

Prices shown require a minimum order amount. This menu was last **updated on Aug 25, 2025.** Cochilli foods LTD management reserves the right to amend this catering menu at any time without prior notice.

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.

We're transparent about our pricing, so what you see is what you pay. You're welcome to collect your food from our base kitchen in HAO 3EY free of charge. If you'd prefer delivery, we charge a flat fee of £10 for normal food delivery or £25 for live dosa catering, plus £1 per mile for the journey to and from your venue. For larger events needing service staff and a full setup, we'll provide a tailored quote – and we may even offer discounts for big orders.

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!

Sinoj Sadanandan

Executive Chef & Director CoChilli Foods Ltd 07912 041797 07471 512045



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Welcome Drinks Menu

Welcome Drinks Menu (Minimum order quantity: 50 portions)	Under 100 Pax	Above 100 Pax
Spiced ButterDairy (Morru Sambharam) - 100 ml Chilled buttermilk flavoured with curry leaves, ginger, green chilli, and a dash of cumin. Contains Allergen: Dairy	£1.50	£1.25
Rose and Cardamom Lemonade - 100 ml Delicate rose-flavoured lemonade with a hint of cardamom, garnished with rose petals and a lemon twist. Contains Allergen: None	£2.50	£2.25
Orange Blossom Cooler - 100 ml Freshly squeezed orange juice with a splash of orange blossom water, served over ice and garnished with a slice of orange and mint. Contains Allergen: None	£2.50	£2.25
Guava Basil Sparkler - 100 ml Guava juice with a hint of lime and fresh basil, topped with soda for a bubbly finish. Contains Allergen: None	£2.50	£2.25
Pomegranate Mojito - 100 ml Pomegranate juice with muddled mint, lime, and a hint of soda, served with crushed ice for a vibrant, tangy drink. Contains Allergen: None	£2.50	£2.25
Spiced Apple Ginger Fizz - 100 ml Fresh apple juice with a hint of ginger and cinnamon, topped with soda for a crisp, refreshing drink. Contains Allergen: None	£2.50	£2.25
Lychee and Lime Punch - 100 ml Sweet lychee juice mixed with fresh lime and topped with soda for a light, fruity refreshment. Contains Allergen: None	£2.50	£2.25
Coconut and Lime Mojito - 100 ml Coconut water with a splash of lime juice, muddled mint leaves, and a touch of coconut syrup, served with crushed ice. Contains Allergen: None	£2.50	£2.25
Pineapple and Basil Seeds Cooler - 100 ml Fresh pineapple juice with basil seeds, served over ice with a basil leaf garnish. Contains Allergen: None	£2.50	£2.25
Lychee Rose Sparkler - 100 ml Lychee juice mixed with rosewater, topped with soda for a bubbly finish. Contains Allergen: None	£2.50	£2.25









CoChilli EVENTS & CATERERS

Canapés Menu

Canapés Menu (Minimum order quantity : 50 portions)	Under 100 Pax	Above 100 Pax
Tomato and Basil on Bruschetta with Gunpowder - 2 Pcs Fresh tomato and basil topping on a toasted baguette slice, with a sprinkle of South Indian gunpowder spice. Contains Allergen: Gluten	£2.25	£2.00
Mini Vegetable Samosas with Tamarind Chutney - 2 Pcs Crispy vegetable samosas, served with a tangy tamarind chutney. Contains Allergen: Gluten & Sulphites	£2.25	£2.00
Mini Idli Skewers with Gunpowder and Ghee Drizzle – 2 Pcs Soft mini idlis are skewered and dusted with gunpowder spice, drizzled with warm ghee for a burst of flavour. Contains Allergen: Dairy & Mustard	£2.25	£2.00
Carrot Pachadi Tartlet with Coconut and Curry Leaf - 2 Pcs A South Indian-inspired tartlet filled with creamy Carrot pachadi, topped with coconut and a crispy curry leaf. Contains Allergen: Dairy, Wheat & Gluten	£2.25	£2.00
Spiced Beetroot & Grated Coconut Vol-au-Vent - 2 Pcs Flaky vol-au-vent filled with spiced beetroot and grated coconut, blending French pastry with South Indian flavours. Contains Allergen: Gluten, Dairy	£2.25	£2.00
Paneer Tikka Mini Skewers with Mint-Coriander Chutney - 2 Pcs Marinated paneer tikka bites served on skewers, accompanied by mint-coriander chutney. Contains Allergen: Dairy	£2.50	£2.25
Pani Puri Station - 2 Pcs Crispy puris filled with a mix of chickpeas, potatoes, chaat masala, and sev, served with a choice of refreshing pani options: Spiced Buttermilk with Curry Leaves (Morru Sambharam) or Raw Mango & Mint Sambharam. A perfect blend of tangy, spicy, and cooling flavours. Contains Allergen: Gluten & Dairy	£3.25	£3.00
Inji Puli Chicken Bites - 2 Pcs Tender chicken pieces marinated in a spicy-sweet ginger-tamarind sauce (Inji Puli). Contains Allergen: Mustard	£3.00	£2.75
Mini Lamb Kofta on Naan Rounds with a Green Chutney - 2 Pcs Spiced lamb kofta served on a mini naan round, topped with refreshing mint-coriander chutney. Contains Allergen: Dairy, Gluten	£3.00	£2.75
Chicken Tikka on Papdi Puri Discs with Mango-Tamarind Chutney - 2 Pcs Grilled chicken tikka served on crispy papdi puri discs, drizzled with sweet and tangy mango-tamarind chutney. Contains Allergen: Gluten	£3.25	£3.00

