



Menu



Authentic Kerala & South Indian food in
London, made fresh just for you!

Prices are per listed portion or piece, and minimum quantities apply. CoChilli Foods Ltd reserves the right to amend the menu without prior notice. Final availability and pricing will be confirmed in your written quotation. This menu was last updated on **27 August 2026**.

FRESH FLAVOURS, EXPERTLY CRAFTED

Welcome to CoChilli Events & Catering Services

At CoChilli, we're passionate about sharing the authentic flavours of Kerala and South India with your celebrations. From a traditional vegetarian Sadya served on banana leaves to our unique fusion dishes, everything on our menu is designed to delight your guests and make your event truly special.

We believe food isn't just about taste - it's about creating memories. That's why every dish is prepared with care, attention to detail, and beautifully presented. Whether you're planning a wedding, a family gathering, or a community event, we'll tailor our menu to suit your needs and preferences.

CoChilli is led by a team with decades of experience in the hospitality industry, having worked in some of London's finest kitchens and catering venues. Our chefs bring a deep understanding of Kerala and South Indian cuisine, blending traditional techniques with innovative ideas to create exceptional dishes. Backed by a skilled support team, we ensure every aspect of your event is seamlessly managed with passion, precision, and expertise.

While we'd love to cook for everyone, small orders for fewer than 35 people may not always cover our costs. In such cases, we might not be able to take the order unless we have other bookings on the same day. Please reach out to check availability, and we'll do our best to accommodate you.

Take a look at our itemised or sample set menus and let CoChilli help make your celebration unforgettable. We can't wait to be part of your special day!

Delivery & Collection Details

Standard delivery: Starts from £15.

Special setups: £50 for live dosa or other special catering setups.

Transportation fee: £1.50 per mile for the journey to and from the event, calculated from HA0 3EY, London.

Free collection: Collect from our base kitchen at HA0 3EY at no extra charge.



Sinoj Sadanandan

Executive Chef & Director

CoChilli Foods Ltd

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Each dish list follows its section image page.

Prices are per listed portion or piece. Minimum quantities apply. Allergens are a guide only. Please provide every allergy or dietary requirement before ordering. 'None declared' does not mean allergen-free, and cross-contact may occur in a shared kitchen.



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Welcome Drinks Menu

Welcome Drinks

Minimum order:
50 portions per
selected item

Dish	Description and details	Price
Other / Fusion		
Spiced Buttermilk (Moru Sambharam)	Chilled buttermilk flavoured with curry leaves, ginger, green chilli. <i>Portion: 100 ml Taste: Mild Allergens: Milk</i>	£2.00
Rose and Cardamom Lemonade	Rose lemonade with cardamom and soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Orange Blossom Cooler	Fresh orange juice with orange blossom water and soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Guava Basil Sparkler	Guava juice with lime and fresh basil, topped with soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Pomegranate Mojito	Pomegranate juice with muddled mint, lime, and soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Spiced Apple Ginger Fizz	Fresh apple juice with ginger, cinnamon and soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Lychee and Lime Punch	Sweet lychee juice mixed with fresh lime and topped with soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Coconut and Lime Mojito	Coconut water with lime, mint and soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Pineapple and Basil Seeds Cooler	Fresh pineapple juice with basil seeds, topped with soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00
Lychee Rose Sparkler	Lychee juice mixed with rosewater, topped with soda. <i>Portion: 100 ml Taste: Sweet Allergens: None declared</i>	£3.00



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Canapés Menu

Canapés		Minimum order: 50 portions per selected item
Dish	Description and details	Price
Vegetarian		
Tomato and Basil on Bruschetta with Gunpowder	Fresh tomato and basil topping on a toasted baguette slice.	£2.75
	Portion: 2 pcs Taste: Mild Allergens: Wheat (Gluten), Sulphites	
Mini Vegetable Samosas with Tamarind Chutney	Crispy vegetable samosas, served with a tangy tamarind chutney.	£2.75
	Portion: 2 pcs Taste: Mild Allergens: Mustard, Wheat (Gluten), Sulphites	
Carrot Pachadi Tartlet with Coconut and Curry Leaf	A South Indian-inspired tartlet filled with creamy Carrot pachadi.	£2.75
	Portion: 2 pcs Taste: Mild Allergens: Milk, Mustard, Wheat (Gluten)	
Spiced Beetroot & Grated Coconut Vol-au-Vent	Flaky vol-au-vent filled with spiced beetroot and grated coconut.	£2.75
	Portion: 2 pcs Taste: Mild Allergens: Mustard, Wheat (Gluten), Milk	
Paneer Tikka Mini Skewers with Mint-Coriander Chutney	Marinated paneer tikka bites served on skewers.	£3.00
	Portion: 2 pcs Taste: Mild Allergens: Milk, Sulphites	
Pani Puri Station	Crisp puris with chickpeas, potatoes and two flavoured waters.	£4.00
	Portion: 2 pcs Taste: Mild Allergens: Sulphites, Wheat (Gluten), Milk	
Non-Vegetarian		
Inji Puli Chicken Bites	Tender chicken pieces marinated in a spicy-sweet ginger-tamarind sauce.	£3.75
	Portion: 2 pcs Taste: Medium Allergens: Wheat (Gluten), Mustard, Sulphites	
Mini Lamb Kofta on Naan Rounds with a Green Chutney	Spiced lamb kofta served on a mini naan round.	£3.75
	Portion: 2 pcs Taste: Medium Allergens: Sulphites, Milk, Wheat (Gluten)	

