

## Choice Appetizers

### Twice Baked Potato Skin

Twice baked potatoes with crispy skin, layered with a cheesy mixture of:

Sundried Tomato, Jalapeno & Scallion	₹350
Bacon, Jalapeno & Scallion	₹500

### Lemon Chilli Basil

Chicken or prawns or squids tossed in a wok with basil, chilli and bell peppers with a dash of lemon

Chicken	₹400	Prawns	₹600
Squids	₹475		

### Grilled Quesadillas with Guacamole

Pan seared tortilla stuffed with cheese and fajita spiced stuffing

Vegetarian	₹350	Chicken	₹475
Lamb	₹500		

### Cowboy Nachos

Crispy fried tortilla chips, refried beans, Pico de Gallo, sour cream, guacamole, sliced olives and melted cheese

Vegetarian	₹300	Chicken	₹375
Beef	₹400		

### Murphy's Fries

Crispy fried potato fingers served with a spicy cheese dip

Bacon & Cheese	₹400	Thyme, Garlic & Pepper	₹325
Parmesan & Lemon	₹350	BBQ	₹400
Normal Salted	₹280		

### Crispy Potato Wedges

Hand cut thick potato wedges with skin, deep fried and served with a spicy cheese dip

Thyme, Garlic & Pepper	₹350	Parmesan & Lemon	₹350
BBQ	₹300	Normal Salted	₹250

## Small Plates- Non Vegetarian

**Fish in Banana Leaf** ₹450

Tangy Thai fish wrapped in banana leaf and grilled to perfection, served with crunchy vegetable salad

**Crumb Fried Calamari with Tartar Sauce** ₹500

Calamari breaded and fried deep, served with tartar sauce

**Murphy's Chicken Wings** ₹475

Soya pepper marinated chicken wings, deep fried & served as per preference: Fiery or Mild

**Chicken Satay with Peanut Sauce** ₹475

Succulent slices of chicken breast marinated in rustic spices, grilled on skewers and served with a creamy peanut sauce

**Whiskey Glazed Tandoori Pork Belly with Raw Mango Slaw** ₹525

Slow braised belly of pork, marinated in tandoori spices and grilled

**Cajun Spiced Beef Shashlik with Mustard-BBQ Sauce** ₹450

Cajun marinated beef cubes grilled in skewers with onion and pepper, served with BBQ sauce

**Peri Peri Chicken** ₹475

Spicy marinated whole bird with skin and roasted to perfection

**Bacon Wrapped Prawns** ₹625

Prawns wrapped with bacon, pan grilled and served with mustard BBQ sauce

**Chicken Dubliner Cake** ₹475

Pan fried chicken cake with jalapeno, crushed corn and cheese topped with roasted pineapple salsa and aioli

**Cheese & Chutney Stuffed Fish Finger with Tartar Sauce** ₹475

Thin slices of Vietnamese Basa stuffed with mint chutney and cheese and rolled into fingers, coated with panko and deep fried

**Mongolian Beef or Lamb** ₹525

Stir fried shredded beef or lamb with bell peppers, chilli and coriander in Teriyaki sauce

## Small Plates- Vegetarian

### BBQ Onion Rings ₹300

Thick slices of sweet onion rings in a homemade BBQ spice, coated with potato flakes, deep fried and served with a spicy cheese dip

### Jalapeno Cheese Balls with Spicy Pepper Coulis ₹350

Spicy, tangy and creamy blend of jalapenos and cheese, shaped and deep fried, served with lip-smacking bell pepper sauce

### Fries Platter – Serves 3 to 4 ₹550

French fries, wedges, onion rings and cheese balls served with pepper coulis, blue cheese dip & thyme cream and ranch sauce

### Paneer Satay with Peanut Sauce ₹400

Cubes of paneer marinated in rustic spices, grilled on skewers and served with creamy peanut sauce

### Thai Style Corn & Tofu Cakes with Sambal ₹325

Flavors of kafir lime, ginger and chilli blended together with the sweetness of corn and the silkiness of tofu and shaped into petite cakes and pan seared

### Balsamic Marinated Mushroom Skewers with Basil Pesto ₹350

Button mushrooms smothered in balsamic, pepper and garlic, skewered and char grilled- a healthy and flavorful delight

