



Indian, but not as you know it
The Leaf
South Indian Restaurant



FOOD DRINKS VIBES

MENU



07465738419117

Barnby Gate, Newark, NG 24 1QZ

KERALA

Kerala, known as "God's Own Country," boasts a rich and diverse cultural heritage, reflected in its vibrant food traditions. The cuisine is a harmonious blend of flavors, with an emphasis on fresh, local ingredients like coconut, spices, and seafood. Popular dishes include the iconic Kerala Sadya, a traditional vegetarian feast served on a banana leaf, featuring a variety of curries, rice, and pickles. Kerala's seafood is renowned for its freshness, with fish, prawns, and crab cooked with aromatic spices and herbs. The use of curry leaves, tamarind, and coconut milk gives Kerala dishes their distinctive flavor profile. The culture of Kerala is steeped in ancient rituals, art forms like Kathakali and Mohiniyattam, and festivals like Onam and Vishu, which celebrate the region's agricultural roots and rich history. Dining in Kerala is not just about food but a celebration of tradition, hospitality, and the warmth of its people.



A 10% discretionary Service Charge will be added to each bill.

TABLE SNACKS

Papadam..... £0.80

It's a common Indian snack served with chutney and pickle try

Pickle Tray..... £3.00

Home made 4 different chutneys.

STARTERS

Fried Tiger King Prawns £8.95

Mustard seeds, chilli powder, dressing.

Soft Shell Crab £8.95

Soft shell crab marinated with Kashmiri chilly, inger garlic and lemon, deep fried

Grilled Baby Squid £7.95

Baby squid marinated with lemon and spices tawa grilled in slow fire.

Chicken Sheek £6.95

Skewed Chicken Breast kebabs with Onion and bell peppers.

Meat Sheek £6.96

Succulent kebabs made from tender meat skewed with onion and bell pepers.

Vegetable Samosa..... £3.95

Everyone makes these, but ours are hand crafted in our kitchen.

Onion Vada..... £3.95

Kerala's version of the Onion Bhaji.

Chicken Samosa..... £4.95

Bursting with flavorful spices and tender chicken filling.

Lamb Samosa..... £4.95

Crafted with succulent lamb meat and aromatic spices.

Cashewnut Pakora..... £5.95

Cashewnut fritters is a tasty indian snack.

Chicken 65..... £6.95

Boneless chicken marinated in special masalas and deep fried.

Tips are shared equally between the waiting staff and Kitchen staff.

STARTER PLATTER

Veg Platter..... £12.00

Samosa, Onion Vada and Medu Vada.

Non-Veg Platter..... £19.50

Fried Chicken, Chicken Samosa, Lamb Sheek and Onion Vada.

Seafood Platter..... £25.00

King Prawns, Baby Squid, Fish 65 and Onion Vada.

MAIN COURSE

Vegetarian

Sambar £6.95

A hearty dish, fresh kitchen garden vegetables in a spicy, tangy, lentil curry.

Spinach Parippu Curry £6.95

Kerala lentil curry with baby spinach.

Tadka Dal £6.95

A south indian style lentil curry.

Aloo Gobi £6.95

A real combination of potato and cauliflower.

Paneer Curry £8.95

A creamy mild dish, indian cottage cheese and spices.

Gobi Manchurian £7.95

Gobi manchurian is a delicious and hugely popular Indo-Chinese appetizer made with cauliflower. Crisp fried cauliflower in Manchurian sauce.

Chickpeas Curry £6.95

Kerala style chickpeas mild curry.

MAIN COURSE

Lobster

Lobster £29.95

Medium-sized lobster marinated and grilled in mild spices.

Tips are shared equally between the waiting staff and Kitchen staff.

MAIN COURSE

Seafood

Tiger King Prawn & Unripe Mango Curry..... £13.95

King prawns cooked with unripe mango and coconut.