Canapés

Minimum order:
50 portions per
selected item

Dish	Description and details	Price
Chicken Tikka Balls with Mango – Tamarind Chutney	Chicken tikka stuffed into crisp gol gappa shells. <i>Portion: 2 pcs Taste: Medium Allergens: Milk, Wheat (Gluten), Sulphites</i>	£4.00
Smoked Salmon with Dill-Green Chilli Yogurt Cream	Slices of smoked salmon placed on a mini uthappam (South Indian pancake). <i>Portion: 2 pcs Taste: Medium Allergens: Fish, Milk, Wheat (Gluten)</i>	£4.50
Tempura Prawns with Coconut-Chilli Glaze	Crisp fried prawns with a coconut-chilli glaze. <i>Portion: 2 pcs Taste: Medium Allergens: Crustaceans, Soya</i>	£4.50
Masala Fried Prawns with Coconut Flakes on Mini Pooris	Crispy mini pooris topped with masala-fried prawns. <i>Portion: 2 pcs Taste: Medium Allergens: Crustaceans, Wheat (Gluten), Mustard</i>	£4.50
Prawn Thoran on Mini Pappadums	South Indian-style spiced prawns with coconut. <i>Portion: 2 pcs Taste: Medium Allergens: Crustaceans, Mustard</i>	£4.50



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Salads Menu

Salads

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Vegetarian		
Kachumber Salad	Fresh chopped onions, tomatoes, cucumber. <i>Portion: 100 g Taste: Mild Allergens: Sulphites</i>	£2.00
Challas / Sarlas	Sliced onions with vinegar and sliced green chillies. <i>Portion: 100 g Taste: Mild Allergens: Sulphites</i>	£2.00
Onion, Tomato & Cucumber Chaat	Refreshing salad with chopped onion, tomato, and cucumber. <i>Portion: 100 g Taste: Mild Allergens: Sulphites</i>	£2.00
Cucumber & Tomato Salad	Simple and refreshing cucumber and tomato slices, with lemon and herbs. <i>Portion: 100 g Taste: Mild Allergens: Sulphites</i>	£2.00
Onion, Tomato & Cucumber Raita	Creamy yoghurt-based raita with chopped onion, tomato, and cucumber. <i>Portion: 100 g Taste: Mild Allergens: Milk</i>	£2.00
Kakdi Koshimbir	Spicy cucumber salad with roasted peanuts, fresh herbs. <i>Portion: 100 g Taste: Mild Allergens: Sulphites, Tree Nuts</i>	£2.25
Peanut Masala Chaat	Crunchy peanuts mixed with chopped onion, tomato. <i>Portion: 100 g Taste: Mild Allergens: Sulphites, Tree Nuts</i>	£2.25
Chickpea Salad	Protein-rich salad with chickpeas, fresh vegetables. <i>Portion: 100 g Taste: Mild Allergens: Sulphites</i>	£2.25
Indian Cabbage Slaw	Shredded cabbage with curry mayo and Indian spices. <i>Portion: 100 g Taste: Mild Allergens: Egg, Mustard, Sulphites</i>	£2.25



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Condiments, Chutneys & Dips

Condiments, Chutneys & Dips

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Pickles & Accompaniments		
Lemon Pickle	Tangy lemon pickle with traditional spices. <i>Portion: 20 g Taste: Hot Allergens: Mustard, Sulphites</i>	£0.25
Mango Pickle	Spiced mango pickle with a sharp, tangy finish. <i>Portion: 21 g Taste: Hot Allergens: Mustard, Sulphites</i>	£0.25
Lemon, Mango & Dates Pickle	CoChilli's signature sweet, sour and spiced mixed pickle. <i>Portion: 23 g Taste: Hot Allergens: Mustard, Sulphites</i>	£0.35
Poppadoms	Crisp poppadom served as a meal accompaniment. <i>Portion: 1 pc Taste: Plain Allergens: None declared</i>	£0.25
Raita & Yoghurt		
Kondattam Mulaku Thayir	Sun-dried curd chillies with fresh yoghurt, onion and seasoning. <i>Portion: 50 ml Taste: Hot Allergens: Milk, Sulphites</i>	£0.50
Cucumber, Tomato & Onion Raita	Cooling yoghurt with cucumber, tomato and onion. <i>Portion: 50 ml Taste: Mild Allergens: Milk</i>	£0.50
Plain Yoghurt	Plain chilled yoghurt served as a cooling side. <i>Portion: 50 ml Taste: Plain Allergens: Milk</i>	£0.25
South Indian Chutneys		
Coconut Chutney	Fresh coconut chutney with a light tempering. <i>Portion: 30 ml Taste: Medium Allergens: Mustard</i>	£0.75
Tomato Chutney	Tangy tomato chutney with South Indian spices. <i>Portion: 30 ml Taste: Medium Allergens: Mustard</i>	£0.75
Mint Coconut Chutney	Coconut chutney blended with mint and coriander. <i>Portion: 25 ml Taste: Medium Allergens: Mustard</i>	£0.75
Thenga Manga Chammanthi	Coarse Kerala coconut and raw mango chammanthi with chilli and spices. <i>Portion: 25 g Taste: Medium Allergens: Mustard</i>	£0.75
Sauces & Dips		

