



THE

KOKUM

AUTHENTICALLY INDIAN

FOOD MENU

APPETIZERS

Poppadum Basket **2.95**
Savoury pops with mouthwatering selections of chutneys.

Masala Papad **3.25**
Crispy lentil pops topped with seasoned veggies.

Salad Bowl **2.95**
Fresh, vibrant and wholesome salad bowl.

Plain Yoghurt **3.50**

Veg Raita **3.95**
Creamy yoghurt dish with mixed vegetables, cooling and refreshing.

STARTERS

VEGETARIAN

Palak Patta Chaat **8.25**
Spinach fritters topped with potatoes, black chana, onions and tomatoes with flavourful sweet tangy chutney.

Dahi Batata Puri **8.25**
Yoghurt infused Mumbai's most popular street chaat.

Chatpatta Potato Bhaji **8.25**
Thinly sliced potato fritters marinated with kokum spice.

Punjabi Samosa Chaat **8.45**
Crispy Punjabi samosa topped with spicy chickpea curry, sweetened yoghurt and tangy chutney.

Crispy Dal Pakoda **8.45**
Golden, crunchy fritters made from spiced lentils, perfect as a snack or side.

Chilli Paneer **8.95**
Delicious fusion of diced cottage cheese, tossed with peppers, green chili in oriental sauce.

Hyderabadi Paneer Tikka **9.45**
Spicy marinated paneer grilled in tandoor for perfection, with rich Hyderabadi flavours.

Tandoori Soya Chaap **9.45**
Versatile dish with smoky,spiced and succulent skewered soya with a tandoori flair.

Stuffed Mushroom Tikka **9.45**
Juicy mushrooms filled with aromatic spices, grilled to perfection.

NON-VEGETARIAN

Tandoori Chicken (Half) **9.45**
Tender, succulent half tandoori chicken marinated in aromatic spices and yoghurt for an exquisite burst of flavours.

Malai Chicken Tikka **9.45**
Popular Indian appetizer, known for its rich and creamy texture.

Chicken Tandoori Lollipop **9.95**
Char-grilled chicken wings perfectly marinated with kokum spice.

Lamb Seekh Kebab **12.95**
Finely minced lamb, delicately seasoned with aromatic spices and fresh herbs.

Lamb Chaap **15.45**
Tender and juicy chops infused with a harmonious blend of fresh herbs and Kokum spices.

Amritsari Fish Fry **12.95**
Fish coated in spiced gram flour batter with vibrant flavours and light crispy texture.

Mumbai Prawns Koliwada **13.25**
Succulent prawns, marinated in a fiery blend of spices, capturing the bold, coastal flavors of traditional Koliwada cuisine in each and every bite.

Kokum's Masala Fish (King Fish) **15.45**
A culinary delight rich in aromatic spice, pan fried to a perfect flavoured golden flaky texture.

MAINS

VEGETARIAN

Amritsari Chole Originated from the land of Golden Temple, Chickpeas (Chole) simmered in thick onion-tomato gravy and flavourful blend of spices.	9.25
Tandori Gobi Masala Char-grilled tandoor gobi and potato simmered with spices.	9.45
Mushroom Masala A sumptuous dish of earthy mushroom simmered in rich, spiced tomato gravy, offering a luxurious and deeply flavourful experience.	9.45
Paneer Butter Masala Rich & creamy dish, made with cubes of Indian cheese in tomato based gravy.	9.95
Palak Paneer Vibrantly green dish made with tender paneer in a mildly spiced fresh spinach purée.	9.95
Aachari Bhendi Crisp okra, stir-fried with pickling spices.	9.95
Malai Kofta Creamy, rich curry with tender kofta in a fragrant sauce.	10.95
Mix Vegetable Handi A hearty blend of fresh vegetables simmered in aromatic spices.	10.95
Dal Makhani Kokum signature slow-cooked black lentils with creamy texture.	9.95
Tadka Dal Yellow and red lentil dish tempered with chilli powder in clarified butter.	9.95
Dal Palak A delightful blend of lentils and spinach, seasoned with spices.	10.45

NON-VEGETARIAN

CHICKEN

Chicken Madras **11.95**
South Indian style culinary cooked with curry leaves and spices.

