



# SOUPS

## ■ CHEERA PARIAPPU CHARU (258 Kcal) ₹350

Nutritious broth recipe from household of Kerala prepared from red spinach and yellow lentil

## ■ KOZHI MURINGAKKA CHARU (470 Kcal) ₹475

Green cardamom and cinnamon flavored chicken and drumstick broth with spicy notes of peppercorn and cloves

## ■ CHEESEN CHARU (257 Kcal) ₹500

Whole red chilli and peppercorn spiced fresh prawn broth

# BEGINNING

## ■ KOCHI VAZHAPOO CUTLET (275 Kcal) ₹475

Crumb fried, vegetarian delicacy of banana flower & beetroot cooked in unique Malabar style, served with mango chutney

Plantain flowers, a veggie delicacy devoured by all Kerala natives. Though cleaning and cutting this floret is tedious and time consuming; it's an absolute worthy effort to savor this exotic flower packed with nutrients and distinct robust flavor.

## ■ JEW TOWN FISH FRY (405 Kcal) ₹925

Traditional Kerala Jewish home recipe of fried fish marinated with turmeric, curry leaves and chillies

## ■ KOZHI KANTHARI (699 Kcal) ₹600

A spicy stir fry of chicken, Kanthari chilly, browned onions and spluttered mustard seeds

Kanthari mulaku is a tiny chili pepper commonly found in Kerala, also known as bird's eye chili as birds love to pick the ripe red chili. It is amongst the ten hottest chili peppers in the world

## ■ ERACHI VARATHIYATHU (625 Kcal) ₹625

A celebration special Kerala Christian community prepared with beef and special spice mix

## ■ CHEMMEEN THENGA

### PORICHATHU (562 Kcal) ₹925

Prawns seared with homemade spices and coconut shaving; tempered with shallot, curry leaves and green chili

Clay pot fried coconut gives this dish its distinct spicy and sweet flavor with an earthy aftertaste

# MALABAR MAINS

## ■ ANGAMALI MANGA CURRY (754 Kcal) ₹625

A perfect blend of spice and sour flavors of raw mango simmered in a sweet coconut milk lightly seasoned with mustard

For most Keralites mangoes bring in loads of childhood memories and nostalgia, a reminisce of time spent climbing trees and plucking mangoes.

Recommended with Idiyappam / Puttu / Kutharichoru

## ■ MALABAR PACCHAKARI

### KURMA (580 Kcal) ₹725

Panache of vegetables cooked in cashew infused coconut curry

## ■ CHICKEN NH-66 (836 Kcal) ₹725

Black pepper corn and curry leaf flavored chicken and coconut milk curry

Recommended with Idiyappam / Gothambu Madakkku Porotta / Malabar Porotta

■ Non-Veg ■ Veg ■ Vegan ■ Diary ■ Gluten ■ Egg ■ Peanuts ■ Crustaceans  
■ Fish ■ Soyabean ■ Treenuts ■ Sesame ■

• Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk

of foodborne illness, especially if you have certain medical conditions.

• Price mentioned is exclusive of applied government taxes.

**■ ERIVULLA MALLI****KOZHI CURRY (690 Kcal)**

A kerala style Chicken cooked in a Spicy Coriander masala curry

**₹725**

A Traditional Jewish dish in kerala, commonly eaten during the occasion of Passover.

Recommended with Idiyappam / Gothambu Madakku Porotta / Malabar Porotta

**■ TRAVANCORE PRAWN****CURRY (690 Kcal) ☺**

Tiger prawns cooked in red chilli infused coconut gravy, raw mango and drumstick

**₹925****■ MEEN MULAKITTHATHU (442 Kcal) ☺**

A spicy and sour fish curry with whole red chili, kokum and tamarind

**₹795**

Served mostly in Toddy shops across Kerala also known as Shappile Meen Curry. The curry tastes best the day after it is prepared.

Recommended with Kuthari Choru

**■ KARIMEEN POLlichathu (510 Kcal) ☺**

Banana leaf wrapped and grilled Pearl spot fish with onion, Tomato and mix spice marinade

**₹875**

The Pearl spot fish, commonly known as "Karimeen" in Kerala is an indigenous fish extensively found along the east and south-west coasts of Peninsular India. It is an important candidate species for aquaculture in ponds in both backwater and freshwater environments.

Recommended with Idiyappam

**■ SEAFOOD PLATTER (672 Kcal) ☺ ☺**

A selection of fresh seafood, including prawns, squid, and fish

**₹895****■ ATTIRACHI PERALAN (834 Kcal)**

Delicacy of north Kerala, mutton cooked with locally sourced spices

**₹950**

The word 'peralan' means 'coated' or 'covered'. The harmonious blend of exotic spices in this dish highlights the tenderness of the cooked meat perfectly. Relish every bite as you lick the plate clean!