Condiments, Chutneys & Dips

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Mint & Coriander Sauce	Fresh mint and coriander sauce with lime. <i>Portion: 25 ml Taste: Medium Allergens: Milk</i>	£0.35
Spiced Tamarind Sauce	Sweet and tangy tamarind sauce with mild spice. <i>Portion: 25 ml Taste: Medium Allergens: Mustard, Sulphites</i>	£0.35
Chilli Garlic Dip	Punchy chilli and garlic dipping sauce. <i>Portion: 25 ml Taste: Hot Allergens: Sulphites</i>	£0.35
Sriracha Dip	Familiar hot chilli dip with a garlicky finish. <i>Portion: 25 ml Taste: Hot Allergens: Sulphites</i>	£0.35
Ketchup	Classic tomato ketchup. <i>Portion: 25 ml Taste: Medium Allergens: Sulphites</i>	£0.25
Garlic Aioli	Creamy garlic aioli for snacks and canapés. <i>Portion: 25 ml Taste: Medium Allergens: Egg, Mustard</i>	£0.50



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Kids Menu

Kids Menu

Minimum order:
20 portions per
selected item

Dish	Description and details	Price
Vegetarian		
Veggie Sticks & Dips	Cucumber, carrot and pepper sticks with salsa dip. <i>Portion: 150 g Taste: Mild Allergens: Milk, Lentils</i>	£2.25
Nachos & Dips	Crunchy tortilla chips served with dips. <i>Portion: 150 g Taste: Mild Allergens: Milk, Sulphites</i>	£2.25
Spicy Potato Wedges	Crispy potato wedges tossed in a spicy seasoning blend. <i>Portion: 150 g Taste: Medium Allergens: None declared</i>	£2.00
Corn on the Cob	Steamed tender sweetcorn. <i>Portion: 1 pc Taste: Mild Allergens: Milk</i>	£2.00
Cheesy Pizza	Pizzas with melted cheese topping. <i>Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Milk, Soya</i>	£2.50
Pasta with Roasted Vegetables in Tomato Sauce	Simple and wholesome pasta dish with fresh basil and olive oil. <i>Portion: 300 g Taste: Mild Allergens: Wheat (Gluten), Milk</i>	£3.75
Mac & Cheese	Creamy macaroni pasta with two types of cheese. <i>Portion: 300 g Taste: Mild Allergens: Wheat (Gluten), Milk</i>	£3.75
Non-Vegetarian		
Spaghetti Bolognese	Beef mince and pasta in a tomato-based Bolognese sauce. <i>Portion: 300 g Taste: Mild Allergens: Wheat (Gluten), Milk</i>	£4.25
Chicken Sausage Rolls	Puff pastry filled with seasoned chicken sausage. <i>Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Egg, Soya</i>	£3.00
Spicy Chicken Nuggets	Crispy, spiced chicken nuggets with a flavourful coating. <i>Portion: 4 pcs Taste: Medium Allergens: Wheat (Gluten), Egg, Soya</i>	£3.00
BBQ Chicken Wings	Juicy chicken wings coated in a smoky BBQ sauce. <i>Portion: 3 pcs Taste: Mild Allergens: Soya, Sulphites</i>	£3.00
Chicken Burger	A juicy chicken patty served in a soft bun with fresh salad.	£4.25

Kids Menu

Minimum order:
20 portions per
selected item

Dish	Description and details	Price
	<i>Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Sulphites, Egg, Soya, Sesame</i>	
Desserts		
Pancakes with Banana & Chocolate Sauce	Fluffy pancakes served with fresh banana slices and rich chocolate sauce. <i>Portion: 1 pc Taste: Sweet Allergens: Wheat (Gluten), Egg, Milk</i>	£2.00
Strawberry Jelly	Sweet, wobbly strawberry-flavoured vegetarian jelly, a favourite treat. <i>Portion: 80 g Taste: Sweet Allergens: None declared</i>	£2.00
Fruit Trifle	Layers of fruit, custard and whipped cream. <i>Portion: 100 g Taste: Sweet Allergens: Milk</i>	£2.50



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Vegetarian Starters Menu

Starters – Vegetarian		Minimum order: 25 portions per selected item
Dish	Description and details	Price
Kerala		
Veg Cutlet	These savoury cutlets are a blend of mashed vegetables.	£2.50
	Portion: 1 pc Taste: Medium Allergens: Egg, Mustard, Wheat (Gluten)	
Veg Puffs	Buttery pastry filled with a spiced mix of vegetables.	£2.50
	Portion: 1 pc Taste: Medium Allergens: Egg, Mustard, Wheat (Gluten)	
Kappa Ulli Mulaku	Boiled tapioca with shallots, chilli and gentle aromatics.	£2.75
	Portion: 120 g Taste: Medium Allergens: Mustard	
North Indian		
Veg Samosa	Crisp pastry filled with a spiced mixture of vegetables and potatoes.	£2.50
	Portion: 1 pc Taste: Medium Allergens: Wheat (Gluten)	
Indo-Chinese		
Chilli Potatoes	Crispy potato wedges stir-fried in a tangy and spicy chilli sauce.	£2.50
	Portion: 120 g Taste: Hot Allergens: Wheat (Gluten), Soya	
Veg Spring Rolls	Crispy rolls packed with a flavourful mix of sautéed vegetables.	£2.50
	Portion: 1 pc Taste: Medium Allergens: Wheat (Gluten), Soya, Sesame	
Chilli Mushroom	Mushrooms sautéed in a spicy Indo-Chinese chilli garlic sauce.	£2.75
	Portion: 120 g Taste: Medium Allergens: Wheat (Gluten), Soya	
Veg Momos	Steamed vegetable dumplings with spicy tomato dip.	£3.00
	Portion: 3 pcs Taste: Medium Allergens: Wheat (Gluten), Soya	
Gobi 65	Crispy fried cauliflower florets tossed in a vibrant chilli garlic sauce.	£3.75
	Portion: 120 g Taste: Medium Allergens: Egg, Soya, Wheat (Gluten)	
Gobi Manchurian	Crispy cauliflower florets in a tangy Manchurian sauce.	£4.25
	Portion: 120 g Taste: Medium Allergens: Egg, Wheat (Gluten), Soya	
Chilli Paneer	Soft paneer cubes stir-fried with bell peppers in a tangy, spicy sauce.	£4.25