Smoked Salmon with Dill-Green Chilli Yogurt Cream - 2 Pcs Slices of smoked salmon placed on a mini uthappam (South Indian pancake) with a dollop of dill-infused green chilli yoghurt cream. Contains Allergen: Fish, Dairy, Gluten	£3.75	£3.50
Prawn Skewers with Coconut-Chilli Glaze - 2 Pcs Grilled prawns served with a coconut-chilli glaze, adding a tropical flair. Contains Allergen: Crustacean & Soy	£3.75	£3.50
Masala Fried Prawns with Coconut Flakes on Mini Pooris - 2 Pcs Crispy mini pooris topped with masala-fried prawns, garnished with toasted coconut flakes for a coastal fusion bite. Contains Allergen: Crustacean, Gluten & Mustard	£3.75	£3.50
Prawn Thoran on Mini Pappadums – 2 Pcs South Indian-style spiced prawns with coconut, served on a crunchy mini pappadam disc for added texture. Contains Allergen: Crustacean & Mustard	£3.75	£3.50









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Salads Menu

Salads (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Kachumber Salad - 100 gm		
A refreshing mix of chopped onions, tomatoes, cucumber, and green chilies with a light squeeze of lemon juice and salt. Contains Allergen: Sulphites	£1.50	£1.25
Challas / Sarlas - 100 gm		
Sliced onions with a hint of vinegar and sliced green chillies. Contains Allergen: Sulphites	£1.50	£1.25
Onion, Tomato & Cucumber Chat - 100 gm Refreshing salad with chopped onion, tomato, and cucumber, spiced for a zesty bite. Contains Allergen: Sulphites	£1.50	£1.25
Cucumber & Tomato Salad - 100 gm Simple and refreshing cucumber and tomato slices, with a hint of lemon and herbs. Contains Allergen: Sulphites	£1.50	£1.25
Onion, Tomato & Cucumber Raita - 100 gm Creamy yoghourt-based raita with chopped onion, tomato, and cucumber, ideal as a cooling side. Contains Allergen: Dairy	£1.50	£1.25
Kakdi Koshimbir - 100 gm Spicy cucumber salad with roasted peanuts, fresh herbs, and Indian spices. Contains Allergen: Sulphites, Nuts	£1.75	£1.50
Peanut Masala Chaat - 100 gm Crunchy peanuts mixed with chopped onion, tomato, and spices for a tangy and spicy chaat.	£1.75	£1.50
Contains Allergen: Sulphites, Nuts		
Chickpea Salad - 100 gm Protein-rich salad with chickpeas, fresh vegetables, and a tangy dressing. Contains Allergen: Sulphites	£1.75	£1.50
Indian Cabbage Slaw - 100 gm Shredded cabbage with a hint of mustard and Indian spices, adding a crunchy texture. Contains Allergen: Egg, Mustard, Sulphites	£1.75	£1.50









