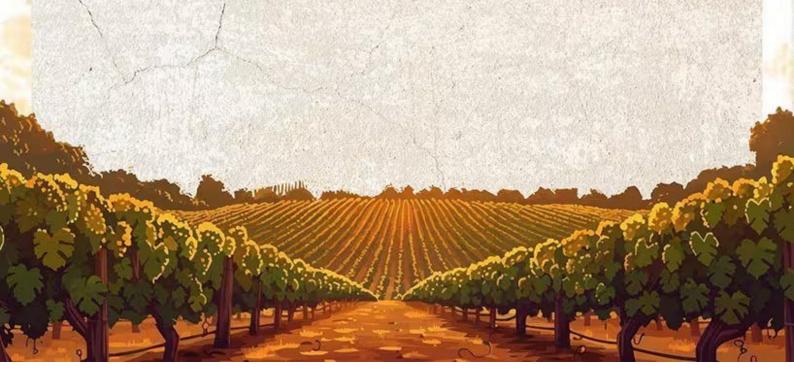
SWEET ENDING

•	Panna Cotta fresh vanilla pods panna cotta, made of cream, milk & biscuit	350
•	Raspberry Cheese Cake a baked rich cream cheesecake, with white chocolate & raspberries	400
0	Frozen Sundae vanilla, chocolate & strawberry ice creams, mixed with fresh fruits, nuts, salted caramel & chocolate sauce	395
•	Gulab Jamun with Ice Cream warm gulab jamun, served with a scoop of vanilla ice cream	350
•	Choice of Ice Cream vanilla/chocolate/strawberry/butterscotch/litchi	300
•	Fresh Cut Fruits Bowl assorted seasonal fresh cut fruits bowl	450
•	Belgian Banana Waffle with Whipped Cream belgian banana waffle, topped with chocolate sauce, maple syrup & whipped cream	425
•	Chocolate Caprese with Ice Cream italian torte, made of chocolate, almond powder & other exotic ingredients, served with vanilla ice cream	395
•	Tiramisù Veneziano classic tiramisù with mascarpone & savoiardi biscuit, soaked in espresso, dusted with cocoa powder	400
•	Blueberry Scones with Poached Cinnamon Pears irish scones, made with blueberries & served with pear compote	375



CURRIES & RICE

•	Rice / Pulao (steamed, red, jeera, curd) (mix veg, peas, cashew, jeera) selected rice & pulaos	300/350
0	Biryani Special Veg Biryani Chicken Biryani Mutton Biryani	550 650 750
	chef's special biryani with salan, raitha & pickles	
•	Indian Breads Naan – Plain / Butter / Garlic Roti – Plain / Butter Kulcha – Plain / Butter / Cheese / Masala Paratha – Lachha / Kerala Phulka – Plain / Butter	120 100 120 120 120
	freshly made homemade indian breads	



CURRIES & RICE

Choice Of Paneer Curry (Butter Masala, Palak, Khurchan, Tikka Masala, Kadhai) paneer delicacy with different curries Subzi (Adharaki, Kadhai, Saagwala, Mushroom Mutter) pick your curries for your palate Bhurji (Paneer, Bhindi) dry subzi with onion & tomato with mild spices Choice Of Dal (Tadka, Yellow, Lasooni, Makhani, Kichadi) a rich flavour of selected dals Alleppey Curry (Neimeen / Chemeen) alleppey region curries with sear fish or prawns Chicken Curry (Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi) farm mutton curry, made with different flavours	paneer delicacy with different curries	
(Adharaki, Kadhai, Saagwala, Mushroom Mutter) pick your curries for your palate Bhurji (Paneer, Bhindi) dry subzi with onion & tomato with mild spices Choice Of Dal (Tadka, Yellow, Lasooni, Makhani, Kichadi) a rich flavour of selected dals Alleppey Curry (Neimeen / Chemeen) alleppey region curries with sear fish or prawns Chicken Curry (Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi)	a Subzi	THE RESERVE AND ADDRESS OF THE PARTY OF THE
(Paneer, Bhindi) dry subzi with onion & tomato with mild spices Choice Of Dal (Tadka, Yellow, Lasooni, Makhani, Kichadi) a rich flavour of selected dals Alleppey Curry (Neimeen / Chemeen) alleppey region curries with sear fish or prawns Chicken Curry (Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi)	(Adharaki, Kadhai, Saagwala, Mushroom Mutter)	495
(Tadka, Yellow, Lasooni, Makhani, Kichadi) a rich flavour of selected dals Alleppey Curry (Neimeen / Chemeen) alleppey region curries with sear fish or prawns Chicken Curry (Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi)	(Paneer, Bhindi)	475
 alleppey region curries with sear fish or prawns Chicken Curry (Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi) 	(Tadka, Yellow, Lasooni, Makhani, Kichadi)	450
(Butter, Tikka Masala, Nadan Kozhi, Kadhai) selected chicken dishes for your palate Mutton Curry (Rogan Josh, Laal Maas, Nadan Aatu Irachi)	Alleppey Curry (Neimeen / Chemeen) alleppey region curries with sear fish or prawns	675/725
(Rogan Josh, Laal Maas, Nadan Aatu Irachi)	(Butter, Tikka Masala, Nadan Kozhi, Kadhai)	550
	(Rogan Josh, Laal Maas, Nadan Aatu Irachi)	675
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		The Carlot