Starters – Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
	Portion: 120 g Taste: Medium Allergens: Milk, Celery, Wheat (Gluten), Soya	
Schezwan Paneer	Paneer cubes tossed in a bold, spicy Schezwan sauce.	£4.25
	Portion: 120 g Taste: Medium Allergens: Milk, Celery, Wheat (Gluten), Soya	
Other / Fusion		
Spicy Mogo Chips (Cassava Fries)	Chunky Cassava fries stir-fried in a bold and spicy sauce.	£2.75
	Portion: 120 g Taste: Medium Allergens: Wheat (Gluten), Soya	
Gobi Pepper Fry	Cauliflower gets a spicy makeover in this Southern twist.	£2.75
	Portion: 120 g Taste: Medium Allergens: Egg, Wheat (Gluten)	
Paneer 65	Marinated paneer cubes fried until crisp and tossed with Indian spices.	£4.25
	Portion: 120 g Taste: Medium Allergens: Milk, Egg, Soya, Wheat (Gluten)	



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Non - Veg Starters Menu

Starters – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Kerala		
Kerala Chicken Fry	Juicy chicken drumstick marinated in traditional spices. <i>Portion: 1 pc Taste: Medium Allergens: Milk, Egg</i>	£2.50
Goan Style Chicken Cafreal with Coconut Milk & Coriander Sauce	Grilled chicken drumsticks with a spicy green sauce. <i>Portion: 1 pc Taste: Medium Allergens: Mustard</i>	£2.75
Kerala Bakery Style Puffs (Chicken / Egg)	Buttery pastry filled with a choice of filling. <i>Portion: 1 pc Taste: Medium Allergens: Egg, Mustard, Wheat (Gluten)</i>	£2.75
Inji Puli Chicken Wings	Chicken wings in a sweet and tangy tamarind-ginger glaze. <i>Portion: 2 pcs Taste: Medium Allergens: Mustard, Sulphites</i>	£3.50
Chicken Kondattam	Chicken marinated with traditional spices and aromatics. <i>Portion: 120 g Taste: Medium Allergens: Wheat (Gluten), Milk, Egg, Soya</i>	£3.50
Korean Style Chicken	Crispy boneless chicken tossed in a Korean-style sauce. <i>Portion: 120 g Taste: Medium Allergens: Wheat (Gluten), Soya, Mustard</i>	£3.75
Inji Puli Pork Ribs	Juicy pork ribs glazed in a tangy-sweet Inji Puli sauce. <i>Portion: 120 g Taste: Medium Allergens: Mustard, Soya</i>	£4.25
North Indian		
Chicken Samosa	Triangular pastries filled with spicy chicken filling. <i>Portion: 1 pc Taste: Medium Allergens: Wheat (Gluten), Mustard</i>	£3.50
Indo-Chinese		
Chicken Spring Rolls	Crispy rolls packed with a flavourful chicken filling, lightly seasoned. <i>Portion: 2 pcs Taste: Medium Allergens: Wheat (Gluten), Soya, Sesame</i>	£3.50
Chilli Chicken Dry	Tender chicken pieces stir-fried with bell peppers in a sweet and spicy sauce.	£3.75

Starters – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
	<i>Portion: 120 g Taste: Medium Allergens: Milk, Egg, Soya, Wheat (Gluten)</i>	
Chicken 65	Spicy, deep-fried chicken bites seasoned with a mix of flavourful spices. <i>Portion: 120 g Taste: Medium Allergens: Milk, Egg, Soya, Wheat (Gluten)</i>	£3.75
Other / Fusion		
Chicken Lollipop	Shaped chicken drumettes, marinated and fried until crisp. <i>Portion: 1 pc Taste: Medium Allergens: Egg, Wheat (Gluten), Soya</i>	£2.75
Meat Cutlets (Chicken / Lamb / Beef)	Crispy fried patties filled with a choice of filling. <i>Portion: 1 pc Taste: Medium Allergens: Egg, Mustard, Wheat (Gluten)</i>	£3.50
Tawa Fried Basa Fish	Seasoned basa fillet, pan-fried until golden. <i>Portion: 80 g Taste: Medium Allergens: Fish, Mustard</i>	£4.25



