Parakkat
NATURE
HOTEL & RESORTS

MENU

SPICE MERCHANT RESTAURANT

A PARAKKAT GROUP CONCERN

*Images are for illustration purpose only

www.parakkatresorts.com

made with love

All our dishes are freshly prepared to order.
Please note that preparation times may exceed 30 minutes.

All prices are exculsive of taxes

All prices are in INR

Guests are kindly requested to notify the chef of any allergies or special dietary requirements prior to placing an order.

Check out our
Websites and Instagrams

Meet
Our Founder

Prakash Parakkat
Managing Director
Parakkat Group of Companies

Visualized. conceptualized and executed by
Mr. Prakash Parakkat, this is another venture by renowned.
Parakkat Jewellers based in India and South East Asia.

After their stint into construction business, Mr.Prakash forayed into the hospitality sector with the idea of a luxury resort.

His penchant for exquisite designing and concepts is evident in every element of the resort.

Star Ratings

tripadvisor®
100%
5 Star Reviews

We're rocking **5 stars** on TripAdvisor

Google
Reviews 4.7 / 5

"**Parakkat Nature Resort** has been awarded a **4.7-star** rating on Google."

Google
4.9 / 5
Customer Reviews

"**Parakkat Spice Merchant** Restaurant has been awarded a **4.9-star** rating on Google."

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Shop Now

FROM THE RE-FRESH *of Soups*

CHICKEN BOUILABAISE 200/-
Succulent morsels of chicken seasoned with Garlic, Bellpeppers flavoured with Paprika.

TOM YUM VEGETABLE SOUP 199/-
Spicy lemon femodoes flavoured thai soup with vegetables.

ALL SPICES SOUP 220/-
Thin soup prepared using our organicfarm (spice) leaves withshallots and crushed garlic.

MINESTRONE SOUP 200/-
Tomato Broth flavoured with herbs and garnished with pasta and parmesan cheese.

SWEET CORN SOUP VEG/CHICKEN 200/-, 210/-
Choice of cream soup veg mushroom, chicken

ETHNIC FLAVOURED SOUP 250/-
A creamy soup made with PARAKKAT chef flavoured with Fried shallots,vegetables and seafood.

MANCHOW SOUP 200/-
Made with soup Chinese cuisine. Ginger flavoured , garnished with fried noodles.

SEA FOOD SOUP 220/-
Thick soup made from seafood stock . Flavoured with tomato puree and garnished with chopped seafood.

NATTU KOZHI SOUP 200/-
Blanch Chicken stock with Indian flavored spices with chopped chicken..

HOME MADE MUTTON SOUP 200/-
Thin soup prepared using tamarind pulp with lamb stock flavored with ginger, garlic and crushed pepper.

Cream of Soups

TOMATO 220/-
featuring a rich blend of fresh tomatoes, herbs, and spices. Served in a rustic setting amidstthe serene surroundings of the resort, this soup is a perfect way to warm up and enjoy the local flavors.

VEGETABLES 220/-
Vegetable soup is a versatile dish made with simmered vegetables in broth.

CHICKEN 220/-
Chicken soup is a classic comfort food made with chicken, vegetables, and a flavorful broth.

MUSHROOM 220/-
Creamy and flavorful soup made with a variety of mushrooms simmered in a rich broth.

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SALAD
DONE RIGHT

Crunchy Chicken Pineapple Salad — 280/-
Julince cut of Chicken deep fry in crunchy with fettho saucedressing in top of Badam

Parakkat
Chef special salads

Veg — 260/-
Cuts of vegetable, onion, capsicum bell peppers , cucumber, tomato, Shallots with olive dressing top of celery with lettuce & chinese cabbage.

Non Veg — 380/-
Chicken salad with romaine, cabbage, cucumber, tomato, onion, bell peppers, celery, & olive dressing.

Garden Fresh Salad — 180/-
Cuts of fresh Vegatables,onion, tomato,carrot, cucumber,lemon with chilli

Fancy Salad — 200/-
Cuts of vegetable style of fancy . Bellpeppers with honey lime dressing vegetables

Chicken Hawaiian Salad — 250/-
Grilled chicken, pineapple, tomato, capsicum, vegetable with Mayo dressing

Shrimps Cocktails — 400/-
Julince cut of Prawns steamed with mocktail sauce, top of lettuce with olives

Caribbean Sea Food Salad — 350/-
Fresh lettuce, tomato, cucumber, capsicum, parsley grilled seafood with butter garlic lemon dressing

Caesar Salad with Chicken — 380/-
Crisp romaine, croutons, Parmesan, Caesar dressing, topped with grilled chicken.

Caesar Salad Veg — 260/-
Crisp romaine, croutons, Parmesan, Caesar dressing.