Chicken Tikka Masala **11.95**
Soft tender char-grilled chicken in creamy tangy tomato-onion sauce.

Butter Chicken **11.95**
Origin from Delhi enriched with creamy butter fragrant spices and chicken tikka.

Punjabi Bhuna Kukkad **11.95**
Roast chicken cooked in onion-tomato gravy enriched with chilli-garlic tadka.

Kokum's Special Kombdi Rassa **11.95**
Recipe from rural Maharashtra, chicken on bone cooked in grandma's secret spicy gravy.

Salli Murgh **12.45**
Delicious Parsi style chicken recipe topped with potato straws.

SEA FOOD

Goan Prawns Curry **14.95**
Origin from Goa; prawns cooked with coconut, mustard seeds, curry leaves and our chef's special spices.

Kokum's Kerala Meen Fish Curry **15.95**
Kerala style fish curry; Kokum infused with rich coconut essence.

LAMB

Kokum Rogan Josh **12.95**
Tender lamb sautéed in tomato curry sauce with Kashmiri spices.

Rajasthani Laal Maas **12.95**
A famous royal dish from Rajasthan, slow-cooked in onion-tomato and special mathania chillies.

Aachari Lamb **12.95**
Lamb curry made with pickling spices.

Lamb Jalfrezi **12.95**
An ever popular British-Indian curry; slow cooked meat for bold and spicy sauce.

RICE

Steamed Basmati Rice **3.25**

Pilau saffron Rice **3.45**

Anda Rice **4.45**

Mushroom Masala Rice **5.25**

Dal Khichadi **6.25**

ROTI & NAAN

Tandoor Roti **2.95**

Butter Roti **3.25**

Plain Naan **2.95**

Butter Naan **3.25**

Cheese Garlic Naan **3.95**

Garlic Coriander Naan **3.95**

Chilli Garlic Coriander Naan	3.95
Lachha Paratha	3.95
Aalu Kulcha	4.25
Peshawari Naan	4.25

BASMATI DUM BIRYANI

(Authentic dum phukt style of biryani using special long-grain basmati rice)

Veg Jackfruit Dum Biryani	13.95
Zaffran Chicken Dum Biryani	14.25
Lamb Tikka Dum Biryani	15.95

Please Note:

- Please alert our staff if you have any food allergies before you order your meal.
- Ask staff for the level of spiciness 🌿Mild 🌿🌿Medium 🌿🌿🌿Hot
- VEGAN options available on request for many items.
- All prices are inclusive of VAT.
- A discretionary service charge of 12.5% will be added to your bill.



OUR STORY

Kokum - *Garcinia Indica* - is an antioxidant-rich fruit with various medicinal properties along with its unique taste. It is a name of a tropical fruit grown on an evergreen tree from India and is a natural fit in most curries, adding a fruity sour tart, floral undertone and a pleasant hint of sweetness that plays especially well with rich and spicy dishes.

At The Kokum, we are united by our love for authentic Indian cuisine. Our passion is to bring the rich and diverse flavors of India, inspired by a vast array of spices and fruits, directly to your table. With every dish, we aim to take you on a culinary journey where tradition meets taste, and hospitality is at the heart of it all.

Guided by the principle of "अतिथी देवो भव" (Atithi Devo Bhava), which means "Guest is equivalent to God," we believe in treating our guests with the utmost respect and warmth.

Join us in savoring the true essence of regional Indian cuisine, crafted with love and care.

OUR PRINCIPLES

The Kokum believes

- Giving back to the society by working together with local establishments.
- Try and practice to minimise environmental footprint.
- Fundamental right of everyone to be free from hunger hence teamed up with a few charities.



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For more offers please visit - www.thekokum.co.uk



Google Review