

# Complimentary Sides

"PLEASE CHOOSE YOUR SIDES THOUGHTFULLY—LET'S SAVOR THE FLAVOR AND KEEP THE WASTE OUT OF THE EQUATION. YOUR SUPPORT HELPS US SERVE BETTER AND CLEANER. THANK YOU FOR YOUR KINDNESS AND SMART EATING!"  
& ALWAYS LET US KNOW IF YOU NEED MORE.

**White Bread** (Steamed half slices)

**Sallas** (Traditional Kerala accompaniment )

**Jalepino**

**In-house BBQ Sauce** (Zesty, tangy, and fiery)

**In-House Remoulade Sauce** (Tangy, savory, and slightly spicy notes)

## Add On Sides

### **Potato Salad 40**

Made with boiled potatoes, mixed with mayonnaise, mustard, herbs, spices, onions, c and boiled eggs, offering a savory, tangy flavor perfect as a side for barbecues, picnics, or meals.

### **Brisket Potato Salad 180**

Hearty variation of traditional potato salad, featuring tender, smoked or roasted brisket pieces mixed into a creamy potato base.

### **Bacon Potato Salad 180**

Flavorful variation of classic potato salad, featuring crispy, smoky bacon bits mixed into the creamy potato base.

### **Beef Bacon Potato Salad 200**

Savory dish that combines tender boiled potatoes with crispy beef bacon bits.

### **Corn Tortilla 2pcs with Lime Wedges 90**

Corn tortillas blended with beetroot powder for a gentle sweetness and natural color.



## MUTTON TROTTERS BROTH ( WITH CIABATTA/BAGUETTE SLICES ) 320

Old-style broth, slow-cooked with goat trotters until the marrow and gelatin melt into a rich, silky comfort. Gently spiced and served with tender pieces of trotters, it's a nourishing dish that feels like home — wholesome, hearty, and full of traditional goodness.

## OXTAIL BROTH ( WITH CIABATTA/BAGUETTE SLICES ) 280

Flavorful soup made by slow-cooking oxtail cubes for hours, releasing collagen and nourishing minerals. It's thick, hearty, and great for joint health and well being. **Warning - Not for faint hearted.**

## DUCK BROTH ( WITH CIABATTA/BAGUETTE SLICES ) 320

Rich, flavorful soup made by simmering duck bones, meat, and aromatic spices, creating a hearty and aromatic base full of depth and umami.

## FRENCH FRIES/FRENCH FRIES WITH CHILLI CON CARNE 200/280

French Fries - Potato strips with crispy exterior and fluffy interior seasoned with salt.  
Chilli Con Carne - made with ground beef, tomatoes, chili peppers, and beans. flavored with garlic, onions, and spices like cumin and paprika.

## NACHOS/NACHOS WITH CHILLI CON CARNE 200/280

French Fries - Crispy tortilla chips  
Chilli Con Carne - made with ground beef, tomatoes, chili peppers, and beans. flavored with garlic, onions, and spices like cumin and paprika.

# Mains - Kerala

## BEEF ULLARTHU ( WITH SALLAS, WHITE BREAD) 390

Flavorful, aromatic, made with tender beef chuck, coconut, and traditional Kerala spices. It is a spicy, hearty dish known for its rich taste and fragrant flavors. **(About 200 grams)**

## ELLUM KAPPAYUM ( WITH SALLAS ) 450

Traditional Kerala dish of perfectly cooked tapioca sautéed with beef broth, flavorful beef bones, and cartilage. A hearty, savory dry preparation packed with rich flavors and a delicious meaty aroma. Served hot and ideal for those craving a wholesome, protein-rich delicacy. **(About 400 grams)**

## BEEF STEW ( WITH WHITE BREAD ) 520

Rich and aromatic Kerala-style beef stew crafted with tender beef short ribs, baby potatoes, carrots, and spinach. Packed with collagen and deep flavors infused with fragrant spices and herbs. this hearty stew is slow-cooked to perfection. A wholesome dish. ideal to enjoy with



**PORK ULLARTHU ( WITH SALLAS,WHITE BREAD)** 390

Made with tender pork, coconut, and aromatic spices. It is a spicy, hearty dish with rich, fragrant flavors. **(About 200 grams)**

**PORK KOORKA ULLARTHU ( WITH SALLAS, WHITE BREAD)** 520

Tender pork and the root "Koorka" (a type of yam or tuber). It's cooked with aromatic spices, coconut, resulting in a spicy, flavorful, and hearty dish with a rich, savory taste. **(About 400 grams)**

**PORK CUBES IN MUSTARD ( WITH SALLAS, WHITE BREAD)** 390

Tender pork pieces cooked in a mildly spiced, tangy mustard-based gravy, flavored with traditional Kerala spices and coconut chips for a rich, flavorful dish. **(About 200 grams)**

## Mains - Barbecue

**SMOKED BRISKET SLICES ( WITH SALLAS, WHITE BREAD, SAUCES)** 950

Tender meat dish that showcases the smoky aroma and deep, rich taste imparted by wood smoke. Seasoned with a pepper and salt, slow-cooked for hours for a robust smoky flavor that enhances the natural beef richness. **(About 200 grams)**

**SMOKED BRISKET BURNT ENDS ( WITH SALLAS, WHITE BREAD, SAUCES)** 1250

Caramelized pieces of meat cut from the point end of a smoked brisket. After the brisket is slow-cooked and smoked to tender perfection, the point (extremely fatty) section is sliced into cubes. Burnt ends are prized for their rich, smoky flavor, tender texture, and delightful combination of smoky, savory, and slightly sweet flavors. **(About 200 grams)**