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Kids Menu

Kids Menu	Under 100 Pax	Above 100 Pax
(Minimum order quantity : 20 portions)		
Veggie Sticks & Dips - 150 gm A mix of cucumber, carrot and pepper sticks, served with mint yoghurt dip and Hummus. Contains Allergen: Dairy & Lentils	£1.75	£1.50
Nachos & Dips - 150 gm Crunchy tortilla chips served with tomato salsa and cucumber cream cheese dip Contains Allergen: Dairy & Sulphites	£1.75	£1.50
Chicken Sausage Rolls - 1 Pcs Puff pastry filled with seasoned chicken sausage. Contains Allergen: Gluten, Wheat, Egg, Soy, Wheat & Gluten	£2.50	£2.25
Spicy Chicken Nuggets - 4 Pcs Crispy, spiced chicken nuggets with a flavorful coating. Contains Allergen: Gluten, Wheat, Egg & Soy	£2.50	£2.25
BBQ Chicken Wings - 3 Pcs Juicy chicken wings coated in a smoky BBQ sauce, grilled to perfection for a savoury and slightly sweet flavour. Contains Allergen: Soy & Sulphites	£2.50	£2.25
Spicy Potato Wedges - 150 gm Crispy potato wedges tossed in a spicy seasoning blend, perfect as a side or snack. Contains Allergen: None	£1.50	£1.25
Corn on the Cob - 1 Pcs Steamed tender sweetcorn, lightly seasoned and served as a wholesome side. Contains Allergen: Dairy	£1.50	£1.25
Mini Pizzas (Pepperoni or Cheese) - 1 Pcs Pizzas with a choice of pepperoni or melted cheese topping. Contains Allergen: Gluten, Wheat, Dairy & Soy	£2.00	£1.75
Pasta with Roasted Veggies in Tomato Sauce - 300 gm Simple and wholesome pasta dish with fresh basil and olive oil. Contains Allergen: Gluten, Wheat & Dairy	£3.00	£2.75
Mac & Cheese - 300 gm Creamy macaroni pasta with two types of cheese. Contains Allergen: Gluten, Wheat & Dairy	£3.00	£2.75
Spaghetti Bolognese – 300 gm Beef mince cooked with veggies and pasta in tomato based bolognese sauce. Contains Allergen: Gluten, Wheat & Dairy	£3.50	£3.25
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Chicken Burger - 1 Pcs A juicy chicken patty served in a soft bun with fresh lettuce, tomato, and a hint of mayo & ketchup sauce. Contains Allergen: Gluten, Wheat, Sulphites, Egg, Soy & Sesame Seeds	£3.50	£3.25
Pancakes with Banana & Chocolate Sauce - 1 Pcs Fluffy pancakes served with fresh banana slices and rich chocolate sauce. Contains Allergen: Gluten, Wheat, Egg, & Dairy	£1.50	£1.25
Strawberry Jelly - 80 gm Sweet, wobbly strawberry-flavoured vegetarian jelly, a favourite treat. Contains Allergen: None	£1.50	£1.25
Fruit Trifle - 100 gm Layers of cut fruits, sweetened custard and topped with whipped cream. Contains Allergen: Dairy	£2.00	£1.75









Co Chilli EVENTS & CATERERS

Vegetarian Starters Menu

Starters - Vegetarian (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Chilli Potatoes - 120 gm Crispy potato wedges stir-fried in a tangy and spicy chilli sauce. A perfect side dish that combines the comfort of potatoes with a zesty flavour profile. Contains Allergen: Gluten & Soy	£2.00	£1.75
Veg Cutlet - 1 Pcs These savoury cutlets are a blend of mashed vegetables, seasoned with Indian spices and herbs, then breaded and fried till golden. Perfect as a snack or side. Contains Allergen: Eggs, Mustard, Wheat & Gluten	£2.00	£1.75
Veg Spring Rolls - 2 Pcs Crispy rolls packed with a flavorful mix of sautéed vegetables, seasoned to perfection. A crunchy exterior and juicy interior make this a popular choice. Contains Allergen: Gluten, Soy & Sesame	£2.00	£1.75
Veg Samosa - 2 Pcs Packed with a flavorful mix of vegetables and potatoes make this a popular choice. Contains Allergen: Gluten & Wheat	£2.00	£1.75
Mogo Chips (Yuca Fries or Cassava Fries) - 120 gm Chunky Cassava fries stir-fried in a bold and spicy sauce. Contains Allergen: Gluten & Soy	£2.25	£2.00
Kappa Ulli Mulaku - 120 gm A classic Kerala dish, Kappa Ulli Mulaku offers a delightful pairing of boiled tapioca with a spicy shallot-chilli mix. A rustic treat that captures the heart of Southern India. Contains Allergen: Mustard	£2.25	£2.00
Gobi Pepper Fry - 120 gm Gobi gets a spicy makeover in this Southern twist. Enjoy crispy cauliflower florets tossed in a fragrant pepper masala, making it a crunchy and flavorful treat. Contains Allergen: Egg, Gluten	£2.25	£2.00
Chilli Mushroom - 120 gm Mushrooms sautéed in a spicy Indo-Chinese chilli garlic sauce. A perfect blend of umami-rich mushrooms with a fiery kick. Contains Allergen: Gluten & Soya	£2.25	£2.00
Veg Momos - 3 Pcs Soft steamed dumplings filled with a flavorful mix of finely chopped vegetables. Served with a spicy dip, these momos are the perfect bite-sized delights. Contains Allergen: Wheat, Gluten & Soy	£2.50	£2.25

