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KERALA CAFE

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In the quaint town of Vasai, near Mumbai, 2016 marked the inception of a culinary gem that would soon transcend regional boundaries and captivate the taste buds of diverse communities.

Kerala Cafe, a restaurant, initially began as a retirement project for our parents, a nostalgic ode to our Kerala roots. Little did we anticipate that our endeavor would evolve into a thriving business, becoming a beloved dining destination across India.

www.keralacafe.co



SCAN FOR FRANCHISE



Crafters
FLAGSHIP STORE

Ginger
House
Restaurant

Crafters
Louis Hall

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ബുക്കസ്, ഹോട്ടൽ-2

Antiques,
Furniture &
Handicrafts

HERITAGE
Heritage Arts
ARCHITECTURAL SECTION
ANTIQUES AND
FURNITURES

Ginger
House
Restaurant

Cafe Crafters
SEA FOOD
FISH / PRAWN,
SEAFOOD MIX
GRILL
KERALA FLAVOURS
APPAM/RICE/IDLI
VEGETARIAN
FISH/PRAWN
IDOLLE, ROAST,
CURRY, STEW ETC
ICE CREAM

BREAKFAST CLASSICS

(8 AM – 11 AM / 4PM - 7PM)

Veg Options

Steamed Idli (2 pcs) – 120

Button Idli (Mini Idlis) – 120

Garlic Roast Button Idli – 130

Medu Vada – 100

Idli Vada Combo – 100

Butter Plain Dosa – 120

Cheese Dosa – 130

Garlic Roast Masala Dosa – 160

Mysore Masala Dosa – 160

Butter Masala Dosa – 150

With Stew or Curry

2 Appam + Veg Stew – 250

2 Appam + Kadala Curry – 220

Idiyappam + Veg Stew – 250

Puttu + Kadala Curry – 220

4 Breads + Veg Stew - 220



BREAKFAST CLASSICS

(8 AM – 11 AM / 4PM - 7PM)

Egg Specials

- Puttu + Egg Coconut Curry – 250
- Idiyappam + Egg Coconut Curry – 250
- 4 Breads + Egg Coconut Curry - 220
- 4 Breads + Egg Omelette- 200

Chicken Specials

- 2 Appam + Chicken Coconut Curry – 300
- Idiyappam + Chicken Coconut Curry – 300
- Puttu + Chicken Coconut Curry – 300
- 4 Breads + Chicken Coconut Curry - 300

Filter Drinks & Juices

- Filter Coffee – 40
- Sulaimani – 25
- Kerala Tea – 30
- Watermelon - 150
- Pineapple - 180
- Bread Butter - 100
- Bread Butter Jam - 120



STARTERS

(11 AM – 4 PM / 7PM - 11PM))

Veg Starters

- ★ Paneer Coconut Fry – 370
- Paneer Pollichathu – 350
- ☺ Paneer Kondattam – 320
- Crispy Potato 65 – 250
- Potato Spinach Coconut Fry - 270
- Pineapple Coconut Salad - 220
- Smoky Pepper Mushroom Fry – 300
- Mushroom Curry Leaf Fry – 320

Chicken & Egg Starters

- Kerala Chicken Roast – 350
- ★ Garlic Chicken Fry – 320
- Eri Pori Chicken (Shaap Style) – 300
- Chicken 65 – 290
- Chicken Chukka – 300
- ☺ Spicy Egg Roast - 250

Buff & Mutton

- Buff Perlan Roast – 370
- Buff Shaap Fry – 370
- Mutton Thengakothu – 550
- Mutton Pepper Fry – 550



SEAFOOD STARTERS

Pollichathu (Grilled in Banana Leaf)

A traditional Kerala preparation where fish or meat is marinated in spices, wrapped in banana leaf, and pan-seared. Infused with smoky, earthy flavours.

Red Snapper (As Per Availability) – 950

Salmon (As Per Availability) – 750

★ Pomfret – 650

Surmai – 550

Tawa Fry Special

Marinated in coastal spices and seared on a hot tawa (griddle) for a crisp, charred finish. Bold, flavourful, and lightly smoky.

