

**Seafood Platter .....** 2,000

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 Prawns .....** 480

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 Chicken .....** 360

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 Curry .....** 380

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 Curry .....** 480

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 Pollichcha 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 Roast.....** 360

**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**

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.