

PAPAD			
Roasted Papad	40		
Fried Papad	50		
Masala Papad	60		
SALAD AND RAITA			
Green Salad	100		
Kachumber	100		
Veg Raita	100		
Plain Dahi	90		
EGGS			
Omelette (2 Egg)	90		
Boiled Eggs	60		
Egg Burjee (2 Eggs)	120		
PARATHA ROLL			
Kathi Roll Wrapped in Paratha			
Paratha Roll Chicken	120		
Paratha Roll Egg	100		
Paratha Roll Paneer	120		
STARTERS			
VEG			
Veg. Crispy	200	120	
Veg. Manchurian	180	100	
Veg. Chilly	180	100	
Paneer Chilly	220	140	
Paneer Crispy	220	140	
Mushroom Chilly	220	140	
Paneer Koliwada	220	140	
NON-VEG.			
Chicken Crispy	220	150	
Chicken Manchurian Dry	200	140	
Chicken Chilly Dry	200	140	
Chicken Lolipop (Oil Fry) 8 pcs	220	120	
Chicken Lolipop (Masala Dry) 8 pcs	240	140	
Chicken Koliwada	220		
Chicken 65	220		
Prawns Chilly	300		
Butter Garlic Prawns	300		
Prawn Koliwada	300		
KERALA SPECIAL STARTERS			
Mushroom Paper Dry Fry	200		
Paneer Paper Dry Dry	200		
Kozhi Malaku Vrattu	220		
Kerala Chicken Fry	170		
Coconut Chicken Fry	220		
Konch Mulaku Varattu	220		
Chicken Ularthiyathu	300		
Kuttanadu Palkonchju	300		
Prawns Ularthiyanthu	300		
Mutton Ularthiyanthu	350		
Pollicha Chicken	420	220	
VEG SOUP			
Tomato Rasam	100		
Malbar Coconut Soup	120		
Veg Clear Soup	100		
Veg. Manchow Soup	110		
Veg. Hot & Sour Soup	110		
Cream of Tomato Soup	110		
Cream of Mushroom Soup	110		
NON VEG SOUP			
Chicken Manchow Soup	120		
Chicken Hot & Sour Soup	120		
Cream of Chicken Soup	120		
Chicken Noodle Soup	120		
Chicken Clear Soup	120		
Chicken Shorba	120		
Malbar Coconut Soup Chicken	130		
Mutton Nalli Soup	150		
INDIAN MAIN COURSE VEG.			
Mix Veg.	200	120	
Veg. Jalfrezi	200	120	
Veg. Makhnvala	200	120	
Veg. Kolhapuri	200	120	
Veg. Kadai	200	120	
Aloo Mutter	200	120	
Mushroom Masala	220	140	
Paneer Mutter	220	140	
Paneer Kadai	220	140	
Paneer Makhani	220	140	
Paneer Tikka Masala	220	140	
Paneer Bhurjee	240		
Kaju Masala	240		
INDIAN MAIN COURSE NON-VEG.			
Egg Masala	170	90	
Chicken Masala	220	140	
Chicken Muglai	240	140	
Chicken Sukka	240	140	
Chicken Do Pyaza	240	140	
Chicken Khadai	240	140	
Chicken Kolhapuri	240	140	
Chicken Kheema Masala	220	140	
Chicken Tikka Masala	220	140	
Chicken Hundi	460	240	
Butter Chicken	480	260	
Mutton Rogonjosh	300	170	
Mutton Masala	300	170	
Mutton Khadai	300	170	
Mutton Sukka	300	170	
SEAFOOD SPECIAL			
Prawns Masala	300	160	
Fish Masala Surmai	APS		
Pomfret Masala	APS		
RICE / PULAO			
Steam Rice	80	60	
Curd Rice	170	100	
Jeera Rice	100	70	
Ghee Rice	120	70	
Veg. Pulao	170	90	
Green Peas Pulao	170	90	
Paneer Pulao	200	110	
Dal Khichadi	170	100	
Dal Khichadi (With Tadaka)	190	120	
DAL			
Dal Fry	150		
Dal Tadka	170		
RICE / NOODLES			
VEG			
Veg. Fried Rice / Noodles	160	90	
Veg. Schezwan Fried Rice / Noodles	170	90	
Veg. Mushroom Fried Rice / Noodles	200	100	
Veg. Singapore Fried Rice / Noodles	220	110	
Veg. Hong Kong Fried Rice / Noodle	180	110	
Veg. Burn Chilly Garlic Rice / Noodles	180	110	
Veg. Manchurian Rice / Noodles	200	110	
Veg. Triple Fried Rice / Noodles	200	110	
NON-VEG.			
Egg Fried Rice / Noodles	180	90	
Egg Schezwan Fried Rice / Noodles	180	90	
Chicken Fried Rice / Noodles	190	100	
Chicken Schezwan Fried Rice / Noodles	200	110	
Chicken Hong Kong Fried Rice / Noodles	220	130	
Chicken Singapore Fried Rice/Noodles	220	130	
Chicken Chilly Garli Rice / Noodles	220	130	
Chicken Manchurian Rice / Noodles	230	140	
Chicken Triple Fried Rice / Noodles	240	150	
CHICKEN PACKING RICE	240		
Prawns Fried Rice	260	140	
BIRYANI			
VEG.			
Veg. Biryani	190	100	
Veg. Hydrabadi Biryani	190	100	
Mushroom Biryani	220	120	
Paneer Biryani	220	120	
NON-VEG.			
Egg Biryani	190	100	
Chicken Biryani	220	120	
Chicken Hydrabadi Biryani	230	130	
Chicken Chettinadu Biryani	230	130	
Chicken Tikka Biryani	230	130	
Chicken Kheema Biryani	230	130	
Mutton Biryani	320	170	
Mutton Hydrabadi Biryani	320	170	
Prawns Biryani	300	160	
SPECIAL KERALA BIRYANI			
Biryani prepared with Malbar flavour accomanied with raitha papad and pickle			
Chicken			250
Mutton			340
Prawns			320
Surmai Fish			APS
Egg			200
Vegetable			200

