

SWEET ENDING

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



CURRIES & RICE

- **Rice / Pulao** **300 / 350**
(steamed, red, jeera, curd)
(mix veg, peas, cashew, jeera)
selected rice & pulaos

Biryani Special

- **Veg Biryani** **550**
- **Chicken Biryani** **650**
- **Mutton Biryani** **750**

chef's special biryani with salan, raitha & pickles

- **Indian Breads**
- Naan – Plain / Butter / Garlic** **120**
- Roti – Plain / Butter** **100**
- Kulcha – Plain / Butter / Cheese / Masala** **120**
- Paratha – Lachha / Kerala** **120**
- Phulka – Plain / Butter** **100**

freshly made homemade indian breads



CURRIES & RICE

- **Choice Of Paneer Curry** **500**
(Butter Masala, Palak, Khurchan, Tikka Masala, Kadhai)
paneer delicacy with different curries
- **Subzi** **495**
(Adharaki, Kadhai, Saagwala, Mushroom Mutter)
pick your curries for your palate
- **Bhurji** **475**
(Paneer, Bhindi)
dry subzi with onion & tomato with mild spices
- **Choice Of Dal** **450**
(Tadka, Yellow, Lasooni, Makhani, Kichadi)
a rich flavour of selected dals
- **Alleppey Curry** **675/725**
(Neimeen / Chemeen)
alleppey region curries with sear fish or prawns
- **Chicken Curry** **550**
(Butter, Tikka Masala, Nadan Kozhi, Kadhai)
selected chicken dishes for your palate
- **Mutton Curry** **675**
(Rogan Josh, Laal Maas, Nadan Aatu Irachi)
farm mutton curry, made with different flavours



MAIN COURSES & GRILLS

- **Filetto Di Manzo** **850**
8 oz beef tenderloin steak, served with mashed potato, butter sautéed vegetables & red wine pepper sauce or mushroom sauce
- **Smoked Beef Steak Red Wine Pepper Sauce** **950**
8 oz beef tenderloin steak, cooked into soft melting on the plate, served with buttered baby carrots, roasted baby potatoes & red wine pepper sauce
- **Roasted Pork Belly With Plum Sauce** **850**
overnight marinated pork belly, cooked with green apple, plum sauce & served with baby potatoes & butter sautéed vegetables
- **Braised Pork Ribs With BBQ Sauce** **850**
braised pork ribs, tossed with homemade BBQ sauce, served with baby potatoes & butter vegetables
- **In Sizzler Smoked Pork Belly / Smoked Pork Ribs** **950**
chef's secret smoked pork belly or pork spare ribs, served with roasted baby potatoes & roast gravy in the hot sizzler



MAIN COURSES & GRILLS

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



ITALIANA AT RANCH

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

- **Arrabbiatta** **525**
plum tomato sauce, pepperoncino, cherry tomatoes & fresh basil leaves, finished with grana padano

- **Pesto** **525**
the sauce of fresh basil leaves, garlic, pine nuts, parmesan cheese & extra virgin olive oil

- **AOP** **525**
extra virgin olive oil, pepperoncino, chopped fresh garlic & parsley

- **Bolognese** **650**
italian sauce of beef ragout & plum tomatoes

- **Carbonara** **650**
bacon, crushed black pepper, liaison of egg yolk & fresh cream, finished with grana padano

- Alfredo (Veg / Fungi / Chicken)** **525/550/595**
rich creamy cheese sauce with garlic, olives, oregano & grana padano

- Lasagne (Ratatouille / Bolognese)** **650/700**
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** **625**
triple-layered toasted sandwich, filled with lettuce, tomato, cucumber & cheese, served with coleslaw & fries
- **Grilled Vegetable Sandwich** **595**
choice of bread, filled with grilled pesto vegetables & cheese, served with coleslaw & fries
- **Farm Vegetable Burger** **625**
patty made with handpicked farm vegetables, served with pickled veggies & fries
- **Grilled Chicken Sandwich** **650**
choice of bread, grilled with chicken, gherkins, silver onion, & mayonnaise, served with coleslaw & fries
- **Ranch Hidden Chicken Burger** **675**
chicken patty with grilled onion, tomatoes, fried egg, pickled veggies & fries
- **Smoked Pork Belly Burger** **725**
pulled smoked pork belly, tossed with homemade BBQ sauce, grilled onion & cheese, served with pickled vegetables & fries

CHEESE BOARD

- Italian Cheese Board** **895**
the most famous cheeses of Italy, served with olives, preserves, crudité, honey, cheese crackers & nuts



APPETIZERS

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



APPETIZERS

- **Bharwan Potato** **425**
stuffed potato, with paneer, dry fruits & nuts, coated with red marinade, cooked in a clay oven

- **Rajma Galouti** **425**
crushed potatoes & rajma beans, with indian spices, pan-fried & served with tawa paratha & spicy mint chutney

- **French Fries / Wedges** (salted, peri-peri, cheesy) **350**
deep-fried fries or potato wedges, flavoured with salt or peri-peri or cheese & served with spicy cheese dip

- **Garlic Bread / Cheese Garlic Bread** **275/350**
4 pieces of french baguette- garlic toasted or cheese gratinated

- **Egg's On Your Plate (Egg Tikka, Egg Ghee Roast, Egg Bhurji)** **425**
different flavoured eggs for your palate

- **Choice Of Prawns** **700**
(Marination of Chermoula, Butter Garlic, Masala Grilled, Bacon-Wrapped Prawns) *different flavoured prawns for your palate*

- **Banana Wrapped Sear Fish Finger** **700**
red-marinated sear fish finger, cooked in banana leaf & served with chammanthi

- **Yellow Mustard Fish Tikka** **550**
cubes of fish, marinated with yellow mustard paste, yogurt & indian spices, cooked in a clay oven



APPETIZERS

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



NON VEGETARIAN

Pizza Pescatora

950

tomato sauce, cherry tomatoes, fish cubes, shrimp, calamari, tuna chunks, anchovies & mozzarella

Barbequed Chicken

950

barbequed chicken, onion, bell pepper, jalapenos, olives & mozzarella

Tandoori Chicken Delight

950

rich makhani sauce, tandoori chicken chunks, sautéed onion, green chili, cilantro & mozzarella

Smoked Chicken & Goat Cheese

950

smoked chicken slices, goat cheese, tomato sauce, bell peppers, olives, jalapeno, charred corn & cherry tomatoes

Diovola

950

pizza topped with tomato sauce, mozzarella & spicy pork pepperoni

Siciliana

950

4 types of pork meat (ham, sausages, salami, pepperoni), onion & jalapenos

Two Flavours Medley (Veg & Non-Veg)

1100

choice of any two flavours from above pizzas



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



SALADS

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

