

STARTERS

Organic Tomato Salad, Fresh Herbs and Spiced Yoghurt 250

Grilled Marinated Paneer, Roasted Beetroots and Honey
Glazed Shallots 250

Roasted Marinated Peppers with Buffalo Mozzarella and
Fresh Basil 300

Crispy Whitebait with Romesco Sauce 225

Grilled Tiger Prawns, Kerala Masala Sauce 300

Chilled Gazpacho Soup 250

Chilled Yoghurt and Cucumber Soup with Roasted
Cashew-Nuts 250

Smoked Aubergine Soup with Prawns and
Crispy Curry leaves 300

Old Harbour Seafood Soup 300

Seafood Salad 495

MAINS

Seafood

Kerala Crab Tortellini, Tomatoes and Vodka Sauce 550

Crispy Fried Fish with Tomato & Ginger Salsa 600

Seafood Pasta, Chopped Tomatoes, Olive Oil,
Parsley and Garlic 600

Grilled Fillet of Seasonal Fish,
Sweet Peppers & Cashew-Nut Sauce 600

Oven Baked Whole Seasonal Fish, Fresh Tomatoes,
Green Chillies & Coriander Salsa 700

“Butterfly” Fish A la Planca, Fresh Herbs
& Shallots Green Sauce 700

Jumbo Prawns with Tomato and Coconut Sauce 750

Seafood Platter to Share-Lobster, Crab, Prawns, Cuttlefish
and the Best of the Day's Catch 3000

Kerala Fish Curry with Spiced Rice 495

Grilled Tiger Prawns, Kerala Masala Sauce 300

Chilled Gazpacho Soup 250

Chilled Yoghurt and Cucumber Soup with
Roasted Cashew-Nuts 250

Smoked Aubergine Soup with Prawns and
Crispy Curry leaves 300

Old Harbour Seafood Soup 300

M e a t

Grilled Marinated Chicken Supreme, Cardamom,
Orange Zest and Coriander 550

Grilled Beef Fillet & Béarnaise Sauce 550

Classic Kerala Chicken Curry 495

Chicken Tikka * 495

V e g e t a r i a n

A Typical Kerala Dish of semi-ripe Pumpkins and Lentils 425

Tandoori Paneer Tikka * 425

Rich Aubergine Curry with Typical Kerala Spices 425

Pasta with Rich Tomatoes and Basil Sauce 450

D E S S E R T S

Cardamom Panna-Cotta and Basil Syrup 200

Pineapple Cappacio with Cinnamon and Crumble 175

Lemon Polenta Cake with Almonds and Vanilla Ice Cream 200

Princess Chocolate 200

Homemade Ice Creams 180

Today's Special

Starter

Tri Colour Tuna Tikka	300
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Soup

Roasted Tomato, Crab & Mushroom Soup	280
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Main Course

Grilled Scampi & Lobster with Seafood Sauce	1100
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Orange marinated Fillet of Groupers Fish & Masala Grilled Jumbo Prawn	850
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Old Harbour Special Lamb	600
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Home Made Mackerel Curry	450
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Tandoori Chicken Legs with Shrimp Salsa	600
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Duck and Pineapple Masala	600
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Shrimp in Cashew Nut & Coconut Curry	495
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Jumbo Prawns in Coconut and Ripe Mango Sauce	800
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Tandoori Silver Pomfret	600
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Tuna Tikka marinated in Green Leaves & Spiced Yoghurt	600
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Dessert

Apple, Pear, Pumpkin & Nutmeg Crumble with Home Made Ice Cream	200
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