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Vegetarian Side Dishes Menu

Side Dishes – Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Kerala		
Thoran (Beans & Carrot or Cabbage)	Stir-fried vegetables with coconut, turmeric, mustard seeds. <i>Portion: 80 g Taste: Mild Allergens: Mustard</i>	£2.50
Soya Ularthiyathu	Soya chunks stir-fried with coconut, mustard seeds, and Kerala spices. <i>Portion: 120 g Taste: Medium Allergens: Mustard, Soya</i>	£3.50
Kerala Vegetable Stew / Ishtu	Mixed vegetables cooked in a creamy coconut milk sauce with mild spices. <i>Portion: 120 g Taste: Mild Allergens: Mustard</i>	£3.50
Keriyaki Soya Bites	A fusion of Kerala and Japanese flavours. <i>Portion: 120 g Taste: Medium Allergens: Soya</i>	£3.75
North Indian		
Tarka Dal	Yellow lentils tempered with garlic, cumin, ghee, and mustard seeds. <i>Portion: 120 g Taste: Mild Allergens: Lentils, Milk, Mustard</i>	£2.50
Dal Makhani	Whole urad dal and kidney beans in a rich, creamy sauce. <i>Portion: 120 g Taste: Mild Allergens: Milk, Lentils</i>	£3.50
Paneer Tikka Masala	Marinated paneer cooked in a rich tomato-based gravy with Indian spices. <i>Portion: 120 g Taste: Medium Allergens: Milk, Mustard</i>	£4.25
Other / Fusion		
Vegetarian Liver Peralan	Richly spiced vegetarian mock liver made with Mung beans. <i>Portion: 120 g Taste: Medium Allergens: Soya</i>	£4.25
Vegetarian Fish Pollichathu	Mock fish marinated with spices, wrapped in banana leaves, and roasted. <i>Portion: 120 g Taste: Medium Allergens: Soya</i>	£5.50



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Non - Veg Side Dishes Menu

Side Dishes – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Kerala		
Chicken Stew / Ishtu	Succulent chicken cooked in a creamy coconut milk sauce with mild spices.	£5.00
	<i>Portion: 120 g Taste: Mild Allergens: Mustard, Tree Nuts, Milk</i>	
Beef Stew / Ishtu	Tender beef slow-cooked in a rich coconut milk base.	£6.00
	<i>Portion: 120 g Taste: Mild Allergens: Mustard, Tree Nuts, Milk</i>	
Beef Roast (Kerala Style)	Beef slow-cooked with onions, pepper and Kerala spices.	£7.25
	<i>Portion: 120 g Taste: Medium Allergens: Mustard, Tree Nuts</i>	
Mutton Mappas	Mutton cooked in a creamy coconut-based curry.	£7.25
	<i>Portion: 120 g Taste: Mild Allergens: Mustard, Tree Nuts</i>	
Pork Ularthiyathu	Pork stir-fried with coconut, black pepper and Kerala spices.	£6.75
	<i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	
Beef Ularthiyathu	Spicy, stir-fried beef with traditional Kerala spices and coconut slices.	£8.00
	<i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	
Kuttanadan Tharavu Curry	Kuttanad-style duck curry with coconut and Kerala spices.	£8.00
	<i>Portion: 120 g Taste: Medium Allergens: Mustard, Tree Nuts</i>	
Salmon Fish Molee	Mildly spiced fish curry simmered in a creamy coconut milk sauce.	£8.00
	<i>Portion: 120 g Taste: Mild Allergens: Mustard</i>	
Coconut Fish Curry	Kingfish cooked in a rich coconut curry with Malabar spices and mustard.	£8.00
	<i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	
Fish Curry (Meen Mulakittathu)	Fiery Kerala kingfish curry with kudampuli.	£8.00
	<i>Portion: 120 g Taste: Hot Allergens: Mustard</i>	
Masala Fried Fish	Kingfish marinated in a spicy blend of Indian masalas.	£8.00
	<i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	

Side Dishes – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Squid and Mushroom with Coconut Flakes	Tender squid stir-fried with coconut flakes and Kerala spices. <i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	£8.75
Fish Pollichathu	Spiced seabream wrapped and roasted in banana leaf. <i>Portion: 120 g Taste: Medium Allergens: Mustard</i>	£10.25
North Indian		
Chicken Tikka Masala	Marinated chicken cooked in a rich tomato-based gravy with Indian spices. <i>Portion: 120 g Taste: Medium Allergens: Tree Nuts, Sulphites, Wheat (Gluten), Milk, Mustard</i>	£5.50
Indo-Chinese		
Chilli Chicken with Semi Gravy	Chicken tossed in a semi-gravy with chilli sauce, peppers, and garlic. <i>Portion: 120 g Taste: Medium Allergens: Milk, Egg, Soya, Wheat (Gluten)</i>	£5.75
Schezwan Chicken	Spicy chicken cooked with schezwan sauce, garlic. <i>Portion: 120 g Taste: Medium Allergens: Celery, Egg, Wheat (Gluten), Soya</i>	£5.75
Chicken Manchurian	Deep-fried chicken in a tangy Manchurian sauce with onions and capsicum. <i>Portion: 120 g Taste: Medium Allergens: Celery, Egg, Wheat (Gluten), Soya</i>	£5.75
Other / Fusion		
Chicken Curry / Roast	Tender chicken pieces cooked in a spicy and flavourful curry or roasted. <i>Portion: 120 g Taste: Medium Allergens: Mustard, Tree Nuts</i>	£5.50
Chilli Pork	Pork stir-fried with chilli sauce, garlic and peppers. <i>Portion: 120 g Taste: Medium Allergens: Celery, Egg, Wheat (Gluten), Soya</i>	£6.75



