



MahaBelly

TASTE OF KERALA

Menu

www.mahabelly.se

SOUPS

- Tomato Rasam (Vegan)** 65 kr
(South Indian style soup which is traditionally prepared using tamarind juice as a base, with the addition of turmeric, tomato, chili pepper, pepper, garlic, cumin, mustard, coriander)
- Nadan Lamb Soup** 99 kr
(Traditional Kerala style lamb bone soup with pepper, chili, turmeric, garlic and ginger)
- Kerala Style Chicken Soup** 79 kr
(Home made Kerala style chicken soup with green chilies, pepper, turmeric, garlic and ginger)

SHORT EATS

Vegetarian

- Parippu Vada (Masala Vada) -> (Vegan)** 75 kr
(2 st-> Kerala lentil fritters which is spicy, crunchy and yummy! made with chana dal.)
- Uzhunnu Vada (Medhu Vada) -> (Vegan)** 75 kr
(2 st -> Traditional South Indian fritters made with urid dal (lentils), spices and curry leaves)
- Gobi 65 (Vegan)** 120 kr
(Crispy fried snacks made with cauliflower, flour, spices and herbs)

Non Vegetarian

- KozhiPorichathu (Chicken Fry)**
(Fried chicken pieces in authentic Kerala style)
- 1) Boneless breast pieces 129 kr
 - 2) Chicken legs (with bone) 139 kr
- Kerala Egg Omelette** 89 kr
(Spicy Egg omelette made in Kerala street food style.)
- Kerala Fish Fry (Natholi /Salmon/Mathi up on availability)** 149 kr
(i fish fried in Kerala style served with sauce.)

DOSA VARIETIES

Vegetarian (Mild)

- Plain Dosa (Vegan)** 115 kr
(Crispy pancakes made of lentils and rice and served with chutneys and sambhar.)
- Ghee Dosa** 125 kr
(Crispy pancakes made of lentils, rice and ghee and served with chutneys and sambhar.)

Cheese Dosa (Crispy pancakes made of lentils, rice , ghee and cheese served with chutneys and sambhar.)	130 kr
Podi Dosa (Vegan) (Crispy pancakes made of lentils and rice, with spicy lentil powder. Served with chutneys and sambhar.)	125 kr
Masala Dosa (Vegan) (Crispy pancakes made of lentils and rice, with potato masala fillings. Served with chutneys and sambhar.)	125 kr
Tattu Dosa or Tattil kuttu Dosa (Vegan) (Thick small dosa made in streets off kerala which are very popular and served with chutneys and sambhar)	110 kr
Uttappam (Vegan) (Thick large pancake of lentils and rice, served with chutneys and sambhar.)	115 kr
Onion Uttappam (Vegan) (Thick large pancake of lentils and rice with onion, served with chutneys and sambhar.)	125 kr
Onion Tomato Uttappam (Vegan) (Thick large pancake of lentils and rice with onion and tomato, served with chutneys and sambhar.)	130 kr

Non Vegetarian

Egg Dosa (Crispy pancakes made of lentils and rice, with egg. Served with chutneys and sambhar.)	135 kr
Kerala Chicken Dosa (Crispy pancakes made of lentils and rice, with Kerala chicken curry. Served with chutneys and sambhar.)	165 kr
Kerala Lamb Dosa (Crispy pancakes made of lentils and rice, with Lamb curry. Served with chutneys)	175 kr

KERALA BIRIYANI

(Special Kerala Biriyani served with raita, pickles and Pappadam)

(Biriyani rice cooked with layers of Vegetable/Paneer Chicken/Beef/Lamb/Prawns with Kerala spices)

Vegetable (Vegan)	185 kr
Paneer(Vegetarian)	195 kr
Chicken	225 kr
Beef	235 kr
Lamb	245 kr
Prawn	239 kr

MAIN COURSE

(Served with basmati rice, If you want red matta rice, please ask the waiters and they fix it for extra price)

Vegetarian

- Vegetable Stew (Vegan)** 185 kr
(A culinary legacy of portuguese who adapted their cuisine to kerala cooking methods. Aromatic, mildly spiced, creamy, veggie-packed coconut curry)
- Cheera Curry (Spinach)(Vegan)** 180 kr
(Spinach curry made with fresh spinach, onions, spices and herbs.)
- Mushroom Roast (Vegan)-** 185 kr
(Roasted and sauted mashrooms cooked with garlic, onion, spices and herbs.)
- Palak Paneer----** 195 kr
(Spinach curry made with fresh spinach, onions, spices and herbs.)
- Mix Vegetable Curry (Vegan)--** 185 kr
(A simple and health curry prepared with choice of vegetables and spices)
- Kadala Curry (Vegan)--** 185 kr
(A popular dish from Kerala cuisine made with black chickpeas, onions, coconut, spices and curry leaves.)
- Paneer Tikka Masala----** 215 kr
(A typical North Indian dish made of grilled paneer in a spicy tikka masala gravy.)

Egg

- Egg Roast--** 185 kr
(2 st boiled eggs cooked in spicy onion tomato masala gravy. A traditional Kerala style recipe.)

CHICKEN

- Chicken Stew** 185 kr
(Aromatic, mildly spiced, creamy sauce cooked with chicken in veggie-packed coconut curry)
- Kerala Chicken Curry** 225 kr
(Kerala cuisine made with spices, coconut milk and tender pieces of chicken.)
- Butter Chicken** 215 kr
(Curry made with Chicken, spiced tomato and butter sauce)
- Chilli Chicken Kerala Style** 210 kr
(It is popular Indo-Chinese dish made by tossing fried chicken in spicy hot chilli sauce, made in Kerala style.)