Gobi 65 - 120 gm A classic Indo-Chinese treat, Gobi 65 offers crispy fried cauliflower florets tossed in a vibrant, spicy masala. It's a burst of flavours and textures that's hard to resist. Contains Allergen: Egg, Soya & Gluten	£3.00	£2.75
Gobi Manchurian - 120 gm Crispy cauliflower florets in a tangy Manchurian sauce with onions and bell peppers. Contains Allergen: Egg, Gluten, Soya	£3.50	£3.25
Chilli Paneer - 120 gm A delightful Indo-Chinese fusion dish, features soft paneer cubes stir-fried with bell peppers in a tangy, spicy sauce. The perfect appetisers for those who love a hint of heat. Contains Allergen: Dairy, Celery, Gluten & Soya	£3.50	£3.25
Schezwan Paneer - 120 gm Immerse yourself in the flavours of spicy Schezwan sauce combined with succulent paneer cubes. Contains Allergen: Dairy, Celery, Gluten & Soya	£3.50	£3.25
Paneer 65 - 120 gm Paneer 65 boasts of marinated paneer cubes, deep-fried and then tossed in a flavorful blend of Indian spices. Contains Allergen: Dairy, Egg, Soya & Gluten	£3.50	£3.25









Co Chilli EVENTS & CATERERS

Non - Veg Starters Menu

Starters - Non Vegetarian (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Chicken Fry - 1 Pcs Juicy chicken drumstick marinated in traditional spices and deep-fried for a crispy exterior. Contains Allergen: Dairy & egg	£2.00	£1.75
Chicken Lollipop – 1 pcs Marinated chicken legs, deep-fried to a crispy delight. Contains Allergen: Egg, Gluten & Soya	£2.25	£2.00
Goan Style Chicken Cafreal with Coconut Dairy & Coriander Sauce - 1 Pcs Spicy, marinated chicken drumsticks with a creamy coconut and coriander sauce. Contains Allergen: Mustard	£2.25	£2.00
Kerala Bakery Style Puffs (Chicken / Mutton / Beef / Egg) - 1 Pcs Buttery pastry filled with a choice of filling. Contains Allergen: Eggs, Mustard, Wheat & Gluten	£2.25	£2.00
Meat Cutlets (Chicken / Mutton / Beef) - 1 Pcs Crispy fried patties filled with a choice of filling. Contains Allergen: Eggs, Mustard, Wheat & Gluten	£2.75	£2.50
Chicken Spring Rolls - 2 Pcs Crispy rolls packed with a flavorful chicken filling, seasoned to perfection. Contains Allergen: Gluten, Soy & Sesame	£2.75	£2.50
Chicken Samosa - 2 Pcs Triangular pastries filled with spicy chicken filling, deep-fried to golden perfection. Contains Allergen: Wheat, Gluten & Mustard	£2.75	£2.50
Inji Puli Chicken Wings - 2 pcs Grilled chicken wings tossed in a sweet & tangy sauce made with tamarind, jaggery and ginger. Contains Allergen: Mustard & Sulphites	£2.75	£2.50
Chicken Kondattam - 120 gm Succulent chicken pieces marinated in an aromatic blend of traditional spices, then deep-fried to crispy perfection and sauteed in a flavourful sauce. Contains Allergen: Dairy, Egg, Soya & Gluten	£2.75	£2.50
Chilli Chicken Dry - 120 gm Tender chicken pieces stir-fried with bell peppers in a spicy sauce. Contains Allergen: Dairy, Egg, Soya & Gluten	£3.00	£3.25
Chicken 65 - 120 gm Spicy, deep-fried chicken bites seasoned with a mix of flavourful spices. Contains Allergen: Dairy, Egg, Soya & Gluten	£3.00	£3.25

Korean Style Chicken - 120 gm Crispy fried boneless chicken tossed in a fusion of Korean and Kerala spices, offering a bold kick of soy, garlic, and chillies. Contains Allergen: Gluten, Soya, Mustard	£3.00	£3.25
Inji Puli Pork Ribs - 120 gm Juicy pork ribs glazed in a tangy-sweet Inji Puli sauce, combining ginger, tamarind, and Kerala spices for a perfect balance. Contains Allergen: Mustard, Soya	£3.50	£3.25
Tawa Fried Basa Fish - 80 gm Basa fish fillet seasoned and pan-fried for a flavoursome experience. Contains Allergen: Fish & Mustard	£3.50	£3.25









