



### **SQUID TEMPURA**

A Japanese dish of calamari, batter fried, served with tempura sauce

**250**

### **CHICKEN TIKKA**

Chicken Morels, Indian Spices, Ginger, Onion, Garlic

**255**

### **HARI MIRCH KI MACCHI (FISH)**

Boneless Fish Cubes, Green Chilli Paste, Mustard Oil, Spices.

**325**

### **CHICKEN MALAI KEBAB**

Chicken Tikka, Flavoured Hang Curd, Cashew Nut, Spices.

**255**

### **EGGS TO ORDER (3 EGGS)**

Choice of preparation.

**100**

## **Sharing Platter**

### **VEG KEBAB PLATTER**

Paneer Tikka, Subz Seekh Kebab, Bhatti Ke Aloo, Tandoori Phool (Each 3 Pcs.)

**350**

### **NON-VEG KEBAB PLATTER**

Banjara Kebab, Murgh Malai Kebab, Hari Mirch Ki Macchi, sausages,  
Tandoori Jhinga, Sheekh kebab (each 3 pcs)

**590**





## Grills

### FISH POLLICHATHU (30 MNS)

Banana leaves wrapped grilled fish with traditional spices.

355

### BEEF IDICHULARTHU

Hammered Grilled beef escallops, onion, garlic, curry leaf, spices

325

### PACCHA KURUMULAGU CHICKEN

Grilled chicken, green pepper corn, spices.

325

### PRAWNS TAWA FRY

Griddle fumed prawns, homemade ground spices, chilli, turmeric.

375

### KOONTHAL ULARTHIYATHU

Traditional spiced squid, onion, black pepper corn, spices

255

### NEIMEEN KALLIL CHUTTATHU

Marinated king fish slice. Chilli, onion, garlic, coriander

355

### PRAWNS 'KIZHI'

Prawns wrapped in banana leaves with Kerala local spices, grilled on griddle

400





## Indian Mains

### BEEF DRY FRY

Strips of tenderloin beef, deep fried with traditional margination

280

### BEEF COCONUT FRY

Beef chunks, prepared with coconut flakes

280

### PORK ULARTHIYATHU

Stir fried pork with traditional kerala spice

250

### PANEER BUTTER MASALA

Paneer cubes, tomato cashew gravy, garlic, coriander leaves

225

### DAL FRY

Lentil, cumin and chilli tempering, turmeric, ginger and garlic

150

### VEGETABLE KURMA

Mixed vegetable cooked in coconut thick sauce

175

### MALABAR CHICKEN CURRY

Chicken, onion, butter, coriander leaves, spices

325

### FISH TIKKA MASALA

fish tikka Masala, garlic, onion and capsicum

355

### CHICKEN CHETTINADU

Kalpasi, red chilli paste, onion, garlic, turmeric, gingelly oil

355





## Chinese Mains

### CHILLY CHICKEN/MANCHURIAN

It is a popular Indo-Chinese dishes of chicken

280

### BRAISED FISH CHILLY DRY /CHILLY FISH

Chunks of fish braising in a Chinese wok with onion, celery and garlic

300

### PORK CHILLY GARLIC DRY

Popular dish prepared with Pig meat

250

### DRAGON CHILLY BEEF DRY

All-time favourite Indo-Chinese dish

280

### COREL HOISIN CHICKEN

stir fried chicken chunks with Hoisin sauce, onion, bell peppers and cashews

250





## Breads

TANDOORI ROTI (PLAIN/BUTTER)

30/40

PUDINA LACHA PARATHA (PLAIN/BUTTER)

30/40

NAAN (PLAIN/BUTTER)

30/40

KULCHA (ALOO/SUBZI/PANEER)

30/35/40

KERALA PAROTTA/CHAPPATHI

30/25







## Rice

### STEAMED RICE

90

### VEGETABLE PULAO

Vegetables and rice preparation with coriander leaves.

110

### FRIED RICE CHICKEN/EGG/VEGETABLE

220/200/180

### NOODLE CHICKEN/EGG/VEGETABLE

220/200/180

### CHINESE CHOPSUEY

Starch thickened sauce with fried noodle, mix meat and vegetables

250





## Desserts

GULAB JAMUN

100

ICE-CREAM

(VANILLA/BUTTERSCOTCH/CHOCOLATE/PISTA)

100





## Starters

### ANGARA SUBZ KEBAB

Assorted Vegetable Skewers, Pepper, Onion, Spices.

175

### KESARI PANEER TIKKA

Spiced Cottage Cheese, Ginger Garlic Paste, Onion, Capsicum, Saffron.

225

### TANDOORI PHOOL

Clay Pot Roasted Spiced Cauliflower and Broccoli.

150

### CRACKLED GARLIC VEGETABLE

Crispy fried vegetable, Chinese style.

150

### CHILLY GOBI DRY /MANCHURIAN

All-time favourite cauliflower dishes

175

### MIX VEGETABLE TEMPURA

Golden fried mix vegetables, served with Tempura sauce

150

### BURANI MASALE KE JHINGE

Bay Prawns, Mustard Oil, Ginger, Garlic, Spices.

390

### EGG CHILLY DRY

Boiled egg, batter fried, prepared through the way of Chinese style.

150

