

## Starters

### **CRISPY CALAMARI 450**

Lightly spiced, golden-fried squid rings.

### **CRISPY CHICKEN 450**

Tender chicken bites in a crunchy coating.

### **SAFFRON OCTOPUS 850**

Tender octopus in a fragrant saffron sauce.

### **POISSON CORNE (3 LBS) 1050**

served with aubergine chutney, fried chillis and crispy fried onions.

### **CRISPY FISH EGG FRITTER 450**

Crispy fritters made with fish roe.

### **CRISPY PRAWNS 450**

Juicy prawns in a golden crust.

### **GUEULE PAVÉE (3PCS) 800**

Pan-seared Gueule Pavée with sides.

### **CAPITAINE (3 LBS) WITH SIDES 900**

Classic fried capitaine fish with traditional sides.



## Main Course

### VEG OPTIONS (ALL SERVED WITH SAGOO AND APPALAM)



#### TAMIL 7 CURRY 275

A traditional mix of 7 Tamil-style vegetable curries served with rasam.

\*AVAILABLE ON FRIDAY ONLY\*

#### VEG BIRYANI 225

Fragrant spiced rice cooked with mixed vegetables.

#### CANJEE 225

Comforting rice porridge with sides.

\*AVAILABLE TWICE A MONTH\*

#### INDIAN 7 CURRY 275

A rich blend of 7 Indian-style vegetable curries, served with puri.

\*AVAILABLE ON TUESDAY ONLY\*

#### POULI SADAAM 225

Tangy Tamil lentil curry with rice, tamarind, coconut, and spices.

### NON VEG OPTIONS (DESSERT INCLUDED)

#### LAMB & DEER

##### CURRY VIRUNDU 550

A rich Tamil feast with assorted meat and veg curries.

##### LAMB SALMI 450

Lamb cooked in a deep, spiced red wine-style sauce.

##### SALMI CERF 350

Gamey and flavourful, cooked in a bold salmi sauce.

##### LAMB SHANK CURRY 750

Rustic lamb shank curry full of deep flavour.

##### LAMB CURRY 450

Slow-cooked lamb in a bold and aromatic curry.

##### LAMB & JACKFRUIT CURRY 450

A unique blend of lamb and young jackfruit in curry sauce.

#### SEAFOOD

##### FISH CURRY 350

Local fish simmered in a spiced Tamil-style sauce.

##### OCTOPUS CURRY 350

Tender octopus in a spiced Tamil curry sauce.

##### MOUROUSIRON CAMARON 650

Large prawns in a bold and tangy tamarind-based sauce.

##### FISH KALIA 350

Fragrant fish curry with Indian spices.

#### CHICKEN

##### CHICKEN CURRY 325

Tender chicken cooked in a traditional blend of spices.

##### CHICKEN SALMI 350

Slow-cooked chicken in a robust salmi sauce.

##### CHICKEN KALIA 350

Chicken stewed in a rich, mildly spiced curry.





# Drinks

## NON-ALCOHOLIC DRINKS

COLD DRINK (CUP) 50

PANACON 50

WATER 1.5L 75

## ALCOHOLIC DRINKS

BEER. 150

WHISKEY:

RED 225 PEG

GRANT 225 PEG

GREEN ISLAND 125 PEG



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