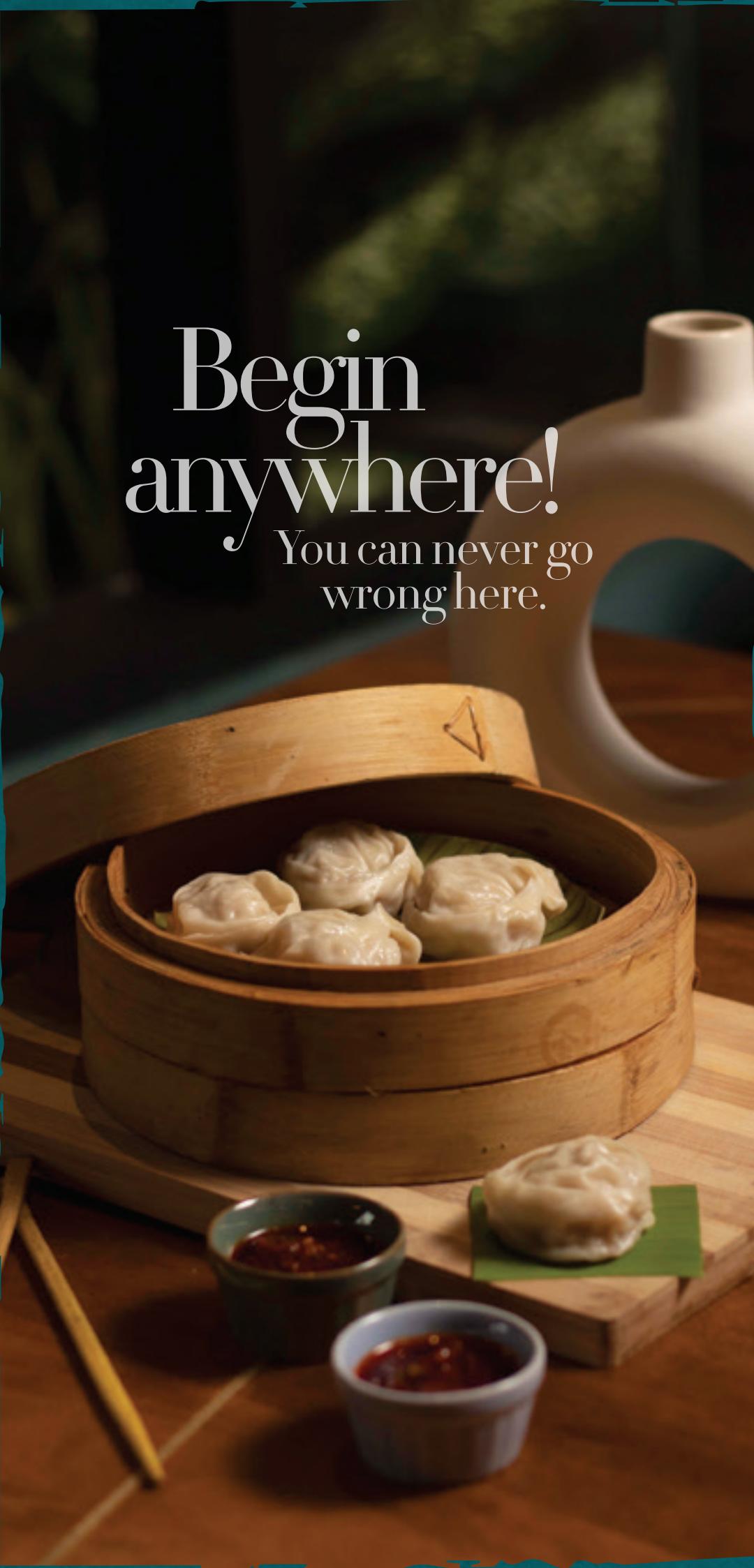




Every
bowl
shared is
a tummy full.