MAIN COURSES & GRILLS

	i Manzo enderloin steak, served with mashed potato, butter getables & red wine pepper sauce or mushroom sauce	850
8 oz beef te	Beef Steak Red Wine Pepper Sauce enderloin steak, cooked into soft melting on the plate, h buttered baby carrots, roasted baby potatoes & red er sauce	950
overnight 1	Pork Belly With Plum Sauce marinated pork belly, cooked with green apple, plum rved with baby potatoes & butter sautéed vegetables	850
braised por	Pork Ribs With BBQ Sauce rk ribs, tossed with homemade BBQ sauce, served with oes & butter vegetables	850
chef's secre	er Smoked Pork Belly / Smoked Pork Ribs et smoked pork belly or pork spare ribs, served with by potatoes & roast gravy in the hot sizzler	950



MAIN COURSES & GRILLS

Risotto Al Fungi al dente arborio rice, wild mushrooms, finished with parmesan cheese	725
Grilled Cottage Cheese Steak cottage cheese steak, stuffed with spinach and ricotta cheese, marinated with pesto & grilled- served with buttered broccoli & spinach cream sauce	725
Griglia Seabass Steak seabass steak, grilled with virgin olive oil, lemon caper sauce, mashed potato & butter sautéed vegetables	950
Jumbo Prawns grilled jumbo prawns, with lemon butter garlic marination or masala grilled, served with butter sautéed vegetables	950
Chicken Milanese chicken steak fillet, with parmesan dust, parsley crumb & pan-fried, served with fried egg, mushroom alfredo sauce & fries	750
Grilled Chicken Steak (Grape Sauce / Prunes Sauce) chicken breast, grilled with garlic, thyme, extra virgin olive oil & served with mashed potato & butter sautéed vegetables	750
	al dente arborio rice, wild mushrooms, finished with parmesan cheese Grilled Cottage Cheese Steak cottage cheese steak, stuffed with spinach and ricotta cheese, marinated with pesto & grilled- served with buttered broccoli & spinach cream sauce Griglia Seabass Steak seabass steak, grilled with virgin olive oil, lemon caper sauce, mashed potato & butter sautéed vegetables Jumbo Prawns grilled jumbo prawns, with lemon butter garlic marination or masala grilled, served with butter sautéed vegetables Chicken Milanese chicken steak fillet, with parmesan dust, parsley crumb & pan-fried, served with fried egg, mushroom alfredo sauce & fries Grilled Chicken Steak (Grape Sauce / Prunes Sauce) chicken breast, grilled with garlic, thyme, extra virgin olive oil &



ITALIANA AT RANCH

Carbonara

Arrabbiatta plum tomato sauce, pepperoncino, cherry tomatoes & fresh basil leaves, finished with grana padano Pesto the sauce of fresh basil leaves, garlic, pine nuts, parmesan cheese & extra virgin olive oil AOP extra virgin olive oil, pepperoncino, chopped fresh garlic & parsley Bolognese italian sauce of beef ragout & plum tomatoes

Choice Of Pasta (Penne, Spaghetti, Fusilli, Fettucine)

finished with grana padano

Alfredo (Veg / Fungi / Chicken)

rich creamy cheese sauce with garlic, olives, oregano & grana padano

bacon, crushed black pepper, liaison of egg yolk & fresh cream,

650

Lasagne (Ratatouille / Bolognese)
the classic layered pasta, filled with veg ragout or beef ragout, plum
tomato sauce, gratinated with mozzarella & parmesan cheese,
served with garlic bread



SANDWICHES / BURGERS

•	Ranch Veg Club Sandwich triple-layered toasted sandwich, filled with lettuce, tomato, cucumber & cheese, served with coleslaw & fries	625
•	Grilled Vegetable Sandwich choice of bread, filled with grilled pesto vegetables & cheese, served with coleslaw & fries	595
•	Farm Vegetable Burger patty made with handpicked farm vegetables, served with pickled veggies & fries	625
	Grilled Chicken Sandwich choice of bread, grilled with chicken, gherkins, silver onion, & mayonnais served with coleslaw & fries	650 se,
•	Ranch Hidden Chicken Burger chicken patty with grilled onion, tomatoes, fried egg, pickled veggies & fr	675 ies
•	Smoked Pork Belly Burger pulled smoked pork belly, tossed with homemade BBQ sauce, grilled onion & cheese, served with pickled vegetables & fries	725
	CHEESE BOARD	
1	Italian Cheese Board	895

