



Snacks

Coconut Buttermilk Golgappa (ve) 1.25

Padron Pepper Bajji (ve) 3.75

Tender Jackfruit Pakkavada (ve) 3.25

Chilly Pappodoms (ve) 2.25

Little Plates

Inji Chicken Wings 6.95

coconut-spiced wings encrusted with lentil chutney powder.

Lemon Garlic Chilli Konju 12.25

zesty fresh water tiger prawns infused with coconut milk (cr)

Nadan Peri Peri Drumstick 7.95

deep-fried, juicy chicken drumstick, smoky & spicy

Chilli Lentil Prawns 8.75

spiced prawns in a flavorful chutney powder (cr)

Beef Dry Fry 7.95

a local classic, deep fried tender beef morsels

Tellichery Pepper Squid Rings 7.25

deep-fried squid rings tossed with aromatic spices and peppers

Kappa Cheera Croquette 5.95

redefine the luxury of tapioca and amaranth greens (v)

Kariveepila Button Mushrooms 6.25

rich and earthy flavoured mushies sauteed with fragrant curry leaves (ve)

Curry Leaf Halloumi 6.95

crumb fried halloumi accented with curry leaf oil (v)

Chickpea Coconut Salad 7.95

chickpea, cucumber, pickled onion, coconut and greens with raw mango dressing (ve)

True To Local

Meen Pollichathu 14.25

fillet seabream wrapped in banana leaves with a special tangy madras onion gravy

Kappa Biriyani 13.75

a one-pot dish from the highlands, featuring soft tapioca and spiced beef chunks, cooked with aromatic spices for a rustic, flavourful experience.

Konju Coconut Roast 14.55

fresh water tiger prawns in fiery pepper sauce

Kuttanaadan Duck Curry 13.25

tender duck slow-cooked in a robust blend of spices and coconut milk

Inji offers a fresh take on the vibrant flavors of Kerala, blending bold spices and fresh ingredients with a modern twist. Alongside our signature Kerala-inspired dishes, we also celebrate authentic local classics that highlight the richness of South Indian cuisine. Led by Chef Nithin, whose passion for creating exceptional food shines through every plate, we strive to offer an unforgettable dining experience that combines tradition, creativity, and a love for great flavors.

Curries

Malabar Lamb Kuruma 13.95

succulent lamb simmered in a coconut-infused cashew gravy with exotic spices (n)

Fortkochi Beef Vindaloo 13.75

beef short ribs braised in a robust and spicy gravy, reflecting its Portuguese-inspired roots

Alleppey Seabream Curry 12.25

seabream fillet simmered in an aromatic coconut and raw mango infused sauce

Prawn Mango Curry 12.25

succulent prawns with a creamy, tangy raw mango infused curry (cr)

Indo-Chinese Chilli Chicken 12.75

succulent deep fried chicken tossed in a fiery garlic soy sauce

Butter chicken Makhni 12.95

all time favourite, tender chicken cooked in creamy makhni sauce (n)

Travancore Vegetable Curry 11.75

potatoes, mushies, peas and sweetcorns simmered in fragrant spiced coconut curry (ve)

Paalkatti Koon Mappas 11.75

mushrooms and cottage cheese in a fragrant coconut gravy (v)

Paneer Peas Makhni 11.75

soft cottage cheese and tender green peas simmered in a velvety onion-tomato gravy (n/v)

Kallumakkai Roast 11.75

tender mussels simmered in a luscious, spiced gravy

Kerala Beef Roast 12.25

slow cooked beef knuckle turned into a rustic delicacy

Varutharacha Chicken Curry 12.75

tender chicken simmered in a roasted coconut curry (n)

Vendakka Ulli Theeyal 11.75

ladies finger and caramelised madras pearl onions in a roasted coconut tamarind sauce (ve)

Chef's Recommendation

At Inji, ordering for two is simple and satisfying! For the mains, choose one curry to share, paired with one rice and one type of bread. Add two of our tasty add-ons, along with a traditional pickle and pappadam, recommended by the chef for the perfect balance of flavors.

Malabar Biriyanis

a fragrant Kerala classic, featuring wayanadan kaima (Gl)

Konju, fresh water tiger prawns (cr) 17.25

Jackfruit, tender raw jackfruit (v) 14.95

Fried Chicken, deep fried drumsticks 15.95

Add on

Beetroot Pachadi 4.25

a Kerala delicacy of tender beetroot in a creamy yoghurt-coconut sauce, tempered with aromatic spices (v)

Cabbage & Carrot Thoran 3.55

a fragrant Keralan stir-fry of cabbage and carrot finished with fresh coconut (ve)

Cheera Parippu 4.50

baby spinach cooked with lentil and softened with coconut milk (ve)

Inji Thairu 2.55

ginger-infused yoghurt enriched with a tempering (v)

Paal Kappa 4.50

smashed cassava enriched with coconut milk (ve)

Masala French Fries 7.55

french fries seasoned with in-house spice mix (ve)

Condiments

Vindaloo mayo, curryleaf mayo, sallas,
pickled onion, mango pickle 1.50

Inji puli 1.95

Rice & Breads

Kerala Brown Rice (ve) 3.55

Coconut Rice (ve) 3.75

Ghee Rice (v/n) 3.75

Steamed Rice (ve) 3.00

Kerala Porotta 1.50

flaky flat bread (g/v)

Idiyappam 1.95

string hoppers (ve)

Chapathi 1.25

whole wheat flat bread (g/v)

Vattayappam 1.95

fermented and steamed rice cake (v)

Comfort Dosa's

(12:00 - 5:00)

Our homestyle, fermented dosas are a wholesome, gluten-free meal that supports daily bioavailability, perfectly complemented by aromatic chutneys and rich sambar

Applewood Cheese Dosa (v) 9.75

Masala Dosa (ve) 8.25

Podi Masala Dosa (ve) 8.75

Ghee Roast (v) 8.25

Simply Dosa (ve) 7.75

