

GLOBAL CUISINES

CREATED WITH ARTISTRY, DRIVEN BY TASTE AND ENRICHED BY CONNECTION

MENU

FROM THE HEART OF KERALA

Kandari Koonthal ₹ 260
Baby squid rings marinated with local bird eye chillies and spices

Beef Coconut Ullarthiyath ₹ 190
Tender pieces of aromatic beef, with coconut pieces and curry leaves

Neimeen Manga Charu ₹ 320
King fish cooked with raw mango and coconut milk

Special Ketal Fried Chicken ₹ 190
Kerala spices marinated deep fried chicken

Meen Kodam Puli Curry ₹ 290
King fish cooked with Kerala kokum and spices

Chemmeen Kunjulli Roast ₹ 325
Prawns cooked with raw mango and coconut milk

Kozhi Kurumulaku Curry ₹ 199
A chef special dish with hand-picked spice

Beef Palli Curry ₹ 199
Slow-cooked meat in a mixture of spices, onions, curry leaves, with coconut oil

Cherthala Chemmeen Tawa ₹ 325
Prawns marinated with chef's special spice blend and shallow fried with coconut oil

Angamaly Manga Curry ₹ 140
Home made raw mango preparation with coconut milk

Vegetable Khurma ₹ 140

THALASSERY DUM BIRIYANI

Chicken ₹ 220
Mutton ₹ 330

PORICHATHUM POLlichATHUM

FRESH CATCH OF THE DAY FROM THE QUEEN OF ARABIAN SEA

Seafood

King fish [Nei meen]
Jumbo Prawns [Chemmeen]
Squid [Koonthal]
Pearl Spot [Karimeen]
Red Snapper [Chemballi]
Crab Pepper Roast [Njandu]

Rate As per size



BEST OF ASIAN

Crispy Mushroom with Schezwan Pepper ₹ 225
A spicy version of fresh mushrooms

Crispy Fried Chicken with Thai Chili, Basil ₹ 220
Fresh basil scented chicken spiced with fresh Thai chillies

Wok Fried Rice ₹ 160
Hakka, schezwan, Vegetables, Chicken, mixed ₹ 180

Wok Fried Noodles ₹ 160
Hakka, schezwan, Vegetables, Chicken, mixed ₹ 180

Stir Fried Asian Vegetable ₹ 220
Garden fresh broccoli, Zucchini, pokchoy and bell pepper tossed with garlic chilli sauce

RICE & BREADS

Kerala Matta Ari Choru ₹ 65

Steamed Basmati Rice ₹ 70

Kallappam 2 Nos ₹ 20

Nool Paratha ₹ 20

Chappati 2 Nos ₹ 20

Pal Kappa
Kappa Kuzhachathu ₹ 80

DESERT

Umali Pudding ₹ 175

Ice Cream on Pan Seared Pineapple ₹ 175

Hot Gulab Jamun ₹ 175

BARMAN SPECIALS

Refreshing Mojito ₹ 80

Kerala Street Drink Kulukki ₹ 75

Seasonal Fresh Juices ₹ 125

Lassi - Sweet /Salt ₹ 80

Masala Chass ₹ 70

Milkshake Varities ₹ 125

Falooda Varities ₹ 135

Kindly feel free to speak regarding any special dietary requirements or any food allergies you may have.

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SOUPS

Hot & Sour Soup ₹ 150
A penchant soup with Chicken, vegetables and fried noodles

Thai Noodle Soup with Chicken and Veggies ₹ 160
Asian flavored chicken broth with slice of chicken, vegetables and herbs

Crushed Tender Corn and Scallion Soup ₹ 150
Hand crushed corn kernels with chicken and egg drop

Prawn Chowder Soup ₹ 160
Garlic leeks onion flavored cheese soup

SALADS & COLD APPETIZERS

Chef's Special Garden Fresh Greens Salad ₹ 220
Organic vegetables & seasonal greens

Classic Caesar Salad with Khurana's Clay Oven Roasted Chicken ₹ 240
Romaine lettuce, garlic croutons, poached quail egg, sundried tomatoes, bacon, parmesan

Indian Green Salad ₹ 60
Carrot, Cucumber, Onion, Tomato Slice, Green Chilly

STARTERS

Chicken Pakora ₹ 180
Chicken marinated with spices and crispy fried

Chili Garlic Batter Fried Prawns ₹ 290
Crushed garlic and chillies cilantro, marinated deep fried prawns

Stuffed Chicken Momos ₹ 180
Steamed Dumpling with a savory mixed vegetables stuffing

Vegetable & Onion Pakora ₹ 140
Vegetables and onion with gram flour batter and deep fried

DISH ON DEMAND

French Fries ₹ 140

Vegetable Grilled Sandwich ₹ 160
Vegetable stuffed breads and grill

Club Sandwich ₹ 180
Tandoori roasted chicken, cream cheese sauce, gherkins, and fried eggs with chips

TANDOOR KA KHAZANA

Tandoori chicken ₹ 190
Spice and yogurt marinated slow roasted smoky chicken

Afgani chicken ₹ 200
Yogurt and creamy marinated smoky chicken

Tandoori Jinga Ajnabi ₹ 320
Carve seeds infused tandoori tiger prawns

Seekh Kebab Lamb Chicken ₹ 320 ₹ 240
Lasoon ka chutney, lachha onions, sirke pyaz

Bhatti Ka Mahi Tikka ₹ 320
Clay oven roasted fish cubes

Chicken Tikka Jwala Mirch ₹ 200
Handpicked spices with special spices mix

Murgh Basil Tikka ₹ 220
Basil flavored cheese based marinated chicken thigh boneless

Tandoori Malai Broccoli ₹ 200
Yogurt and spiced with fresh cream

Saffron E Paneer Tikka ₹ 225
Saffron scented cottage cheese cooked in the clay pot

KHURANAS SPECIAL APNA PANJABI

Butter Chicken ₹ 190
A spicy version of fresh mushrooms

Kadai Chicken ₹ 190
Chicken cooked in onion tomato sauce and crushed spice and color pepper's

Mutton Sholey Masala ₹ 320
Slow cooked lamb in smoky flavored sauce

Dal Tadka ₹ 140
Temperd yellow entil spinach/plain

Dal Makhani ₹ 160
Overnight slow cooked black lentil with rich butter and cream

Breads
Tandoori Roti ₹ 25
Butter Roti ₹ 30
Plain Naan ₹ 45
Butter Naan ₹ 60
Garlic Naan ₹ 70
Chappathi ₹ 20

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