepper flavoured with coconut milk.

### TEA SHOP SNACKS

Onion Bhaji   .....£5.99

Onion Fritters - Thinly sliced onions coated in spiced gram flour batter, deep-fried until golden and crispy. Gluten free option is available on request

Pazham Pori   ..... £6.49

Battered ripened banana fried and flavoured with cardamon and black sesame seeds

Uzhunnu vada    ..... £6.49

Rice and Lentil Doughnuts spiced up with jeera and black pepper

Masala Dosa   .....£8.99

Crispy rice-lentil crepe filled with spiced potato masala, served with chutney and sambar.  
Gluten free available on request.

Paneer Dosa  .....£9.99

Crispy golden rice-lentil crepe filled with paneer cubes, chef special masala, served with chutney and sambar. Gluten free available on request



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 DENOTES VEGAN

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## THIRU KOCHI AUTHENTIC STARTERS

**Kozhi Peralan** **G**.....£7.99

Tawa Grilled Boneless Chicken cubes with fried coconut slices and tempered with roasted spices and curry leaves .

**Beef Fry** **G**.....£9.99

Tender beef chunks slow-cooked with Kerala spices, roasted dry with curry leaves.

**Pepper Aadu chops** **G**.....£9.99

Braised Lamb chops cooked with black pepper and chef special garam masala

**Fort Cochin Calamari** **G**.....£7.49

Battered Squid rings fried with authentic Kerala spices

**Kovalam Fish Fry** **G**.....£7.49

Tawa grilled fresh fish marinated in a blend of vibrant spices tossed off with curry leaves and a splash of lemon

**Konju Varuthath** **G**.....£8.49

Prawns marinated in a mixture of coconut oil, chilli powder and turmeric powder then pan - fried to a golden crisp

**Thriveni Seafood Platter** **G**.....£14.99

A vibrant and flavorful platter featuring fried fish, squid rings, mussels and prawns. This platter brings together the bold, aromatic flavors of Kerala's backwaters and shoreline in one vibrant feast

**Chilli Paneer** **V** **G**.....£7.49

Fried Cottage cheese tossed with onion, peppers and sweet chili sauce.

## MAINS

### STRAIGHT FROM THE HARBOUR

**Angamaly Meen mango Mappas** **G**.....£14.99

Tawa grilled Fish fillet in Kerala village coconut gravy cooked with tangy green mango and fresh Tomatoes

**Konju masala** **G**.....£15.99

King prawns cooked in kokum flavored onion tomato gravy with spices, coconut milk and curry leaves



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**Meen Pollichathu** **G** .....£15.99

Selected seasonal fish fillet wrapped in banana leaves with a special tangy Kerala onion gravy garnished with fresh tomatoes

**Njandu Peralan** **G** .....£17.99

Delicious Kerala Crab roast simmered in an aromatic chef special thick coconut gravy topped with curry leaves.

**Mixed Seafood Masala** **G** .....£18.99

A hearty melange of seafood – prawns, squid, fish, mussels cooked in a traditional Kerala masala, layered with roasted Chilli, ginger–garlic, black pepper, and curry leaves. Fiery, flavour-packed, and irresistibly coastal

### IN HOUSE SPECIAL BIRIYANIS

**Kodiyam Special Manjali Dum Biryani** **G** .....£12.99

A fragrant Kerala classic Chef special. Chicken and rice cooked together with yoghurt masala spiced and steamed together using the Dum style of cooking topped with fried onion and raisins. Served with pappodoms, raita and lemon pickle.

**Aadu Biryani** **G** ..... £13.99

Basmati rice layered with tender lamb and aromatic spices, cooked to perfection. Slow cooking style enhanced with cashews, raisins, Kerala spices like cinnamon, cloves, cardamom and nutmegs. Served with raita, poppadoms and lemon pickle.

**Malabar Veg Dum Biryani** **V** **G** .....£ 11.99

Malabar-style fluffy biriyani layered with paneer cubes, garden-fresh vegetables, fried shallots, mint, coriander, and ghee-kissed basmati rice. Gentle in spice and lush in aroma. Served with raita, pappadom's and lemon pickle

### FARMHOUSE MEAT

**Malabar Chicken Roast** **G** ..... £13.99

Grilled Chicken breast marinated with chef special Masala served with a rich coconut gravy finished with black pepper, curry leaves and a hint of fennel go well with any side dish, rice or bread.



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## FARMHOUSE MEAT

**Malabar Chicken Kurma** **G** ..... £11.99

Boneless Chicken cubes in a chef special creamy Kurma gravy

**Adipoli Aadu cheera mappas** **G** ..... £15.99

Boneless tender lamb cubes cooked with fresh spinach and Kerala special sauce. A healthy comfort dish.

**Beef Peralan** **G** ..... £14.99

Tawa roasted Beef slices braised in a robust and rich gravy served with butter roasted potatoes.

**Chicken Stew** **G** ..... £13.99

Mild, Creamy and aromatic dish where succulent chicken pieces and vegetables like potatoes and carrots are simmered in a rich coconut milk gravy. A Kerala classic goes well with Appam.

**Malabar Aadu Shank** **G** ..... £17.99

Slow-cooked lamb shank simmered in rich Malabar spices and coconut gravy for a tender, aromatic finish

**Royal Thirukochi Thali** **G** ..... £22.99

A grand, flavor-packed platter served as a three-course meal starting with the soup followed by a mix of Kerala's iconic nonveg and veg dishes (7 in total) served with rice, bread of choice and a dessert at the end.