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pan indian TABLE

Served From
12:30pm to 3:30pm
& 7:00pm to 11:00pm

BEEF THENGA ROAST WITH POROTTA

Truly Kerala, Dry Roasted Beef In A Traditional Cast Iron Pot And Served With Flaky Bread.

EGG ROAST WITH POROTTA

Boiled Eggs Coated With A Thick Sauce Made With Tomatoes And Sweet Caramelized Onion And Served With Fermented Rice Pancake.

MEEN VATTICHATHU WITH RED RICE

Spicy Fish Curry With Kokum.

NADAN KOZHI CURRY WITH NEI CHOR

Country Chicken Flavored With Homemade Spices And Served With Buttered Rice.

KOTTAYAM DUCK ROAST WITH WHEAT PARATHA

A Syrian Christian Delicacy.

MALABARI MUTTON KURUMA WITH PARATHA

Delicate Blend Of Lamb With Spices, Coconut, Cashew And Green Coriander.

BUTTER CHICKEN WITH GARLIC CHEESE NAAN

The Popular Punjabi Delicacy Of Chicken In A Rich Tomato Gravy.

BEEF KIZHI WITH KERALA POROTTA

Cubes Of Roasted beef With Onions, Tomato, Spices And Wrapped with Porotta in a Banana Leaf.

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DAAM DOOM BIRIYANI!

OUR SIGNATURE BIRIYANI IS A CULINARY MASTERPIECE, PREPARED IN THE TRADITIONAL MALABAR STYLE. THE AGED KAIMA RICE, RENOWNED FOR ITS FRAGRANCE AND FLAVOR, IS COOKED TO PERFECTION WITH YOUR CHOICE OF PROTEIN: CHICKEN, MUTTON, PRAWN, FISH, EGG OR VEGETARIAN.

EACH BIRIYANI IS CRAFTED WITH METICULOUS CARE, USING A WOOD-FIRED COOKING PROCESS THAT IMPARTS A DELICATE AND UNIQUE FLAVOR. THE AROMATIC SPICES ARE EXPERTLY BLENDED, CREATING A TRULY UNFORGETTABLE DISH.

BIRIYANI BLISS

- Mutton Biriyani 600/-
- Chicken Biriyani 400/-
- Prawns Biriyani 600/-
- Fish Biriyani 600/-
- Egg Biriyani 350/-
- Veg Biriyani 320/-

CHETTINAD BIRIYANI

- Veg 320/-
- Chicken 400/-
- Fish 600/-

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Fishy Feasts

MEEN POLLICHATHU

• AVOLI	600/-
• KING FISH	600/-
• KARIMEEN	600/-
• PALKATTI POLLICHATHU	550/-

FISH MOILEE

• KING FISH	600/-
• AVOLI	600/-
• KARIMEEN	600/-
• KERALA FISH CURRY	450/-

CHUTTY CURRY

• AVOLI	600/-
• KING FISH	600/-
• MATTUPETTI NJANDU ROAST	650/-

TAWA FRY

• KING FISH	460/-
• AVOLI	460/-
• KARIMEEN	460/-
• CHEMMEEN THENGA MANGA PAL CURRY	700/-
• SAFFRON TIGER PRAWNS GRILLED	900/-
• PRAWNS ROAST	650/-

FISH MASALA

• KING FISH	600/-
• AVOLI	600/-

SQUID

• ROAST	600/-
• ULARTHU	600/-
• FRY	600/-

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Southern Charm ON A PLATE

Beefy Goodness

FRY	420/-
CURRY,	500/-
VARUTHARACHATHU	550/-
ROAST	500/-

Lamb Lovin

MUTTON PEPPER FRY	610/-
ATTIRACHI KIZHI	700/-
MANNANKUDI MUTTON ROAST	650/-

Chicken Cuisines

CHICKEN - 65	360/-
PEPPER FRY	400/-
ULARTHU	400/-
KOZHI CHUTTATHU	950/
CHICKEN CURRY	400/-
CHICKEN VARUTHARACHATHU	450/-
TRIBAL CHICKEN	600/-
KOZHI NIRACHU NIRUTHI PORICHATHU	950/-

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Indian Delicacy

From the Claypot

• Murgh Malai Kebab	400/-
• Chicken Tikka	400/-
• Mutton Seekh Kebab	700/-
• Reshmi Kebab	450/-
• Hariyali Kebab	400/-
• Ajwaini Fish Tikka	450/-

Tandoor Chicken

• Full	950/-
• Half	550/-
• Paneer Tikka	450/-
• Paneer Malai Tikka	450/-
• Veg Seekh Kebab	400/-

"Savor the Veg"