Soups

- | | |
|--|------------|
| 1 TELlicherry Chicken SOUP | 220 |
| (CHICKEN SOUP PREPARED WITH SHALLOTS, GARLIC, CINNAMON POWDER, SAFFRON, CHICKEN PIECES, ZUCCHINI, CARROTS, BEANS AND CREAM) | |
| 2 THUKPA CHICKEN NOODLES SOUP | 220 |
| (SOUP PREPARED IN CHICKEN STOCK WITH VEGGIES, CHICKEN AND NOODLES FLAVOURED WITH SOYA SAUCE) | |
| 3 MANCHOW CHICKEN SOUP | 220 |
| (A DARK BROWN SOUP PREPARED WITH VARIOUS VEGETABLES, CHICKEN AND FLAVORED WITH GENEROUS DOSE OF SOYA SAUCE, GARLIC, GINGER, CHILLI PEPPER AND FRIED NOODLES) | |
| 4 TALUMEIN CHICKEN SOUP | 220 |
| (CHICKEN SOUP PREPARED WITH CARROTS, CAULIFLOWER, MUSHROOM, BROCCOLI, RED CAPSICUM, CHICKEN STOCK, BOILED NOODLES, GINGER, BLACK PEPPER AND GARNISHED WITH SPRING ONIONS.) | |
| 5 TOM KHA CHICKEN SOUP | 220 |
| (A THAI HOT AND SOUR SOUP WITH COCONUT MILK, GALANGAL, LEMONGRASS, MUSHROOMS AND KAFFIR LIME LEAVES) | |
| 6 FRENCH ONION CHICKEN SOUP | 280 |
| (A BROWN ROUX ADDED TO CHICKEN STOCK, PARMESAN CHEESE, PARSLEY AND CARAMALISED ONION SERVED IN A BREAD POT) | |
| 7 SEAFOOD GUMBO SOUP | 250 |
| (Seafood soup with shrimp, butter, yellow onion) ---GREEN BELL PEPPER, CELERY, NINCED GARLIC, CAJUN SEASONING, DRIED THYME BAY LEAVES, PARSLEY AND CRAB MEAT) | |
| 8 TOM YUM PRAWNS SOUP | 230 |
| (A SOUR THAI SOUP COOKED WITH SHRIMPS, GALANGAL, LEMON GRASS, FRESH RED CHILLI, LIME, CHILLI PASTE, MUSHROOMS, CHINESE CABBAGE AND CORIANDER LEAVES) | |
| 9 LEMON CORIANDER SEAFOOD SOUP | 230 |
| CUBE-CUT SEAFOOD WITH FRESH CORIANDER LEAVES AND LEMON) | |
| 10 CHILLI GARLIC CRAB MEAT SOUP | 250 |
| (A SEAFOOD SOUP PREPARED WITH CRAB MEAT, CHOPPED GARLIC, CHILLI PASTE, EGG DROPS AND GARNISHED WITH BURNT GARLIC ON TOP) | |
| 11 ROASTED TOMATO CREAM SOUP | 180 |
| (SOUP PREPARED IN VEGETABLE BROTH WITH TOMATO, ONION, GARLIC, OLIVE OIL, BAY LEAF, ROSEMARY AND SMOKED PAPRIKA) | |
| 12 SOUR AND PEPPER TOFU SOUP | 180 |
| (A HOT AND SOUR SOUP WITH JULIENNE OF CARROTS, CABBAGE, SPINACH, TOFU, SOY SAUCE AND CRUSHED PEPPER) | |



Begin anywhere!
You can never go wrong here.