Italian Cheese Board
the most famous cheeses of italy, served with olives, preserves,
crudités, honey, cheese crackers & nuts



APPETIZERS

•	Sea Bass Fish & Chips sea bass fillet, crumbed & deep-fried, served with classic tartare sauce & potato wedges	695
•	Fajita Chicken Burritos a tex-mex dish with fajita chicken strips, bell peppers, onion, cheddar cheese, jalapeno & tomato salsa	500
•	Jalapeno Chicken Fingers mexican-spiced chicken fingers, with jalapeno mayonnaise	500
•	Chicken Tostadas corn tortilla, layered with chicken strips, refried beans, cheddar cheese, tomato salsa, guacamole & sour cream	500
0	Smoked Pork Tacos 2 taco chips, filled with smoked pork belly, refried beans, pico de gallo, guacamole & red cheddar	500
•	Coastal Dishes On Your Plate- flavoured coastal cuisine meats Kozhi Kurumulagittathu Attu Irachi Ularthiyathu Beef Coconut Fry Pork Ularthiyathu	495 595 595 595
•	Select Your Own Tikkas (Anari Murgh Tikka, Murgh Malai Tikka, Kalmi Kabab) choose your indian delicacy tikkas, marinated with yogurt, indian spices & cooked in a clay oven	550
		2

APPETIZERS

	Bharwan Potato stuffed potato, with paneer, dry fruits & nuts, coated with red marinade, cooked in a clay oven	425
•	Rajma Galouti crushed potatoes & rajma beans, with indian spices, pan-fried & served with tawa paratha & spicy mint chutney	425
•	French Fries / Wedges (salted, peri-peri, cheesy) deep-fried fries or potato wedges, flavoured with salt or peri-peri or cheese & served with spicy cheese dip	350
	Garlic Bread / Cheese Garlic Bread 4 pieces of french baguette- garlic toasted or cheese gratinated	350
•	Egg's On Your Plate (Egg Tikka, Egg Ghee Roast, Egg Bhurji) different flavoured eggs for your palate	425
•	Choice Of Prawns (Marination of Chermoula, Butter Garlic, Masala Grilled, Bacon- Wrapped Prawns) different flavoured prawns for your palate	700
	Banana Wrapped Sear Fish Finger red-marinated sear fish finger, cooked in banana leaf & served with chammanthi	700
	Yellow Mustard Fish Tikka cubes of fish, marinated with yellow mustard paste, yogurt & indian spices, cooked in a clay oven	550
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APPETIZERS

•	Mozzarella Sticks With Paprika Mayo mozzarella chunks, crumbed & deep-fried, served with paprika mayonnaise sauce	425
•	Mushroom Delicacy different flavoured mushrooms for your palate: mushroom bruschetta, cheese-stuffed mushroom, tandoori mushroom, mushroom pepper fry	450
•	Brie Fritters With Raspberry Sauce cubes of brie cheese, crumbed & deep-fried, served with raspberry sauce	450
•	Veg Quesadilla layer of fajita-tossed exotic vegetables, filled with cheeses & served with tomato salsa	425
•	Tostadas corn tortilla, layered with refried beans, cheddar cheese, tomato salsa, guacamole & sour cream	425
•	Badami Broccoli broccoli, marinated with almond paste, processed cheese, yogurt & cooked in a clay oven	475
•	Indian Cheese Delicacy (Ajwaini Paneer Tikka, Malai Paneer Tikka, Hariyali Paneer Tikka) cottage cheese in different marinades with yogurt, indian spices & cooked in a clay oven	475
. •	Cheese Stuffed Green Pea Tikki cheese-stuffed green peas tikki, deep-fried, served with mint chutney	450



