



True Flavour, True Story!



Our Food. Our Promise.



**To never
serve fast food**



**To use 100%
natural ingredients**



**To use the
freshest Seafood**



Prawns are a rich source of selenium, one of the most effective antioxidants at maintaining healthy cells.

Soup

Crab Soup	₹ 250
Mix Seafood Soup	₹ 240
Veg Clear Soup	₹ 130
Chicken Clear Soup	₹ 150



Beverages

Nannari Sarbath	₹ 70
Mint Lime Juice	₹ 70
Fresh Lime Soda / Water	₹ 65/60
Fresh Fruit Juice pineapple/ Orange / Watermelon	₹ 90
Tender Coconut Water (Kuduka)	₹ 90
Sambharam (Buttermilk)	₹ 70



Egg

Egg Roast	₹ 120	Egg Masala	₹ 140
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Since soups are mostly liquid, they're a great way to stay hydrated and full and also gives your immune system a boost when prepared with the right ingredients. Soups can be a truly healthy dish with multiple nutritional benefits.

Fort Cochin Special

Chicken Kizhi Parotta

₹ 210

Fort Cochin special tender Chicken marinated in authentic Kerala spices, cooked along with curry and wrapped in banana leaf and steamed.

Prawns Kizhi Parotta

₹ 250

Fort Cochin special tiny cut Prawns marinated and slow cooked with our handpicked special authentic masala and layered with Puttu flour and grated coconut.

Chicken Kothu Parotta

₹ 180

Fort Cochin special Kothu Parotta is a south indian street food delicacy, freshly made parattas shredded in to medium size pieces and stir fried with chicken pieces, onion, chilly and handpicked spices.

Kozhi Pollichathu

₹ 240

Fort Cochin special Chicken Pollichathu (chicken cooked in banana leaf) is a Kerala special chicken recipe. The fried chicken pieces are coated with a onion gravy and then goes for a slight grill inside the banana leaf. Try this flavorful chicken recipe and you won't be disappointed.

Chicken Tawa Fry

₹ 240

Fort Cochin special Kerala homestyle Chicken Tawa fry preparation that is rich in flavor with our handpicked special masalas and spices.



FC Special Kozhi Porichathu

Fort Cochin special Kozhi Porichathu is a Kerala style Chicken fry made in coconut oil to enhance the taste with special hand picked masala and spices.

Half - ₹ 175

Full - ₹ 260

Chatty Choru

Red fish curry, Moru curry, Curd, Thoran, Chicken fry, Netholi fry, Omlet, pickle, Coconut chammadi & Pappadam.

₹ 240

FC Specail Chicken Kabab

Tender Chicken marinated with our handpicked special spices mix and slow fried in pure coconut oil.

Half - ₹ 175

Full - ₹ 260



Kerala is famous for its rich natural beauty and obviously its famous food dishes. The soil of the place is naturally gifted with an abundance of minerals which in turn helps to cultivate quality food materials ranging from the spices, tea, coconuts, and other natural materials.

Sea Food

No.10 FORT COCHIN

Neymeena Tawa Fry (Seer Fish)

Fresh catch Anchal (Seer/King/Neimeen/Aikoor) medium sized round/oval shape cut, marinated with our special spices and tawa fried in slow flame.

As Per Size

Avoli Porichathu / Tawa Fry

Fresh Pomfret marinated with our hand-picked traditional spices and oil fried/tawa fried.

As Per Size

Karimeen Fry

Alapuzha special Karimeen (Pearl Spot) marinated with our special spices and slow fried with coconut oil.

As Per Size

Ayala Fry (Bangada)

Fresh Mackerel (Ayala/Bangda) full fish marinated with our traditional spices and fried as per your choice.

As Per Size

Mathi Fry (Sardin)

Mathi (Sardin) fry is a popular and favorite fish of Kerala, which is a tasty, rich and healthy sea fish. It is marinated and fried with our traditional masalas and spices as per your choice.