CoChilli EVENTS & CATERERS

Vegetarian Side Dishes Menu

Side Dishes - Vegetarian (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Thoran (Beans & Carrot or Cabbage) - 80 gm Stir-fried vegetables with coconut, turmeric, mustard seeds, and mild spices. Contains Allergen: Mustard	£2.00	£1.75
Tarka Dal - 120 gm Yellow lentils tempered with garlic, cumin, ghee, and mustard seeds. Contains Allergen: Lentils, Dairy, Mustard	£2.00	£1.75
Dal Makhani - 120 gm Classic North Indian lentil dish made with whole urad dal, rajma, butter and spices. Contains Allergen: Dairy, Lentils	£2.75	£2.50
Soya Ularthiyathu - 120 gm Soya chunks stir-fried with coconut, mustard seeds, and Kerala spices. Contains Allergen: Mustard, Soya	£2.75	£2.50
Kerala Vegetable Stew / Ishtu - 120 gm Mixed vegetables cooked in a creamy coconut milk sauce with mild spices. Contains Allergen: Mustard	£2.75	£2.50
Keriyaki Soya Bites - 120 gm A fusion of Kerala and Japanese flavours, featuring soya chunks stir-fried in a sweet-savoury teriyaki glaze with a hint of Kerala spices for a unique, mouth-watering twist. Contains Allergen: Soya	£3.00	£2.75
Paneer Tikka Masala - 120 gm Marinated paneer cooked in a rich tomato-based gravy with Indian spices. Contains Allergen: Dairy, Mustard	£3.50	£3.25
Vegetarian Liver Peralan - 120 gm Richly spiced vegetarian mock liver made out of Mung beans cooked with onions and traditional spices. Contains Allergen: Soya	£3.50	£3.25
Vegetarian Fish Pollichathu - 120 gm Mock fish marinated with spices, wrapped in banana leaves, and roasted. Contains Allergen: Soya	£4.50	£4.25







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Non - Veg Side Dishes Menu

Side Dishes - Non Vegetarian (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Chicken Stew / Ishtu - 120 gm Succulent chicken cooked in a creamy coconut milk sauce with mild spices. Contains Allergen: Mustard, Nuts, Dairy	£4.00	£3.75
Chicken Curry / Roast - 120 gm Tender chicken pieces cooked in a spicy and flavorful curry or roasted with aromatic spices. Contains Allergen: Mustard, Nuts	£4.50	£4.25
Chicken Tikka Masala - 120 gm Marinated chicken cooked in a rich tomato-based gravy with Indian spices. Contains Allergen: Nuts, Sulphites, Wheat, Dairy, Gluten, Mustard	£4.50	£4.25
Beef Stew / Ishtu - 120 gm Tender beef slow-cooked in a rich coconut milk base with a mild blend of spices. Contains Allergen: Mustard, Nuts, Dairy	£4.50	£4.25
Chilli Chicken with Semi Gravy - 120 gm Chicken tossed in a semi-gravy with chilli sauce, peppers, and garlic, offering a rich, spicy flavour. Contains Allergen: Dairy, Egg, Soya, Gluten	£4.75	£4.50
Schezwan Chicken - 120 gm Spicy chicken cooked with schezwan sauce, garlic, and bell peppers for a bold flavour. Contains Allergen: Celery, Egg, Gluten, Soya	£4.75	£4.50
Chicken Manchurian - 120 gm Deep-fried chicken in a tangy Manchurian sauce with onions and capsicum. Contains Allergen: Celery, Egg, Gluten, Soya	£4.75	£4.50
Beef Roast (Kerala Style) - 120 gm Tender beef slow-cooked with Kerala spices in a rich, flavorful roast style. Contains Allergen: Mustard, Nuts	£5.25	£5.00
Mutton Mappas - 120 gm Mutton cooked in a creamy coconut-based curry with mild spices and mustard seeds. Contains Allergen: Mustard, Nuts	£5.25	£5.00
Pork Ularthiyathu - 120 gm Spicy and flavorful pork stir-fried with traditional Kerala spices and coconut slivers. Contains Allergen: Mustard	£5.50	£5.25
Chilli Pork - 120 gm Pork pieces stir-fried in a spicy chilli sauce with a hint of garlic and bell peppers. Contains Allergen: Celery, Egg, Gluten, Soya	£5.50	£5.25
Beef Ularthiyathu - 120 gm Spicy, stir-fried beef with traditional Kerala spices and coconut slices. Contains Allergen: Mustard	£6.50	£6.25

