

# PARKA

RESTO BAR



# Parka

Tulu for 'Let's Drink'.

Picture this: You're by the sea side of Karnataka. And you wish to unwind with a close friend after a long hard day under the humid sun. You hit the friend up, and in one word, say an entire sentence, or often, convey an emotion. 'Parka?', you say.

'Barpe', inevitably comes the reply. *'I'll be there'.*

During the day, you might ask, 'Chaa parka?', meaning, 'Let's have tea?'. But as the sun sets, 'Parka' can just mean one thing. What you are here for!

Dayamalt ulai bale. *Please come in.*



Bon Appetite!

All prices are in Indian Rupees.

Prices do not include GST.

We levy 5% as service charge.

# Soups

CREAM OF TOMATO	150
HOT & SOUR VEGETABLES	150
VEG SWEET CORN	150
VEG MANCHOW	150
CREAM OF CHICKEN	175
HOT & SOUR CHICKEN	175
CHICKEN SWEET CORN	175
CHICKEN MANCHOW	175

# Salads

GREEN SALAD	200
VEG CEASER SALAD	300
CHICKEN CAESER SALAD	350
TANDOORI CHICKEN SALAD	300

# Appetizers

CONTINENTAL

FRENCH FRIES	200
PERI PERI FRIES	250
CHILLI PEPPER FRIES	250
JALAPENO CHEESE BITES	250
CRISPY CORN	250
POTATO WEDGES	200
NACHOS WITH CHEESE	250
LUCY JUICY BABYCORN	250
CHILLI PANEER	300
CHILLI MUSHROOM	250

CHICKEN WINGS (BBQ/PERI PERI)	350
CRUMB FRIED CHICKEN	350
FISH FINGERS	400
AMRITSARI FISH FRY	500
BUTTER GARLIC PRAWNS	600
CHICKEN SUPREME (BBQ/PERI PERI)	350
CHILLI CHICKEN	350
OMLETTE (DOUBLE)	200
HONEY SESAME CHICKEN	350
NACHOS WITH CHICKEN	300

# INDIAN Appetizers

DAHI KABAB	200
<i>A delicate kebab made with hung curd, cream cheese and Indian masala and finally shallow fried till perfect</i>	
PERI PERI BABY CORN	250
<i>Fried baby corn sprinkled with peri peri</i>	
PUNJABI PANEER TIKKA	350
<i>Paneer marinated with spices and yoghurt and finished in a clay pot</i>	
HARYALI PANEER TIKKA	350
<i>Paneer marinated with spices and yoghurt and finished in a clay pot</i>	
TANDOORI MUSHROOMS	300
<i>Tandoori Mushrooms with multi-pickle flavours</i>	
PEPPERFRY BABY CORN / MUSHROOM	275
<i>Baby corn/Mushroom recipe with capsicum and black pepper</i>	
TANDOORI SHASHLIK	350
<i>Cauliflower, Potato and Paneer grilled in the tandoor</i>	

# INDIAN Appetizers

CHICKEN SEEKH <i>Minced chicken mixed with Indian spices and slow cooked</i>	375
PUDINA MURGH TIKKA <i>Classic North Indian starter – Chicken flavoured with fresh green herbs</i>	350
CHICKEN TIKKA <i>Boneless chicken pieces marinated in a yogurt and red chilli paste mixture and cook in the tandoor</i>	350
BANJARA KABAB <i>Boneless chicken pieces marinated in a yoghurt based marination with herb</i>	350
TANDOORI CHICKEN HALF OR TANDOORI CHICKEN FULL <i>A classic Punjabi dish redolent with spices and hung curd: Choose from half or full</i>	350 550
PEPPER FRY CHICKEN OR PEPPER FRY MUTTON <i>Chicken /Mutton recipe with capsicum and black pepper</i>	300 475
AFGHANI MURGH HALF OR AFGHANI MURGH FULL <i>Chicken marinated with the goodness of a cream, whisked eggs and lime juice</i>	350 550
MURGH MALAI KEBAB <i>Refreshing flavours of our Creamy chicken kebab, dripping with delicious cream</i>	350
ANDHRA CHILLI CHICKEN <i>Classic Andhra style chilli chicken</i>	400
CHICKEN PLATTER <i>Assorted chicken starter</i>	750
TANDOORI PRAWNS	Seasonal
KASUNDI FISH TIKKA	500