As Per Size

Kane Tawa Fry (Ladies Fish)

Kane Fish (Lady Fish) is marinated with handpicked masalas and tawa fried to enhance your taste buds. The fish is easily digestible. When someone is being introduced to fish, it's good idea to start with Kane (Lady Fish)

As Per Size



Kozhuva Fry (Netholi)

Fresh Netholi (Kozhuvu/Anchovy) marinated with our handpicked special spices and pat dry for long time and deep or tawa fried in coconut oil.

₹ 240

Crab Kurumulagu Fry

Fresh catch Crab marinated with our spicy and pepper masala which is slow cooked and pan fried in coconut oil with the thick spicy, onion, ginger, and garlic.

₹ 450

Nadan Chemeen Tawa Fry

Kerala homestyle prawns fry preparation that is rich in flavor with our handpicked special masalas and spices.

₹ 350

Prawns Butter Garlic

Our butter garlic prawns are medium size, cooked in tawa and served hot in a sizzler. This is a most sought after dish in "No.10 Fort Cochin".

₹ 350

Chemeen Roast

Prawns cooked and roasted in a thick red gravy made with onion and tomato using special kerala spices.

₹ 350

Koonthal Porichathu (Squid)

Koonthal Porichathu is a Kerala style squid fry made with special hand picked masala and spices.

₹ 280

Koonthal Onion Fry

Squid is also known as Koonthal and is one of the all-time seafood delicacies. Koonthal Onion Fry is a spicy and of-course traditional dish of Kerala

₹ 280



Karimeen is a highly nutritive food. It contains low fat, high protein, rich in omega 3 fatty acids, Vitamin D and riboflavin as well as minerals like Calcium and Phosphorus.

Chicken Fry Sadhya ₹ 325



FC Special Sathya (Only Saturday & Sunday)

Traditional Kerala style Sadhya, packed with variety of traditional vegetarian dishes consisting of 10 items. Packed with – Rice + Sambar + Avial + Thoran + Moru curry + kootu curry + Eliserry + Rasam + Inchi puli + Achar + Chamnathi + Pappad + Butter milk + Kontatam Mutaku + 2 type Payasam + Banana + Broken banana chips & Jaggery banana chips. (Extra papad, and payasam will be chargeable)

Red rice or white rice + Sambar + Rasam + Thoran + Moru curry + Avial + Sambaram + Lemon pickle + Pullinji + Pappadam + Payasam with a seasonal fish curry & Fish fry. (Extra papad, Fish curry and Payasam will be chargeable).

Red rice or white rice + Sambar + Rasam + Thoran + Moru curry + Avial + Sambaram + Lemon pickle + Pulinji + Pappadam + Payasam with a seasonal fish curry & Fish fry. (Extra papad, Fish curry and Payasam will be chargeable).

The cuisine of Kerala is generally perceived to be one of the healthiest in the country and the Sadhya is the traditional feast of Kerala, usually served as lunch. Preparations begin the night before, and the dishes are prepared before ten o' clock in the morning. Sourcing of raw materials/ingredients for Sadhya is an elaborate and careful process to ensure good quality. The lighting of the fire to prepare the sadhya is done after a prayer to Agni and the first serving is offered on a banana leaf in front of a lighted nilavilalkku as an offering to God.



Meen Curry

Seer Fish Mango Chatty Curry

Served in a clay pot, Seer Fish Mango Chatty Curry is made in Kerala style with coconut paste and kukum and hand picked masala and spices to enhance the taste buds.

As Per Size

Neymeen Malabar Fish Curry

Fresh catch of the day/seasonal fish cooked in a Malabar tamarind (GarciniaCambogia) & coconut milk flavoured curry. It's tangy and tasty.

As Per Size

Neymeen Mulakittathu

Fresh Neymeen pieces marinated with Kerala traditional spices, prepared in an Earthen Pot which enhance its flavour and taste. It is made in a Spicy thick gravy and has a tangy Kudampuli/Kukum flavour.

As Per Size

Avoli Chatty Curry

This is a typical homemade fish curry. Firm fresh Pomfret fish marinated with our traditional handpicked masala.

As Per Size

Avoli Mulakittathu

This is a typical homemade fish curry. Firm fresh Pomfret fish marinated with our traditional handpicked spices.

