

## CHINESE

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| <b>CHILI FISH</b><br>(FISH COOKED WITH GINGER, GARLIC, GREEN CHILLIES IN CHINESE SAUCE)                      | 170 |
| <b>FISH MANCHURIAN</b><br>(FISH SEASONED WITH SPICED DEEP FRIED & COOKED IN MANCHURIAN GRAVY)                | 170 |
| <b>SECHWAN FISH</b><br>(TENDER CHICKEN COOKED WITH GINGER, GARLIC, GREEN CHILLIES IN SECHWAN SPICY SAUCE)    | 180 |
| <b>PRAWNS MANCHURIAN</b><br>(PRAWNS SEASONED WITH SPICES DEEP FRIED & COOKED IN MANCHURIAN GRAVY)            | 230 |
| <b>CHILLY CHICKEN</b><br>(TENDER CHICKEN COOKED WITH GINGER, GARLIC, GREEN CHILLIES IN CHINESE SAUCE)        | 150 |
| <b>DYNAMITE CHICKEN</b><br>(FRIED CHICKEN WITH SPECIAL SAUCE)                                                | 150 |
| <b>SECHWAN CHICKEN</b><br>(TENDER CHICKEN COOKED WITH GINGER, GARLIC, GREEN CHILLIES IN SECHWAN SPICY SAUCE) | 160 |
| <b>CHILLY BEEF</b>                                                                                           | 160 |
| <b>SHANGHAI BEEF</b>                                                                                         | 200 |

## RICE &amp; NOODLES

|                                                                                                                        |     |
|------------------------------------------------------------------------------------------------------------------------|-----|
| <b>VEGETABLE FRIED RICE</b><br>(SEASONED STIR - FRIED RICE MIXED WITH VEGETABLES)                                      | 120 |
| <b>SECHWAN VEGETABLE FRIED RICE</b><br>(SEASONED STIR-FRIED RICE MIXED WITH VEGETABLES SECHWAN SAUCE)                  | 140 |
| <b>SINGAPORE VEGETABLE FRIED RICE</b><br>(SEASONED STIR-FRIED RICE MIXED WITH VEGETABLES, FRESH PINEAPPLE SAUCE)       | 140 |
| <b>CHICKEN FRIED RICE</b><br>(SEASONED STIR-FRIED RICE MIXED WITH CHICKEN, EGG & VEGETABLES)                           | 150 |
| <b>MANDARIN CHICKEN FRIED RICE</b><br>(SEASONED STIR-FRIED RICE MIXED WITH CHICKEN, EGG, VEGETABLES FRESH GRAPE SAUCE) | 150 |
| <b>SECHWAN CHICKEN FRIED RICE</b><br>(SEASONED STIR-FRIED RICE MIXED WITH BOLD SPICY & VEGETABLES)                     | 180 |
| <b>MIXED NON VEG FRIED RICE</b><br>(SEASONED STIR - FRIED RICE MIXED WITH CHICKEN, EGG, BEEF, PRAWNS, VEGETABLES)      | 200 |
| <b>VEGETABLE HAKKA NOODLES</b><br>(THIN FLAT NOODLE TOSSED WITH VEGETABLES & SAUCE)                                    | 130 |
| <b>SINGAPORE VEGETABLE NOODLES</b><br>(THIN FLAT NOODLE TOSSED WITH VEGETABLES & PINEAPPLE SAUCE)                      | 140 |
| <b>SECHWAN VEGETABLE NOODLE</b><br>(A MIX OF BOLD SPICY & SWEET FLAVOURS WITH VEGGIES)                                 | 140 |
| <b>CHICKEN NOODLES</b><br>(THIN FLAT NOODLE TOSSED WITH VEGETABLES, CHICKEN, EGG & SAUCE)                              | 150 |
| <b>MIXED NON VEGETABLE NOODLES</b><br>(THIN FLAT NOODLE TOSSED WITH VEGETABLES, CHICKEN, EGG, BEEF & SAUCE)            | 200 |

## NORTH INDIAN

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| <b>KADAI PANEER</b><br>(PANEER COOKED WITH CAPSICUM, ONION IN KADAI MASALA)        | 160 |
| <b>MUSHROOM MASALA</b><br>(MUSHROOM SIMMERED IN A SPICY MASALA GRAVY)              | 150 |
| <b>PANEER BUTTER MASALA</b><br>(PANEER COOKED IN MILD SPICY BUTTER TOMATO GRAVY)   | 170 |
| <b>BUTTER CHICKEN MASALA</b><br>(CHICKEN COOKED IN MILD SPICY BUTTER TOMATO GRAVY) | 180 |
| <b>KADAI CHICKEN</b><br>(CHICKEN COOKED WITH CAPSICUM, ONION IN KADAI MASALA)      | 170 |

