

# Chef Pillai

## Meen Special

- ▲ **KARIMEEN TAWA FRY** 🐟 625  
Serving Size-150 g | 500 Kcal 35/1825  
Tawa fried pearl spot fish with choices of masala.
- ▲ **TRIO FISH PLATTER** 🐟 🐙 🍤 625  
Serving Size-200 g | 675 Kcal 35/1825  
A delightful platter of fish, squid and prawns featuring varieties of marination.
- ▲ **KARIMEEN POLLICHATHU** 🐟 675  
Serving Size-200 g | 675 Kcal 38/1971  
A Kerala specialty dish where the pearl spot is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.
- ▲ **KALANJI TAWA FRY** 🐟 675  
Serving Size-200 g | 675 Kcal 38/1971  
Kalanji marinated in a red spicy masala, pan fried to perfection on a tawa.
- ▲ **KARIVEPPILA PAL CHEMMEEN** 🐙 🍤 685  
Serving Size-200 g | 670 Kcal 38/2000  
A creamy and aromatic prawns curry, delicately flavored with fresh curry leaves and rich coconut milk.
- ▲ **CHEMMEEN MANGA CURRY** 🍌 685  
Serving Size-250 g | 426 Kcal 39/2000  
A popular dish from the kitchen of Alleppey, prawns are cooked along with shredded green mango. All of this slow simmered in coconut milk with spices like turmeric, ginger and cumin seeds, tempered with mustard, chilli and curry leaves.
- ▲ **CHEMMEEN PAALPERATTU** 🍤 🥥 695  
Serving Size-200 g | 670 Kcal 39/2029  
Medium prawns cooked in the rich flavour of coconut milk.
- ▲ **CHEMMEEN CHERIYULLI ROAST** 🍤 695  
Serving Size-200 g | 665 Kcal 39/2029  
Spicy prawns roasted with shallots masala.
- ▲ **AVOLI TAWA FRY** 🐟 735  
Serving Size-150 g | 500 Kcal 42/2146  
Tawa fried pomfret fish with choices of masala.



Prices are subject to applicable taxes, charged extra.  
Points earn/redemption subject to USD exchange rate.

■ VEG ▲ NON-VEG 🌱 VEGAN 🥛 DAIRY 🌾 GLUTEN 🥚 EGG 🥜 PEANUTS  
 🦀 CRUSTACEANS 🐟 FISH 🌿 SOYABEANS 🌳 TREE NUTS 🌰 SESAME



# Chef Pillai Meen Special



## ▲ AVOLI POLLICHATHU ②

Serving Size-200 g | 675 Kcal

A Kerala specialty dish where the pomfret is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.

755  
43/2205

## ▲ CRAB ROAST ③

Serving Size-200 g | 410 Kcal

Large mud crabs roasted in a special masala. Onions and tomatoes are slow sautéed in this masala with a hint of tamarind and black pepper.

785  
44/2292

## ▲ TRAVANCORE FISH CURRY ②

Serving Size-210 g | 426 Kcal

A traditional fish curry preparation popular in the region of Travancore.

795  
45/2321

## ▲ SHAAPPLE MEEN CURRY ②

Serving Size-250 g | 428 Kcal

The classic fish curry dish is usually cooked in local Kerala toddy shops to accompany the iconic Kerala kappa. This fiery red curry with slices of seared fish is prepared with Kerala kudampuli to a thick consistency. It pairs best with kappa for the Kerala's finger-licking feast.

795  
45/2321

## ▲ FISH MOILEE ② ③

Serving Size-250 g | 896 Kcal

Mildly spiced fish curry cooked in coconut milk, a good accompaniment to appams.

795  
45/2321

## ▲ NEYMEEN TAWA FRY ②

Serving Size-200 g | 775 Kcal

Chef Pillai's signature tawa fry.

795  
45/2321

## ▲ NEIMEEN MANGA CURRY ②

Serving Size-250 g | 426 Kcal

A delightful curry made with tender seer fish and tangy raw mango, simmered in a rich, spiced gravy.