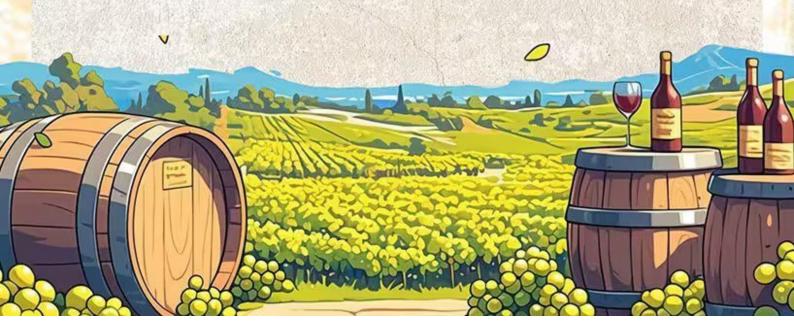
NON VEGETARIAN

Pizza Pescatora tomato sauce, cherry tomatoes, fish cubes, shrimp, calamari, tuna chunks, anchovies & mozzarella	950
Barbequed Chicken barbequed chicken, onion, bell pepper, jalapenos, olives & mozzarella	950
Tandoori Chicken Delight rich makhani sauce, tandoori chicken chunks, sautéed onion, green chili, cilantro & mozzarella	950
Smoked Chicken & Goat Cheese smoked chicken slices, goat cheese, tomato sauce, bell peppers, olives, jalapeno, charred corn & cherry tomatoes	950
Diovola pizza topped with tomato sauce, mozzarella & spicy pork pepperoni	950
Siciliana 4 types of pork meat (ham, sausages, salami, pepperoni), onion & jalapenos	950
Two Flavours Medley (Veg & Non-Veg) choice of any two flavours from above pizzas	1100



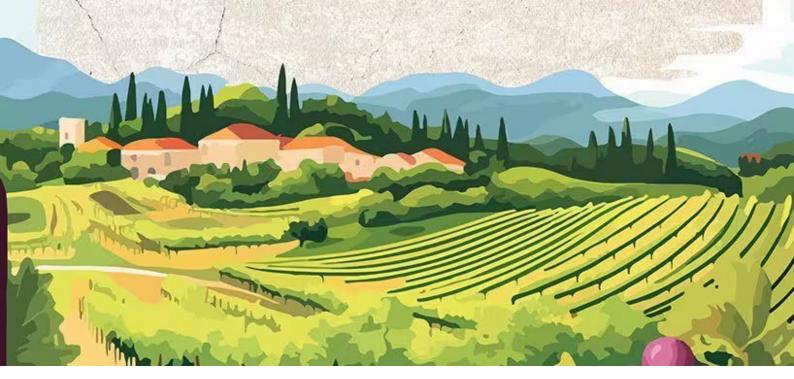
VEGETARIAN

Margherita italian mozzarella with tomato sauce & basil leaves	750
Sundried Tomato & Goat Cheese sun-dried tomatoes & goat cheese with plum tomato sauce	850
Exotic Vegetable Mélange bell peppers, broccoli, baby corn, zucchini, cherry tomatoes, jalapeno & olives with tomato sauce	850
Indiana tandoor roasted paneer, onion, green chili, tomato & makhani sauce	850
Quattro Stagioni 4 quarters of pizza with fresh tomatoes, mushrooms, artichoke, olives & parmesan	850



SOUPS

•	Cream Of Wild Mushrooms wild mushroom purée, finished with cream and butter, served with garlic bread	325
•	Drumstick Leaves With Lentils lentil soup with drumstick leaves, finished with coconut milk	325
•	Tomato & Tortilla Soup oven-roasted tomato pulp and basil leaves, topped with tortilla chips and served with garlic bread	325
•	Cilantro Chicken Broth cilantro-flavoured chicken broth, finished with a dash of lemon juice	375
•	Murgh Zafrani Shorba saffron-infused indian-style chicken broth, well-seasoned and served with roasted papad	375
•	Paprika Shrimps & Corn Chowder chowder made with potato purée, butter, corn kernels, paprika and black tiger shrimps, served with garlic bread	375



SALADS

•	Farm Fresh Vegetables & Greens farm fresh vegetables, dressed in lemon & extra virgin olive oil	375
•	Soul Of Greece a classic greek salad, made of vegetable cubes, feta cheese & olives, dressed in lemon & extra virgin olive oil	400
•	Watermelon With Feta & Mint duet of melon & feta cheese with balsamic reduction & greens	375
•	Dehydrated Healthy Infusion dehydrated fruits, nuts & fresh micro greens with mango-passion fruit relish	400
•	Carpaccio Di Pomodoro E Burrata thinly sliced tomato, basil leaves, oregano, extra virgin olive oil & a piece of fresh burrata, served with garlic bread	495
•	Wine Poached Shrimps With Mesclun black tiger shrimps, tossed with chardonnay, served with mesclun garlic bread	575
•	Chicken Milanese With Green Apple & Pine Nuts a warm salad, made of chunks of crumb-fried chicken, mesclun, green apple slices & pine nuts, dressed in extra virgin olive oil	475
•	Chicken & Corn Kernels cubes of grilled chicken, corn kernels, cucumber, bell peppers, & cherry tomatoes, dressed in extra virgin olive oil	450
•	Affumicato Carpaccio Di Manzo thinly sliced smoked beef tenderloin, cherry tomatoes, balsamic mixed mesclun & extra virgin olive oil	575

