

1098



Mattancherry

Kosher Indian

Open since 18th April 2007

Lunch: 12:00 PM to 02:30 PM

Dinner: 05:00 PM to 11:00 PM

Takeaway Menu



Mattancherry Kosher Indian

LUNCH TAKE AWAY SPECIAL

Chicken tandoori wrapper or Lamb tandoori wrapper for only £4.90

We are now open 30 minutes after Motzai Shabbat with new mouth watering dishes marked with * in the menu

Please phone us for home delivery

APPETIZERS

(MANA RISHONA)

Ghosht Baigan	deep fried eggplant stuffed with mouth watering minced lamb, green peas and spices.	£5.50
Murgh Pankri	chicken wings marinated with spices and grilled in Tandoor. Served with sweet and spicy sauces.	£5.00
Onion Bhajyas	deep fried onions dipped in lentil flour.	£4.30
Pakorras	assorted deep fried vegetables dipped in chickpea flour. Try it with our homemade sauces.	£4.30
Shammi Ghosht	smooth, light and crumbly lamb patties that melt in the mouth. Served with mint and coriander sauce.	£5.50
Soup of the day	ask your waiter	£5.00

APPETIZERS SALADS

(SALATIM)

Kachumbar Salad	vegetables mixed with lemon	£4.00
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BREADS/NAANS

(LECHEM)

www.mattancherry.net

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London NW11 8HR

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Email: restaurant@mattancherry.net



- HOME
- INDIAN CUISINE
- HISTORY
- MENU & TAKEAWAY
- OFFICE PARTY **New**
- GUESTBOOK
- RESTAURANT & MAP



Garlic Kulcha	garnished with freshly crushed garlic.	£2.95
Ghosht ka Naan	bread stuffed with minced lamb and fresh herbs.	£3.45
Kashmiri Naan	Indian bread stuffed with nuts and dried fruits.	£3.00
Murgh ka Naan	bread stuffed with minced chicken and fresh herbs.	£3.45
Naan	classical Indian bread made in tandoor, light and fluffy.	£2.15
Onion Kulcha	filled with freshly cut onions and coriander.	£2.95
Paratha	unleavened, whole flour bread, light and layered.	£2.75
Roti	bread from whole wheat unleavened from tandoor.	£2.15
Sabzi ka Paratha	bread stuffed with vegetables and cashew nuts.	£2.95

CURRIES OF BEEF

(BAKKAR BAROTEV)

Achaari Beef	spicy beef curry cooked with pickle based gravy.	£11.95
Beef Bhuna	chopped pieces of beef cooked with spicy thick reduced sauce, ginger, garlic and onion.	£11.95
Beef Korma	cooked in delicate saffron and cardamom based curry sauce topped with almonds.	£11.95
Beef Rogan	traditional beef curry, originating from Kashmir, truly mouth watering.	£11.95
Beef Saag	beef cooked with spinach and aromatic spices.	£11.95
Beef Vindaloo	savoury hot curry dish from Goa, made using a unique blend of spices.	£11.95

CURRIES OF LAMB

(KEVES BAROTEV)

Achaari Ghosht	spicy lamb curry cooked with pickle based gravy.	£12.95
Bhuna Ghosht	chopped lamb cooked with spicy thick reduced sauce, ginger, garlic and onion.	£12.95
Ghosht Korma	lamb cooked in delicate saffron and cardamom based curry sauce topped with almonds.	£12.95
Lamb Vindaloo	savoury hot curry dish from Goa made using a unique blend of spices.	£12.95
Rogan Ghosht	traditional lamb curry, originating from Kashmir, truly mouth watering.	£12.95
Saag Ka Ghosht	lamb cooked with spinach and aromatic spices.	£12.95

CURRIES OF CHICKEN

(OF BAROTEV)