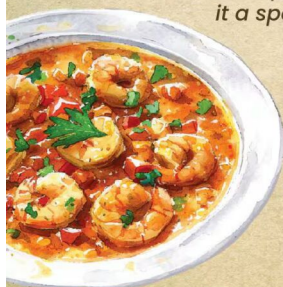
795  
45/2321

## ▲ ASHTAMUDI MEEN CURRY ②

Serving Size-250 g | 426 Kcal

Inspired by the 'Boat Curry' of the fishermen of Neendakara, Kollam, who still cook their fresh fish catch on board the boat with only the essential spices they carry. It is the freshness of the fish and the spicy but delicious mix of Kashmiri chillies, turmeric & Kerala kudampuli that imparts the unique flavour. An equal mix of tamarind & Kerala kudampuli are used to give it a special, spicy tang.

795  
45/2321



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VEG ① NON-VEG ② VEGAN ③ DAIRY ④ GLUTEN ⑤ EGG ⑥ PEANUTS  
 ⑦ CRUSTACEANS ⑧ FISH ⑨ SOYABEANS ⑩ TREE NUTS ⑪ SESAME



# Chef Pillai Meen Special

## ▲ KARIMEEN NIRVANA 🐟 🍲

Serving Size-250 g | 656 Kcal  
Chef Pillai's signature nirvana with pearl spot.

815  
46/2380

## ▲ NEYMEEN POLLICHATHU 🐟

Serving Size-200 g | 775 Kcal  
A Kerala specialty dish where the seer fish is marinated and covered with onion and tomato masala, along with fresh spices like pepper and powdered red chillies. This fish is then wrapped in a banana leaf and slow-roasted on a tawa until done. Unwrap this fish delicacy that has all its flavours trapped inside.

825  
47/2409

## ▲ KALANJI NIRVANA 🐟

Serving Size-250 g | 656 Kcal  
Chef Pillai's signature nirvana with kalanji.

845  
48/2467

## ▲ AVOLI NIRVANA 🐟 🍲

Serving Size-250 g | 656 Kcal  
Chef Pillai's signature nirvana with pomfret fish.

865  
49/2526

## ▲ NEYMEEN NIRVANA 🐟 🍲

Serving Size-250 g | 795 Kcal  
Chef Pillai's signature nirvana with seer fish.

995  
56/2905

## ▲ SEAFOOD HOT POT 🍲 🍲

Serving Size-300 g | 795 Kcal  
A seafood hotpot with a wide variety of seafood catches.

995  
56/2905

## ▲ SEAFOOD PLATTER 🍲 🐟

Serving Size-300 g | 672 Kcal  
A selection of fresh seafood, including prawns, squid, and fish.

1125  
64/3285



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🌱 VEG
▲ NON-VEG
🌿 VEGAN
🥛 DAIRY
🌾 GLUTEN
🥚 EGG
🥜 PEANUTS  
🦞 CRUSTACEANS
🐟 FISH
🌱 SOYABEANS
🌰 TREE NUTS
🌱 SESAME



# Vegetarian



- **VEGETABLE STEW** (V) (D) (N)

Serving Size-250 g | 431 Kcal

*Delicate and aromatic stew made with mixed vegetables, coconut milk and spices.*

**225**

14/745
- **PACHAKARI KURUMA** (V) (D) (N)

Serving Size-250 g | 888 kcal

*Rich and flavourful vegetables cooked and finished off with coconut milk.*

**255**

14/745
- **MANGO PAL CURRY** (V) (D) (N)

Serving Size-250 g | 240 Kcal

*A classic Kerala mango curry with raw mango in spicy, creamy coconut milk.*

**285**

16/832
- **VALANPULI KATHRIKKAI** (V) (D) (N)

Serving Size-200 g | 926 Kcal

*Crumb coated eggplants tossed in sweet and spicy tamarind sauce.*

**295**

17/861
- **PAALKATTI MASALA** (V) (D) (N)