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Vegetarian Main Dishes Menu

Main Dishes – Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Kerala		
Boiled Rice	Choice of plain boiled rice.	£1.50
	Portion: 300 g Taste: Mild Allergens: None declared	
Kerala Parotta	Soft, flaky layered Kerala flatbread.	£2.00
	Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Milk	
Idiyappam	Soft, steamed rice noodles.	£2.75
	Portion: 3 pcs Taste: Mild Allergens: None declared	
Kappa Puzhuku	Mashed tapioca seasoned with coconut, turmeric, and mustard seeds.	£3.00
	Portion: 300 g Taste: Mild Allergens: Mustard	
Paal Kappa	Tapioca cooked in a mildly spiced coconut milk sauce.	£4.00
	Portion: 300 g Taste: Medium Allergens: Mustard	
Neychoru (Malabar Style)	Kaima rice cooked with ghee and aromatic spices.	£4.00
	Portion: 300 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
North Indian		
Roti / Chapati	Soft, whole wheat flatbread.	£2.00
	Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Milk	
Naan Bread	Small, fluffy naan bread.	£2.50
	Portion: 1 pc Taste: Mild Allergens: Wheat (Gluten), Milk	
Biryani Rice	Fragrant basmati rice cooked with spices, saffron, and ghee.	£4.25
	Portion: 300 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Vegetable Biryani / Pulao	Aromatic basmati rice cooked with mixed vegetables, spices.	£4.25
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Paneer Tikka Veg Biryani	Basmati rice layered with paneer tikka and vegetables.	£6.50
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Indo-Chinese		

Main Dishes – Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Veg Hakka Noodles	Stir-fried noodles with mixed vegetables in a savoury Hakka-style sauce.	£4.00
	Portion: 300 g Taste: Medium Allergens: Celery, Wheat (Gluten), Soya	
Other / Fusion		
Arabic Style Rice	Aromatic basmati rice cooked with Middle Eastern spices, dried fruits.	£4.25
	Portion: 300 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Veg Fried Rice	Basmati rice stir-fried with mixed vegetables.	£4.25
	Portion: 450 g Taste: Medium Allergens: Celery, Wheat (Gluten), Soya	



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Non - Veg Main Dishes Menu

Main Dishes – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
Kerala		
Beef / Mutton Dum Biryani	Malabar-style biryani with beef or mutton.	£11.50
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
CoChilli Special Beef / Mutton Dum Biryani	CoChilli signature biryani with beef or mutton.	£11.75
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Prawns / King Fish Dum Biryani	Malabar-style biryani with prawns or kingfish.	£11.75
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
CoChilli Special Prawns / King Fish Dum Biryani	CoChilli signature biryani with prawns or kingfish.	£12.50
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Paal Kizhi Parotta with Omelette	Tender pieces of meat wrapped in 2 flaky Kerala parotta.	£12.50
	Portion: 450 g Taste: Medium Allergens: Egg, Milk, Sulphites, Tree Nuts	
CoChilli Special Pothichoru	CoChilli signature pothichoru wrapped in banana leaf, with boiled matta rice, chicken kondattam, sardine fry, omelette, beans and carrot thoran, thenga chammanthi, moru curry, pickle and poppadoms.	£17.25
	Portion: 650 g Taste: Medium Allergens: Egg, Mustard, Sulphites	
North Indian		
Kappa Biryani	Unique biryani made with soft tapioca (kappa) layered with chicken.	£9.00
	Portion: 450 g Taste: Medium Allergens: Mustard	
Chicken Dum Biryani	Malabar-style biryani with chicken masala.	£10.25
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
CoChilli Special Chicken Biryani	Flavourful biryani with fried chicken masala, CoChilli-style.	£10.50
	Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts	
Indo-Chinese		
Egg Fried Rice	Classic fried rice with scrambled eggs and mixed vegetables.	£5.25

Main Dishes – Non Vegetarian

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
	<i>Portion: 450 g Taste: Medium Allergens: Egg, Celery, Wheat (Gluten), Soya</i>	
Egg Hakka Noodles	Stir-fried Hakka noodles with scrambled eggs, vegetables. <i>Portion: 450 g Taste: Medium Allergens: Egg, Celery, Wheat (Gluten), Soya</i>	£5.25
Chicken Fried Rice	Classic chicken fried rice with scrambled eggs and vegetables. <i>Portion: 450 g Taste: Medium Allergens: Egg, Celery, Wheat (Gluten), Soya</i>	£5.50
Chicken Hakka Noodles	Stir-fried Hakka noodles with chicken, eggs, mixed vegetables. <i>Portion: 450 g Taste: Medium Allergens: Egg, Celery, Wheat (Gluten), Soya</i>	£5.50
Other / Fusion		
Arabic Style Chicken Mandi Rice	Arabic-style spiced rice with grilled chicken. <i>Portion: 450 g Taste: Medium Allergens: Milk, Sulphites, Tree Nuts</i>	£9.00



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Desserts Menu

Desserts		Minimum order: 25 portions per selected item
Dish	Description and details	Price
Kerala		
Semiya Payasam	A creamy, sweet pudding made with roasted vermicelli (semiya) and milk.	£2.00
	Portion: 100 ml Taste: Sweet Allergens: Wheat (Gluten), Milk, Tree Nuts	
Carrot Payasam	Creamy carrot payasam sweetened with jaggery and topped with nuts.	£2.00
	Portion: 100 ml Taste: Sweet Allergens: Milk, Tree Nuts	
Palada Payasam	Creamy rice ada payasam cooked with milk and sugar.	£2.00
	Portion: 100 ml Taste: Sweet Allergens: Milk, Tree Nuts	
Ada Pradhaman Payasam	Kerala rice ada payasam with jaggery and coconut milk.	£2.00
	Portion: 100 ml Taste: Sweet Allergens: Milk, Tree Nuts	
Elaneer Payasam	A refreshing, light payasam made with tender coconut water.	£2.75
	Portion: 100 ml Taste: Sweet Allergens: Milk, Tree Nuts	
North Indian		
Gulab Jamun	Soft milk dumplings soaked in cardamom and rose syrup.	£2.00
	Portion: 1 pc Taste: Sweet Allergens: Milk, Wheat (Gluten)	
Rasmalai	Soft paneer patties soaked in thick, sweetened milk.	£2.25
	Portion: 1 pc Taste: Sweet Allergens: Milk, Tree Nuts	
Other / Fusion		
Fruit Salad / Fruit Platter	A refreshing assortment of seasonal fruits.	£2.00
	Portion: 100 g Taste: Sweet Allergens: None declared	
Motichoor Ladoo Parfait	Motichoor ladoo layered with creamy cardamom mousse.	£2.75
	Portion: 100 g Taste: Sweet Allergens: Milk, Tree Nuts, Wheat (Gluten)	
Mango & Cardamom Cake Slice	Soft mango cake delicately flavoured with cardamom.	£2.00
	Portion: 1 pc Taste: Sweet Allergens: Milk, Wheat (Gluten)	
Mango Sago	Creamy mango dessert with soft sago pearls.	£2.75