Recommended with Kappa Vevichathu / Malabar Porotta

**■ KUTTANADAN THARAVU****ROAST (1455 Kcal)**

Duck cooked in a rich coconut curry with black pepper, fennel and aromatic whole spices

**₹750**

A traditional Christian dish in Kerala and a special fare during all occasions like wedding, Christmas and Easter.

Recommended with Pathiri / Gothambu Madakku Porotta / Malabar Porotta

**■ POTHU ERACHI KAYA (1223 Kcal)**

Chilly and coriander marinated beef and raw banana, cooked in a regional curry paste of coconut, crushed black pepper, curry leaves and green cardamom

**₹750**

A Thalassery special – commercial city on the Malabar coast

Recommended with Idiyappam / Kallappam

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# BREADS & ACCOMPANIMENTS

## KALLAPPAM (627 Kcal) ☺

Kallappam (Vellayappam) is a traditional Christian breakfast in Kerala. This soft, tasty pancake is made with fermented rice and coconut batter.

₹150

## IDIYAPPAM (379 Kcal) ☺

Steamed, rice string hoppers

₹150

Also Known as "String Hoppers", an easy to make and super delicious steamed rice noodle. Made from rice flour, it becomes the perfect vehicle to mop up delicious curries or enjoyed sweet along with sweetened coconut milk for breakfast.

## PALAPPAM (480 Kcal) ☺

Fermented, rice and coconut pan cake

₹150

The soft and fluffy palappam, with crispy lace edges is a treat for the soul and cooked in special curved pan called appachatti in Malayalam. One of the must try Kerala breads.

## PUTTU (480 Kcal) ☺

Steamed cylinders of ground rice layered with grated coconut

₹175

A timeless culinary treasure from the kitchens of Kerala, Puttu! Traditionally, Puttu was steamed in coconut shells but now stainless steel puttu steamers are readily available.

## GOTHAMBUD MADAKKU

### POROTTA (375 Kcal) ☺

Flaky, multi layered wheat bread with grated coconut

₹150

## KAPPA VEVICHATHU (524 Kcal) ☺

Tapioca mash blended with coconut, spices and curry leaves

₹150

## MALABAR POROTTA (272 Kcal) ☺ ☺

Flaky, multi layered, crisp and soft bread made with refined flour and egg

₹150

The great 'Malabar Parotta' or 'Barota' is distinct from its North Indian cousin (the Lachcha Parantha) and closer to its Malay counterpart, the Roti Cannai. The porotta is an ideal accompaniment as the thin layer's trap the curries and its ingredients. Hardly ever made in homes, this is a bounty of the kallshap (toddy shops) and chayakadas (tea shops).

# RICE & BIRYANI

## KUTHARI CHORU (302 Kcal) ☺

Kerala red rice

₹175

Once considered a delicacy and the preserve of the royals and nobility in Southern India. Parboiled Palakkadan Matta Rice is extremely healthy due to its bran and fiber content.

## NEI CHORU (838 Kcal) ☺ ☺

■ Kaima rice cooked with ghee and whole spices

₹250

A traditional Muslim rice preparation made for celebratory occasions. Kaima is a short grain rice that imparts unique aroma and flavor, used widely in Malabar region.

## MALABAR KOZHI BIRYANI (1112 Kcal) ☺ ☺ ₹700

A classical delicacy of Kozhikode region known for its taste and aroma. Chicken is cooked with bunch of spices, dry fruit and Kaima rice.

## MAPILLA ADU BIRYANI (1204 Kcal) ☺

The classical delicacy is named after the Mappila community of Malabar region. Lamb cooked with Kerala spices, dry fruits and Kaima rice.

₹800

■ Non-Veg ■ Veg ☺ Vegan ☺ Diary ☺ Gluten ☺ Egg ☺ Peanuts ☺ Crustaceans

☺ Fish ☺ Soyabean ☺ Treenuts ☺ Sesame

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# DESSERTS

■ <b>PARIAPPY PAYASAM (735 Kcal)</b>	₹395
Shredded Papaddum	
■ <b>PAZHAM NIRACHATHU (732 Kcal)</b>	₹350
Ripe banana stuffed with coconut and jaggery, sautéed in ghee	
<i>An inevitable sweet in Malabar Iftar cuisine.</i>	
■ <b>FRESH FRUIT PLATTER (271 Kcal)</b>	₹450
Seasonal fresh cut fruits	