Starters

- | | |
|--|----------------|
| 1 KANTHARI FISH
(PAN GRILLED BASA FISH COOKED WITH FRESH KANTHARI CHILLI AND COCONUT MILK) | 420 |
| 2 MANGO TAWA FISH
(MANGO TAWA FISH MADE WITH RAW MANGO, GREEN CHILLI, COCONUT MILK SAUTED WITH PAN) | 420 |
| 3 PUNJABI FISH FINGER
(BONELESS FISH ARE MIXED WITH A SPICY SEASONING) | 450 |
| 4 WILD GRILLED PRAWNS
(PAN GRILLED PRAWNS COOKED IN KASHMIRI CHILLI PASTE AND OTHER KERALA SPICES IN COCONUT OIL) | 530 |
| 5 DYNAMITE PRAWNS
(A MEXICAN DISH MADE WITH PRAWNS AND SERVED WITH COCKTAIL SAUCE) | 530 |
| 6 THAI GRILLED PRAWNS
(THAI STYLE TIGER PRAWNS COOKED WITH COCONUT MILK AND ROSEMARY) | 530 |
| 7 CRUNCHY FRIED PRAWNS
(FRIED SHRIMP COATED WITH RIGHT AMOUNT OF TEMPURA BATTER AND SEASONING) | 530 |
| 8 CRISPY CALAMARI RINGS
(SQUID RINGS DEEP FRIED IN TEMPURA BATTER) | 420 |
| 9 KOREAN CHICKEN WINGS
(CHICKEN WINGS DIPPED IN BATTER AND DEEP-FRIED WITH KOREAN SPICE CHILLI GARLIC SAUCE) | 380 |
| 10 KOREAN SESAME CHICKEN/BEEF
(FRIED CHICKEN / BEEF IN A CRISPY COATING IN SWEET / SPICY AND SAVOURY FLAVOUR) | 390/440 |
| 11 CREAMY GARLIC CHICKEN SKEWERS
(CREAM CHEESE, GARLIC, CHICKEN BREAST, SEASONING SERVE WITH SKEWERS) | 380 |
| 12 SPICY TAWA CHICKEN
(PAN FRIED CHICKEN IN SPICY DRY CHILLI) | 390 |
| 13 PANDAN CHICKEN
(CHICKEN MARINATED IN AROMATIC SPICES AND CORIANDER LEAF / WRAPPED IN FRAGRANT PANDAN LEAF AND DEEP FRIED) | 460 |
| 14 HONEY GLAZED CHICKEN
(CHICKEN COOKED IN A TOMATO SAUCE, HONEY, SESAME SEED, CHILLY PASTE AND SPICES) | 420 |

Starters

15 KONJI CRISPY CHICKEN / BEEF / LAMB 420/450/490

(COOKED IN ONION, BELL PEPPER, TOMATO SAUCE, OYSTER SAUCE, CHILLY PASTE AND SPICES)

16 LEMON PEPPER GRILLED CHICKEN 380

(CHICKEN CUT IN TO STRIP, MARINATED WITH GINGER, GREEN CHILLI, CURD, TURMERIC POWDER, BLACK PEPPER, FINISHED WITH BELL PEPPER)

17 ENTRÉE BEEF KIDUKKAN 420

(TENDERLION BEEF MARINATED WITH OYSTER, BLACK PEPPER, SOYA AND SEASONING)

18 SPINACH TEMPURA 230

(A INDO CHINESE DISH MADE WITH FRESH AND CRISPY FRIED SPINACH AND SERVED WITH SWEET CHILLI SAUCE)

19 HONEY CHILLI POTATO 230

(FRENCH FRIES COOKED IN TOMATO SAUCE, HONEY, CHILLY PASTE AND SPICES)

20 DRAGON VEGETABLES 250

(MIXED VEGETABLES COOKED IN CHILLI GARLIC SAUCE)

21 CORN AND CHEESE BALLS 230

(A BALL OF SWEET CORN KERNELS, CRISPY ON THE OUTSIDE AND CHEESY ON THE INSIDE)

22 BABY CORN TEPURA 280

(BABY CORN DEEP FRIED IN TEMPURA BATTER SERVED WITH SWEET CHILLI SAUCE)

23 PEPPER GRILLED PANEER 270

(PAN FRIED PANEER PREPARED IN BUTTER WITH BELL PEPPERS, GARLIC, CRUSHED PEPPER, LIME JUICE, CORIANDER LEAVES AND CHILLI FLAKES)

24 MUSHROOM PEPPER AND SALT 280

(MUSHROOM IN SAUTED PEPPER AND SALT)



Salad

1 THAI MANGO SALAD 250

(RIPE MANGO SALAD WITH SPRING ONION, SHALLOTS AND FINELY CHOPPED THAI CHILLI)

2 GREEK SALAD 220

(A POPULAR HORIATIKI SALAD IN GREEK CUISINE, MADE WITH PIECES OF FRESH VEGGIES, SHREDDED FETA CHEESE AND SEASONING)