Desserts

Minimum order:
25 portions per
selected item

Dish	Description and details	Price
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	<i>Portion: 100 ml Taste: Sweet Allergens: Milk, Tree Nuts</i>	
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Ice Cream	Vanilla, chocolate or strawberry ice cream.	£0.75
	<i>Portion: 1 scoop Taste: Sweet Allergens: Milk</i>	



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Live Dosa Counter

Live Dosa Counter

(Minimum booking: 50 people or £875 plus delivery)

We cook fresh dosas live at your event. Guests choose their favourites and we make them to order.

Your guests can choose from

- Masala Dosa, Ghee Roast and Uttapam
- Plain Dosa and Podi Dosa
- Cheese Dosa and Paneer Dosa
- Pizza Dosa and Green Chilli & Coriander Dosa
- Chocolate Dosa for children

Also included per guest

- 1 Medu Vada
- Sambar
- Coconut Chutney
- Tomato Chutney

Our live dosa packages start from £13.50 per person. For bookings below 50 people, a minimum spend of £875 plus delivery applies.

What's included in the package

- Live dosa cooking team with setup
- Eco-friendly compartment trays, wooden cutlery and napkins
- Three 6 ft folding tables with tablecloths
- Three large chafing dishes

Under 50 people (min £875 spend required)	Between 50 and 100 people	Between 100 and 150 people	Between 150 and 200 people	Above 200 people
£17.50 per person	£16.50 per person	£15.00 per person	£13.50 per person	Please call

Live Dosa Counter – Add-ons and Terms

Add-on items (charged per person)

- Idli (2 pcs) – £2.00
- Medu Vada (1 pc) – £2.00
- Veg Pulao / Biryani (250 g) – £3.50
- Masala Chai (100 ml) – £2.00
- Filter Coffee (100 ml) – £2.00
- Semiya Payasam / Kheer (100 ml) – £2.00
- Gulab Jamun / Motichoor Ladoo – £1.50
- Rasmalai – £1.75

Extra items for hire

- Branded gazebo, 3 m x 4.5 m with canopy – £100
- 6 ft folding table – £15 each
- Additional waiter – £125

Terms and conditions

1. We provide the gas flat griddle, gas, cooking utensils and serving equipment required for the live dosa counter.
2. Standard serving time is three hours, with 30 minutes for setup and 30 minutes for clearing. Additional serving time is £90 per hour.
3. The customer must provide a suitable sheltered setup area. A gazebo can be hired when required.
4. A £50 special setup charge applies. Transportation is £1.50 per mile for the journey to and from the event, calculated from our HA0 3EY base kitchen.
5. Eco-friendly disposable cutlery, crockery and napkins are supplied unless otherwise agreed.
6. Each guest is allowed one plate. Charges are based on the number of plates used.
7. Additional vegetarian and non-vegetarian dishes may be added from the catering menu.
8. Drinking water and water glasses are not included.



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Vegetarian Sadya Lunch

Vegetarian Sadya Menu

(Minimum order: 100 people)

Traditional Kerala Vegetarian Sadya Lunch Menu

Prices start from £25.00 per person.

1. Banana Leaf
2. Salt
3. Sharkara Varatti
4. Upperi
5. Pappadam
6. Small Banana
7. Lemon Pickle
8. Inji Curry
9. Cabbage Thoran
10. Avial
11. Kootu Curry
12. Olan
13. Beetroot Pachadi
14. Erissery
15. Kaalan
16. Matta Rice or White Rice
17. Katti Parippu
18. Ghee
19. Sambhar
20. Pulisery
21. Rasam
22. Pacha Moru
23. Semiya Payasam
24. Parippu Payasam

Fusion Kerala Vegetarian Sadya Lunch Menu

Prices start from £30.00 per person.

1. Banana Leaves
2. Salt
3. Sharkara Varatti
4. Mulaku Kondattam
5. Pappadam
6. Small Banana
7. Lemon, Dates & Sweet Mango Pickle
8. Cut Mango Pickle
9. Dates & Cranberry Puli Inji
10. Potato, Spring Onions & Dill Mini Bonda
11. Naadan Veg Liver Peralan
12. Soya & Parsnips Ularthiyathu
13. Vegetarian Fish Fry Masala
14. Chakkakuru, Carrot & Beans Thoran
15. Olan
16. Butternut Squash Erissery
17. Koorka & Chena Ulli Theeyal
18. Lotus Stem, Kiwi & Okra Pachadi
19. Avial
20. Matta Rice / White Rice
21. Katti Parippu
22. Infused Ghee with Toasted Sesame Seed & Roasted Garlic
23. Sambar
24. Nenthra Pazham Pulissery
25. Rasam
26. Pacha Moru
27. Toffee Palada Payasam
28. Mango Semiya Payasam
29. Jackfruit Pradhaman

Sample Set Menus

(Minimum order: 50 people)

Biryani Combo Menus

Prices apply to orders for 50 guests or more.

