



SPOON TOWER
M.G. ROAD, THRISSUR
Call: 859 2000 333, 0487 2381195

Ameer's Spoon

RESTAURANT

MENU



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SWEET ENDING

CHOICE OF ICE CREAM (Vanilla, Chocolate, Butterscotch, Strawberry, Pista)	90
TENDER COCONUT SOUFLE	110
CARAMEL CUSTARD	110
GULAB JAMUN	80
GULAB JAMUN WITH ICE CREAM	100
FRUIT SALAD	100
FRUIT SALAD WITH ICE CREAM	150
FRESH LIME JUICE	40
FRESH LIME SODA	50
MINT LIME JUICE	60
SEASONAL FRESH FRUIT JUICES	90
VANILA MILK SHAKE	100
STRAWBERRY MILK SHAKE	100
CHOCOLATE MILK SHAKE	100
FALOODA	190
TEA	40
COFFEE	50
BLACK TEA	30
LIME TEA	35
LASSI (SWEET & SALT)	70

SALADS / APPETIZERS / SOUP

FRESH GREENS (Sliced Green Vegetable)	100
TOSSED SALAD (Diced Vegetable with Lemon Vinegrate Dressing)	140
THAI CHICKEN SALAD (Prepared with the exotic combination of Jullian chicken breats mild spices and healthy green veggies)	180
HAWAIIAN SALAD CHICKEN	180
CRISPY FRIED VEGETABLES	180
HOT GARLIC POTATO WEDGES (Spicy n tangy garlic tomato sauce)	180
HONEY CHILLY BABY CORN (Crispy fried baby corn with sweet chilly n spring onion)	190
BABY CORN PEPPER SALT	190
MUSHROOM CHILLY SOYA (Fresh mushroom braised in chilly n soya sauce)	190
GOBI 65	170
BURNT CHILLY GARLIC CHICKEN (Crispy fried chicken w burnt garlic, red chillies and tomato)	280
CRACKLE CHICKEN (Crunchy fried chicken w honey chilly noodles)	280
DRAGON CHICKEN (A indo Chinese spicy dish made with chicken jullians with cashewnuts)	280
CHICKEN LOLLI POP	280
CHICKEN WINGLETS PEPPER FRY	240
LIM CHAI FLAT CHICKEN (Chicken Breast cooked in a spicy sweet and sour sauce)	290
VIN CHI-Q (Cubes of chicken coated with chef special sauce)	280
HUNAN CHICKEN (Authentic Spicy Chinese Hunan Sause)	280
GOLDEN FRIED PRAWNS	340
SWEET CORN-CHICKEN/VEG	125/115
HOT N SOUR-CHICKEN/VEG	125/115
MAN-CHOW-VEG/CHICKEN	115/125
TOM-YUM-CHICKEN/PRAWN (Thai style spicy broth w shrimp paste cilantro and mushroom)	140/160
CLEAR SOUP-VEG/CHICKEN	90/110
CREAMY TREAT Choice of chicken/mushroom/vegetable or tomato	180/170





POULTRY AND MEAT

SPOON SPECIAL KOZHI KANTHARI TAWA (A Special marination with spicy bird eye chilly and shallots tawa cooked)	330
SPOON KOZHI PORICHATHU (Marinated with our signature masala and fried in coconut oil)	280
KOTTAYAM BEEF COCONUT FRY (A traditional dry preparation)	280
CHICKEN PEPPER FRY	240
BEEF PEPPER FRY	280
MUTTON PEPPER FRY	340
MUTTON CHUKKA Dry preparation of lamb meat	340

CHARCOAL GRILLED

TANDOORI CHICKEN FULL	520
TANDOORI CHICKEN HALF	270
MURGH SEEKH KEBAB	320
MURGH KALI MIRCH KEBAB	320
PANEER TIKKA	240
CHICKEN TIKKA (All Time Favourite Red Marination Served with Mint Chutney And Salad)	320
MURGH MALAI TIKKA (Chicken coated with a rich creamy marination)	330

CHOPSEY

AMERICAN CHOPSUEY	340
CHINESE CHOPSUEY	320

RICE BOWL

CHICKEN BIRIYANI	240
MUTTON BIRIYANI	320
FISH BIRIYANI	290
PRAWNS BIRIYANI	300
CHICKEN PULAO	220
VEG. PULAO	150
PEAS PULAO	150
JEERA PULAO	150
GHEE RICE	130
PLAIN RICE	100
VEGETARIAN MEALS	150
FISH CURRY MEALS	250

RICE AND NOODLES

VEG FRIED RICE/NOODLES	200/210
EGG FRIED RICE/NOODLES	220/230
CHICKEN FRIED RICE/NOODLES	240/250
MIX FRIED RICE/NOODLES	260/270
SZECHWAN FRIED RICE/NOODLES	270/280
HAKKA NOODLES VEG/NON-VEG	270/290