### Roasted Bell Pepper, Cherry Tomato & Goat Cheese Bruschetta ₹350

Slow roasted bell peppers and cherry tomatoes marinated in a tangy dressing and topped on a slice of baguette, topped with goat cheese

### Tandoori Broccoli & Cheddar Tartlets with Raw Mango Salsa ₹325

A twist on the classical French tart, filled with spicy yogurt marinated broccoli, cooked in the tandoor and smothered with matured cheddar, baked till golden

### Crispy Corn ₹300

This is one of our most popular recipes, and an all-time favourite dish- American corn deep fried and tossed with crushed red chilli flakes

### Mexican Crispy Chilli Potatoes ₹300

Tex - Mex style tossed potato wedges served with garlic and herb mayonnaise

## Small Plates- Non Vegetarian

### Scotch Egg

₹400

Half boiled egg covered in minced chicken sausage and herbs, coated with bread crumbs and deep fried till crispy golden-served on top of a potato nest and cocktail sauce

### Murphy's Roasted Chilli Pork

₹525

12 hours roasted succulent pork, tossed with chilli oyster sauce

### BBQ Style Pork Ribs with Corn Bread

₹525

Slow braised pork ribs tossed and grilled in homemade BBQ sauce with butter smeared corn bread

### Sambal Chicken with Green Mango Salad

₹400

Chicken cooked in sambal sauce served with tangy and crunchy Thai vegetable salad



## Burgers and Sandwiches

### Vegetarian

#### Grilled Vegetables in French Baguette ₹400

Mediterranean style grilled vegetables filled in a toasted French loaf

#### All Time Favourite Vegetable Club Sandwich ₹400

A triple decker toasted sandwich with filling of lettuce, tomato, cucumber and cheese- opt for white or brown bread

#### Creole Spiced Vegetable Burger ₹425

Mixed vegetable patty seasoned with creole spice and crumbed, deep fried, served with grilled onion, tomato and cheese

### Non Vegetarian

#### Murphy's Club Sandwich ₹525

All-time favourite triple decker classic sandwich with filling of bacon, chicken, fried egg, lettuce, tomato, cucumber and slice of cheese- opt for white or brown bread

#### Grilled Chicken Sandwich ₹450

Roasted chicken with gherkins and cocktail onion in mayonnaise sauce and grilled

#### Grilled Ham & Cheese Sandwich ₹500

Two slices of pan seared pork ham and cheese

#### Crumb Fried Chicken & Corn Burger ₹500

Homemade chicken and corn patty, deep fried and served with tomato and iceberg lettuce

#### Bacon, Beef & Cheese Burger ₹575

Bacon wrapped tenderloin patty with chopped crispy bacon bits, tomato, pickle and cheese

#### Murphy's Double Hamburger ₹625

Minced beef double patty and double cheese, cooked to perfection, served with tomato, grilled onion and pickle

**Murphy Explores India**  
(11.00 am – 03.00 pm / 07.00 pm – 11.00 pm)

### **Vegetarian**

**Methi Tandoori Aloo** ₹325

Baby potatoes flavoured with ginger, garlic, fenugreek and roasted in charcoal pot

**Achari Paneer Tikka** ₹400

Cottage cheese stuffed with garlic pickle and roasted to perfection in clay pot

**Chutneywala Paneer Tikka** ₹400

Delicious cottage cheese steak, marinated with green herbs and stuffed with mango chutney

**Tandoor Shabnami** ₹400

Mushroom stuffed with basil and walnut

**Tandoori Vegetarian Platter** ₹900

An assortment of kebabs with Hariyali Paneer Tikka, Saundhe Aloo, Tandoori Khumb, Hara Bara Kebab and Bhutte Ki Seekh

### **Non Vegetarian**

**Masala Grilled Fish Fingers** ₹470

Finger cut fish fillet, marinated in home-style spicy masala and grilled to perfection

**Pork Varattiyathu** ₹570

Traditional Kerala style of pork preparation with ground spices and sautéed with shallots, coconut slices and curry leaves

**Beef Coconut Fry** ₹570

Cubes of fresh beef, pan fried with spices, ginger, garlic, green chilli and finished with coconut flakes and curry leaves

**Beef Dry Fry** ₹570

Juliennes of braised beef, deep fried with in-house spices and green chilli

### Anari Murgh Tikka

₹470

Boneless chicken leg cubes, marinated with ground spices, hung curd and a touch of pomegranate and char grilled to perfection

