



853 St. Laurent Blvd., Ottawa, ON K1K 3B1 . Phone: (613) 742 4444 . www.coconutlagoon.ca

Dinner

[«] LOW IN FAT AND CALORIES
[«] VEGAN DISHES

PLEASE MENTION YOUR SPICE LEVEL
TO YOUR WAITER

Appetizer

Chef Creation Soup

Daily creation with the fresh & seasonal ingredients, Served with Pappadum 4.95

Sambar

Kerala Style Lentil and Vegetable Soup 4.95

Potato and Spinach Croquettes

Served with Chilli Lime Aioli 5.50

Ginger Soya Scallops

Stir fried Scallops with Ginger and Soya Sauce 7.95

3 Onion Fritters

Red, White and Green Onion Baji with Mint Chutney 5.95

Crispy Lentil Doughnuts (Vada) (2 Pcs) «

Served with Sambar and Coconut Chutney 4.75

Shrimp Kakkan

A Spicy North Malabar Delicacy 8.25

Chicken Pakoras

Batter fried Chicken filets with Chili Lime Aioli 7.95

Steamed Mussels in a Spicy Exotic Sauce «

Served with Parathas 7.95

Mixed Vegetable Samosa

Half dozen crispy Samosas, with Mint Chutney 6.75

Thyru Vada

Vada soaked in Yoghurt Sauce 6.50

Fennel Chicken Masala

Stirfried Chicken with roasted Fennel seeds and Garam Masala 7.25

Entrée

Coconut Lagoon South Indian Delicacies

- **Spicy Vegetable Uthappam** « 11.95
- **Panner and Onion Uthappam** 12.95
- **Masala Dosa** 12.95
- **Shrimp or Chicken Filling** 13.95
- **Paper Roast Dosa** 9.95
- **Idli** « «
Served with Sambar and Chutney 7.50

Egg Mappas

Boiled Eggs in Curried Onion Sauce spiked with crushed Pepper ,Served with Parathas 12.95

Trichur Style Salmon Curry

Salmon cooked in a Spicy Coconut Curry Sauce ,served with Basmati Rice 14.50

Paneer Spinach Kurma

Cottage Cheese cooked in a rich Spinach Sauce ,with Basmati Rice 13.95

Coriander Beef Masala

Beef cooked in a thick rich coriander seed gravy, Served with Rice Pilaf/Parathas 14.95

Coconut Lagoon's Signature Thali

Assortment of side dishes, Served with Steamed Red/Basmati Rice and Payasam

- **Veg. Thali** 14.95
- **Chicken Thali** 16.95
- **Fish Thali** 16.95
- **Beef Thali** 16.95
- **Lamb Thali** 16.95

Malabar Shrimp

An authentic Malabar style Shrimp Curry with Rice Pilaf 16.50

Pepper Paneer Masala

Indian Cottage cheese in Tomato and crushed Pepper gravy served with Parathas or Rice 13.95

Nilgiri Chicken

Spicy Succulent Chicken in Fresh Coriander and Mint Sauce, accompanied with Rice 14.95

Lamb Kurma

Lamb cooked in a Coconut Curry Sauce ,served with Parathas or Rice Pilaf 15.95

Shrimp Moilee

Shrimp cooked in a Mild Ginger Coconut Curry Sauce served with Basmati Rice 16.50

Butter Chicken

All time favourite Indian speciality, Served with Parathas/Rice 14.95

Malabar Style Biryani

An authentic rich Rice dish with your own ingredients and slow baked, Served with Raita, Pickle & Pappadam

- Veg. Biryani 13.50
- Chicken Biryani 14.95
- Lamb Biryani 14.95
- Shrimp Biryani 15.95

Lamb Anise

Tender Lamb Morsels cooked with Star Anise and Vegetables, Served with Parathas 15.95

Travancore Style Fish Curry «

King Fish in a Red Chili Sauce with Black Tamarind, Choice of Basmati Rice /Kerala Rice 14.95

Naddan Vegetable Kurma «

Assorted Seasonal Vegetable cooked in Coconut gravy, Served with Parathas/Rice 11.95

Naddan Kohzi Curry

Chicken cooked in a Coconut Sauce with kerala spices, Served with Rice/Patrathas 14.95

Beef Vindaloo

Spicy Goan Specialty, Served with Porathas and Raita 15.25

Side Dishes

- Basmati/Kerala Rice 3.50
 - Rice Pilaf 3.95
 - Jeera Rice 3.95
 - Parathas 1.75
 - Rasam « 4.50
 - Kerala Style Avial « 6.95
 - Curd Rice 6.95
 - Madras Eggplant Masala « 7.95
 - Naddan Dal and Spinach Curry « 7.95
 - Potato Masala 5.95
 - Pumpkin and Red Peas Erussery « 7.95
 - Vegetable Salad « 4.95
 - Cucumber and Tomato Raita 3.95
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Come and try our Daily Lunch Buffet (\$11.99 and \$13.99 with Masala Dosa)

Weekend Brunch Buffet with Masala Dosa & Vada's (\$14.99)