FLAVOURED OF KERALA / SOUTH INDIAN

MAPPAS-FISH /PRAWN/MUTTON (A Typical Syrian Christian Dish Prepared with Corriander, Tomato, Turmeric and Mix with Coconut Milk)	280/340/320
MOILEE - FISH/PRAWN (Fish or Prawns Stewed in Coconut Milk in Thin Gravy)	280/340
MULAKITTATHU- FISH/PRAWN (A Typiactal Spicy Preparation with Red Chilly Masala and Thin Gravy)	270/340
FISH MASALA	AS PER SIZE
PRAWN MASALA (Semi Gravy Preparation with Coconut Milk in Onion Tomato Masala)	340
FISH TAWA FRY	AS PER SIZE
MEEN POLLICHATHU - CHOICE OF NEYMEEN OR KARIMEEN (Banana Leaf Wrapped Fish Prepared with Onion Masala, Spices and Steamed in a Pot)	AS PER SIZE
VARUTHARACHATHU CHICKEN/BEEF/MUTTON (A Traditional Preparation with Roasted Coconut and Spices)	260/290/320
KOZHI THENGA PERALAN (Chicken Chunks Prepared with Grated Coconut and Spices)	260
NADAN KOZHI CURRY (A Traditional Home Made Chicken Curry)	280
MUTTON KHURMA (Mutton Gravy with Coconut Paste)	320
STEW-VEG/CHICKEN/MUTTON (Cardamom Flavoured with Coconut Milk)	160/260/320
VEGETABLE KHURMA (Mix Vegetable Cooked in Thick Coconut Paste)	160
MALABAR FISH CURRY	280
CHEMMEEN ULARTHIYATHU	340
NADAN MUTTON CURRY	320
NADAN BEEF CURRY	280
NADAN BEEF ROAST	280

CHINESE

NON VEG.

GARLIC PRAWNS	340
GARLIC FISH	280
GARLIC CHICKEN	260
GARLIC BEEF	280
GINGER PRAWNS	340
GINGER FISH	280
GINGER CHICKEN	260
GINGER BEEF	280
CHILLY PRAWNS	340
CHILLY FISH	280
CHILLY CHICKEN	260
CHILLY BEEF	280
SZECHUAN PRAWNS	340
SZECHUAN FISH	280
SZECHUAN CHICKEN	260
SZECHUAN BEEF	280
MANCHURIAN PRAWNS	340
MANCHURIAN FISH	280
MANCHURIAN CHICKEN	260
MANCHURIAN BEEF	280

VEGETABLES

GOBI MANCHURIAN	180
CHILLY GOBI	180
CHILLY PANEER	190
MUSHROOM MANCHURIAN	200
CHILLY MUSHROOM	200
BABY CORN MANCHURIAN	190
PANEER MANCHURIAN	190





NORTH INDIAN DELICASY

VEGETABLES

CHOICE OF PANEER Palak, Butter Masala, Kadai	200
ALOO GOBI MASALA	160
MUSHROOM DO PYAZA	180
DAL FRY	150
DAL TADKA	150
KADAI- VEGETABLE/MUSHROOM	180
NAVARATNA KORMA	180
GOBI PEPPER MASALA	170
MIX VEG CURRY	160
MUSHROOM MASALA	180
ALOO JEERA FRY	160

NON- VEG

CHICKEN PEPPER MASALA	250
KADAI CHICKEN	250
CHICKEN MUGHLAI	320
MUTTON COCONUT FRY	330
MURGH TIKKA MASALA Chunks of roasted chicken cooked in a rich tomato and cashew gravy	320
BUTTER CHICKEN All time favourite dish with a mild spicy and creamy tomato gravy	300
MUTTON CHOPS Home style mutton dish cooked in a roasted coconut gravy	320
MUTTON ROGANJOSH Traditional kashmiri preparation of mutton braised with a spicy gravy	340

SEAFOOD

KOONTHAL KANTHARI TAWA FRY (House special masala made with shallots, curry leaves and bird eye chillies)	340
KOONTHAL THENGAKOTHU FRY Squid rings dry preparation with coconut flakes	340
CHEMMEEN PORICHATHU A crispy fried preparation made with crushed spices	340
KARIVEPPILA PRAWN FRY Curry leaves coated prawn	340
PRAWNS TAWA MASALA FRY Tawa grilled with local spices	340

INDIAN BREAD

ROTI	50
BUTTER ROTI	60
NAAN	60
BUTTER NAAN	70
KERALA PARATHA	30
WHEAT PARATHA	50
TAWA PARATHA	50
KULCHA-PLAIN	50
CHAPPATHI	25
PHULKA	25
RUMALI ROTI	50
GARLIC NAAN	80
KASHMIRI NAAN	90