3 HONEY MINT WINTER SALAD 220

(TOSSSED WITH PINEAPPLE, PAPAYA, APPLE, HONEY, MINT, SUGAR AND LIME JUICE DRESSING)

4 MEXICAN CHICKEN SALAD 260

(A MEXICAN STYLE SALAD RICH IN CRISPY VEGGIES AND TOPPED WITH GRILLED CHICKEN)

5 CAESAR SALAD 260

(COMBO OF ICEBERG LETTUCE, CHICKEN AND CROUTONS DRESSED WITH LEMON JUICE, OLIVE OIL, EGG, GARLIC, DIJON MUSTARD, PARMESAN CHEESE AND BLACK PEPPER)

6 WALDORF SALAD 280

(FRUIT AND NUT SALAD WITH APPLES, CELERY, WALNUTS, DRESSED IN MAYONNAISE AND SERVED ON A BED OF LETTUCE)

7 MARIE ROSE CHICKEN SALAD 260

(PINEAPPLE, GRILLED CHICKEN, BELL PEPPER, ONIONS,CURRY MAYONNAISE DRESSING AND ICEBERG LETTUCE)



You can
never have too
**many
greens!**



Feel
at home in
every
bite.



Traditional South Indian

- 1 FISH CHERIYULLI MASALA** ASPS
(FISH COOKED WITH TRADITIONAL WAY BY SAUTEING, SHALLOT, GINGER, GARLIC, TOMATO & SPICES)
- 2 FISH MANGO CURRY** ASPS
(CHOICE OF FISH COOKED IN COCONUT MILK BASED THICK GRAVY FLAVOURED WITH SLICED RAW MANGO)
- 3 KUMARAKAM FISH CURRY** ASPS
(SPICY CURRY MADE WITH CHILLI PASTE, FENUGREEK, CURRY LEAF WITH FISH)
- 4 TAWA GRILLED FISH** ASPS
(PAN GRILLED FISH COOKED WITH SPICY TAWA MASALA)
- 5 SHRIMPS MASALA TAWA** 540
(SHRIMPS TAWA FRIED WITH A SPICY MASALA PASTE)
- 6 KONJU KANTHARI PAAL CURRY** 540
(SMALL PRAWNS COOKED WITH KANTHRI CHILLI AND COCONUT MILK)
- 7 PALL KAPPA FISH** 420
(TAPIOCA COOKED IN RICH COCONUT MILK, SERVED WITH FISH)
- 8 DUM CRAB** 460
(PREPARED IN GREEN CHILLY PASTE, PALAK GRAVY)
- 9 KAPPA CRAB** 430
(TRADITIONAL KERALA TAPIOCA AND CRAB MIX)
- 10 KOONTHAL PEPPER ROAST** 420
(RING SHAPED SQUID COOKED WITH SHALLOTS, CRUSHED CHILLI AND CRUSHED BLACK PEPPER)
- 11 SEA FOOD BUCKET (FULL/HALF)** 2400/1200
(FRESH, PRAWNS, CRABS, SQUID, FISH, KALLUMMAKAI AND CORN, ALL BOILED IN A FLAVOURFUL BROTH SERVED WITH COIN POROTTA, GHEE RICE, KAPPA AND PUTTU)
- 12 SEA FOOD PLATTER (FULL/HALF)** 2300/1200
(A COMBO OF PAN FRIED PRAWNS, SQUID, CRAB, SEA BASA AND KING FISH ACCOMPANIED BY A SMALL PORTION OF BUTTER RICE AND COIN POROTTA)