• Paneer Butter Masala	350/-
• Paneer Tikka Masala	350/-
• Kadai Veg	300/-
• Veg Kurma	300/-
• Veg Jalfrezi	300/-
• Dum Aloo Kashmiri	350/-
• Aloo Gobi Masala	300/-
• Paneer Pasanda	400/-
• Baingan Masala	300/-
• Bhindi Baingan Masala	300/-
• Dal Fry, Dal Tadka	250/-
• Dal Makhani	300/-
• Bhindi Masala	300/-
• Bhindi Kurkure	300/-

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Chinese cuisine

VEG STARTER

•Baby Corn Manchurian	400/-
•Mushroom (Pepper Salt, Manchurian)	400/-
•Cauliflower (Chilly, Manchurian, Garlic)	300/-
• Crispy Fried Veg (Potato)	300/-
• Dragon Paneer	420/-
• Nutty Crispy Potato	300/-
• Egg Plant With Garlic Sauce	300/-
• Okra Pepper Salt	300/-

NON VEG STARTER

• Chilly Chicken	400/-
• Chicken Manchurian	400/-
• Garlic Chicken	400/-
• Dragon Chicken	420/-
• Dragon Fish	420/-
• Dragon Prawns	600/-
• Hunan Chicken	400/-
• Prawns With Garlic Sauce	600/-
• Garlic Fish	450/-
• Golden Fried Prawns	600/-
• Chicken Lollipop	450/-
• Drums Of Heaven	450/-

RICE AND NOODLES

• Veg Fried Rice	300/-
• Chicken Fried Rice	350/-
• Egg Fried Rice	330/-
• Mixed Fried Rice	380/-
• Prawns Fried Rice	380/-
• Veg Noodles	300/-
• Chicken Noodles	350/-
• Egg Noodles	320/-
• Mixed Noodles	360/-
• Prawns Noodles	360/-
• Veg Schezwan	300/-
• Non Veg Schezwan Rice	350/-
• Veg Schezwan Noodles	300/-
• Non Veg Schezwan Noodles	350/-

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DISHES FROM THE NORTH

MUTTON ROGAN JOSH 600/-
A rich, creamy lamb curry bursting with aromatic spices, inspired by the flavors of Northern India. Finished with a touch of nutmeg, this dish is a culinary delight.

BUTTER CHICKEN 450/-
Classic Indian dish featuring tender chicken cooked in a rich, creamy tomato sauce with a touch of cashews. The slow-simmering process in a clay oven adds a depth of flavor.

MURGH PATIALA 550/-
Flavorful Punjabi dish featuring tender chicken cooked in a creamy, spiced sauce. The Northern Indian flavors and hot serving temperature make it a truly satisfying meal.

CHICKEN SHAHI KORMA 500/-
A royal treat with creamy gravy, aromatic spices, tender chicken, and elegant garnish.The word "Shahi" translates to "royal," reflecting its opulent origins in the Mughal cuisine.

KADAI MURGH 400/-
Dish featuring tender chicken cooked in a spicy, tomato-based gravy. The term "kadai" refers to the wok-like vessel used traditionally to prepare this dish.

LASOONI MURGH 400/-
North Indian dish featuring tender chicken cooked in a creamy, garlic-based gravy. It's a popular choice for those who enjoy garlic-infused Indian cuisine.

DISHES FROM THE WEST

BEEF STROGANOFF 600/-
Tender pieces of Beef marinated with english mustard , cooked with blanch tomato sauce & western herbs. Accompanied with french fries, mashed potato with sauteed vegetable.

CHICKEN STEAK SIZZLER 750/-
Tender chicken marinated in English herbs, grilled on a tawa, and served on a sizzling hot plate with French fries, buttered vegetables, hash browns, and Mexican rice.

LIME THYME GRILLED FISH 650/-
Grilled Pomfret or kingfish marinated in a tangy lemon-thyme-mustard sauce. Served with French fries, baked vegetables, butter rice, and a Mexican salad.

ETHNIC FLAVOURED RICE

- GHEE RICE 250/-
- COCONUT RICE 300/-
- LEMON RICE 250/-
- JEERA RICE 250/-
- TOMATO RICE 300/-
- CURD RICE 300/-
- STEAM RICE 240/-
- PEAS PULAO 300/-
- VEG PULAO 300/-

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PIZZA MAX

MARGHERITA — 380/-
A traditional Italian favorite with tomato, basil, and mozzarella.

INDIANA — 380/-
An Indian twist with tandoor roasted paneer, onion,chilly and tomato with makhani sauce.

PIZZA VEGETARIANA — 400/-
A healthy pizza with fresh veggies like mushrooms, onions, peppers, and olives.

PIZZA PEPPERONI — 550/-
BBQ ham, chicken sausage, ground beef, chicken salami, onion and olives.