Serving Size-250 g | 421 Kcal

*Cottage cheese and cooked with onion tomato masala.*

**365**

21/1066
- **PAALKATTI MEZHUKKUPURATTI** (V) (D) (N)

Serving Size-200 g | 257 Kcal

*Grilled cottage cheese tossed with shallots and garlic.*

**365**

21/1066
- **MUSHROOM PEPPER ROAST** (V) (D) (N)

Serving Size-200 g | 296 Kcal

*The aroma of Kerala's crushed black pepper in the august company of coconut oil, spices and curry leaves, gives this mushroom dish a unique flavour due to the slow stir fry cooking process.*

**425**

24/1241
- **PANEER NIRVANA** (V) (D) (N)

Serving Size-250 g | 656 Kcal

*Chef Pillai's signature nirvana with paneer.*

**775**

44/2263



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■ VEG   ■ NON-VEG   ■ VEGAN   ■ DAIRY   ■ GLUTEN   ○ EGG   ■ PEANUTS  
 ■ CRUSTACEANS   ■ FISH   ■ SOYABEANS   ■ TREE NUTS   ■ SESAME



# Meat & Poultry



- |  |            |
|--|------------|
| ▲ <b>EGG ROAST</b> ①   | <b>275</b> |
| Serving Size-250 g   256 Kcal  |            |
| Hard boiled eggs cooked in a rich, spicy and aromatic onion tomato gravy.  |            |
| -----  |            |
| ▲ <b>BEEF KAPPA PIDI</b>   | <b>355</b> |
| Serving Size-200 g   804 Kcal  |            |
| A unique dish where flavourful beef masala is deliciously stuffed inside soft tapioca.   |            |
| -----  |            |
| ▲ <b>POTHUM KAPPEM</b>   | <b>385</b> |
| Serving Size-250 g   963 Kcal  |            |
| A hearty and flavourful Kerala specialty, combining tender beef curry with soft mashed tapioca.  |            |
| -----  |            |
| ▲ <b>KOZHI THENGA VARUTHARACHA CURRY</b> ①   | <b>395</b> |
| Serving Size-200 g   890 Kcal  |            |
| Tender chicken marinated with spicy South Indian flavours deep-fried in coconut oil.   |            |
| -----  |            |
| ▲ <b>VALANPULI CHICKEN WINGS</b> ① ② ③ ④   | <b>395</b> |
| Serving Size-200 g   603 Kcal  |            |
| Deep fried chicken wings coated in sweet and spicy tamarind sauce.   |            |
| -----  |            |
| ▲ <b>CHICKEN MAPPAS</b>  | <b>395</b> |
| Serving Size-250 g   721 Kcal  |            |
| Rich and flavorful chicken curry with coconut milk and spices.   |            |
| -----  |            |
| ▲ <b>CHICKEN SYRIAN ROAST</b> ①  | <b>395</b> |
| Serving Size-250 g   492 Kcal  |            |
| Tender chicken marinated with mild spices and grilled. This is then slow roasted with onions and tomatoes with the special Kerala spices and then the roast is finished off with coconut milk. |            |
| -----  |            |
| ▲ <b>KOZHI PACHAMULAKU PERALAN</b>   | <b>425</b> |
| Serving Size-200 g   474 Kcal  |            |
| Grilled chicken coated with spicy green chilli marination.   |            |
| -----  |            |
| ▲ <b>KOZHI THORAN</b>  | <b>425</b> |
| Serving Size-200 g   500 Kcal  |            |
| Shredded chicken cooked with grated coconut and spices.  |            |
| -----  |            |
| ▲ <b>KOZHI CHERIYULLI PERATTU</b>  | <b>425</b> |
| Serving Size-200 g   492 Kcal  |            |
| Shallow fried chicken marinated with shallot masala.   |            |
| -----  |            |
| ▲ <b>BEEF DRY FRY</b> ①  | <b>425</b> |
| Serving Size-200 g   1147 Kcal   |            |
| Beef strips marinated in spicy authentic flavours.   |            |