Tiger King Prawn Masala £13.95

King prawn cooked in medium spicy sauce.

Kerala Red Fish Curry..... £13.95

Our signature dish. SPICY. Fish cooked in a very spicy sauce with a smoky. Tangy flavour.

Meen and Mango.....£13.95

Fish in a tangy sauce, with unripe mango, enriched with coconut milk.

MAIN COURSE

Poultry

Kerala Chicken Curry..... £11.95

Aromatic spices (cardamom, cloves, cinnamon) in a rich, thick gravy with coriander and chilli powders, with chicken on the bone, offer a flavorful and hearty dish - Medium spicy.

Syrian Christian Stew £11.95

Less spice, but luxurious with a rich sauce of coconut, coriander and potatoes.

Fried Chicken Masala..... £11.95

Boneless chicken fried first & then cooked in a tomato and onion masala. Not much gravy. Medium spicy.

Chicken Tikka Masala.....£12.95

Chicken tikka masala is a dish consisting of roasted marinated chicken chunks in a spiced sauce. The sauce is usually creamy and orange-coloured. The dish was popularised by cooks from India living in Great Britain and is offered at restaurants around the world.

MAIN COURSE

Beef

Beef Fry..... £12.95

Beef cooked down till it is dry, with cumin and crushed black pepper. This is why Beef Fry is a legendary dish in Kerala.

Kerala Beef Curry £12.95

Chunks of tender beef, slow-cooked to perfection, in a spicy, aromatic Kerala sauce.

Chilly Beef..... £12.95

Chilly Beef is a hot and spicy, delicious recipe that goes well with any kind of Indian bread.

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MAIN COURSE

Lamb

Mutton Mappas..... £12.95

Mutton Mappas is a mouthwatering and aromatic South Indian curry that delights the senses with its rich and flavorful profile.

Ram's Special Lamb..... £12.95

Lamb, with spices and roasted coconut, cooked down till the sauce is all absorbed intense flavours.

Chettinadu Goat Curry..... £12.95

Goat meat with bone cooked in grinded masala, its spicy curry.

Lamb Rogan Josh..... £12.95

An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.

MAIN COURSE

Biryani

Biryani is a mixed rice dish, mainly popular in South Asia. It is made with rice, some type of meat and spices. To cater to vegetarians, in some cases, it is prepared by substituting vegetables for the meat. Served with raitha & pickle.



King Fish Biryani..... £15.95

King Prawn Biryani..... £15.95

Lamb Biryani..... £12.95

Chicken Biryani with bone £10.95

Veg Biryani..... £9.95

Tips are shared equally between the waiting staff and Kitchen staff.

MAIN COURSE

Bread

Masala Dosa.....	£9.95
Ghee Roast.....	£6.95
Kerala Paratta.....	£3.25
Sweet Coconut Nan.....	£4.00
Garlic Nan.....	£4.00
Cheese Nan.....	£4.00
Keema Nan.....	£4.00

MAIN COURSE

Rice

Chicken Fried Rice.....	£4.95
Boiled Rice.....	£3.25
Pulav Rice.....	£4.00
Mushroom Rice.....	£4.00
Coconut Rice.....	£4.00
Spinach Rice.....	£4.00
Lemon Rice.....	£4.00

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DESSERT

Dessert served with 50ml dessert wine add £2.50 extra. All Dessert served with Ice-Cream.

Almond Sweet Dosa..... £5.50

Thin dosa filled with almond powder, jaggery & honey.

Kerala Pazham Pori..... £3.50

Kerala Pazham Pori is a favorite banana fritters from Kerala made from plantain (Nendra Pazham). Served with ice cream.

Gulab Jamun..... £3.50

Classic Indian Milk dumpling flavoured with saffron and served with vanilla ice cream.

Mango Kulfi..... £4.00

A delicious creamy dessert made with mango puree and condensed milk

**WHAT
ARE YOU
ORDERING
TODAY?**

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