

LUNCH

Chickpea Masala V GF \$16

Tender White Chickpeas flavoured with coconut, Onion, and tomatoes, along with Kerala herbs and spices, give a unique South Indian taste.

South Indian Mixed Vegetable Korma V GF \$16

A vegetarian speciality from the Malabar coast. Cauliflower, broccoli, peas and carrot cooked in a light creamy cashew and coconut base.

Mixed Lentil Curry V GF \$16

Kerala version of a popular lentil dish that originated from the Northern region of India.

Urad dahl (lentils) and red kidney beans cooked with coconut, tomato and ground cashews.

Village Chicken Curry GF \$17

Chicken cooked in an onion, tomato and a special chettinad style roasted and ground spices.

South Indian Butter Chicken GF \$17

Kerala's answer to this Persian/ North Indian-inspired Kiwi delicacy - Boneless chicken marinated overnight in a yoghurt and spice mix, cooked in a coconut base, with tomatoes and cashews (no cream) - a must-try for the diehard Kiwi butter chicken fans.

Beef & Spinach Curry GF \$17

Beef & spinach cooked in onion, tomato & coconut-based sauce.

Lamb Korma \$18

Tossed cubes of Lamb in a coconut base sauteed with South Indian garam masala, ground cashews and bay leaves.

All Lunch Curriers are served with Rice and Paratha Bread

DO SA

A uniquely South Indian savoury pancake, dosa is made from a mixture of soaked lentils and rice, ground together and fermented overnight. All dosa are served with coconut chutney, tomato chutney and sambar (lentil soup).

MASALA DOSA V GF \$18

Perhaps the most famous South Indian Brahmin dish - dosa with a traditional filling of seasoned potatoes cooked with onion, carrot, ginger and a mix of spices (vegan option available).

EGG DOSA \$14

Plain dosa with egg, onion, black pepper and fresh coriander leaves.

CHICKEN DOSA GF \$21

A dosa stuffed with traditional potato filling and chicken.

Chef's Special DOSA GF \$26

Chicken cooked with potatoes, tomatoes and spices, then topped with mozzarella cheese and egg.

GOD'S OWN COUNTRY

Kerala, which means 'Land of Coconuts', is lovingly referred to as 'God's Own Country'.



This narrow strip of land situated on the southwestern coast of India is a scenic world of coconut trees, cool backwaters, sparkling palm-fringed white sandy beaches and unending stretches of turquoise blue water. Exotic wildlife, green-carpeted rolling hills, lush green woods and sprawling plantations, including tea, are scattered with sleepy villages.

From all over the world, the fertile land of Kerala was once called upon for trade by ships to collect the valuables and riches this land possessed - spices, condiments, coconuts, sandalwood, oils, tea, medicinal herbs, perfumes and more.

The state is a fine blend of the classic and the contemporary, offering a wonderful kaleidoscope of fascinating history, rich culture, unique architecture and interesting customs.

Kerala has served as a treasure house of several ancient, ethnic and vibrant art forms and cultural religious fairs. The festivals of Kerala are symbolic of the spirit of its people, encapsulating communal harmony. Filled with merriment and enthusiasm, these social occasions bring together people of various cultures and backgrounds.

This tolerance of cultural values has been a striking feature of Kerala that has persisted throughout the centuries. The state has incorporated the highest levels of collective human achievement in all aspects of life, representing the best in the fields of art, language, culture, healthcare, religion and philosophy.

Our name, Arranged Marriage, is about the 'marriage' of Kerala cuisine and ideas in a New Zealand setting.

TASTES OF KERALA

The magical cuisine of Kerala is an intelligent combination of potent spices and the generous use of coconut. The cooking styles are influenced by the neighbouring states and the traders from various countries, who sailed to the Malabar Coast laden with sacks of gold to trade for their favourite spice, black pepper.

This cuisine reflects a meeting of cultures. Kerala Hindus have a largely vegetarian menu and use coconuts that grow along the coast. Syrian Christians eat more fish and meat, and the Muslims make delicious breads and sizzling Biryani.