Kuttanadan Tharavu Curry - 120 gm Traditional duck curry from Kuttanad, slow-cooked with spices, coconut, and mustard. Contains Allergen: Mustard, Nuts	£6.50	£6.25
Fish Molee - 120 gm (Grey Mullet/ Seabass / Kingfish / Salmon) Mildly spiced fish curry simmered in a creamy coconut milk sauce with turmeric and mustard. Contains Allergen: Mustard	£6.50	£6.25
Coconut Fish Curry - 120 gm (Grey Mullet/ Seabass / Kingfish / Salmon) Fish cooked in a rich coconut curry with Malabar spices and a hint of mustard. Contains Allergen: Mustard	£6.50	£6.25
Fish Curry - 120 gm (Grey Mullet / Seabass / Kingfish / Salmon) Traditional Kerala-style Meen Mulakittathu, a tangy and spicy fish curry with red chilli paste, kokum, and mustard seeds. Contains Allergen: Mustard	£6.50	£6.25
Masala Fried Fish - 120 gm (Grey Mullet / Seabass / Kingfish / Salmon / Sardine) Fish marinated in a spicy blend of Indian masalas, then shallow-fried to a crispy perfection, offering a flavorful and aromatic bite. Contains Allergen: Mustard	£6.50	£6.25
Squid and mushroom with Coconut Flake - 120 gm Tender squid stir-fried with coconut flakes and Kerala spices. Contains Allergen: Mustard	£7.25	£7.00
Fish Pollichathu - 120 gm (Seabream / Kingfish) A Kerala delicacy featuring seabream marinated in spices, wrapped in a banana leaf, and roasted to perfection for a rich, smoky flavour. Contains Allergen: Mustard	£8.50	£8.00











Vegetarian Main Dishes Menu

Main Dishes - Vegetarian (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Boiled Rice - 300 gm (Kerala Matta / White / Basmati) Choice of plain boiled rice varieties Contains Allergen: None	£1.25	£1.00
Kerala Parotta - 1 Nos Flaky, layered flatbread with a soft texture, a Kerala favourite. Contains Allergen: Egg, Wheat, Dairy, Gluten	£1.50	£1.25
Roti / Chapati - 1 Nos Soft, whole wheat flatbread, perfect for accompanying a variety of curries and gravies. Contains Allergen: Wheat, Dairy, Gluten	£1.50	£1.25
Naan Bread - 1 Nos Small, fluffy naan bread, perfect for scooping up curries and gravies. Contains Allergen: Wheat, Gluten, Dairy	£2.00	£1.75
Idiyappam - 3 Pcs (String Hoppers) Delicate, thin rice noodles steamed to soft perfection, ideal for pairing with curries. Contains Allergen: None	£2.25	£2.00
Kappa Puzhuku - 300 gm Mashed tapioca seasoned with coconut, turmeric, and mustard seeds. Contains Allergen: Mustard	£2.50	£2.25
Paal Kappa - 300 gm Soft, boiled tapioca (kappa) cooked in a mildly spiced coconut Dairy base. Contains Allergen: Mustard	£3.25	£3.00
Veg Hakka Noodles - 300 gm Stir-fried noodles with mixed vegetables in a savoury Hakka-style sauce. Contains Allergen: Celery, Gluten, Soy	£3.25	£3.00
Biryani Rice - 300 gm (Rice without meat) Fragrant basmati rice cooked with spices, saffron, and a hint of ghee, without any meat. Contains Allergen: Dairy, Sulphites, Nuts	£3.50	£3.25
Arabic Style Rice - 300 gm (Rice without meat) Aromatic basmati rice cooked with Middle Eastern spices, dried fruits, and a hint of saffron, served without meat. Contains Allergen: Dairy, Sulphites, Nuts	£3.50	£3.25
Veg Fried Rice - 450 gm Basmati rice is stir-fried with mixed vegetables, seasoned with soy sauce and subtle spices. Contains Allergen: Celery, Gluten, Soy	£3.50	£3.25
Neychoru (Malabar Style) - 300 gm Rich, flavorful ghee rice cooked with aromatic spices, typically served with Malabar-style dishes. Contains Allergen: Dairy, Sulphites, Nuts	£3.25	£3.00

Vegetable Biryani / Pulao - 450 gm Aromatic basmati rice cooked with mixed vegetables, spices, and saffron in a traditional biryani style.	£3.50	£3.25
Contains Allergen: Dairy, Sulphites, Nuts		
Ulavacharu Paneer Biryani - 450 gm A unique biryani made with tender paneer cubes and flavorful basmati rice, infused with Ulavacharu (horse gram) broth for a rich, earthy flavour that adds a twist to the traditional biryani. Contains Allergen: Dairy, Sulphites	£5.25	£5.00
Paneer Tikka Veg Biryani - 450 gm Aromatic basmati rice layered with marinated paneer tikka and mixed vegetables, cooked with fragrant spices for a delicious, hearty biryani. Contains Allergen: Dairy, Sulphites, Nuts	£5.25	£5.00