SPECIAL KERALA KIZHI BIRYANI

Biryani prepared with Malbar flavour and wrapped in banana leaf and dum, accompanied with raitha papad and pickle

Chicken	280
Mutton	360
Prawns	320
Vegetable	210
Surmai	APS

SIDE DISH

Kerala Paratha	20
Wheat Paratha	30
Bun Paratha	20
Chapati	12
Butter Chapati	15
Appam	20
Mutta Appam	50
Classic Puttu	75
Kappa	75
Pall Kappa	90

CHICKEN

Chicken Pepper Fry	240
Chicken pieces fried with flavour of pepper corns	
Chicken Roast	240
Fried chicken in thick malbar masala	
Chicken Ghee Roast	240
Chicken roasted masala with ghee	
Chicken Varutharacha Curry	240
Chicken cooked in traditional roasted coconut masala gravy	
Nadan Chicken Curry	240
Chicken cooked in coconut based spicy gravy	
Chicken Perattu	240
Chicken cooked with shallot and coconut chunks in semi dry	
Chicken Mappas	240
Chicken cooked in coconut milk with coriander flower and spices	
Chicken Stew	240
Chicken pieces cooked in coconut milk and spices	

KERALA FISH CURRY

Fish cooked in coconut based gravy in Kerala spices	
Bangada	180
Surmai	APS
Pomfret	APS
Karimeen	APS
Prawns	260

FISH POLLICHATHU

Fish is marinated in a mix of flavourful spices and then cooked in banana leaves.

Karimeen	APS
Bangada	200
Surmai	APS
Pomfret	APS
Prawns	300

FISH TAWA FRY

Fish slow tawa fried in special masala spicy

Karimeen	APS
Bangada	160
Surmai	APS
Pomfret	APS

FISH MOLEE

The perfect combination of spices and coconut milk

Karimeen	APS
surmai	APS
Pomfret	APS
Prawns	300

FISH ROAST MASALA

Fried fish in thick special onion masala spicy

Karimeen	APS
Surmai	APS
Pomfret	APS
Prawns	300

MUTTON

Mutton Roast	330
slow roasted mutton marinated in rich blended of spices and onion	
Mutton Ghee Roast	330
Mutton roasted in ghee with special spices	
Mutton Pepper Fry	330
Fried mutton with the flavour of classic pepper corns	
Mutton Stew	330
Mutton pieces potato and carrots cooked in coconut milk and spices	
Mutton Malabar Curry	330
Mutton cooked in spicy coconut based gravy	

EGG

Egg Roast	180
Boiled egg roasted in onion and tomato spicy gravy	
Nadan Egg Curry	180

VEGETABLE

Veg Stew	200
Mix Veg curry prepared in rich coconut milk	
Veg Malabar Curry	200
Mix veg curry prepared in rich coconut malabar masala and spices	
Tomato Fry	200
Masala Fried tomato	
Mushroom Pepper Roast	230
Fresh mushroom in roast masala in ground pepper flavour	
Nadan Kadala Curry	200
Black chick peas masala with kerala special taste	

Veg Mappas	200
Avial	200

POTHICHORU

Rice Meals wrapped in banana leaf

Veg. Pothicharu	200
Rice, Avial, Mezhukku puratty, Sambar, Chutney, Moru & Papad	
Fish Pothichoru	240
Rice, Avial, Mezhukku Puratty, Sambar, Chutny, Moru, Achar, Papad Omlet & Fish or Fry	
Chicken Pothichoru	240
Rice, Avial, Mezhukku Puratty, Sambar, Chutny, Moru, Achar, Papad Omlet & Chicken fry	

PASTA

Pasta N Butter Chicken	240
Pasta Tossed in Chicken Kheema	220
Pasta in Prawns Molee	250

JOSH FOODLAND COMBOS

Paratha Chicken Curry	140
Bun Paratha Chicken Curry	140
Appam & Egg Roast	130
Appam & Kadala Curry	130
Puttu & Egg Roast	130
Puttu & Kadala	130
Paratha Kizhi	170
Kottu Paratha Chicken	170
Kottu Paratha Egg	160
Kappa Vevichathu & Fish Curry Kizhi	220
Kappa Vevichathu & Chicken Kizhi	220
Pall Kappa with fish curry	220
Pall Kappa with Chicken	220
Chicken Curry Rice	140
Chicken Curry Rice & Chapati (2)	160
Dal tadka & Rice	130
Chi. Schezwan Fried Rice & Chi. Chilly	220
Veg. Schezwan Fried Rice & Veg. Chilly	180
Paneer Tikka Masala & Butter Chapati (3)	160

DESSERTS

Payasam of the Day	150
Tender Coconut Cheese Cake	150
Caramal Custurd	120

BEVARAGE

Mineral Water 1 Ltr	20
Mineral Water 0.5 Ltr	10
Soft Drink Small	20
Soft drink Big	50
Fresh Lime Juice	40
Butter Milk	40



*Rates Subject to Change without prior Notice
*Order Once place cannot be cancelled



We undertake party orders
Biryani by Kilo, Sadhya Veg and Non Veg
and Payasam per Litre

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