

Seafood Platter2,000

An exquisite selection of the freshest seafood, including shrimp, fish, calamari, and more, dipping sauces for a perfect sharing experience.

CURRIES

Vanchi Kootu 900

A delightful medley of various seafood simmered in a rich, coconut-based Kerala-style gravy, showcasing the vibrant flavors of the region.

Tender Coconut Prawns480

Tiger prawns simmered in a creamy tender coconut gravy with aromatic spices, served in a whole tender coconut for a unique and refreshing presentation.

Tender Coconut Chicken360

Juicy chicken pieces simmered in a creamy tender coconut gravy with aromatic spices, served in a whole tender coconut for a unique and refreshing presentation.

Butter Chicken 280

Succulent pieces of chicken cooked in a rich, creamy tomato-based sauce, delicately spiced for a luxurious flavor.

Chicken Varutharacha Curry.....260

Kerala Traditional Dish

Fish Mango Curry 380

Fresh fish (**king fish**) simmered in a tangy raw mango and coconut-based gravy, creating a delightful balance of sweet and savory flavors typical of Kerala cuisine.

Prawns Mango Curry380

Succulent prawns(tiger prawns)simmered in a tangy raw mango and coconut-based gravy, delivering a delightful balance of sweet and savory flavors typical of Kerala cuisine.

Ponjikkara Fish Chatti Curry480

A delicate, pale coconut-based curry infused with aromatic spices, served in a traditional clay pot for an authentic and flavorful experience.

Ponjikkara Special Thengapaal Pollicha Fish Curry 420

Kalanchi or Avoli fish marinated and wrapped in banana leaves, cooked in a rich coconut milk gravy for a delicious Kerala-style experience.

Crab Roast360

Ponjikkara Special Tawa Fry ASP

Panfried fish coated in a thick, spiced red masala, served with crispy coconut bits (thenga kothu) for an extra layer of texture and flavor.

BREAD

| | |
|-------------------------|----|
| Appam | 20 |
| Idiyappam | 20 |
| Bun Porotta | 25 |
| Nool Porotta | 35 |
| Madakku Chappathi | 35 |
| Malabari Porotta | 20 |

RICE

| | |
|--------------------------|-----|
| Steam Rice | 60 |
| Chicken Kabsa | 160 |
| Traditional Arabic rice. | |





SPECIAL DISHES

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|-------------------------|-------------------------|
| Mutton Nirachath | 24 hrs before order ASP |
| Kozhi Nirachath | 24 hrs before order ASP |
| Tharavu Nirachath | 24 hrs before order ASP |

Sulimani-12/-

Adimali kappi-15/-

MULTI CUISINE SEA FOOD RESTAURANT

  6238437917, 9387605532
  ponjikkara_cozinha

GST-5% EXTRA

SOUPS

Seafood Soup 240

A flavorful blend of fresh seafood simmered in a fragrant broth with herbs and spices for a light yet satisfying taste.

SALAD

Classic Green Salad 120

A fresh mix of crisp lettuce, cucumbers, and seasonal greens, tossed in a light vinaigrette.

STARTERS

Thai Prawns 420

tiger prawns simmered in a fragrant coconut-based sauce infused with Thai herbs and spices.

Beef Ribs 280

Tender, slow-cooked beef ribs, seasoned with a blend of rich Western sauces for a deep, savory flavor.

Kunjikozhi Fry 200

Crispy fried spring chicken, marinated in aromatic spices for a juicy and flavorful bite.

Chicken Puthapichath 240

Pan-fried chicken simmered in a flavorful masala sauce, topped with melted cheese and crispy fries, served sizzling hot on a platter.

Beef Puthapichath 280

Pan-fried beef simmered in a rich masala sauce, topped with melted cheese and crispy fries, served sizzling hot on a platter.

MAIN COURSE

Seafood Bucket 2,000/- Full / 1,200/- Half

A vibrant assortment of fresh crab, shrimp, squid, fish, corn, and other seasonal seafood, all infused with traditional Kerala spices and served in a generous bucket for a flavorful feast.

Full(1.500kg), Half(750 gm)

Fish Grill ASP (Kalanchi, Chembally, Hamour, Black Avoli) (RS.180 PER 100 GM)

Fresh fish marinated in herbs and spices, expertly grilled to perfection for a smoky, flavorful dish that's light and satisfying.

Grilled Tiger Prawns 540

Juicy tiger prawns marinated in a blend of spices and grilled to perfection, offering a smoky flavor and succulent texture in every bite.