

PRAWNS KANTHARI TAWA GRILL Prawns Kanthari (Birds Eye Chilli) is a South Indian spicy and delicious fish fry with simple and hot spices.	Rs. 320
SEAFOOD PLATTER A cooked seafood platter, is a seafood dish typically consisting such as Pearl Spot, Squid, Prawns, Fish Fillet	Rs. 600
BEEF IDICHULARTHU This spicy beef ularthiyathu is quite unique and special as the beef pieces are added in the masala after crushing it well	Rs. 230
BEEF PEPPER COCONUT FRY Slow Roasted Beef in a spicy aromatic masala with Coconut bites and Curry leaves.	Rs. 230
SLICED BEEF IN BURNED GARLIC SAUCE	Rs. 280
KOZHI PORICHATHU Chicken is marinated with masalas, deep fried in oil and served with sliced onions and a wedge of lemon.	Rs. 260
CHILLI CHICKEN FRY A sweet, spicy & slightly sour crispy appetizer made with Chicken, Bell Pepper, Garlic, Chilli Sauce and Soya Sauce	Rs. 260
CHILLI OYSTER CHICKEN Batter fried chicken stir fried with oyster sauce and soya sauce	Rs. 260

SALAD

CHICKEN CAESAR SALAD With a rich, tangy dressing, tender, roasted chicken thighs, crunchy croutons and a snowfall of freshly grated parmesan	Rs. 180
VEG CAESAR SALAD This Vegetarian Caesar Salad recipe with crispy romaine lettuce and crunchy croutons, tossed with creamy vegetarian caesar dressing makes a delicious healthy side dish or dinner	Rs. 150
HAWAIIAN CHICKEN SALAD Chicken marinated in pineapple, drizzled with a tasty cilantro / coriander lime dressing.	Rs. 140
COLESLAW CHICKEN SALAD / VEG Shredded chicken and combine with celery, carrot, onion and cabbages	Rs. 130/110
GREEN SALAD Seasonal fresh vegetables	Rs. 100
TOSSED SALAD Large diced vegetables seasoned with lemon vinegar sauce	Rs. 120
BARBEQUE CHICKEN SALAD Boneless, skinless chicken breast is grilled to perfection and slathered with a delicious homemade barbeque sauce, onion and capsicum	Rs. 159

SOUP

SWEET CORN VEG / CHICKEN	Rs. 110/130
HOT N SOUR VEG / CHICKEN	Rs. 110/130
MANCHOW VEG / CHICKEN	Rs. 110/130
CREAM OF VEG / CHICKEN	Rs. 120/140
CREAM OF TOMATO	Rs. 120
CREAM OF MUSHROOM	Rs. 130

NON VEG STARTERS

DRAGON CHICKEN	Rs. 300
Chicken fried till crispy and tossed in spicy sauce with dry red chillies and cashews	
BATTER FRIED PRAWNS	Rs. 300
Batter fried crispy prawns served with hot garlic sauce	
HONEY GLAZED CHICKEN	Rs. 240
Tender and moist chicken packed with sweet and spicy glaze spiked with honey	
TAWA GRILLED CHICKEN (HALF/FULL)	Rs. 320/550
Laden with traditional Kerala masala and grilled on a hot plate	
KANTHARI TAWA GRILLED CHICKEN (HALF/FULL)	Rs. 320/550
Kanthari (Birds Eye Chilli) Chicken Tawa fry is a south Indian spicy and delicious fish fry with simple and Hot spices.	
CHICKEN 65	Rs. 199
Deep fried chicken with ginger, garlic, chilli, curry leaves and spices.	

VEG STARTERS

GOLDEN FRIED BABY CORN	Rs. 150
Batter fried crispy baby corn served with mayonnaise	
MUSHROOM FRY	Rs. 150
Button mushrooms cooked with onions, green chillies, spices and herb	
TAWA GRILLED PANEER	Rs. 180
Paneer chunks marinated with spices and yogurt, grilled in tawa	
HONEY GLAZED POTATO	Rs. 150
Batter fried potato tossed well with sweet and spicy sauce, garnished with sesame seed	
PEANUT MASALA	Rs. 120
A mixture of unsalted, raw peanuts mixed with diced vegetables, a few spices, and lemon juice in its most basic form	