# REST OF THE WORLD

## Soups, Salads & Appetizers

<b>TOM KHA</b> - ■ <b>TOFU (178 Kcal)</b>	₹350
■ <b>CHICKEN (388 Kcal)</b>	₹400
■ <b>PRAWNS (354 Kcal)</b>	₹450
<i>Spicy hot &amp; sour soup with coconut</i>	
■ <b>ROASTED TOMATO SOUP (389 Kcal)</b>	₹325
<i>Cream cheese crostino</i>	
<b>SWEET CORN</b>	
■ <b>SOUP - VEG (312 Kcal)</b>	₹350
■ <b>CHICKEN (336 Kcal)</b>	₹400
<i>Crushed corn, pepper, spring onion</i>	
<b>CAESAR</b>	
■ <b>SALAD - VEG (592 Kcal)</b>	₹400
■ <b>CHICKEN (762 Kcal)</b>	₹425
■ <b>PRAWN (689 Kcal)</b>	₹475
<i>Romaine lettuce, Parmesan and garlic croutons tossed in Caesar dressing</i>	
■ <b>ARABIC MEZZE PLATTER</b>	₹400
<i>Combination of Fattoush, hummus, baba ganoush served with pita bread</i>	

## TANDOORI BROCCOLI

*Served with tzatziki*

₹725

## AMRITSARI CHICKEN TIKKA

*Served with tzatziki*

₹775

# BROADWAY SANDWICHES & BURGERS

## BURGER - FRIED CHICKEN

**BEEF**

₹600

₹675

*Potato wedges / French fries*

## CAPRESE SANDWICH

*Tomato, basil, Mozzarella*

₹500

## VEGETABLE CLUB

*Grilled vegetables, cheddar cheese, lettuce and French fries*

₹525

## CLUB SANDWICH

*Grilled chicken, lettuce, fried egg and French fries*

₹625

## MALABAR KOZHI WRAP

*Flaky bread stuffed with Kerala style chicken*

₹600

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# INTERNATIONAL MAINS

## MAKE YOUR OWN PASTA

Choose your pasta:

■ Penne / Fusilli / Spaghetti ④④

Choose your sauce:

■ Arrabiata / Alfredo / Funghi

Add on:

■ Vegetable / □ Chicken

₹525

₹60 / ₹90

## STEAK FRITE ④④

Pan seared Tenderloin steak, French fries, pepper sauce

₹1050

## SEARED KINGFISH ④④

Crushed new potatoes, scallion, sauce grenoble

₹950

## CHICKEN BREAST ④

Rosemary potatoes, Sauteed broccoli, mushroom sauce

₹795

## PIZZA - ■ MARGHERITA ④

■ VEGETABLE ④

□ CHICKEN

₹525

₹575

₹600

# ASIAN MAINS

## KUNG PAO ④④ - □ CHICKEN

■ PRAWNS ④

■ VEGETABLE

₹675

₹975

₹575

Spicy, stir-fried, cashewnut, vegetables and chili peppers

## THAI CURRY

### GREEN / RED - □ CHICKEN

■ PRAWNS ④

■ VEGETABLE ④④④

₹650

₹975

₹575

Special sourced Thai curry paste cooked in coconut milk

## HAKKA NOODLE ④④ - □ CHICKEN

■ PRAWNS ④

■ VEGETABLE

₹425

₹875

₹375

Wok stir fried noodles with vegetables and sauces

## FRIED RICE ④ - □ CHICKEN

■ PRAWNS ④

■ VEGETABLE

₹425

₹875

₹375

Wok stir fried rice with vegetables and sauces

# NORTH INDIAN MAINS

## CHICKEN TIKKA MASALA ④

₹725

Tandoori chicken morsels cooked in tomato cashew gravy

## BHUNA GOSHT ④

₹850

Braised lamb in Indian spices

## -paneer makhani ④

₹675

Cottage cheese cooked in creamy tomato, and cashew gravy

## PALAK PANEER ④

₹675

Cottage cheese cooked in rich spinach cashew gravy

## DAL TADKA ④

₹425

Cumin and garlic tempered yellow lentil

## DAL MAKHANI ④

₹475

Slow cooked lentil, butter, Fenugreek leaves

## SUBZ PULAO ④④

₹250

Basmati rice with, either peas, cumin or seasonal vegetables

## SAADA CHAWAL ④

₹175

Basmati steam rice

## TANDOORI BREADS - ④④

₹150

Naan, garlic naan, tandoori roti, Laccha paratha, pudina paratha

Cheese naan

₹200

*Tandoori items will not be available from 3:30 PM - 7:00 PM*

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## THE ARTISTE

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TRIBUTE PORTFOLIO

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TRIBUTE PORTFOLIO

MARRIOTT  
**BONVOY**™

# RESTAURANT MENU

*11:00 AM- 11:00 PM*