Red Snapper - 950

Salmon - 850

★ Surmai – 490

Pomfret – 590

Anchovies (Natholi/Mandeli) – 250

Mackrel (Aiyala/Bangda) – 300

Prawns Specials

Gunpowder Prawns Fry – 400

🍷 Thattukada Prawns Roast – 450

★ Chemeen Coconut Fry – 490



MAIN COURSE

(11 AM – 4 PM / 7PM - 11PM))

Vegetarian

Creamy Kerala Paneer - 370

Coconut Paneer Masala - 350

Mix Veg Masala Coconut Curry - 300

Veg Stew - 300

★ Veg Mappas - 350

Veg Korma - 300

Kerala Kadala Curry - 250

Dal Tadka - 250

Chicken & Egg

★ Naadan Kozhi Curry – 300

Chicken Syrian Mappas – 375

Chicken Stew – 350

🌶️ Malabar Chicken Curry – 320

Homestye Egg Curry – 270



MAIN COURSE

(11 AM – 4 PM / 7PM - 11PM))

Buff & Mutton

Naadan Erachi Curry – 390

Malabar Buff Curry – 390

Mutton Roast – 590

🍷 Mutton Shaap Curry – 590

FISH CURRIES

★ Alleppey (Raw Mango)

A tangy raw mango-based fish curry from Kerala's backwaters, slow-cooked with coconut milk, turmeric, and green chillies.

Kingfish – 550 / Pomfret – 650 / Salmon – 900 / Prawns – 450

🍷 Shaap Curry (Spicy Kerala Style)

A spicy, tamarind-based fish curry inspired by Kerala's toddy shops ("shappu"). Cooked with shallots, kudampuli (smoked tamarind), and fiery red chilli.

Mackrel – 350 / Pomfret – 650 / Kingfish – 550 / Salmon – 900 / Prawns - 450

Mappas Curry (Coconut Milk Style)

A mild, creamy coconut milk curry cooked with onions, tomatoes, and whole spices. Lightly spiced and gently simmered for rich, comforting flavour

Pomfret – 750 / Kingfish – 650 / Prawns – 550



HOUSE MEALS

(11 AM – 4 PM / 7PM - 11PM))

A classic Kerala banana leaf feast with red or white rice, served unlimited. Enjoy a medley of home-style dishes like avial (mixed veg in coconut), thoran (stir-fry), kootu curry (spiced yam-chickpea mash), chammanthi (dry chutney), tangy rasam, creamy moru curry (buttermilk stew), sambar, pickle, payasam (dessert), and crunchy pappadam.

Veg Meals – 240

Chicken Meals – 300

Double Chicken Meals – 350

Buff Meals – 400

Fish Meals – 300

Prawns Meals – 450

Surmai Meals – 550

BIRYANI SPECIALS

A Thalassery classic made with aromatic kaima rice, slow-cooked with spices and layered with tender chicken or vegetables. Finished with caramelized onions, fried cashews, and fresh herbs. Served with salad, pickle, and papad.

Veg Thalassery – 300

Chicken Thalassery – 350

Mutton Thalassery – 550

Prawns Thalassery – 450



SOUPS

Veg Drumstick Soup - 250

Chicken Bone Soup - 300

Prawns Coconut Soup - 350

BREADS & RICE

Kerala Parotta – 30

Wheat Parotta – 35

Appam – 40

Puttu / Iddiyappam – 40

Steam / Red / Ghee Rice – 120 / 120 / 150

Lemon / Curd Rice – 150

REFRESHERS

Moru Velam - 80

Lime Water – 80

Kulluki Lime - 100

Kulluki Pineapple - 120

Fresh Lime Soda – 100

Mint Lime Soda – 120

Thums Up / Sprite – 40

Bottled Water – 20



CHINESE

Veg Fried Rice - 250

Veg Hakka Noodles - 250

Paneer Chilly - 350

Chicken Hakka Noodles - 300

Chicken Fried Rice - 300

Chicken Chilly - 370

Egg Hakka Noodles - 250

Egg Fried Rice - 250

Chicken Hot & Sour Soup - 300

Veg Hot & Sour Soup - 250

DESSERTS

Tender Coconut Ice Cream – 250

Paripu Payasam with Ice Cream – 220

Jaggery Coconut Custard – 180

Elaneer Payasam – 220

Ice Cream Scoop (Vanilla) - 150

Ice Cream Scoop (Tender Coconut) - 180





MUMBAI | PUNE | KOCHI | BANGALORE

WWW.KERALACAFE.CO



SCAN FOR INSTAGRAM PAGE