### Murgh Chilli Lemon Kebab

₹470

Juicy and tangy chicken cooked to perfection in tandoor

### Chemmeen Neyyil Porichathu

₹625

Irrespective of the region, freshwater prawns are popular everywhere in Kerala. Prawns are fried crisp in Kerala masala making it a spicy starter for the evening

### Tandoori Chicken

Half - ₹625

Full - ₹1200

### Tandoori Non-Vegetarian Platter

₹1400

A sumptuous array of assorted kebabs of Pudina Murgh Tikka, Anari Murgh Tikka, Malai Murgh Tikka, Macchi Rubbaya and Gosht Seekh Kebab



## Big Plates Main Courses- Vegetarian

### Irish Vegetable Stew

₹425

Root vegetables, cooked in light broth, served with herb rice and freshly baked soda bread

### Irish Mac & Cheese with Almond Crumble

₹425

Classic macaroni pasta smothered in a rich cheesy sauce and topped with a crunchy almond crumble

### Penne with Eggplant & Mascarpone Cheese

₹500

Penne pasta with aubergine, tomato sauce, fresh basil and dollop of mascarpone cheese

### Fettuccine with Mushroom Cream Sauce

₹475

Flat, long ribbon pasta with creamy mushroom sauce

### Spaghetti Aglio Olio E Peperoncino

₹450

Traditional Italian pasta with garlic, extra virgin olive oil and fresh red chilli

### Spinach, Mushroom & Ricotta Pie

₹450

Ragout of spinach, mushroom and ricotta cheese, topped with puff pastry and baked

### Eggplant Parmigiana

₹450

Baked aubergine with tomato sauce and parmesan cheese





## Big Plates Main Courses- Non Vegetarian

<b>Spaghetti Bolognese</b>	₹550
Classic sauce of beef ragout with tomato purée and herbs	
<b>Penne Pescatore</b>	₹550
Penne pasta with mixed seafood in tomato sauce and cherry tomatoes	
<b>Penne Al Salmon</b>	₹575
Penne pasta with marinated salmon in vodka cream sauce	
<b>Classic Bangers &amp; Mash</b>	₹575
Chicken or pork sausage with onion gravy & served with mashed potatoes	
<b>Char Grilled Fillet Mignon</b>	₹675
Crusty fillet mignon topped with brown butter and herbs cooked according to your preference and served along with mashed potatoes, sautéed mushrooms & roasted shallots, rich wine sauce served on side	
<b>Lobster (Thermidor/Lemon &amp; Garlic Grilled)</b>	₹1800
Creamy baked lobster with mushroom or grilled lobster with lemon, garlic and extra virgin olive oil, served with saffron rice	
<b>Grilled Salmon</b>	₹825
Norwegian salmon steak grilled to perfection, served on top of potato and leek pie and creamy orange sauce	
<b>Baked Sea bass (Silver Foil/Oven Baked)</b>	₹625
Whole fish baked in silver foil or oven baked with white wine, anchovies, sundried tomato, capers & potatoes in fish stock, served with grilled veggies	
<b>Grilled Chicken Breast</b>	₹625
Garlic marinated chicken breast char grilled, served with asparagus gratin and pesto sauce	
<b>Lamb Shank</b>	₹650
Shank marinated overnight in red wine, paprika, mustard and garlic then roasted, served with scallion mash, gremolata and veggies	
<b>Pan Grilled Chateaubriand</b>	₹725
12-ounce, tender fillet of beef cooked to your preference, served with mushroom sauce and grilled veggies	
<b>Traditional Shepherd's Pie</b>	₹550
Ground beef fillet sautéed with onions, peas and carrots; topped with mashed potatoes and baked	

## Desserts

### **Classic Chocolate & Walnut Brownie** ₹375

Our specialty - walnut stuffed chocolate brownie served with ice cream and hot chocolate sauce

### **Chocolate Caprese** ₹375

A classic Italian cake made with almond flour, chocolate, orange rind and dark rum, served with vanilla ice cream

### **Red Velvet Cake** ₹375

A traditionally red-brown colored chocolate layer cake with white cream cheese

### **Blueberry Cheesecake** ₹375

A rich and creamy baked cheesecake with blueberry

### **Hazelnut Mousse** ₹375

Hazelnut infused chocolate mousse served on bed of crunchy nuts and mango cream sauce

### **Choice Of Ice Cream** ₹300