Prepare yourself for a culinary journey into this delicious and largely unexplored cuisine. You can be rest assured that what you taste here at Arranged Marriage is precisely how dishes are prepared back home as we have preserved the authentic, traditional recipes from Kerala.

Experience our exclusively South Indian entrée **Vada**, our delightful **Dosa**, a tantalising **Fish Curry** and our special **Biriyani**... to name a few!

We look forward to charming you with an authentic South Indian wedding dining experience, all the way from the South West Coast of India to New Plymouth, Aotearoa.

ARRANGED MARRIAGE A TASTE OF SOUTH INDIA

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ARRANGED MARRIAGE A TASTE OF SOUTH INDIA



A M BANQUET

Royal Banquet \$66 p/person

(Minimum order for 2 People)

Starters: Papadoms and followed by the Grilled Platter.

Mains: Choose any two mains, including 'Chef's Secrets' and one vegetarian main. Served with Basmati rice and any bread.

Dessert: Choose from the dessert menu.

Our Commitment to Quality: All our dishes are crafted from scratch, ensuring freshness and flavour. Please allow a minimum of 20 minutes for preparation, and note that waiting times may vary during busy hours. We take pride in serving every dish to the highest standards of excellence. Thanks for your patience.

Banquet \$56 p/person

(Minimum order for 2 People)

Starters: Papadoms and followed by the Mixed Platter.

Mains: Choice of any two mains (excluding Chef's Secrets) and one vegetarian main. Served with Basmati rice and any bread.

Dessert: Choose from the dessert menu.

STARTERS

Lentil Doughnuts with lentil Soup (Va-da with Sambar) V GF \$14

You ain't tasted authentic South Indian until you've tried this very traditional Kerala snack.

Crispy golden fried Doughnuts made of lentils served with traditional Sambar (lentil soup) and coconut & tomato chutney. This snack is trendy in South Indian tea shops. Gluten-free on request

Cauliflower 65 V GF \$16

Fresh florets marinated with ginger, garlic and Indian specialty spices. Deep-fried until crisp and served with house-special sauce.

Paneer Pepper Fry V GF \$22

Crispy paneer tossed with tomato, Bell-pepper, ginger and garlic.

Masala Fried idly V GF \$14

Fried Idly-(Soft and fluffy steamed rice cakes made of rice and lentil batter, fermented to perfection) sautéed with Gunpowder -(special Spices mix)

Chicken 65 GF \$18

Boneless chicken cubes marinated with ginger, garlic and a special mix of spices, then fried till golden brown.

Grilled Beef GF \$21

Grilled beef slice marinated with fresh ginger & garlic, spices and herbs.

Grilled Chicken GF \$19

Grilled chicken tenders marinated with fresh ginger & garlic, spices and herbs.

South Indian Crispy

Fried Beef GF \$19

A Syrian Christian dish from Kerala.

Slow-cooked beef, fried with a mildly spiced house special mix. Some of the best versions of this dish are served as nibbles at the local 'toddy shops' (toddy is a brew made from coconut palm).

Masala Grilled Fish or

Tiger Prawns GF \$22

Grilled fresh fish fillets well marinated in a traditional Kerala-style spice mixture of turmeric, black pepper, garlic and ginger.

Prawn pepper fry GF \$22

Grilled tiger prawns tossed with tomato, bell pepper, ginger and garlic.

Mix Platter \$20/person

(Minimum order for 2)

Lentil Doughnuts, Cauliflower 65, Chicken 65 and Beef dry fry. served with garlic paratha

Grilled Platter \$24/person

(Minimum order for 2)

Grilled Chicken, Grilled Beef, Grilled Paneer and Grilled Fish or Prawn. served with garlic paratha

One of the...

'10 FOODS AROUND THE WORLD TO TRY BEFORE YOU DIE'

HUFF POST

A uniquely South Indian savoury pancake, dosa is made from a mixture of soaked lentils and rice, ground together and fermented overnight. All dosa are served with coconut chutney, tomato chutney and sambar (lentil soup).