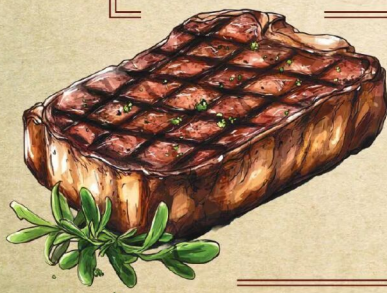
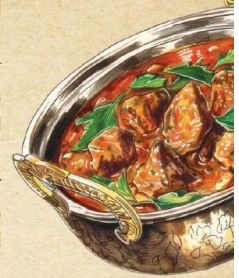
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VEG VEGAN DAIRY GLUTEN EGG PEANUTS  
 CRUSTACEANS FISH SOYABEANS TREE NUTS SESAME



# Meat & Poultry

- |   |  |
|---|--|
| <p>▲ <b>BEEF COCONUT FRY</b><br/> <i>Serving Size-200 g   972 Kcal</i><br/> <i>Beef stir-fried with authentic local spices and coconut slices.</i></p>  | <p><b>425</b><br/>           24/1241</p> |
| <p>▲ <b>BEEF PACHAMULAKU PERALAN</b><br/> <i>Serving Size-200 g   474 Kcal</i><br/> <i>Beef roasted in spicy green chilli marination.</i></p>   | <p><b>425</b><br/>           24/1241</p> |
| <p>▲ <b>KOZHI KUNJI PORIPPU</b><br/> <i>Serving Size-200 g   890 Kcal</i><br/> <i>Kerala spice marinated small pieces of chicken deep fried.</i></p>  | <p><b>425</b><br/>           24/1241</p> |
| <p>▲ <b>BEEF VARUTHARACHA CURRY</b><br/> <i>Serving Size-250 g   770 Kcal</i><br/> <i>Beef curry cooked with roasted coconuts along with other spices.</i></p>  | <p><b>445</b><br/>           25/1299</p> |
| <p>▲ <b>BEEF MEZHUKKUPURATTI</b><br/> <i>Serving Size-200 g   831 Kcal</i><br/> <i>A classic Kerala style stir-fry featuring tender beef pieces slow cooked with aromatic spices and coconut slices.</i></p>  | <p><b>445</b><br/>           25/1299</p> |
| <p>▲ <b>BEEF ROAST</b><br/> <i>Serving Size-250 g   972 Kcal</i><br/> <i>A rich and spicy Kerala style beef roast, onion, tomato and curry leaves until tender and flavourful.</i></p>  | <p><b>455</b><br/>           26/1329</p> |
| <p>▲ <b>BEEF MAPPAS</b><br/> <i>Serving Size-250 g   831 Kcal</i><br/> <i>Rich and creamy beef curry cooked in a coconut-based gravy with aromatic spices.</i></p>  | <p><b>455</b><br/>           26/1329</p> |
| <p>▲ <b>POTHUM PALKAPPEM</b><br/> <i>Serving Size-250 g   988 Kcal</i><br/> <i>Beef undercut prepared in Kerala style with well cooked mashed tapioca and coconut milk.</i></p>   | <p><b>685</b><br/>           39/2000</p> |
| <p>▲ <b>MUTTON PERALAN</b><br/> <i>Serving Size-250 g   629 Kcal</i><br/> <i>Tender mutton pieces cooked in a spicy and flavourful gravy.</i></p>   | <p><b>695</b><br/>           39/2029</p> |
| <p>▲ <b>MUTTON CURRY</b><br/> <i>Serving Size-250 g   492 Kcal</i><br/> <i>This is the classic mutton curry that goes well with the Kerala parotta. The specialty of this mutton curry is the use of shallots or Madras onions slow cooked in a combination of spices that wrap up the flavour of meat cooked till, deliciously tender. A truly historic and iconic with Kerala parottas.</i></p> | <p><b>695</b><br/>           39/2029</p> |



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VEG NON-VEG VEGAN DAIRY GLUTEN EGG PEANUTS   
 CRUSTACEANS FISH SOYABEANS TREE NUTS SESAME



# Rice & Breads

- 
**PLAIN CURD**

Serving Size-150 g

35  
2/102

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- 
**CHIRATTA PUTTU**

Serving Size-90 g | 272 Kcal

35  
2/102

Steamed ground rice layered with coconut shavings.