## BREAD

|                       |    |
|-----------------------|----|
| <b>TAWA PAROTTA</b>   | 15 |
| <b>NOOLE PAROTTA</b>  | 15 |
| <b>KERALA PAROTTA</b> | 12 |
| <b>CHAPPATI</b>       | 10 |

## ARABIAN GRILLS

|                                           | Q / H / F       |
|-------------------------------------------|-----------------|
| <b>NORMAL AL-FAHAM</b>                    | 120 / 230 / 450 |
| <b>KIZHI AL-FAHAM</b>                     | 150 / 290 / 370 |
| <b>KANTHARI AL-FAHAM</b>                  | 140 / 270 / 300 |
| <b>PERI PERI AL-FAHAM</b>                 | 140 / 270 / 300 |
| <b>PEPPER AL-FAHAM</b>                    | 140 / 270 / 300 |
| <b>SPICY AL-FAHAM</b>                     | 140 / 250 / 480 |
| <b>CHEESE AL-FAHAM</b>                    | 150 / 270 / 320 |
| <b>HONEY AL-FAHAM</b>                     | 150 / 270 / 320 |
| <b>QAWWALI SPECIAL JALLIKETT AL-FAHAM</b> | 150 / 280 / 530 |

**SHAWAI****H / F**

|                        |                  |
|------------------------|------------------|
| <b>SHAWAI</b>          | <b>230 / 420</b> |
| <b>KANTHARI SHAWAI</b> | <b>250 / 480</b> |
| <b>PEPPER SHAWAI</b>   | <b>240 / 450</b> |

**MEXICAN BEEF SHAWARMA**

|                             |            |
|-----------------------------|------------|
| <b>BEEF SHAWARMA ROLL</b>   | <b>120</b> |
| <b>BEEF SHAWARMA PLATE</b>  | <b>170</b> |
| <b>CHEESE BEEF SHAWARMA</b> | <b>140</b> |
| <b>MEXICAN SAROOKH</b>      | <b>180</b> |
| <b>QAWWALI SPECIAL</b>      | <b>180</b> |

**TURKISH CHICKEN SHAWARMA**

|                                |            |
|--------------------------------|------------|
| <b>TURKISH SHAWARMA ROLL</b>   | <b>110</b> |
| <b>TURKISH SHAWARMA PLATE</b>  | <b>180</b> |
| <b>TURKISH FULL MEAT</b>       | <b>160</b> |
| <b>TURKISH MATHAFI</b>         | <b>210</b> |
| <b>TURKISH SAROOKH</b>         | <b>160</b> |
| <b>TURKISH FANTASIA</b>        | <b>200</b> |
| <b>TURKISH QAWWALI SPECIAL</b> | <b>180</b> |

**QAWWALI KUZHI MANTHI****Q / H / F**

|                |                        |
|----------------|------------------------|
| <b>CHICKEN</b> | <b>180 / 320 / 600</b> |
| <b>BEEF</b>    | <b>220 / 400 / 880</b> |

**QAWWALI SPECIAL**

|                                 |            |
|---------------------------------|------------|
| <b>CHICKEN PYTHEL</b>           | <b>180</b> |
| <b>KAPPIRI KOZHI</b>            | <b>180</b> |
| <b>KOZHI PULIKOZHAMBIL</b>      | <b>180</b> |
| <b>POTHU KANTHARI</b>           | <b>190</b> |
| <b>QAWWALI POTHU CURRY</b>      | <b>180</b> |
| <b>QAWWALI SPECIAL CHOPSUEY</b> | <b>250</b> |
| <b>THAWA GRILLED PRAWNS</b>     | <b>280</b> |
| <b>THAWA GRILLED SQUID</b>      | <b>280</b> |
| <b>QAWWALI SQUID NIRACHAD</b>   | <b>550</b> |

**SPECIAL BIRYANI**

|                                 |            |
|---------------------------------|------------|
| <b>ZURBIAN BEEF BIRIYANI</b>    | <b>170</b> |
| <b>ZURBIAN CHICKEN BIRIYANI</b> | <b>160</b> |
| <b>CHATTI CHORU</b>             | <b>200</b> |
| <b>QAWWALI MAYLANCHI CHORU</b>  | <b>200</b> |