Chicken Kori Kachpoo	delicious hot chicken dish cooked in thick coconut gravy.	£11.55
Chicken Korma	boneless chicken cooked in a very mild – cashew nut based sauce.	£11.55
Chicken Makhni	tomato based sweet creamy chicken dish originating from New Delhi.	£11.55
Chicken Mushroom *	Chicken and mashrooms cooked in a creamy, mild curry sauce	£11.55
Chicken Tharri	traditional mughlai chicken curry, with a rich savoury sauce.	£11.55
Chicken Tikka Masala	skewered boneless chicken simmered in a smooth sauce.	£11.55

RICE

(ORES)

Basmati Rice	plain boiled rice.	£2.50
Kashmiri Pilaff	delicately spiced Basmati rice with whole spices and saffron, has a sprinkling of almonds, raisins and cashew nuts; wonderful when served with chicken and lamb dishes.	£4.50
Kesari Pilaff	spiced saffron Basmati rice that is inspired by the Persian Pilaffs.	£3.50
Sabzi ki Pilaff	Basmati rice spiced and cooked with vegetables.	£3.50

RICE BIRYANI

(ORES BIRYANI)

Beef Biryani	rice cooked with saffron mixed up with small pieces of spiced beef, served with fresh mint.	£13.00
Ghosht biryani	delicious mixture of basmati rice and pieces of chopped lamb with spices and aromas.	£14.50
Murgh Biryani	mughlai chicken & rice dish, garnished with fresh mint and coriander.	£12.00
Sabzi ki Biryani	rice cooked with vegetables and spices.	£11.00

TANDOORI BEEF

(BAKKAR AL HAESH)

Beef Tikka	fresh beef pieces marinated overnight and grilled, absolutely delicious.	£12.50
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TANDOORI CHICKEN

(OF AL HAESH)

Achari Tikka	small pieces of chicken breast marinated with a selection of yellow spices and achara (hot pickles), grilled.	£11.95
Dania Tikka	chicken breast marinated with a selection of green spices and herbs, cut into small pieces and grilled to perfection.	£11.95
Malai Tikka	a very mild dish of boneless chicken that will please the chilli fearing and most unadventurous, grilled to perfection.	£11.95
Tandoori Chicken	“classical Indian”, half of a chicken marinated with Masala and roasted.	£11.95
Tandoori Murgh ka Tikka	marinated with red spices and grilled, this boneless chicken is an authentic Indian dish.	£11.95

TANDOORI LAMB (KEVES AL HAESH)

Ghosht Kebab	minced lamb marinated and then grilled.	£12.50
Tandoori Choppe	marinated overnight and grilled. these lamb chops are absolutely delicious	£17.50

TANDOORI MIX (AL HAESH)

Mixed Sizzler	a selection of our best tandoori dishes for one person	£16.50
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VEGETARIAN (new dishes) *

(ZIMCHONE) For a side dish £ 4.90 only

Aloo Mattar *	Potatoes and peas cooked in a tomato sauce with Indian seasonings.	£6.90
Aloo Saag Palak	delicious combination of spinach puree and potatoes, cooked in a very mild tomato based sauce.	£6.90
Baigan ka Bharta	smoky aubergine mashed with a creamy smoky character, wonderful as a side dish for Tandoories.	£6.90
Khumb Matar Masala *	Mushrooms and peas cooked in moghlai curry sauce	£6.90
Masala Aloo	delicious potato dish cooked with cumin, ginger and tomatoes.	£6.90
Sabzi Jalfrezi	mixed vegetables cooked with non spicy curry sauce, perfect as a side dish for most dishes.	£6.90
Sabzi ka Korma	mixed vegetables cooked in a creamy sauce of roasted cashew nut paste topped with saffron.	£6.90
Tarka Daal *	Delicious Indian yellow daal tempered with fresh garlic and cumin seeds	£6.90

SWEETS/DESSERTS (MANA ACHRONA)

Cake of the day	ask your waiter for choices	£5.00
Fruit Salad	exotic fresh fruit salad.	£3.95
Ice Cream	chocolate, vanilla, coffee and strawberry	£3.95
Sorbets	mango, strawberry and lemon	£3.95
Zafrani Kulfi	home made saffron and cardamom flavoured ice cream with almonds and pistachio nuts.	£4.50