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- 
**WHEAT POROTTA**



Serving Size-40 g | 225 Kcal

40  
2/117

Porotta made with whole wheat flour, a healthy option.

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- 
**POROTTA**




Serving Size-50 g | 272 Kcal

40  
2/117

Flaky layered flatbread made from all purpose flour.

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- 
**APPAM**

Serving Size-40 g | 176 Kcal

40  
2/117

Fermented rice batter and coconut milk made into round, pancakes with thin, lacy edges. This steamed dish from South India and Sri Lanka where they are known as 'hoppers' goes best with fish curries, meat or vegetable stews.

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**KALLAPPAM**

Serving Size-40 g | 210 Kcal

40  
2/117

A thick, pancake-like bread made from rice batter and coconut milk, often served with stews or curries.

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- 
**CHEMBA PUTTU**

Serving Size-90 g | 272 Kcal

45  
3/131

Steamed grounded chemba rice layered with coconut shavings.

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- 
**GOTHAMBU PUTTU**

Serving Size-90 g | 210 Kcal

50  
3/146

Steamed ground wheat layered with coconut shavings.

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- 
**NOOL POROTTA**




Serving Size-50 g | 272 Kcal

50  
3/146

The traditional porotta from Kerala's Malabar region in the North. Fluffy, yet soft porottas skillfully handcrafted and tawa fried.

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- 
**MUTTA APPAM**



Serving Size-90 g | 391 Kcal

65  
4/190

Appams enriched with eggs, providing a richer and more protein-packed option.

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**KAPPA KUZHACHATHU**

Serving Size-200 g | 791 Kcal

150  
8/438

A unique and flavourful dish of mashed tapioca seasoned with spices.

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








- 
**BOILED RED RICE**

Serving Size-250 g | 214 Kcal

150  
8/438

The unique, par boiled rice is typically grown in the Palakkad region of Kerala. The nutrient and fibre rich outer coating of the rice gives it an earthy colour and flavour.

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 VEG
  NON-VEG
  VEGAN
  DAIRY
  GLUTEN
  EGG
  PEANUTS
  CRUSTACEANS
  FISH
  SOYABEANS
  TREE NUTS
  SESAME



# Rice & Breads



-  **BOILED BASMATI RICE**  150  
8/438  
 Serving Size-250 g | 150 Kcal  
 Fluffy and aromatic basmati rice steamed to perfection, a perfect accompaniment to curries and stews.
-  **CURD RICE**  160  
9/467  
 Serving Size-250 g | 179 Kcal  
 Refreshing and cooling dish of cooked rice mixed with yoghurt and spices.
-  **NEICHORU**  190  
11/555  
 Serving Size-250 g | 211 Kcal  
 The traditional ghee rice from the Malabar region of Kerala, with the faint whiff of aromatic spices. Rice cooked to royal perfection and softness.