LAMB / MUTTON

Lamb Stew

235 kr

(A culinary legacy of portuguese who adapted their cuisine to kerala cooking methods. Aromatic, mildly spiced, creamy sauce cooked with Lamb in veggie-packed coconut curry.)

Kerala Lamb Curry

235 kr

(Homemade spicy lamb curry made in traditional Kerala style with coconut and curry leaves.)

(Lamb Roast)

249 kr

(Lamb cooked and roasted in spicy onion tomato gravy.)

BEEF

Kerala Beef Fry

250 kr

(Spicy dry preparation of beef and is strongly flavored with Kerala spices.)

Beef Stew

230 kr

(A culinary legacy of portuguese who adapted their cuisine to kerala cooking methods. Aromatic, mildly spiced, creamy sauce cooked with beef in veggie-packed coconut curry.)

Beef Roast

240 kr

(Beef cooked and roasted in spicy onion tomato gravy.)

Kerala Traditional Beef Curry

245 kr

(Homemade spicy beef curry made in traditional Kerala style with coconut and curry leaves.)

SEAFOOD SPECIALS

Fish Mango Curry

(Fishes are cooked along with shredded green mango. This is mixed with coconut milk with spices like turmeric, ginger, cumin seeds, mustard, chilli and curry leaves.)

1. Lax (Boneless)

230 kr

2. Sea Bass/ Sea Bream (with bones in pieces)

260 kr

3. Sea Bass/ Sea Bream (300/400g, whole fish)

350 kr

Prawns Mango Curry

249 kr

(Prawns are cooked along with shredded green mango. This is mixed with coconut milk with spices like turmeric, ginger, cumin seeds, mustard, chilli and curry leaves.)

BREADS

Kerala Porotta/Malabar Porotta

39 kr/st

Butter Porotta

42 kr/st

Ghee Porotta

46 kr/st

(A layered Indian fluffy bread which goes great with curries.)

Chappathi (Vegan)

(A thin layered flat bread which goes with Indian curries.)

29 kr/st

KERALA TRADITIONAL SIGNATURE

Kerala Thali Meals – Vegetarian

(A vegetarian thali in a platter made of different vegetarian dishes to create a perfectly balanced meal. This includes red rice (matta rice), curries, soup, dessert, pappad and veg pickles.)

210 kr

Kerala Thali Meals- Non-Vegetarian---

(A mix of vegetarian and non-vegetarian dishes (fish+chicken) which includes red rice (matta rice), curries, soup, pappad and non-veg pickles)

250 kr

MahaBelly Mahabhojanam (The King's Thali)

(Restaurant MahaBelly offers this huge thali which can be included in the list of the world's biggest non-veg thalis. From starters to desserts, this thali offers a variety of food and beverages, which can't be finished by a single person. But, if you have a large appetite or are taking your friend along with you for dining, then this thali can be an ideal choice for you. Do you know, it takes two people to carry the thali to your table? Yes, that's right, it is that huge. So, go on and enjoy!)

1250 kr

Chatti Choru (Served in clay-pot)

(Kerala meals with an assortment of traditional accompaniments such as thoran (veg), chammandhi (veg), pickles, raita, pappadam and Veg/Fish/Chicken/Beef/Lamb curry. Served in a chatti (clay-pot) with Kerala Red Rice, the fun is to mix everything in the clay-pot and relish it in a traditional way!)

1. Vegetarian

199 kr

2. Fish (Lax)

240 kr

3. Chicken

220 kr

4. Beef

240 kr

5. Lamb

249 kr

Puttu (Steam cake)

(served with one of the below curry which you can select and pappad,)

1. Kadala Curry (Vegan)-

190 kr

2. Egg Roast ---

201 kr

3. Chicken curry --

200 kr

4. Beef curry --

220 kr

KIDS MENU

Chocolate Dosa/ Cheese Dosa /Thattu Dosa

(Dosa with Chocolate/Cheese/plain for kids.)

89 kr

Kids Nuggets and fries

69 kr

Kids Uttappam

(Thick large pancake of lentils and rice, served with chutneys and sambhar.)

79 kr

Kids Pappadam (Vegan)

(Colourful rice crisps served with sauce.)

39kr

EXTRAS YOU CAN ORDER:

Pappadam 2 st (Vegan)	25 kr
Sambhar (Vegan)	25 kr
Veg Pickles (Vegan)	30 kr

RICE

Kuthari Choru (Kerala Red Rice) (Vegan) (Traditional kerala matta rice which is slight red colour and favorite for people from Kerala.)	30 kr
Steamed Basmati (Vegan)	25 kr

Evening Snacks (Available basis)

Veg Samosa - 2 st (Vegan) (Fried pastries with savoury vegan filling.)	60 kr
Chicken Samosa – 2 st (Fried pastries with savoury chicken filling.)	75 kr
DESSERT	
Payasam (Payasam is a traditional Indian Sweet pudding made using milk, grains, lentils and a sweetener like jaggery or sugar.)	70 kr
Gulab Jamun (Gulab Jamun is a classic sweet made with milk solids, sugar, rose water, and cardamom powder served in sweet sugar water.)	75 kr
Choice of Ice cream	55 kr

DRINK MENU

Mango Lassi	50 kr
Lemon Soda (Vegan)	50 kr
Sambharam (Spiced Butter milk)	50 kr
Cola/Sprite/Fanta (Vegan)	29 kr

TEA/COFFEE

Black Tea	39 kr
Indian Tea	49 kr
Coffee	49 kr



MahaBelly
TASTE OF KERALA

www.mahabelly.se