



Salad

- ▼ **Greek salad**
Fresh garden vegetables, tangy dressing,
feta cheese
- ▼ **Garden salad**
Fresh garden vegetable salad

150/-

150/-



Kebabs & Curries

- ▼ **Chicken tikka jwala mirch** **350/-**
Spicy chicken cubes served on a lamb kulcha with mint sauce
- ▼ **Lamb Jalandhar sheekh kebab** **390/-**
Minced lamb with selected Indian spices served on a lamb kulcha
- ▼ **Tulsi murgh malai tikka** **360/-**
Basil infused cheese marinated chicken served on a lamb kulcha
- ▼ **Tandoori Ajwaini jhinga** **475/-**
Prawns served on a garlic naan bread with Indian salsa
- ▼ **Bhune mirch ka paneer tikka** **325/-**
Slow roasted chilli marinated cottage cheese served on a cheese kulcha
- ▼ **Malai broccoli** **325/-**
Clay oven roasted broccoli with creamy marination served on a cheese kulcha

Tandoor available from 6:00 PM - 10:00 PM



Kebabs & Curries

- ▼ **Tandoori non veg kebab platter** **675/-**
Chicken tikka, tulsī murgh malai tikka, lamb sheekh kebab, and tandoori prawns
- ▼ **Tandoori vegetable platter** **325/-**
A combination of cauliflower, malai broccoli, and cottage cheese
- ▼ **Murgh tikka makhanwala** **325/-**
Clay oven roasted boneless chicken, with silky tomato sauce
- ▼ **Double dal tadka** **200/-**
Yellow lentil, onion, and tomato tempered with cumin seeds
- ▼ **Paneer tikka butter masala** **290/-**
Paneer tikka with tomato and butter rich sauce and spice



Indian Breads

- ♥ **Kheema naan**
Spiced mince of lamb stuffed bread
- ♥ **Cheese naan**
Mozzarella stuffed Indian bread
- ♥ **Garlic naan**
- ♥ **Roti-laccha paratha**
- ♥ **Chapati**

60/-

50/-

40/-

30/-

30/-

From our Native Kitchen

- ▼ **Travancore kozhi varuval** 280/-
Crispy fried chicken with spices, crushed garlic and hand pounded chillies
- ▼ **Beef coconut fry** 300/-
Naadan beef preparation with coconut flakes
- ▼ **Pork pepper fry** 300/-
Naadan pork preparation with crushed black pepper
- ▼ **Beef idicha masala** 300/-
Overnight dried beaten beef with Kerala spices and pepper corns
- ▼ **Chemmeen kizhi** 425/-
Prawns braised with shallots and spices, wrapped in banana leaves
- ▼ **Neimeen thengapalil pollichathu** 400 - 500/-
Grilled king fish and homemade spices simmered in coconut milk



Meen manga thakkali curry



From our Native Kitchen

- ♥ **Kanthari chemmeen** 425/-
Fresh bird eye chillies, curry leaves and coconut milk marinated tiger prawns
- ♥ **Pothirachi porotta kizhi** 320/-
Combination of beef and porotta grilled in knotted banana leaves
- ♥ **Malabar chicken dum biryani** 220/-
Served with dates pickle and mint flavored coconut salsa
- ♥ **Chicken kothambala curry** 325/-
coconut and coriander based chicken curry
- ♥ **Meen manga thakkali curry** 390 - 400/-
Seer fish and raw mango cooked in fresh coconut milk
Fish
Prawn



Kallappam & Nelmeen
thengapali pollichathu

From our Native Kitchen

- ♥ Kerala seafood platter
Platter of prawns, king fish, squid rings,
with local salad
- ♥ Kallappam
Rice batter fermented with toddy
- ♥ Kerala paratha
- ♥ Kerala red rice
- ♥ Steamed rice

650/-

40/-

30/-

70/-

80/-



Global Cuisine

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▼ **Spiced meat balls with cheese fondue** 450/-

Minced meat dumplings with signature cheese fondue and garlic bread and Parmesan crisp
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▼ **Velocity's deconstructed burger** 450/-

Potato chips, beaten beef mince patties, cheese fondue, garlic bread
- ▼ **Mac n cheese carbonara** 350/-

Cream sauce, herb grilled chicken, crunchy bacon, bunch of cheese
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▼ **Signature BBQ pork ribs** 425/-

Pork ribs with a side of potato wedges and crispy leeks
- ▼ **Crumbed fish finger** 350/-

Fish fingers with tartar sauce and fries
- ▼ **Chicken popcorn** 290/-

Crispy fried spicy chicken bites
- ▼ **French fries** 190/-
- ▼ **Spicy potato wedges** 210/-
- ▼ **Cheese cherry pineapple** 280/-



Best of Asia



- **Golden battered prawns**
Fried golden prawns with kimchee salad and scallions with a sweet chili dip
- **Chicken lollipop with spicy garlic sauce**
Pulled chicken wings with spicy Asian sauce
- **Kung pao chicken**
Chicken in chef's special sauce, nuts, and scallion
- **Dragon chicken**
Crispy chicken strips and assorted peppers tossed in Chinese tangy sauce
- **Honey chilli prawn**
Stir fried prawns in sweet and spicy sauce

375/-

310/-

310/-

310/-

400/-



Best of Asia



▼ **Konji crispy beef**

320/-

Crispy beef served with mixed peppers, scallion and chef's special sauce

▼ **Nutty cauliflower with cracking spinach**

220/-

Crispy fried cauliflower and fried cashews with crispy fried spinach on top

▼ **Crispy fried cottage cheese**

225/-

In Chili /Manchurian/Hot garlic sauce

▼ **Rum infused crispy fried vegetables**

200/-

Fried vegetables in spicy Chinese sauce, scallion and cilantro

**Schezwan/ Hakka wok fried
Rice/ Noodles**

240/-

- ▼ Chicken
- ▼ Egg
- ▼ Mixed
- ▼ Vegetables



Desserts

Baked gooey brownie with café al ganache

400/-

Belgium chocolate brownie and coffee infused choco with ice cream on top

Fruit Salad with ice cream

250/-

Seasonal fresh fruit salad with choice of ice cream

Fruit bowl

200/-

Freshly sliced fruits of the season

Ice cream

180/-

Vanilla
Chocolate
Butter scotch



Soup

- **Cream of tomato soup** 190/-
Tomato based cream soup
- **Manchow soup** 190/-
Asian style thick pungent broth with fried noodles
 - Chicken
 - Veg
- **Hot and sour soup** 190/-
Hot and sour Chinese style soup with egg drops and cilantro
 - Chicken
 - Veg
- **Sweet corn soup** 190/-
Thick soup with crushed corn and egg drops
 - Chicken
 - Veg
- **Clear soup** 190/-
Clear soup served with choice of
 - Chicken
 - Veg