DO SA

Masala Dosa V GF \$18

Perhaps the most famous South Indian Brahmin dish.

Dosa with a traditional filling of seasoned potatoes cooked with onion, carrot, ginger and a mix of spices (vegan option available).

Ghee Dosa V GF \$14

A plain dosa with no fillings, flavoured with clarified butter (vegan option available).

Uttappam V GF \$16

A South Indian version of pizza made of thick dosa batter with toppings of onion, tomatoes, and capsicum.

Egg Dosa GF \$17

Plain dosa with egg, onion, black pepper and fresh coriander leaves.

Chicken Dosa GF \$21

A dosa stuffed with traditional potato filling and chicken.

Paneer Dosa V GF \$21

A dosa stuffed with traditional potato filling and paneer.

House Special DOSA GF \$26

Chicken cooked with potatoes, tomatoes, and spices, then topped with mozzarella cheese and egg.

MAINS

Chickpea Masala V GF \$23

Tender White Chickpeas flavoured with coconut, Onion, and tomatoes, along with Kerala herbs and spices, give a unique South Indian taste.

Cauliflower Manchurian V \$26

An adaptation of Chinese cooking to suit Indian tastes.

Batter-fried florets are cooked with tomato and soya sauce with herbs and spices. It serves only medium or spicier.

Mixed Lentil Curry V GF \$25

A mix of Five different lentils -Urad, Channa, Green Mong and Toor (lentils) and red kidney beans cooked with coconut, tomato and ground cashews.

Paneer & Spinach V GF \$26

Fresh paneer (Cottage cheese) & Spinach cooked in coconut, onion and cashews ground together and sautéed with roasted garam masala and turmeric.

Aubergines in Roasted

Coriander & Cashew V GF \$26

Fresh aubergines cooked in a base of roasted coriander seeds, coconut, chillies and roasted cashew nuts.

South Indian Mixed

Vegetable Korma - V GF \$25

Fresh diced vegetables like cauliflower, broccoli, carrot, potatoes, green peas dressed in coconut and onion, then sautéed with ground cashew nuts.

Village Chicken Curry GF \$29

A classical dish from the South Indian state called Kerala, chicken braised in roasted coconut, tomato, onion and aromatic spices mixed in a traditional recipe.

Chicken & Spinach GF \$29

Tender pieces of chicken cooked in fresh spinach and cashews ground together, then sautéed with roasted garam masala and turmeric.

South Indian

Butter Chicken GF \$27

Kerala's answer to this Persian/ North Indian-inspired Kiwi delicacy

Boneless chicken marinated overnight in a spice mix, cooked in a coconut base, with tomatoes and cashews (no cream) – a must-try for the diehard Kiwi butter chicken fans.

Chilli Chicken \$28

An adaptation of Chinese cooking to suit Indian tastes.

Batter fried chicken, sautéed in a ginger and garlic mixture with tomato and soy sauce. Served medium or spicier.

Chicken Cashew Masala GF \$28

[Lamb option available for \$30]

It is a creamy and rich Chicken dish made with Cashew Sauce with Cardamom, cumin and home-made ground spices

South Indian Lamb Stew \$30

Lamb and fresh vegetables simmered in a light creamy coconut base and flavoured with whole black pepper, cardamom, cloves, ginger and fresh curry leaves.

Lamb Pepper Masala GF \$30

This famous Kerala dish is from the southern province of Travancore.

Tender lamb in a green capsicum pepper and coconut base with ginger, turmeric and cashews.

Chicken or Lamb or

Beef Korma GF \$29

Tossed cubes of beef in a coconut base sautéed with South Indian garam masala, ground cashews and bay leaves.

Beef with Roasted coconut GF \$29

It's a unique combination of Beef in rich, flavourful, roasted coconut gravy. This is one of the traditional recipes of Kerala.

Fish or Prawn Moilee GF \$30

A light coconut-based dish with an abundance of ginger, garlic, lemon juice and fresh tomato.