13 KUNJI PORI KOZHI	380
(CHICKEN TENDERS MARINATED WITH CRUSHED COCONUT, CHILLI FLAKES, SPICES, THEN FRIED)	
14 CHICKEN CHERIYULLI THORAN	380
(CUBED CHICKEN PREPARED WITH SHALLOTS AND SHREDDED COCONUT)	
15 MASALA FRIED CHICKEN	350
(A THICK SPICY MASALA OF FRIED CHICKEN MARINATED IN CURD, KASURI METHI KASHMIRI CHILLI POWDER, GINGER, GARLIC AND GREEN CHILLI)	
16 CHICKEN KONDATTOM	350
(CHICKEN PIECES DEEP FRIED AND SAUTEED IN SPICE MIX TOPPED WITH CHILLI FLAKES)	
17 KANTHARI CHICKEN CURRY	360
(CHICKEN CURRY GET ITS UNIQUE FLAVOUR AND HEAT FROM FRESH BIRD EYE CHILLIES)	
18 ACHAYANS CHICKEN CURRY	360
(TRADITIONAL SOUTH KERALA STYLE CHICKEN CURRY COOKED WITH SHALLOTS, GREEN CHILLI, AND KERALA SPICES IN COCONUT MILK, AND GARNISHED WITH FRIED COCONUT BITS)	
19 CHICKEN CHATTI CURRY	370
(SPICY CHICKEN CURRY SERVED IN CLAY POT)	
20 KAPPA CHICKEN CHAMMANTHI	360
(CHICKEN COOKED IN A MIX OF SHALLOTS, GREEN CHILLIS, SHREDDED COCONUT, AND CURRY LEAVES ALONG WITH TAPIOCA)	
21 NADAN KOZHI PERATTU	420
(CHICKEN MARINATED IN A MIX OF GINGER GARLIC PASTE, TOMATO, SHALLOTS SPICES AND THEN ROASTED)	
22 BEEF VARATTI POLICHATHU	380
(BEEF COOKED WITH SHALLOTS, DRY RED CHILLI, SLICED GINGER, GARLIC, SPICES AND IS WRAPPED AND ROASTED IN BANANA LEAF)	
23 KANTHARI BEEF IDICHATHU	380
(BEEF COOKED WITH KANTHARI CHILLI, SHALLOTS, CRUSHED GARLIC, CRUSHED PEPPER AND SPICES)	
24 PAAL KAPPA BEEF RIBS	460
(TAPIOCA COOKED INRICH COCONUT MILK AND BEEF RIBS)	
25 VARUTHARACHA BEEF CURRY	360
(BEEF CURRY MADE WITH ROASTED COCONUT PASTE AND SPICES)	
26 MUTTON VARATTIYATHU	440
(MUTTON COOKED IN ONION AND KERALA SPICE BASED MASALAS)	
27 MUTTON CHAPS	440
(MUTTON COOKED IN COCONUT GRAVY, ONION AND PEPPER BASED MASALA)	



28 VEG MANGO CURRY	270
(MIXED VEGERABLES AND RAW MANGO COOKED IN COCONUT MILK)	
29 ALLEPPY VEG CURRY	250
(MIXED VEGETABLES COOKED IN COCONUT MILK AND SPICES BASED GRAVY)	
30 NEELAGIRI VEG CURRY	250
(MIXED VEGETABLES COOKED IN MINT AND CORIANDER BASED GRAVY)	
31 MUSHROOM VARATTIYATHU	260
(PAN ROASTED MUSHROOMS WITH ONION AND SPICES)	
32 PANEER MANGO CURRY	260
(PANEER AND RAW MANGO COOKED IN COCONUT MILK)	
33 SOYA CHUNKS PEPPER ROAST	210
(HEALTHY AND DELICIOUS SOYA ROAST IN SPICY MASALA FLAVOUR)	