NON VEG MAIN COURSE

CHICKEN ROAST Chicken roasted in ghee, onion and red chilli masala	Rs. 210
CHICKEN CURRY Chicken curry is a traditional recipe in Kerala delicacies	Rs. 210
CHICKEN MASALA Chicken masala is one of the basic chicken curry recipe from Indian cuisine that taste delicious flavourfully and mildly spicy.	Rs. 210
CHICKEN CHETTINADU Fiery chicken curry made in garam masala & black pepper base	Rs. 230
CHICKEN KURMA Chicken & Vegetables cooked in rich coconut cream milk	Rs. 210
CHICKEN STEW Diced chicken cooked in rich smooth coconut cream milk	Rs. 210
MALABARI CHICKEN CURRY Chicken in roasted coconut gravy with malabar tadka	Rs. 220
CHICKEN VARUTHARACHATHU Chicken cooked in an authentic gravy or roasted coconut with spices	Rs. 220
CHICKEN PEPPER ROAST Spicy curry flavored with freshly ground peppercorns	Rs. 210
KADAI CHICKEN Chicken cooked in capsicum, tomato, onion, chilli and coriander seed	Rs. 240
BUTTER CHICKEN Chicken Tikka in tomato, onion and cashew gravy	Rs. 280
MUGHLAI CHICKEN Chicken chunks cooked in fried onion cashew paste	Rs. 260
CHILLI CHICKEN Batter fried chicken cooked with onion, capsicum, green chilli, soya sauce, tomato sauce, garnished with spring onion	Rs. 240
GINGER CHICKEN/ GARLIC/ MANCHURIAN	Rs. 240
OYSTER CHICKEN Batter fried chicken in oyster sauce	Rs. 240
SWEET AND SOUR CHICKEN	Rs. 240
CHICKEN KONDATTOM Crispy fried chicken tossed in kerala spices	Rs. 250
BEEF ROAST/ FRY/ CURRY Spicy meat preparation in classic Kerala style	Rs. 230/240/220
NADAN BEEF PEPPER ROAST Meat roasted in onion tomato spices	Rs. 250
CHILLI BEEF Pan-fried meat with chilli and bell pepper	Rs. 260

NADAN FISH CURRY Traditional Kerala style fish curry	Rs. 240
MEEN KUDAMPULI CURRY Fish cooked with Kerala kokum	Rs. 230
ALLEPPEY FISH CURRY Kerala style spicy fish curry which is slightly tangy due to the use of raw mangoes or tamarind.	Rs. 230
FISH ROAST Kerala style fish roast cooked in a spicy and flavoured masala	Rs. 230
MALABAR FISH CURRY Malabari style fish curry with coconut milk and tamarind	Rs. 240
GRILLED FISH WITH LEMON BUTTER SAUCE Served with boiled vegetables	Rs. 320
CHILLI OYSTER FISH Batter fried fish in oyster sauce	Rs. 280
CHILLI FISH/ GARLIC/ GINGER/ MANCHURIAN	Rs. 280

VEG MAIN COURSE

VEG KURMA Garden fresh vegetables cooked in traditional Kerala masalas with coconut milk	Rs. 130
VEG STEW Garden fresh vegetables cooked in traditional Kerala masalas with coconut milk	Rs. 130
KADAI VEGETABLES Mixed vegetables cooked with freshly ground spices and then simmered in delicious tomato gravy	Rs. 150
VEG JALFREZI Mixed vegetables cooked with freshly ground spices and then simmered in delicious tomato gravy	Rs. 150
ALOO MUTTER Aloo Mutter is a delicious North Indian curry made with potatoes, peas, onions, tomatoes, spices and herbs	Rs. 150
ALOO JEERA A flavourful & delicious North Indian side dish made with potatoes, spices and herbs	Rs. 150
CHOICE OF DAL Boiled lentil cooked with North Indian spices	Rs. 140
PANEER JALFREZI Mixed vegetables, cottage cheese are cooked with freshly ground spices and then simmered in delicious tomato gravy	Rs. 200

PANEER BUTTER MASALA	Rs. 220
Paneer butter masala is rich and creamy made of butter, paneer, onions, tomatoes, cashews, spice powders and herbs	
MUTTER PANEER	Rs. 210
A popular North Indian curried dish featuring green peas and paneer (Indian cottage cheese) in a masala base of onions, tomatoes, cashews, spices and herbs.	
ALOO GOBI	Rs. 140
Aloo gobi (potatoes & cauliflower) is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.	
GOBI MASALA	Rs. 160
A super delicious curried dish of cauliflower cooked with onions, tomatoes & spices	
CHILLI PANEER/ GARLIC/ MANCHURIAN	Rs. 210
COTTAGE CHEESE WITH GREEN PEPPER SAUCE	Rs. 240
GOBI MANCHURIAN / CHILLI GOBI	Rs. 200
Battered cauliflower, fried to crispy perfection and tossed in a delightfully zingy sauce	
MUSHROOM MANCHURIAN	Rs. 210
Battered mushrooms, fried to crispy perfection and tossed in a delightfully zingy sauce	
SCHEZWAN VEGETABLES	Rs. 180
The Vegetables in Schezwan Chilli Garlic Sauce Recipe is a lip smacking gravy that is made with a simple combination of seasonal vegetables like cauliflower, capsicum, carrots, ginger, garlic, spring onions cooked in a sweet and spicy soya chilli sauce	
BUTTERED VEGETABLES	Rs. 180
Boiled Mixed Vegetables sorted with butter	