Cochilli EVENTS & CATERERS

Non - Veg Main Dishes Menu

Main Dishes - Non Vegetarian (Minimum order quantity: 25 portions)	Under 100 Pax	Above 100 Pax
Egg Fried Rice - 450 gm (Regular / Schezwan) Classic fried rice with scrambled eggs and mixed vegetables, available in a mildly seasoned regular style or spicy Schezwan version for an extra kick. Contains Allergen: Egg, Celery, Gluten, Soy	£4.25	£4.00
Egg Hakka Noodles - 450 gm Stir-fried Hakka noodles with scrambled eggs, vegetables, and soy sauce for a flavorful bite. Contains Allergen: Egg, Celery, Gluten, Soy	£4.25	£4.00
Chicken Fried Rice - 450 gm (Regular / Schezwan) Classic chicken fried rice with scrambled eggs and vegetables, available in a mildly seasoned regular style or spicy Schezwan version for extra heat. Contains Allergen: Egg, Celery, Gluten, Soy	£4.50	£4.25
Chicken Hakka Noodles - 450 gm Stir-fried Hakka noodles with chicken, eggs, mixed vegetables, and a touch of soy sauce. Contains Allergen: Egg, Celery, Gluten, Soy	£4.50	£4.25
Kappa Biryani - 450 gm (Chicken / Pork / Beef) Unique biryani made with soft tapioca (kappa) layered with your choice of chicken, pork, or beef, cooked with spices for a hearty flavour. Contains Allergen: Mustard	£7.50	£7.25
Arabic Style Chicken Mandi Rice - 450 gm Flavorful Arabic-style rice with Grilled tender chicken, aromatic spices, and fragrant basmati rice. Served with Spicy Tomato Chutney & Garlic Mayonnaise Contains Allergen: Dairy, Sulphites, Nuts	£7.50	£7.25
Chicken Dum Biryani - 450 gm Traditional Malabar style biryani with chicken masala layered with fragrant Basmati rice. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	£8.50	£8.25
CoChilli Special Chicken Biryani - 450 gm Flavorful biryani with fried chicken masala layered with Wayanadan Kaima rice, prepared in CoChilli's signature style. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	£8.75	£8.50
Beef Mutton Dum Biryani - 450 gm Traditional Malabar style biryani with your choice of beef or mutton, layered with basmati rice and flavorful spices. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	£9.50	£9.25
CoChilli Special Beef / Mutton Dum Biryani - 450 gm CoChilli's signature style biryani with your choice of beef or mutton layered with aromatic Wayanadan Kaima rice and spices. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	£9.75	£9.50

Prawns / King Fish Dum Biryani - 450 gm Traditional Malabar style biryani with your choice of prawns, or fish, layered with basmati rice and flavorful spices. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	L9.75	£9.50
CoChilli Special Prawns / King Fish Dum Biryani - 450 gm CoChilli's signature style biryani with your choice of Prawns or Fish layered with aromatic Wayanadan Kaima and spices. Served with Raita, Pickle & Poppadoms. Contains Allergen: Dairy, Sulphites, Nuts	£10.25	£10.00
Paal Kizhi Parotta with Omelette - 450 gm (Chicken / Pork / Beef) Tender pieces of meat wrapped in 2 flaky Kerala parotta, steamed in banana leaves to infuse flavors. Served with coconut Dairy, a fluffy omelette for a hearty and comforting dish. Contains Allergen: Egg, Dairy, Sulphites, Nuts	£10.25	£10.00
CoChilli Special Pothichoru - 650 gm CoChilli's signature style pothichoru wrapped in steamed banana leaves. It contains Kerala Matta Rice, Chicken Kondattam, Mathi Fry, Egg Omelette, Beans & Carrot Thoran, Thenga Chammanthi & Pickle. Contains Allergen: Egg, Mustard, Sulphites	£14.25	£14.00