The
Himalayan
range
of
flavours



North Indian

- | | |
|--|------------|
| 1 KADAI FISH
(FISH COOKED IN DRY ROAST MASALA, ONION-TOMATO PASTE AND STIR FRIED IN KADAI) | 520 |
| 2 CHICKEN DO-PYAZA
(A RICH & CREAMY CURRY OF CHICKEN WITH PLENTY OF ONIONS IN A MEDLEY OF SPICES AND HERBS) | 380 |
| 3 BUTTER CHICKEN
(BUTTER CHICKEN IS A CLASSIC & GRILLED CHICKEN, SIMMERED IN A CREAMY TOMATO GRAVY) | 380 |
| 4 METHI MALAI CHICKEN
(CHICKEN PREPARED IN FRESH METHI GREENS SIMMERED IN A RICH CREAMY GRAVY) | 380 |
| 5 MUGALAI CHICKEN
(CHICKEN COOKED IN A COARSE PASTE OF ONIONS, CASHEW NUTS GINGER, GARLIC AND GREEN CHILLIES) | 380 |
| 6 CHICKEN TIKKA JALFREZI
(STIR FRIED GRILLED CHICKEN WITH BELL PEPPERS, ONIONS, TOMATOES AND SPICES) | 380 |
| 7 HYDRABADI CHICKEN MASALA
(PREPARED IN GREEN CHILLY PASTE, PALAK, CURD, MEDIUM SPICY) | 380 |
| 8 CHICKEN TAWA MASALA
(TIKKA PIECES AND GARLIC, GREEN CHILLY, LIME, BASED IN A THICK GRAVY) | 380 |
| 9 PAHADI CHICKEN TIKKA
(BONELESS CHICKEN CUBE MIXED WITH MILDLY SPICED MARINATE MADE FROM SPINACH, CREAM AND AROMATIC) | 360 |
| 10 ASHRAFI CHICKEN TIKKA
(BONELESS CHICKEN MARINATED IN BEETROOT PASTE, CURD, SPICES AND GRILLED IN TANDOOR) | 360 |
| 11 CHICKEN MALAI TIKKA
(CHICKEN MARINATED WITH GINGER, GARLIC, GREEN CHILLI, CREAM CHEESE, CORIANDER STEM, CARDAMOM AND COOKED IN TANDOOR) | 360 |
| 12 CHICKEN LASOONI TIKKA
(CHICKEN CHUNKS MARINATED IN GENEROUS AMOUNT OF GARLIC, YOGURT, SPICE MIX AND COOKED IN TANDOOR) | 360 |

13 TANDOORI PLATTER (FULL / HALF)

(ASSORTED KEBAB PLATTER WITH MINT CHUTNEY AND SERVED WITH ROTI)

2100/1100**14 MUTTON PEPPER MASALA**

(MUTTON MASALA MADE WITH BLACK PEPPER, ONION, TOMATO, SPICES AND YELLOW GREAVY)

440**15 MUTTON ROGAN JOSH**

(MUTTON COOKED WITH FRIED ONION PASTE, TOMATO PUREE, GINGERGARLIC PASTE, GARAM MASALA, KASHMIRI CHILLI PASTE, CURD, RED CHILLI POWDER, CORIANDERPOWDER, JEERA POWDER, NUT MEG POWDER, CARDAMOM POWDER, RATANJOT)

440**16 MUTTON KADAI**

MUTTON COOKED IN DRY ROAST MASALA, ONION-TOMATO PASTE AND STIR FRIED IN KADAI)

440**17 PANEER AFGANI TIKKA**

(SOFT COTTAGE CHEESE MARINATED WITH CASHEWNUT PASTE, YOUGUT, GINGER, GARLIC PASTE, LEMON JUICE, SALT AND GRILLED IN TANDOOR)

260**18 PANEER MAKHMALI**

(PANEER COOKED IN MAKHNI GRAVY AND COCONUT MILK)

280**19 BROCCOLI CHEESE TIKKI**

(CHEESE STUFFED WITH BROCOLI, SEASONING)

270**20 BABY CORN SIMLA MIRCHI MASALA**

(BABY CORN, SIMLA MIRCHI MIXED WITH INDIAN SPICES IN YELLOW GREAVY)

300**21 VEG JALFREZI**

(VEGGIES TOSSSED IN A SPICY AND TANGY, MILD AND SEMI DRY CURRY)

220**22 PANEER MAKHMALAI**

A restaurant-style exclusive recipe where mixed vegetables are sautéed to perfection in rich flavors

240**23 MUSHROOM DO- PYAZA**

(BUTTON MUSHROOM COOKED WITH LIGHTLY CARAMALIZE ONION, TOMATO BASED CURRY)

240**24 ALOO GOBI MUTTER**

(POTATOES, CAULIFLOWER AND PEAS COOKED IN A PASTE OF ONION, GREEN CHILLI, CASHEW NUTS, POPPY SEEDS, MELON SEEDS AND SPICES)