As Per Size



Ayala Mango Chatty Curry

This is a typical homemade Kerala fish curry. Firm fresh Mackerel fish curry is made with our traditional handpicked masalas.

₹ 320

Kozhuva Mango Curry

Fresh Natholi Fish curry made in Village style cooked with hand picked masalas in a traditional way.

₹ 270

Village Style Netholi Chatty Curry

Fresh (Netholi) Anchovy fish marinated with our chef's special spices and cooked in a Malabar tamarind (GarciniaCambogia) & coconut milk flavoured curry. It's tangy and tasty.

₹ 280

Chemmeen Chatty Curry

Prawns cooked in coconut paste based gravy in a traditional Kerala style with hand picked masalas.

₹ 380

Allepy Karimeen Curry

Marinated Pearlspear (Karimeen) with our authentic combination of hand picked spices and simmered in a coconut ginger sauce flavoured with raw mangoes and curry leaves. Note: Fresh catch Pearlspear (Karimeen) weighing 180 to 210gms.

As Per Size



Seer fish has high content of protein, calcium, and phosphorus. It also has a good amount of omega-3 fatty acids which is good for the heart health. It also supports brain health and is proven to be a healthy meat for all.

Nadan Crab Masala

Cleaned fresh Crab marinated with fragrant medley spices and slow cooked with ginger, garlic and tomato paste.

As Per Size

Kerala Prawns Ghee Roast

Fresh Prawns marinated with lime juice, yogurt, red chilli powder, turmeric and a pinch of salt, cooked on low flame with pure ghee. Note: Jumbo Prawns 2 Pieces Or Small Size 10 Pieces, depends on availability.

₹ 370

Meen Mappas (Choice of Available Fish)

Fish curry made in traditional Kerala style served with choice of available fish. Suggestion (Seer Fish or Pomfret).

As Per Size

Meen Vattichathu (Chooru / Tuna)

Spicy thick Fish curry made with hand picked masalas and spices.

₹ 250



Meen Pollichathu

Karimeen Pollichathu

Fresh Karimeen (Pearspot) marinated with our special masalas and spices, wrapped in a Banana Leaf.

As Per Size

Aiykoora Pollichathu

Seer Fish marinated with our special masalas and spices, wrapped in a Banana Leaf.

As Per Size

Chemmeen Pollichathu

Mutton pepper fry marinated and cooked in hand picked masalas and spices.

₹ 400



Mutton

Mutton Kurumulagu Fry

Mutton pepper fry marinated and cooked in hand picked masalas and spices.

₹ 260

Nadan Mutton Curry

Village Mutton Curry cooked in hand picked masalas to enhance your taste buds.

₹ 260

Mutton Varutharachathu

Fresh Mackerel (Ayala/Bangda) full fish marinated with our traditional spices and fried as per your choice.

₹ 275

Attirachi Kizhangu Curry

Mutton curry cooked with boiled potato in hand picked masalas to enhance your taste buds.

₹ 275

Mutton Stew

Traditional kerala style Mutton Stew.

₹ 290



Biryani

Malabar Chicken Biryani

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₹ 250

Mutton Biryani

Tender Lamb pieces marinated with our secret spices mix and blended with aromatic handpicked special quality Jeera Samba rice.

₹ 320

Fish Pot Biryani (Seer Fish)

Aromatic special grade Jeera Samba Rice cooked over perfectly spiced fresh (Seer Fish or Equivalent Quality Fish) marinated in warm handpicked spices and flavourfully mixed.
Note: Fish used - 2 small slices of fresh Seer fish or equivalent quality fresh fish pieces.

