

## **Cardamom Hill Menu**

### **APPETIZERS**

#### **The Daily Salad**

Seasonal fruit and Bibb lettuce with a dressing of honey and lime  
Add shrimp

#### **Vegetable Trio**

—sweet potato verka (sautéed with mustard seeds and curry leaves)  
—beet pachadi (a creamy yogurt dish)  
—seasonal thoran (a traditional, coconut-flecked stir-fry)

#### **Goat Chops**

The predecessor to “lamb lollipops:” battered chops seasoned with mint, cilantro, and green chile

#### **Fish Cakes**

Crisp monkfish cakes served with lightly pickled vegetables

#### **Beef and Potato Croquettes**

Ground beef and potato seasoned with ginger, garlic, and mild chile and served with green papaya salad

#### **Coconut Chicken Stew**

One of Asha’s signatures: Boneless chicken with vegetables in a gently spiced coconut milk broth, served with vattayappam (a light, steamed rice-flour bread)

#### **Coconut Vegetable Stew**

A meatless version of the coconut milk stew

### **ENTREES**

### **Vegetarian Plate**

Changes daily according to the season and Asha's whims; ask your server for details

### **Kerala-Style Fried Chicken**

A Southern Indian version Southerners love, served over vegetable pilau

### **Roasted Kingfish Fillet**

Rubbed with a mild masala (spice) paste and roasted in banana leaf, with a side of cardamom-scented plantains

### **Smoky Fish Curry**

Seasonal fish fillet simmered in curry flavored with kodampuli, a special Kerala ingredient also known as Malabar smoked tamarind; served over rice with vegetable thoran (coconut-flecked stir-fry)

### **Shrimp Curry**

Fragrant with red chiles and curry leaves, accompanied by appam (soft rice-flour breads)

### **Asha's Comfort Food**

Her childhood (and adult) favorite: fried fish (Snapper) with rice and sambar, an aromatic vegetable and dal soup

### **Pork Vindaloo**

A reflection of Kerala's Portuguese influences: Pork tenderloin and pork belly slow-cooked in a sauce tinged with vinegar, served with appam (soft, disk-shaped breads)

### **Braised Oxtails**

Served over yucca-plantain mash