Cochilli EVENTS & CATERERS

Desserts Menu

Desserts (Minimum order quantity : 25 portions)	Under 100 Pax	Above 100 Pax
Semiya Payasam - 100 ml A creamy, sweet pudding made with roasted vermicelli (semiya) and milk. Contains Allergen: Gluten, Wheat, Dairy, Nuts	£1.50	£1.25
Fruit Salad / Fruit Platter - 100 gm A refreshing assortment of seasonal fruits, perfectly chilled for a light and healthy option. Contains Allergen: None	£1.50	£1.25
Carrot Payasam - 100 ml A unique dessert made from grated carrots cooked in milk, sweetened with jaggery, and garnished with nuts. Contains Allergen: Dairy, Nuts	£1.50	£1.25
Palada Payasam - 100 ml (caramel / Toffee) A creamy, traditional Kerala dessert made with rice flakes (ada) and milk, slow-cooked to a velvety texture and flavoured with cardamom. Contains Allergen: Dairy, Nuts	£1.50	£1.25
Ada Pradhaman Payasam - 100 ml Rich and indulgent Kerala-style payasam made with rice flakes (ada) cooked in jaggery and coconut milk, finished with roasted nuts. Contains Allergen: Dairy, Nuts	£1.50	£1.25
Mango & Cardamom Cake Slice Soft and moist cake slice infused with cardamom flavour and fresh mangoes, perfect as a tropical treat. Contains Allergen: Dairy, Wheat, Gluten	£1.50	£1.25
Gulab Jamun - 1 Regular size Soft, spongy milk-based dumplings soaked in a fragrant sugar syrup flavoured with cardamom and rose water. Contains Allergen: Dairy, Gluten	£1.50	£1.25
Rasmalai - 1 Regular size Soft paneer patties soaked in thick, sweetened milk, garnished with saffron and crushed pistachios. Contains Allergen: Dairy, Nuts	£1.75	£1.50
Elaneer Payasam - 100 ml A refreshing, light payasam made with tender coconut water, coconut pulp, and milk, delicately flavoured and garnished with nuts. Contains Allergen: Dairy, Nuts	£2.25	£2.00
Motichoor Ladoo Parfait - 100 gm A delightful fusion of Motichoor Ladoo, creamy mousse, and cardamom for a rich, indulgent treat. Contains Allergen: Dairy, nuts, wheat, and gluten.	£2.25	£2.00





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, Uttapam
- Plain Dosa, Podi Dosa
- Cheese Dosa, Paneer Dosa
- Pizza Dosa, Green Chilli & Coriander Dosa
- Chocolate Dosa (for kids)

Also included per guest:

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

Our Live dosa package costs starts from £13.50 per person and we require a min spend of £875 plus delivery or 50 people

What's Included in the Package

- Live dosa cooking team with setup
- Eco-friendly compartment trays, wooden cutlery & napkins
- 3 x 6ft folding tables with tablecloths
- 3 x Large chafing dishes

Under 50 people (min spend required)	Between 50 to	Between 100 to	Between 150 to	Above 200
	100 people	150 people	200 people	People
£17.50 / Person	£16.50 / Person	£15.00 / Person	£13.50 / Person	Please Call

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 3M x 4.5M with canopy £100
- 6ft Folding Table £15 each
- Additional Waiters £125

Terms and Conditions

- 1. Equipment and Setup: We will provide all necessary equipment for the live dosa counter, including a gas flat griddle, gas, cooking and serving utensils.
- 2. Service Duration: Our standard service duration is 3 hours. We require an additional 30 minutes for setup and 30 minutes for clearing up after service. If you need us to extend our service beyond 3 hours serving time, an extra charge of £75 per additional hour will apply.
- 3. Customer Requirements: The customer is responsible for providing a sheltered area for setting up the dosa counter, if not available you can ask us to provide a gazebo.
- 4. Transportation Charges: A flat fee of £25, plus a transportation fee of £1 per mile, will be charged for the journey to and from the event location, calculated from our base kitchen (HAO 3EY).
- 5. Serving Items: We will supply Eco Friendly Disposable Cutleries, Crockeries and Napkins for the event unless otherwise specified.
- 6. Please note: Each guest is allowed one plate only. Charges are based on the number of plates used.
- 7. Custom Menu Options: Additional items from our full catering menu (Veg & Non-Veg) can be added to the live dosa counter to cater to your specific preferences and requirements.
- 8. Please be aware that we do not provide drinking water or water glasses for the event.









CoChilli EVENTS & CATERERS

Vegetarian Sadya Lunch

Vegetarian Sadya Menu

(Minimum order quantity: 50 people)

Traditional Kerala Vegetarian Sadya Lunch Menu

Price: Starts from £25 / 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.Pulissery
- 21. Rasam
- 22. Pacha Moru
- 23. Semiya payasam
- 24.Parippu Payasam

Fusion Kerala Vegetarian Sadya Lunch Menu

Price: Starts from £30 / 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









Cochilli EVENTS & CATERERS

Sample Menus

Sample Set Menus

Biryani Combo Menus

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 / Person	£12 / Person	£15 / Person	£18 / Person

Holy Communion Menus

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 / Person	£16 / Person	£12 / Child	£20 / Person	£15 / Child

Housewarming Party Menus

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 / Person	£16 / Person	£18 / Person	£12 / Person

North Indian Party Menus

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 / Person	£16 / Person	£18 / Person	£20 / Person

Kerala Pothi / Chatti Choru Menu

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
£15.00 / Person	£17.50 / Person	£20.00 / Person