# Lunch Special



-  **VEG MEALS**   149  
8/435  
 Serving Size-300 g | 219 Kcal  
 Aromatic and flavorful rice served along with vegetarian side dishes.
-  **CHICKEN DUM BIRIYANI**   305  
17/891  
 Serving Size-300 g | 804 Kcal  
 A delicious mix of fragrant rice, spices, and chicken in a soulful gravy, mixed together by slow cooking to absorb the flavours.
-  **CHATTI CHORU**   445  
25/1299  
 Serving Size-300 g | 426 Kcal  
 A traditional Kerala meal served in an earthen pot, featuring rice, fishcurry, seafood and various side dishes, offering an authentic culinary experience.
-  **FISH BIRIYANI**    595  
34/1737  
 Serving Size-300 g | 427 Kcal  
 Fragrant kaima rice layered with marinated king fish pieces and aromatic spices.
-  **SEAFOOD SADHYA**   1750  
99/5110  
 Serving Size-300 g | 2495 Kcal  
 A lavish, non-traditional Kerala feast that replaces the typical vegetarian dishes of a classic Onam Sadya with an assortment of seafood delicacies, celebrating the region's rich coastal culture. It features various preparations of fish, prawns, clams, and squid, served with steamed rice, alongside pickles, chutneys, and a sweet payasam, all arranged on a banana leaf.  
 (Only on advance orders in weekdays.)



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-  VEG
-  NON-VEG
-  VEGAN
-  DAIRY
-  GLUTEN
-  EGG
-  PEANUTS
-  CRUSTACEANS
-  FISH
-  SOYABEANS
-  TREE NUTS
-  SESAME



# Desserts

- **ARI PAYASAM** (V) (D) (S)

Serving Size-150 ml | 550 Kcal

*Creamy and flavorful rice payasam with nuts prepared in milk.*

**165**

9/482

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- **GOTHAMBU PAYASAM** (V) (D) (S)

Serving Size-150 ml | 236 Kcal

*Creamy and flavorful broken wheat payasam with nuts prepared with milk.*

**165**

9/482

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- **GOTHAMBU PRADHAMAN** (V) (D) (S)

Serving Size-150 ml | 416 Kcal

*Creamy and flavorful broken wheat pradhman with jaggery and coconut milk.*

**165**

9/482

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- **ADAPRADHAMAN** (V) (D) (S)

Serving Size-150 ml | 445 Kcal

*Creamy and flavorful payasam with rice ada, jaggery and coconut milk.*

**185**

10/540

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- **PARIPPU PRADHAMAN** (V) (D) (S)

Serving Size-150 ml | 456 Kcal

*Made with roasted moong dal, jaggery and coconut milk.*

**185**

10/540

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- ▲ **ADAPRADHAMAN PUDDING** (V) (D) (S) (E)

Serving Size-150 ml | 475 Kcal

*Creamy and decadent pudding made with rice ada, jaggery and coconut milk.*

**185**

10/540

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- **ELANEER PAYASAM SOUFFLE** (V) (D)

Serving Size-150 ml | 475 Kcal

*A traditional Indian dessert made with tender coconut and milk, with a combination of souffle.*

**185**

10/540

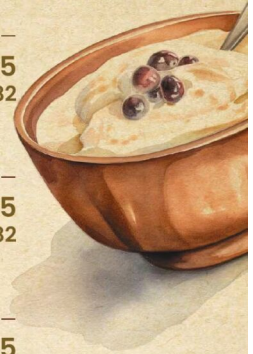
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- **PALADA CRÈME BRULEE** (V) (D) (S)

Serving Size-150 ml | 372 Kcal

*Palada payasam crafted to a continental dessert fusion, baked to soulfulness.*

**195**

11/569



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(V) VEG (A) NON-VEG (V) VEGAN (D) DAIRY (G) GLUTEN (E) EGG (P) PEANUTS  
 (C) CRUSTACEANS (F) FISH (S) SOYABEANS (T) TREE NUTS (S) SESAME



# Sulaimani

■ Serving Size-125 ml | 14 Kcal  
Sulaimani is a spiced black tea.

49  
3/143



# Pickles

■ LIME PICKLE

185  
10/540

■ DATES PICKLE

240  
14/701

▲ SEAFOOD PICKLE

350  
20/1022



Prices are subject to applicable taxes, charged extra.  
Points earn/redemption subject to USD exchange rate.