BARBECUE CHICKEN — 520/-
Barbecue chicken with onion, peppers, jalapeno, olives with cheese

PIZZA POLO HAWAIIAN — 520/-
A tropical twist with ham, pineapple, and cheese.

PASTA

GARLIC PASTA (CHICKEN/SHRIMPS) — 360/-, 450/-
Spaghetti,fresh asparagus, shiitake mushrooms, oven roasted tomatoes and parmesan in a delicious garlic sauce.

FOUR CHEESE PASTA (CHICKEN) — 450/-
Penne,mozzarella,ricotta, romano and parmesan cheese, marinara sauce and fresh basil.

CARBONARA — 375/-
Spaghetti with a garlic parmesan cream sauce with egg.

SPAGHETTI AND MEAT BALLS — 450/-
Homemade meat balls with beef, sausage and parmesan with our tomato sauce and basil.

PENNE MARINARA — 350/-
Penne, tomatoes, garlic, onions and herbs like basil and oregano.

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INDIAN BREADS

NAAN

BUTTER	70/-
GARLIC	70/-
PLAIN	60/-
KULCHA	70/-
LACHA PARATHA	60/-

ROTI

BUTTER	70/-
GARLIC	70/-
PLAIN	60/-
PHULKA (3.NOS)	60/-
CHAPPATHI	40/-
KERALA PARATHA	50/-

ASSORTED BREAD BASKET

(NAAN, LACHA PARATHA, ROTI, KERALA PARATHA) 250/-

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PLATTERA

FISH PLATTER 1350/-

Pearl spot, seer fish steak, sea bral fillet and the day's catch.

SEA FOOD PLATTER 1500/-

2 scampi, 2 tiger prawns , 100 gms seer fish steak, 100 gms sea bral filled , 100 gms squid

PRAWN PLATTER 1750/-

2 scampi , 4 tiger prawns and 6 shrimps

SHELL FISH PLATTER 1850/-

1 baby lobster , 2 jumbo prawns ,4 tiger prawns and 1 mud crab

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BEVERAGES & Drinks

Beverages

TEA	70/-
COFFEE	70/-
HORLICKS	100/-
BOOST	100/-
BOURNVITA	100/-
HOT CHOCOLATE	100/-
COLD CHOCOLATE	220/-
CHUKKU MALLI KAPPI	80/-

Seasonal Fresh Juice

PINEAPPLE	170/-
WATER MELON	170/-
LEMON	160/-
ORANGE	200/-
MOSAMBI	220/-
MILK SHAKES	220/-
LASSI	130/-

SPECIAL Mocktails

STRAWBERRY DAIQUIRI 220/-
Ice blended with strawberries and lime
cool and smooth.

PINA COLADA 220/-
Pineapple juice and creamy coconut , ice blended.

MOJITO 220/-
The classic with fresh Mint and lime

STRAWBERRY MOJITO 220/-
Strawberry,fresh mint and lime.

PASSION FRUIT MOJITO 220/-
Passion fruit juice, lime and fresh mint.

ISLAND COOLER 220/-
Tropical juices with fresh lemon and sprite.

STRAWBERRY FRUIT SMOOTHIE 220/-
Strawberries, orange and pineapple juices,
coconut and banana all blended with ice

CITRUS SPLASH 220/-
A refreshing combination of fresh citrus juices
shaken with sprite.

TROPICAL FRUIT SMOOTHIE 220/-
Mango,passion fruit, pineapple and coconut,
all blended with ice.

LEMON MINT COOLER 220/-
Our in house lemonade, blended with mint and
served on the rocks.

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DIETS AND BITES

FRIES

Fish Finger	350/-
French Fries	220/-
Chicken Nuggets	350/-

SAMOSA

Chicken	350/-
Veg	320/-

SPRING ROLL

Chicken	350/-
Veg	320/-
Banana Fritters	200/-

PAKODA

Onion	200/-
Paneer	250/-
Chicken	230/-
Egg	210/-

CUTLET

Veg	230/-
Chicken	250/-
Pazham Nirachathu	220/-

"A little snack can make a big difference"

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Desserts

Brownie Sizzler	290/-
Brownie With Ice Cream	260/-
Choice Of Pastry's	180/-
Pudding Of The Day	190/-
Parakkat Chef Delight	200/-
Carrot Halwa	180/-
Gulab Jamun	160/-
Mousse Of The Day	190/-
Choice Of Ice Cream	150/-
Cream Carmel	180/-

British Fried Ice Cream with Honey	200/-
Falooda	250/-
Fruits Salad	150/-
Fruits Salad With Ice Cream	180/-
Rasagulla	160/-
Payasam Of The Day	160/-
Cut Fruits	250/-

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