

Malabar Indian Restaurant Zürich Announces Winter Cooking Classes Alongside Catering and Take Away Services

November 17, 2026

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Malabar Indian Restaurant Zürich has scheduled a new series of South Indian cooking classes running through the winter season, with upcoming sessions set for 5 December 2026, 23 January 2027 and 20 February 2027. The Saturday classes offer an introduction to South Indian cuisine and reflect the restaurant's continued focus on sharing the culinary traditions of the Malabar Coast with diners in Zürich-Oerlikon.

Located at Wallisellenstrasse 11 in Zürich-Oerlikon, Malabar specializes in South Indian cuisine from the Malabar Coast, a region historically known as the home of pepper and many other spices. The kitchen prepares traditional recipes using seasonal ingredients and house-made spice blends, following a slow food approach that prioritizes responsible sourcing and considered preparation over speed.

The cooking classes include an introduction to Indian spices, a recipe booklet, a cooking demonstration and a shared meal at the close of each session. Participants learn how regional spice combinations shape the

dishes associated with the Malabar Coast, gaining practical knowledge they can apply at home. The sessions are designed for those seeking a deeper understanding of South Indian techniques rather than a general overview of Indian cooking.

Beyond the classes, Malabar continues to operate its wider range of services for guests across Zürich. The restaurant provides catering for private parties, corporate events and group gatherings, with menus tailored to each occasion. A take away service allows guests to order dishes for collection, and a lunch buffet is served on Wednesday and Thursday. Full details of the dishes available are set out on the Malabar Restaurant menu, which spans appetizers, thali, curry and tandoori specialties.

The menu reflects a broad approach to dietary needs. A wide selection of vegetarian and vegan dishes is offered, and halal options are available for selected meat dishes upon request. The kitchen draws on influences that reached the Malabar Coast over centuries, combining them with South Indian spice recipes to create distinct flavors that emphasize balance rather than heat. Background on the restaurant's culinary philosophy and the team behind it can be found in the Malabar Restaurant about us section.

The establishment is managed by Madhu and Andrea, who have built the restaurant around the cuisine of Kerala, a region often described as the Spice Garden of India. Their emphasis on seasonal and local ingredients, paired with South Indian recipes, has shaped a menu that changes with available produce while keeping traditional preparations at its center.

Guests seeking current operating details, location information and recent updates can consult the Malabar Restaurant Google Business Profile. The restaurant operates from Tuesday to Sunday, with lunch and dinner service, and occasionally opens for special events such as concerts.

Malabar Indian Restaurant is a dining establishment in Zürich-Oerlikon, Switzerland, specializing in South Indian cuisine from the Malabar Coast. The restaurant offers a dining experience, Indian cooking classes, catering, vegan options and take away service. It is known for authentic Kerala flavors, house-made spice blends and a slow food philosophy centered on seasonal ingredients.
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For more information about Malabar Indian Restaurant Zürich, contact the company here:Malabar Indian Restaurant ZürichMalabar Restaurant+41 44 311 31 17info@malabar-restaurant.chWallisellenstrasse 118050 Zürich-OerlikonSwitzerland

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Malabar is an Indian restaurant in Zürich-Oerlikon serving South Indian cuisine from the Malabar Coast, with vegetarian, vegan and halal dishes, Indian cooking classes, catering and take away.

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MALABAR

Neue
indische
Küche