## TODDY SHOP SPECIALS

### SPICY FISH CORNER

In Kerala, toddy shops are lively local taverns where strong, fragrant coconut palm drink is paired with fiery seafood and meat dishes. Our Toddy Shop specials bring those same rich, spicy flavours to your table — These dishes are full of authentic heat and aroma — perfect for adventurous food lovers!

**Kallu Shapp Meen Curry with Kappa** **G** ..... £14.49

Kerala-style fish curry cooked in kokum flavored gravy served with boiled tapioca.

**Cherai Meen Pollichathu** **G** ..... £15.99

Fresh whole fish marinated in spicy masala, wrapped in banana leaf, and grilled to perfection for an authentic Kerala flavour.



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**Edivettu Konju Masala** **G** .....£15.99

Juicy prawns cooked in rich, spicy Kerala-style masala bursting with coastal flavors

**Kozhuva Fry** **G** .....£12.99

Crispy anchovies fried with spicy Kerala masala for a perfect crunchy, coastal bite

### NAADAN ERACHI DELIGHTS

**Beef dry Fry**..... £12.99

Tender beef, slow-roasted with Kerala spices, coconut, and curry leaves for a bold homely kick.

**Angamaly Pork Fry** **G** .....£11.49

Succulent pork cooked with roasted Kerala spices tossed with fried coconut slices for a bold, aromatic finish.

**Swarga Kozhi** **G** .....£17.99

Whole Chicken cooked in a heavenly blend of Kerala spices, infused with aromatic herbs for a flavor that truly lives up to its name.

### NAADAN LOADED PLATES

**Kappa Botti** **G** ..... £11.99

Tapioca and spicy beef intestine curry — a rustic favorite straight from Kerala toddy shops

**Kappa Beef** **G** .....£12.99

Boiled tapioca served with spicy country-style beef curry, bursting with Kerala flavours

**Kothu Porotta**..... £11.99

Flaky porotta flatbreads stir-fried with spiced chicken, eggs, mixed vegetables, curry leaves, and a blend of aromatic masalas bursting with street-style aroma.

### NAADAN VATTE

#### KERALA LOCAL ARRACK (SPIRITS)

**OttaKombann**.....(25 MI) £3.99

**Mandakini**..... (25 MI) £3.99



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## VEGETARIAN DELIGHTS

**Thiru Kochi Special Salad**   ..... £6.99

A healthy vegetable salad made with avocado, mango, Cucumber, lettuce and crushed pepper dressed with lemon Juice

**Thirukochi potato roast**   ..... £8.49

Potatoes simmered in Kerala spices topped with Garlic and coriander leaves.

**Cheera Parippu**   ..... £8.49

Nutritious dish with Dal based gravy and Spinach leaves.

**Nilgiri Veg Kuruma**   ..... £8.49

Freshly assorted vegetables simmered with onions, tomatoes, Kerala whole ground spices, coconut milk and cream.

**Vazhuthananga Masala**   ..... £8.49

Aubergines cooked in a paste of coriander seeds, roasted onions and chilies.

**Carrot and Beans Thoran**   ..... £8.49

Finely chopped beans and carrots stir-fried with coconut, mustard seeds, and curry leaves in true Kerala style.

**Mutter Paneer**  ..... £8.49

Creamy tomato sauce simmered with light spices, studded with homemade cottage cheese and peas

## RICE

### PLAIN RICE

**Plain white basmati rice**    ..... £2.99

### KUTHARI CHORU

**Traditional Kerala rice**    ..... £2.99

**Coconut Rice**    ..... £3.99

Plain rice tossed with freshly grated coconut, golden raisins, cashews, and fragrant curry leaves.



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## RICE

**Egg Fried Rice**  .....£3.99

Basmati rice stir-fried with scrambled eggs, spring onions, and a hint of soya sauce for a light, savory flavor.

**Lemon Rice**    .....£2.49

Cooked rice tossed with tangy lemon, curry leaves, mustard seeds, and dried red chilies

**Neychoru**   .....£3.50

Rice cooked in Dum style and flavored with Ghee and spices

## BREADS (2 PIECES)

**Porotta**  ..... £4.49

Flaky, layered flatbread, crispy outside and soft inside, made from a rich dough of wheat flour, ghee, and oil.

**Appam**    .....£3.49

Soft, fluffy rice pancakes with crispy edges, made from fermented rice and coconut batter, perfect with Kerala-style sides.

**Chappati**   .....£3.49

Soft, thin whole wheat flatbread, cooked on a hot griddle until lightly charred and fluffy

**Poori** ..... £3.49

Fluffy fried bread made from unleavened wheat flour.

## ADD - ONS

**Raita -Yoghurt salad with fresh tomato, onion and cucumber** ..... £1.50

**Pickle**.....£1.50

**Chutney**.....£1.50



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## DESSERTS

Semia Payasam 	£3.99
Vermicelli cooked with milk and ghee, garnished with crunchy nuts.	
Gulab Jamun with ice cream 	£4.99
Dessert soaked in fragrant sugar syrup for a sweet, melt-in-the-mouth treat	
Kulfi Ice cream 	£3.99
Thiru Kochi special cake with icecream.....	£3.99
Ice cream.....	£3.49
Vanilla/Strawberry/Chocolate	

## TEAS/COFFEES

Tea.....	£2.49
Coffee.....	£2.49
Masala tea.....	£2.99
Espresso/double .....	£2.50/£ 2.89
Cappuccino/Latte.....	£2.89

## LASSI - JUICE

Mango lassi.....	£3.99
Lime juice.....	£2.99



Thiru Kochi Restaurant ,7 high Street , Hailsham-BN27 1AL



Contact – 01323 573226 Website [www.thirukochi.co.uk](http://www.thirukochi.co.uk) email -[thirukochi.uk@gmail.com](mailto:thirukochi.uk@gmail.com)



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