260**25 DAL TADKA**

(BOILED MOONG DAL AND MASOOR DAL, CHILLI, CHOPPED ONIONS AND TOMATOES, WHOLE RED CHILLI JEERA, GARLIC ON TADKA AND A BLEND OF INDIAN SPICES)

210**26 MILONI VEG**

(YELLOW GRAVY, BEANS, CAULIFLOWER, CARROT, PANEER, SPINACH, BABY CORN, MUSHROOM, GREEN PEAS, KADAI GRAVY, CHOPPED GARLIC, SALT, PEPPER, RED CHILLI POWDER, GARAM MASALA CUMIN POWDER, CREAM AND BUTTER)

260

You will
en-Gulf
**every
crumb!**



Middle Eastern

1 BBQ GRILLED FISH (CHERMULA, TAWA MASALA)**ASPS**

(CHERMOULA - CURD, GREEN CHILLI, PARSLEY, CORIANDER, TURMERIC POWDER, BLACK PEPPER, TAWA MASALA - RED CHILLI, KASHMIRI CHILLI PASTE, GINGER, GARLIC, BLACK PEPPER, TURMERIC POWDER)

2 LARITHOOM KABAB**370**

(FROM THE ANCIENT LAND OF PERSIA COMES THIS EXQUISITE GARLIC FLAVOURED CHICKEN KEBAB)

3 SHISH TAOUK**370**

(A CLASSIC ARABIC KEBAB WHICH FEATURES MARINATED BONELESS CHICKEN CUBES SKEWERED AND CHAR GRILLED)

4 IRANI KABAB**370**

(CHICKEN MARINATED IN HUNG CURD, BLACK PEPPER, TAHINA, GARLIC PASTE, OLIVE OIL AND COOKED IN CHARCOAL)

5 DAJAJ SAKATH**370**

(A LEBANESE DELICACY OF MIDLY FLAVOURED CHICKEN SLOWLY COOKED OVER CHARCOAL)

6 SHISH KABAB (BEEF)**400**

(EGYPTIAN KEBAB WHICH FEATURES MARINATED BEEF CUBES SKEWERED AND CHAR GRILLED)

7 KOFTHA KABAB BEEF/LAMB**410/450**

MINCED MEAT AND HERBS ARE MIXED, HAND ROLLED AND CHARBROILED)

8 ARABIC PLATTER (FULL/HALF)**2400/1200**

(ASSORTED KEBAB PLATTER WITH KUBOOS, MAYONNAISE, HUMMUS, MUTABAL AND TABBOULEH)