Vegetable V \$23

Chicken GF \$25

Lamb GF \$29

Goat GF \$30

Fish GF \$30

All dishes can be served mild, medium or hot. Gluten-free GF, Vegetarian V Please advise staff of any special dietary requirements like vegan, Dairy-Free etc...

KERALA SECRET

A selection of dishes picked by some of our dearest friends and family from the Kerala region who dine with us often.

Kerala Paneer V GF \$28

Fresh paneer (Cottage cheese) cooked in fresh capsicum, onion and cashews ground together and sautéed with roasted garam masala and turmeric.

Rippen Mango with Coconut V GF \$26

(Mango coconut Paal curry) Veg

Chicken \$28

Fish \$30

Rippen Mango cooked with cashew and coconut

Chef Special Chicken GF

Served with Ghee Rice \$29

"At traditional Christian weddings in Kerala, guests are treated to a must-have delicacy:"

Kerala-style chicken roasted to perfection with onions and tomatoes, infused with the zing of fresh ginger, garlic, and a splash of lemon juice. This delectable dish is elegantly paired with fragrant ghee rice.

Casava with Beef

(Ka-pp-a with Beef) GF \$28

This is a staple food for common people in Kerala

A mixture of soft-boiled (whole) cassava and spicy beef seasoned with curry leaves, mustard seeds and roasted grated coconut.

Beef with Fresh

Sliced Coconut GF \$30

(Beef U-la-thi-ya-thu) -this is a Kerala Syrian Christian delicacy.

Pot-roasted beef cubes mixed with spices and sautéed shaved coconut, then lightly caramelised. Served medium or spicier, dry.

Duck Masala GF \$32

Duck marinated for two hours with Kerala spices then slow-cooked with coconut, onion and tomato.

Goat with Fresh

Sliced Coconut GF \$32

Marinated goat pot roasted, then sautéed with ginger, garlic, house spices, curry leaves and freshly sliced coconut. This dish can be served dry or in a sauce.

Grilled Paneer / Fish / Tiger

Prawns wrapped in Banana Leaf

Paneer V \$30

Fish/Prawn GF \$33

(Po-Ili-cha-thu)

Seasonal fresh fish fillets or tiger prawns topped with South Indian flavoured rich tomato and onion sauce, pan-fried and then grilled in a banana leaf.

Venison Jungle Curry GF \$34

Tender venison cubes cooked with lush green herbs, capsicum and coriander, finished in coconut.

Fish or Prawn with

Green Mango GF \$30

Boneless fish or prawns, cooked in a thick mix of coconut, tomato, fresh ginger, fresh curry leaves, onions green mango and "Malabar Tamarind" (Kokum).

Lamb Shank GF \$38

Slow-cooked in roasted onion and tomato with coriander, coconut & cumin.

BREADS

Layered Paratha \$5

The soft Kerala Paratha is a speciality from the coast of Malabar.

Made with fine flour using an ancient technique involving weaving and puffing the dough so that the flatbread is formed of many layers before being grilled on a tava (griddle).

Garlic Paratha \$5.5

Soft Kerala paratha cooked with fresh garlic.

Cheese & Garlic Paratha \$6.5

Soft Kerala paratha cooked with fresh garlic and cheese.

Coconut Flavoured

Rice Pancake (2Piece) GF \$7

Kerala pancake made from fermented rice and coconut milk batter.

This is a staple food and a cultural synonym of Kerala.

The Kallappam of the Syrian Malabar Nazranis is derived from the ancient bread of Jewish tradition. It has survived and continued as a tradition by the Nazranis that migrated to Kerala...

Mini Dosa (2 Piece) GF \$7

Thick, flat mini dosa with no fillings.

KIDS MENU

Cheese & Garlic Paratha	\$6.5	Plain Rice	\$3.5	Pappadams (3 pieces)	\$2
Fries with sauce	\$10	Coconut Rice	\$6	Sweet Mango Chutney	\$3.5
Butter Chicken with Rice	\$17	Ghee Rice	\$6.5	Sambar	\$8
Mixed Vegetable Korma with Rice	\$17	Raita	\$4	Pickle	\$3.5

EXTRAS