BEVERAGES COLD

(SHTIA KARA)

Coca Cola	regular or diet	£2.25
Fresh fruit juices	mango, orange ,pinapple, apple cranberry and mix fruit	£1.95
Mango Lassi *	Mango with soya shaken together	£3.50
Mattancherry fruit punch	traditional indian fruit drink with parve cream	£3.50
Mineral Water	sparkling or still (flat)	£2.95
Sprite	regular	£2.25

BEVERAGES HOT

(SHTIA KHAMIM)

Espresso	regular or decaf	£2.00
Herbal Tea	camomile or ginger orange and honey	£2.00
Lemon Tea	regular tea with lemon	£2.00
Mint Tea	tea served with fresh guskatif mint	£2.00
Regular Tea	indian tea	£2.00

BEVERAGES WITH ALCOHOL

(ALCOHOL SHTIA)

Beer	Cobra, Kingfisher and Maccabi	£3.25
Digestives	Cognac and Schnaps	£4.00
Gin	Bombay, Gordan	£3.50
Pastice	Anis drink	£3.50
Vermouth	Martiny dry bianco and Red	£3.50
Vodka	Absolute and Smirnoff	£3.50
Whisky Permium	Black label, Chivasregal and Glenfiddich	£4.50
Whisky Regular	Red label, Famous grouse, Jackdaniels, J&B.	£3.50

BEVERAGES - CHAMPAGNE

(CHAMPAGNE)

Jean Marie	Green label	£40.00
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BEVERAGES - WINES - ROSE

(ROSE)

Vin de Table de France	a fine example of a perfectly blended rose wine, perfect with grills	£18.00
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BEVERAGES - WINES - WHITE

(YAYIN LAVAN)

Gewurztraminer les Alsaciens	very aromatic floral scents with ripe fruit aromas	£18.00
Glass of House White Wine	ask your waiter for choices	£3.60
House White Wine	ask your waiter for choices	£15.00
Ifrat Israeli Chardonnay	crisp with aromas of pear and vanilla	£18.00
NEW Sauvignon Blanc VDP	a refreshing wine, well balanced, with a classic structure. best served with: fish, meat, & chicken	£18.00
Riesling les Alsaciens	lime flavour full of aroma	£18.00

BEVERAGES - WINES - RED

(YAYIN ADOM)

BARKAN Classic Merlot	Red (mevushal), Origin: Israel, Dark cherry, Plum and Cassis flavors, with rich Cinnamon, Herb and Coffee notes. Best served with: full flavored grilled or sauced chicken or fish dishes.	£18.00
Bordeaux Superior Chateau Grand Renom	full body with blackberry taste	£18.00
Cabernet Sauvignon	with aromas of blackberry and mild oak, this is a full-bodied, rich wine of unmistakable depth and elegance. layers of berry, currant, and anise flavors linger on the finish. best served with: meat & chicken	£18.00
Chateau Moulin De Noaillac	Medoc mevushal. Wine with strong structure that is close to the fruit with fine perfect tannins. Enjoy with heavy and dark meats	£18.00
DE LA GRAVE Bordeaux	Red (mevushal), Origin France, Elegant, Dry and Full-bodied. Best served with: Salads, Meat and Chicken	£18.00
Glass of House Red Wine	ask your waiter for choices	£3.60
House Red Wine	ask your waiter for choices	£15.00
Ifrat Israeli Merlot	good body, aroma of ripe berry, smooth texture	£18.00
Ifrat Israeli Cabernet Merlot	full body, bouquet of dark berry and plum aroma	£18.00
Pinot Noir les Alsaciens	lovely red fruit taste and silky texture	£18.00

Thank you for visiting us today and we hope you enjoyed your dining experience with us at

Mattancherry. We do Take-Away and Outside Catering. We don't accept American express cards or cheques.

Good Bye, Shalom, Namaste

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