RICE AND NOODLES

CHICKEN BIRYANI	Rs. 270
Biryani is a set of rice - based foods made with spices, rice and chicken	
BEEF BIRYANI	Rs. 280
Biryani is a set of rice - based foods made with spices, rice and beef	
FISH BIRYANI	Rs. 290
Biryani is a set of rice - based foods made with spices, rice and fish	
PRAWNS BIRYANI	Rs. 310
Biryani is a set of rice - based foods made with spices, rice and prawns	
VEG BIRYANI	Rs. 180
Veg Biryani is a set of rice - based foods made with spices, rice and vegetables	
CHOICE OF PULAO (VEG, CASHEW, MUTTER)	Rs. 180
Pulao is a one pot rice dish made by fragrant basmati rice with aromatic whole spices, herbs & sometimes stock.	

STARTERS

VEG SPRING ROLL (6 Nos)	Rs. 120
VEG SAMOSA (6 Nos)	Rs. 120
FRENCH FRIES	Rs. 120
ONION PAKODA	Rs. 130
VEG PAKODA	Rs. 130
PANEER PAKODA	Rs. 150
CHICKEN PAKODA	Rs. 170
CHICKEN CUTLETS (6 Nos)	Rs. 180
CHICKEN NUGGETS (6 Nos)	Rs. 180
MOMOS (Veg / Chicken)	Rs. 150 / 180
FISH FINGER	Rs. 200
SANDWICH Plain (Club/ Chicken/ Veg)	Rs. 160/140/120
SANDWICH Grilled (Club/ Chicken/ Veg)	Rs. 180/150/130

CONNECT WITH US



BREAKFAST

CHOICE OF DOSA Masala, Plain, Thattu Dosa (3 nos), Ghee Roast	Rs. 150
IDLY (5 NOS) Sambar & Chutney (2 Varieties)	Rs. 120
POORI & BHAJI (3 NOS)	Rs. 120
EGGS TO ORDER Masala, Plain, Sunnyside Up, Scrambled Egg, Cheese Omelet, with 2 Slices of Bread, Jam and Butter	Rs. 130
AMERICAN BREAKFAST 2 Slices of Toasted Bread, Omelet, Grilled Tomato, Fresh Juice, Cereals with Milk, Chicken Sausage and Accompaniments	Rs. 219
CEREALS Corn flakes or choco smacks with cold or hot milk	Rs. 110

ALL TIME FAVOURITE

RAINFALL SPECIAL THALI MEALS Rice, Sambar, Rasam, Thoran, Avial, Chicken 65, Fish Curry, Pickle, Chammanthi, Kondattom, Pappad & Payasam	Rs. 219
RAINFALL VEG THALI MEALS Rice, Sambar, Rasam, Thoran, Avial, Curd, Pickle, Chammanthi, Kondattom, Pappad & Payasam	Rs. 179
FISH FRY Masala fried fish with traditional Kerala spices	Rs. 199
KARIMEEN FRY (as per size) Pearl Spot marinated in spicy red chilli, lime juice and other ingredients deep fried until brown. It is a spicy fish delicacy.	Rs. 350
PRAWNS ULARTHU / FRY / ROAST Prawns cooked in Coconut milk, Spices kokum & Curry leaves	Rs. 300
SQUID ULARTHU / FRY/ ROAST A tasty side dish very popular in God's Own Country. The thick spicy gravy goes well with almost everything	Rs. 280
MEEN KANTHARI TAWA GRILL Kanthari (Birds Eye Chilli) Fish Tawa fry is a South Indian spicy and delicious fish fry with simple and hot spices.	Rs. 300
AMMACHI CHILLI FISH An exotic Kerala style chilli fish	Rs. 280
KARIMEEN POLlichathu Known as the gourmet's fish, The Pearl Spot is marinated as per your preference, either baked or fried wrapped in a banana leaf with masala.	Rs. 380