₹ 380

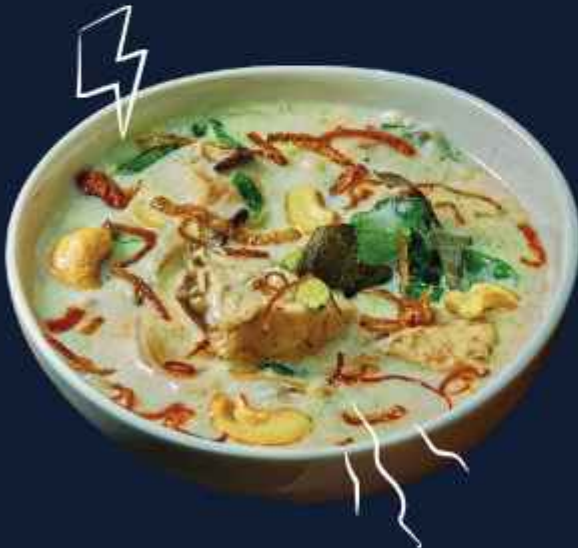
Prawns Biryani

Aromatic special grade Jeera Samba Rice cooked over perfectly spiced fresh (Fresh Shrimp Pieces) marinated in warm handpicked spices and flavourfully mixed.

₹ 350



Chicken



Chicken Kondattam

Dry Spicy Chicken cooked in hand picked masalas and spices.

₹ 260

Nadan Kozhi Curry

Kerala Style Chicken Curry cooked in hand picked masalas.

₹ 220

Chicken Varutharachathu

Thick gravy of Chicken cooked in hand picked masalas to enhance your taste buds.

₹ 240

Kozhi Varattiyathu

Thick Chicken Gravy cooked in hand picked masalas and spices.

₹ 220

FC Special Traditional Chicken Curry

Clean Chicken pieces marinated with hand-picked masalas and spices cooked in a traditional Kerala style curry.

₹ 260

Chicken Stew

Traditional kerala style Chicken Stew.

₹ 260



If your heart doesn't skip a beat, your hair doesn't start flying in the wind and romantic music beat doesn't start playing in the background when you hear someone say 'Biryani', you're doing it wrong. When a dish so pure, so marvellous and so succulent exists, humans can't help falling in love. If you're a hardcore biryani lover, you'd absolutely connect with us on our passion for Biryani.

Vegetable

Parippu Manga Curry	₹ 150
Kadala Curry	₹ 140
Mix Veg Curry	₹ 150
Green Peace Curry	₹ 180
Parippu Kuthikachiyathu	₹ 160
Avial	₹ 190
Mushroom Pepper Roast	₹ 180
Chilly Paneer	₹ 240
Nadan Moru Curry	₹ 160



Fried Rice



Chemeen Fried Rice

₹ 260

Cooked with the finest Basmati Rice stir fried in a wok, mixed with fresh shrimp pieces, beaten egg, veggies and stirred.

Seafood Fried Rice

₹ 280

Cooked with the finest Basmati rice stir fried in a wok, mixed with fresh shrimp pieces, seasonal fish, squid, crab meat, beaten Egg, veggies and stirred.

Chicken Fried Rice

₹ 220

Cooked with the finest Basmati Rice stir fried in a wok, mixed with pieces of seer fish or equivalent quality fish, beaten egg, veggies and stirred.



Avial is famous vegetable dish in Kerala and is a storehouse of vitamins, minerals, and essential nutrients. Made with multiple vegetables and grated coconut, Avial is considered a 'Regal' dish.

Breads

Kerala Parotta	₹ 20
Wheat Parotta	₹ 25
Chappathi	₹ 20
Appam	₹ 25
Kallappam	₹ 30
Idiyappam	₹ 20
Puttu	₹ 75
Prawns Puttu	₹ 150
Chicken Puttu	₹ 130
Chicken Kothu Parotta	₹ 180



Dessert



Tender Coconut Pudding	₹ 90
Payasam	₹ 80
Tender Coconut Ice Cream	₹ 100



Nutritionists have rated Puttu and Kadala curry as the healthiest breakfast in Kerala. Puttu is made of steamed cylinders of ground rice layered with coconut shavings. The combination of carbs and proteins is considered a great partnership. Since it is steamed, it not only retains the nutrients but is also a great source of energy.



"No.10 Fort Cochin" is a specialty seafood restaurant. We blend our food with well-researched traditional whole crushed spices of Kerala for their heady aromas that lend exquisite flavor to any dish being served of seafood, meat, or veggies.



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