**SMOKED PULLED CHUCK ( WITH SALLAS, WHITE BREAD ,SAUCES)** 700

Slow-smoked tender chuck roast, expertly pulled apart to reveal juicy, flavorful shreds. infused with smoky notes and seasoned to perfection. Pair it with the sides provided. **(About 200 grams)**

**SMOKED BEEF RIBS( WITH SALLAS, WHITE BREAD, SAUCES)** 6/GM

Juicy, tender beef ribs smoked to perfection, with a rich smoky flavor and a beautifully caramelized exterior. Melt-in-your-mouth goodness with every bite, served with your favorite barbecue sauces or seasonings. **(Include Rib Bone, About 200-500 grams)**

**PULLED PORK ( WITH SALLAS, WHITE BREAD, SAUCES)** 700

tender, shredded pork seasoned with 16-mesh pepper and slow-smoked over mesquite wood for about 5 hours, giving it a smoky, spicy flavor. Pair it with the sides provided. **(About 200 grams)**

**SMOKED PORK BURNT ENDS ( WITH SALLAS, WHITE BREAD, SAUCES** 750

Flavorful pieces of pork belly seasoned with pepper and salt, then slow-cooked and smoked until tender for a smoky, savory treat. **(About 200 grams)**

**SMOKED PORK RIBS ( WITH SALLAS,WHITE BREAD, SAUCES )** 1000

Pork pare ribs seasoned with 16-mesh pepper and slow-cooked over mesquite wood for 6 hours, results in a smoky, spicy, and tender ribs with rich flavor and unbeatable texture. Pair it with the



# Drinks

## Cucumber Lime Fizz 150

Revitalizing and refreshing, beverage made with cucumber juice, lime juice, and carbonated water.

## Passion Fruit Fizz 150

Made with passion fruit juice and puree, combined with fizzy elements like soda

## Ginger Lime Fizz 150

Refreshing, tangy beverage with a spicy kick

Coke/ Water Bottle/ Planter Punch MRP

# Desserts

## Salted Chocolate Cake 220

## Chocolate Fudge Brownie with Ice Cream 200

## Fudge Chocolate Brownie 150



If you have any issues or concerns during your visit, please feel free to drop us a WhatsApp message with photographs(if needed) at this number **8891216975**.

We appreciate your feedback and are here to ensure you have a great meat experience.



## BIRRIA TACOS (BEEF)

800

Mexican tacos made with tender, slow-cooked beef. The meat is shredded and stuffed inside soft corn tortillas, then briefly fried to achieve a crispy exterior. Served with a side of steaming, flavorful broth (consommé) for dipping, Birria Tacos are known for their savory, spicy, and aromatic taste, offering a deliciously satisfying and messy dining experience.

## SALT CHICKEN BOWL/CHEESY SALT CHICKEN BOWL ( WITH WHITE BREAD)

350/425

Flavorful and comforting dish featuring whole chicken legs cooked with a touch of salt and seasonings. The dish offers a perfect balance of savory, salty, and umami flavors, with the broth adding moisture and warmth. It's a simple yet satisfying meal, ideal for those seeking a hearty and soothing experience.

## FRENCH SHORT RIBS STEW ( WITH SALLAS, WHITE BREAD)

450

Tender short beef cooked with a savory salt-based seasoning, served over a bed of perfectly roasted baby potatoes, fresh carrots, and vibrant spinach. A hearty and flavorful dish that combines rich beef with wholesome vegetables for a satisfying meal.

## COCHINILLO (SHOULDER LEG/ BACK LEG/ RIB)

3800/3800/3000

Traditional Spanish dish, especially popular in Segovia, made from a suckling pig that is slow-roasted until tender and crispy. It is renowned for its delicate, succulent meat with a crispy skin, often served as a festive or special-occasion dish.

## RIB EYE ( A5 GRADE ,WITH CHIMICHURRI SAUCE & FRYS )

9/GM

A5 grade ribeye is a premium, highly prized cut of beef steak with outstanding marbling, tenderness, and flavor, with a very high level of fat interspersed within the meat, resulting a tender and juicy texture. **Doneness - Medium Rare Only.**

## 40 DAYS AGED STRIPLOIN (WITH CHIMICHURRI SAUCE & FRYS)

12/GM

Undergone dry aging for 40 days. Natural enzymes break down the muscle tissue enhancing tenderness and concentrates the beef's flavor. The result is a more intense, nutty, and beefy flavor profile, along with improved tenderness and a richer aroma. Aged striploin is especially sought after by connoisseurs and steak enthusiasts. **Doneness - Medium Rare Only.**

## CHATEUBRIAND STEAK (SERVED WITH CHIMICHURRI SAUCE)

1000

Chateaubriand is a high-quality priced cut known for its tenderness and mild flavor. Prepared by seasoning the steak, then pan-seared to desired doneness, served sliced with chimichuri sauce. **Doneness - Rare Only.**

## PULLED DUCK CONFIT 100/200GM ( WITH SALLAS, WHITE BREAD)

490/900

Duck cooked slowly in its own fat for rich, savory flavor and a succulent, melt-in-your-mouth texture and excellent duck flavor. Pair it with the sides provided.

## PULLED MUTTON ( WITH SALLAS, WHITE BREAD)

490/900

Mutton slow-cooked till tender and hand-pulled into soft, juicy strands. Gently spiced and full of rich, meaty flavor, it's a wholesome, hearty, and comforting simple food that feels like home.