■ VEG ▲ NON-VEG ● VEGAN ☞ DAIRY ☞ GLUTEN ○ EGG ☞ PEANUTS  
☞ CRUSTACEANS ☞ FISH ☞ SOYABEANS ☞ TREE NUTS ☞ SESAME



# Chef Pillai

## Meen Special



Price (INR)  
Earn Points/Redeem Points

- |   |                                  |
|---|----------------------------------|
| <p>▲ <b>NATHOLI PORICHATHU</b> 🐟</p> <p>Serving Size-150 g   697 Kcal</p> <p>Anchovy coated in red masala and then deep fried.</p>  | <p><b>235</b></p> <p>13/686</p>  |
| <hr/>   |                                  |
| <p>▲ <b>AYALA FRY</b> 🐟</p> <p>Serving Size-150 g   500 Kcal</p> <p>Deep fried mackerel fish with red masala.</p>   | <p><b>245</b></p> <p>14/715</p>  |
| <hr/>   |                                  |
| <p>▲ <b>KERA KUDAMPULIYITTU VATTICHATHU</b> 🐟</p> <p>Serving Size-250 g   629 Kcal</p> <p>Tuna fish cooked in a hot and tangy curry with Kerala kudampuli.</p>                          | <p><b>375</b></p> <p>21/1095</p> |
| <hr/>   |                                  |
| <p>▲ <b>KAKKA IRACHI ULARTHIYATHU</b> 🐚</p> <p>Serving Size-200 g   848 Kcal</p> <p>Stir-fried clams in authentic local spices.</p>   | <p><b>375</b></p> <p>21/1095</p> |
| <hr/>   |                                  |
| <p>▲ <b>MEEN PORICHU PURATTIYATH</b> 🐟</p> <p>Serving Size-150 g   855 Kcal</p> <p>Deep fried fish cooked with shredded coconut and aromatic spices.</p>                                | <p><b>475</b></p> <p>27/1387</p> |
| <hr/>   |                                  |
| <p>▲ <b>MEEN THENGA ARACHA CURRY</b> 🐟</p> <p>Serving Size-250 g   426 Kcal</p> <p>A delicious and aromatic fish curry made with a rich, creamy coconut gravy.</p>                      | <p><b>475</b></p> <p>27/1387</p> |
| <hr/>   |                                  |
| <p>▲ <b>KANAVA TAWA FRY</b> 🐙</p> <p>Serving Size-150 g   585 Kcal</p> <p>Tawa fried squid with choices of masala.</p>  | <p><b>495</b></p> <p>28/1445</p> |
| <hr/>   |                                  |
| <p>▲ <b>KOONTHAL PACHAMULAKU MANGA PERATTU</b> 🐙</p> <p>Serving Size-150 g   521 Kcal</p> <p>Squid rings cooked in raw mango and green chilli paste.</p>                                | <p><b>495</b></p> <p>28/1445</p> |
| <hr/>   |                                  |
| <p>▲ <b>KOONTHAL FRY</b> 🐙</p> <p>Serving Size-150 g   585 Kcal</p> <p>Crispy fried squid rings.</p>  | <p><b>495</b></p> <p>28/1445</p> |
| <hr/>   |                                  |
| <p>▲ <b>SEAFOOD THORAN</b> 🐟 🐙</p> <p>Serving Size-200 g   595 Kcal</p> <p>A traditional Kerala style seafood stir fry with grated coconut, curry leaves and spices.</p>                | <p><b>525</b></p> <p>28/1533</p> |
| <hr/>   |                                  |
| <p>▲ <b>CEYLON GARLIC SQUID RINGS</b> 🐙 🥚 🌿</p> <p>Serving Size-150 g   627 Kcal</p> <p>Crispy fried squid rings tossed in butter, garlic, lemongrass sauce.</p>                        | <p><b>555</b></p> <p>31/1621</p> |
| <hr/>   |                                  |
| <p>▲ <b>MEEN THALA CURRY</b> 🐟</p> <p>Serving Size-250 g   446 Kcal</p> <p>A rich and flavourful curry made with fish head, cooked in a spicy and tangy gravy with aromatic spices.</p> | <p><b>555</b></p> <p>31/1621</p> |



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