East Asia

1	THAI RED / GREEN PRAWNS WITH STICKY RICE	520	5	SIZZLING CHICKEN TOWER	390
2	MINCED CHICKEN IN CHILLI BASIL WITH STICKY RICE	380	(CHICKEN MARINATED WITH CAJUN SPICES AND BELL PEPPER, ICEBERG, TOP WITH CREAMY CHEESE SAUCE)		
3	CRISPY CHICKEN WITH CHILLI GARLIC SAUCE	380	6	SEAFOOD SYMPHONY	520
4	CHICKEN CHILLI BEAN SIZZLER	440	(MIX OF CLAM, SQUID, FISH AND SHRIMP MEAT THAT PRODUCES THE PERFECT WITH LEMON BUTTER SAUCE)		
5	STONE BOWL CHICKEN	470	7	GRAND CHICKEN PICATTO	470
6	MANGOLIAN BEEF RIBS	450	(CHEESE FILLED CHICKEN BREAST CHICKEN CRUMB FRIED (MOZZARELLA CHEESE) CREAMY LEMON BUTTER SAUCE WITH SPAGHETTI PASTA)		
7	BEEF WITH BROCCOLI	420	8	CONTI COMBINATTO	1800
8	HOT GARLIC VEGETABLES	280	(GAMBERTTI BEEF PASTA, GRILLED SEAFOOD PESTO, ITALIAN HERB RICE, CREAMY GARLIC CHICKEN, CRUNCHY PRAWNS, COCKTAIL MAYO, MANGO MAYO, BEET MAYO)		
9	SCHEZWAN VEGETABLES	280	9	SPAGHETTI BOLOGNESE	390
10	BLACK PEPPER VEGETABLES	280	(SPAGHETTI SERVED WITH A SAUCE MADE FROM TOMATOES, MINCED BEEF, GARLIC AND HERBS)		
11	BLACK BEAN VEGETABLES	280	10	LAMB SHANK WITH ARABIC RICE	580
12	WHITE GARLIC VEGETABLES	280	DELICIOUS GRILLED LOVED SECTION OF THE LAMB LEG IN FLAVOURFUL HERBS MARINATED SERVED WITH ARABIC RICE)		
13	VEGETABLES IN HOT BASIL SAUCE	280	11	PESTO GRILLED PRAWNS	520
14	CHILLY GARLIC NOODLES (VEG / CHICKEN / MIXED)	220/240/280	(GRILLED SHRIMP COOKED WITH FRESH BASIL PASTE SAUCE AND VEGETABLE)		
15	PAN FRIED NOODLES (VEG / CHICKEN / SEAFOOD)	300/340/380	12	SEAFOOD PESTO RICE	490
			(MIX OF SEAFOOD WITH PESTO SAUCE AND RISTTO RICE)		
			13	VARIETY OF PASTA WITH SAUCES	
			(PENNE, SPAGHETTI, FUSSALI, FETTUCHINI, MACARONI)		
			1	ARRABIATA (VEG / CKN / SEAFOOD)	320/390/430
			(TOMATO CONCASSE, GARLI, CHILLI FLAKES, BLACK OLIVES, PARMESAN CHEESE, PARSLEY)		
			2	ALFREDO (VEG / CKN / SEAFOOD)	320/390/430
			(WHITE SAUCE, FRESH CREAM, PARMESAN CHEESE, PARSLEY)		
			3	SALSA ROSA (VEG / CKN / SEAFOOD)	320/390/430
			(WHITE SAUCE, TOMATO CONCASSE, CHILLI FLAKES, PARMESAN CHEESE, PARSLEY)		

Europe and Beyond

1	CHICKEN PORTABELLO	450
	(SLICED CHICKEN BREAST PIECES MARINATED AND GRILLED, PLACED ON A BED OF MASHED POTATO IN PORTOBELLO MUSHROOM SAUCE AND SERVED WITH GRILLED VEGETABLES)	
2	HONEY BALSAMIC CHICKEN	450
	(CHICKEN MARINATED IN HONEY, BALSAMIC VINEGAR, DEMI-GLACE SAUCE, MUSTARD SAUCE, GARLIC AND GRILLED)	
3	STEAK CHICKEN / BEEF TENDERLOIN	420/450
	(MARINATED CHICKEN/ BEEF TENDERLOIN PIECES IN MUSHROOM / PEPPER SAUCE GRILLED MEDIUM, WELL DONE OR RARE ACCORDING TO CHOICE AND SERVED WITH MASHED POTATO AND GRILLED VEGETABLES)	
4	STROGANOFF CHICKEN / BEEF WITH BUTTER RICE	400/450
	(SAUTEED CHICKEN / BEEF IN A MIX OF DEMI-GLACE AND WHITE SAUCE)	



Take your
stomach
on a
Euro
trip!



Rice & Noodles

1	KERALA MEALS	210
2	LAGOON CHICKEN BIRIYANI	270
3	MUTTON BIRIYANI	370
4	FISH BIRIYANI	380
5	PRAWNS BIRIYANI	520
6	EGG BIRIYANI	210
7	VEG BIRIYANI	210
8	ERACHI CHOR CHICKEN	270
9	ERACHI CHOR BEEF	320
10	GHEE RICE	160
11	LEMON RICE	180
12	CHILLY GARLIC RICE (VEG/CKN/MIXED)	220/240/300
13	PAD THAI NOODLES (VEG/CKN/MIXED)	200/230/280

Breads

1	APPAM	25
2	PUTTU	25
3	CHAPATHI	15
4	WHEAT POROTTA	25
5	PIDI	150
6	ROTI	25
7	NAAN	35
8	KULCHA	30
9	IDIYAPPAM	20
10	PATHIRI	15
11	KUBOOS	20

Can't
go solo?
We have
accompaniments.