Items	Classic Menu	Luxury Menu	Premium Menu
Starter 1	Chicken 65	Chicken 65	Chicken 65
Starter 2			Egg Puffs
Starter 3		Veg Samosa	Chilli Paneer
Salad		Challas / Sarlas	Challas / Sarlas
Main dish	CoChilli Special Chicken Biryani	CoChilli Special Chicken Biryani	CoChilli Special Chicken Biryani
Condiments	Raita, Pickle & Poppadoms	Raita, Pickle & Poppadoms	Raita, Pickle & Poppadoms
Dessert 1		Palada Payasam	Toffee Palada Payasam
Dessert 2	Vanilla Ice Cream	Vanilla Ice Cream	Vanilla Ice Cream
Dessert 3			Fruit Platter
Price per person	£14.25	£21.25	£23.25

Holy Communion Menus

Prices apply to orders for 50 guests or more.

Items	Classic Menu	Classic Child Menu	Luxury Menu	Luxury Child Menu
Starter 1	Chicken Fry	Chicken Sausage Rolls	Chicken 65	Chicken Sausage Rolls
Starter 2		Mini Pizzas	Meat Cutlets	Mini Pizzas
Starter 3	Veg Samosa		Veg Samosa	Mac & Cheese
Salad	Challas / Sarlas		Challas / Sarlas	Mix Leaf Salad
Side dish 1	Chicken Curry	Corn on the Cob	Chicken Curry	Spicy Chicken Nuggets
Side dish 2	Kerala Vegetable Stew	Spicy Potato Wedges	Beef Roast	Corn on the Cob
Main dish 1	Idiyappam	Chicken Burger	Idiyappam	Chicken Burger
Main dish 2	Neychoru		Neychoru	
Condiments	Raita, Pickle & Poppadoms	Ketchup & Mayonnaise	Raita, Pickle & Poppadoms	Ketchup & Mayonnaise
Dessert 1	Semiya Payasam	Strawberry Jelly	Toffee Palada Payasam	Strawberry Jelly
Dessert 2	Vanilla Ice Cream	Vanilla Ice Cream	Vanilla Ice Cream	Vanilla Ice Cream
Price per person	£23.75	£14.25 / child	£28.00	£20.75 / child

Housewarming Party Menus

Prices apply to orders for 50 guests or more.

Items	Classic Menu	Luxury Menu	Special Menu (Priest)
Starter 1	Inji Puli Chicken Wings	Chicken 65	
Starter 2	Meat Puffs	Meat Puffs	
Salad	Indian Cabbage Slaw	Indian Cabbage Slaw	Mix Leaves & Veggies Salad
Side dish 1		Chicken Curry	
Side dish 2		Beef Roast	
Side dish 3		Kerala Vegetable Stew	
Main dish 1	CoChilli Special Chicken Biryani	Idiyappam	Grilled Salmon with Creamy Leek Sauce
Main dish 2		Neychoru	Pasta with Roasted Vegetables
Condiments	Raita, Pickle & Poppadoms	Raita, Pickle & Poppadoms	
Dessert 1	Semiya Payasam	Toffee Palada Payasam	Fruit Platter
Dessert 2	Vanilla Ice Cream	Vanilla Ice Cream	
Price per person	£19.25	£28.25	£14.25

North Indian Party Menus

Prices apply to orders for 50 guests or more.

Items	Classic Menu	Luxury Menu	Premium Menu
Starter 1	Chicken 65	Chicken 65	Chicken 65
Starter 2	Veg Samosa	Papdi Chaat	Gobi Manchurian
Salad	Kachumber Salad	Kachumber Salad	Kachumber Salad
Side dish 1	Roti / Naan Bread	Roti / Naan Bread	Roti / Naan Bread
Side dish 2	Tarka Dal	Tarka Dal	Dal Makhani
Side dish 3		Chilli Paneer	Chilli Paneer
Main dish 1	Chicken Tikka Masala	Chicken Tikka Masala	Chicken Dum Biryani
Main dish 2	Jeera Pulao	Jeera Pulao	Jeera Pulao
Condiments	Raita, Pickle & Poppadoms	Raita, Pickle & Poppadoms	Raita, Pickle & Poppadoms
Dessert 1	Vermicelli Kheer	Vermicelli Kheer	Vermicelli Kheer
Dessert 2	Vanilla Ice Cream	Gulab Jamun	Gulab Jamun
Price per person	£21.25	£25.25	£27.75

Kerala Pothi / Chatti Choru Menu

Prices apply to orders for 50 guests or more.

Classic Menu	Luxury Menu	Premium Menu
Boiled Matta Rice	Boiled Matta Rice	Boiled Matta Rice
Chicken Kondattam	Chicken Kondattam	Chicken Kondattam
	Beef Ularthiyathu	Beef Ularthiyathu
Sardine Fish Fry	Sardine Fish Fry	Sardine Fish Fry
		Coconut Fish Curry
Egg Omelette	Egg Omelette	Egg Omelette
Beans & Carrot Thoran	Beans & Carrot Thoran	Beans & Carrot Thoran
Thenga Chammanthi	Thenga Chammanthi	Thenga Chammanthi
Moru Curry	Moru Curry	Moru Curry
Pickle	Pickle	Pickle
Poppadoms	Poppadoms	Poppadoms
Semiya Payasam	Toffee Palada Payasam	Elaneer Payasam
£17.00	£21.00	£24.25