# Appetizers

COASTAL

GHEE ROAST  
BABY CORN / MUSHROOM /  
PANEER

350

Choice of  
CHICKEN/PRAWNS/TIGER PRAWNS/  
POMPFRET/KING FISH/BANGDA  
(SEASONAL)

GHEE ROAST  
DEEP FRY  
TAWA FRY  
RAWA FRY  
GREEN TAWA FRY  
(In Banana Leaf)





# Breads

PLAIN ROTI	55
BUTTER ROTI	65
PLAIN NAAN	60
BUTTER NAAN	75
PLAIN KULCHA	65
BUTTER KULCHA	75
ONION KULCHA	70
PUDINA KULCHA	70
AMRITSARI KULCHA	85
PLAIN PARATHA	60
BUTTER PARATHA	70
PUDINA PARATHA	70
CHILLI GARLIC NAAN	85

# INDIAN Main Course

SUBZI PANCHMAHAL <i>A judicious mix gravy of 5 Indian vegetables</i>	275
PANEER MAKHANWALA <i>Soft paneer cubes (Indian cottage cheese) in a buttery, creamy, tangy, lightly sweet gravy or sauce made with onion, tomato, cashews, herbs and spices</i>	350
MUSHROOM MUTTER HARA PYAZ <i>Mushroom cooked with various mixed spices and herbs</i>	300
PANEER TAKATAK <i>Paneer marinated with various Indian spices</i>	350
PALAK AALOO OR PALAK PANEER/MUSHROOM	275 350
MUSHROOM MASALA	250
VEG KHOLAPURI	275
EGG MASALA	250
SMOKED BUTTER CHICKEN <i>Butter chicken prepared with red hot charcoal between the chicken</i>	400
MURGH TIKKA MASALA <i>Chicken Tikka cooked in OT and tomato gravy</i>	400
MURGH KALI MIRCH <i>Tender pieces of chicken cooked in cashew nut and pepper spiced masala</i>	400
KADAI CHICKEN <i>Chicken cooked in a house special Kadai Masala</i>	400

## INDIAN Main Course

KORI GHASSI 400

*A classic Mangalorean chicken gravy  
made with coconut milk*

BALTI GOSHT 500

*Mutton cooked with various spices  
served in an iron vessel*

MUTTON LAAL MAAS 500

*Traditional Rajasthani dish of low  
tender mutton with assorted spices*

BADAMI GOSHT 500

*A delicious recipe made with mutton,  
yogurt, coconut milk, almonds, saffron  
and other common spices*

KEEMA PAV 400

*Spicy mutton mince slow cooked with  
spices and loaded between buttered pav*

KADAI GOSHT 500

*A Mughlai mutton curry that is  
traditionally cooked in a wok or kadai*

## COASTAL Main Course

(SEASONAL)

MANGALOREAN FISH CURRY

PULIMUNCHI GRAVY



# Lentils

DAL FRY	250
DAL DOUBLE TADKA	250
DAL KHICHDI	275
CHOLE KULCHA	250

# CONTINENTAL Main Course

VEG STROGANOFF	295
PANEER SHASHLIK	395
CHICKEN STROGANOFF	395
CHICKEN STEAK	425

# Pasta

ARABIATTA	275
PESTO	275
ALFREDO	275

CHICKEN ARABIATTA	325
CHICKEN PESTO	325
CHICKEN ALFREDO	325

# Rice

PLAIN RICE	120
PEAS PULAO	200
JEERA RICE	200
GHEE RICE	200
CURD RICE	150
<i>South India's comfort combination of curd, rice and tempered with spices</i>	
VEG FRIED RICE	250
CHICKEN FRIED RICE	300
EGG FRIED RICE	275

# Biryani

NIZAMI TARKARI BIRYANI	295
<i>Long-grain rice cooked with vegetables and aromatic spices</i>	
AWADHI CHICKEN BIRYANI	345
<i>Royal chicken biryani cooked with aromatic spices, herbs, nuts, plant extracts and saffron</i>	
MUTTON BIRYANI	445
<i>Classic mutton biryani</i>	
PRAWNS BIRYANI	500
<i>Classic prawns biryani</i>	

# Noodles

VEG NOODLES	250
EGG NOODLES	275
CHICKEN NOODLES	300

## CHOICE OF Extras

CURDS	80
RAITA	100

# Desserts

GULAB JAMUN	120
]FLAVOURED ICE CREAM <i>Vanilla/Chocolate/Butterscotch</i>	150
CARROT HALWA	150



**PARKA**  
RESTOBAR