**Qawwali**  
THE RHYTHM OF TASTE

## SOUP FROM THE TURIEN

|                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------|-----|
| <b>SWEET CORN VEGETABLE SOUP</b><br>(SHREDDED VEGGIES WITH SWEET CORN KERNELS)                      | 100 |
| <b>HOT &amp; SOUR VEGETABLE SOUP</b><br>(SHREDDED VEGGIES WITH BLACK PEPPER)                        | 100 |
| <b>SWEET CORN CHICKEN SOUP</b><br>(SHREDDED BONELESS CHICKEN WITH SWEET CORN KERNELS AND VEGGIES)   | 110 |
| <b>HOT AND SOUR CHICKEN SOUP</b><br>(SHREDDED BONELESS CHICKEN WITH VEGGIES & CRUSHED BLACK PEPPER) | 120 |
| <b>CHICKEN VELVET SOUP</b>                                                                          | 120 |

## STARTER

|                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| <b>GOLDEN FRIED PRAWNS</b><br>(PRAWNS DUSTED WITH BREAD CRUMBS & DEEP FRY)                | 220 |
| <b>FRIED SQUID</b><br>(SQUID RINGS DUSTED WITH BREAD CRUMBS & DEEP FRY)                   | 210 |
| <b>CHICKEN 65</b>                                                                         | 150 |
| <b>CHICKEN KONDATTOM</b><br>(DEEP FRIED CHICKEN TOSTED IN RED GRAVY)                      | 160 |
| <b>DRAGON CHICKEN</b><br>(CUBES OF CHICKEN MARINATED IN CHINESE MASALA & HONEY FLAVOURED) | 180 |
| <b>POOTHU THENGAKOTHU</b><br>(DRY FRIED BEEF WITH SLICED COCONUT)                         | 160 |
| <b>BDF</b>                                                                                | 160 |

## SALADS

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| <b>FARMER'S SALAD</b>                                                                      | 60  |
| <b>TOASTA SALAD</b><br>(CUBES OF TOMATO, ONION, CAPSICUM MIXED WITH ITALIAN DRESSING)      | 80  |
| <b>PRAWNS MARIE ROSE SALAD</b><br>(COOKED PRAWNS MIXED WITH TOMATO MAYONNAISE)             | 180 |
| <b>TUNA SALAD</b><br>(TUNA FISH MIXED WITH TOMATO, ONION, CAPSICUM AND OLIVE OIL DRESSING) | 160 |

## SOUTH INDIAN SPECIAL

|                                                                                             |
|---------------------------------------------------------------------------------------------|
| <b>CHEMMAMBEN KIZHI</b> 290<br>(PRAWNS SAUTED WITH SPICY MASALA WRAPPED IN A BANANA LEAVES) |
| <b>KOONTAL THENGA THORAN</b> 190<br>(HOME MADE MASALA SQUID MIXED WITH GRATED COCONUT)      |
| <b>ALLEPPEY MEEN CURRY</b> 300<br>(FISH COOKED IN COCONUT PASTE WITH RAW MANHOOD)           |
| <b>TRAVANCORE FISH CURRY</b> 300<br>(FISH COOKED IN COCONUT PASTE WITH DRUM STICK)          |

## CHICKEN

|                                                                                             |
|---------------------------------------------------------------------------------------------|
| <b>KOZHI KANTHARI</b> 180<br>(CHICKEN COOKED IN EYE BIRD'S GRAVY)                           |
| <b>KOZHI ULARTHU</b> 180<br>(SAUTED CHICKEN WITH ONION, TOMATO)                             |
| <b>CHUTTA KOZHI VARUTHARACHATHU</b> 210<br>(GRILLED CHICKEN COOKED IN FRIED COCONUT MASALA) |
| <b>MALABARY KOZHI CURRY</b> 160<br>(CHICKEN COOKED IN HOME MADE MASALA & COCONUT MILK)      |
| <b>KOZHI KURUMULAGU FRY</b> 180<br>(SAUTED CHICKEN WITH CRUSHED BLACK PEPPER)               |

## BEEF

|                                                                   |
|-------------------------------------------------------------------|
| <b>POOTHU ROAST</b> 170<br>(BEEF COOKED IN RED MASALA)            |
| <b>POOTHU IDICHATHU</b> 180<br>(CRUSHED BEEF IN HOME MADE MASALA) |

## VEGETABLE

|                                                                                                             |
|-------------------------------------------------------------------------------------------------------------|
| <b>KOON MASALA</b> 130<br>(MUSHROOM COOKED IN TRADITIONAL GRAVY)                                            |
| <b>VEGETABLE KURUMA</b> 90                                                                                  |
| <b>Gobi MANCHURIAN</b> 100<br>(CAULIFLOWER SEASONED WITH SPICY DEEP FRIED COOKED IN MANCHURIAN GRAVY)       |
| <b>CHILLI MUSHROOM</b> 130<br>(MUSHROOM COOKED WITH GINGER, GARLIC, GREEN ONIONS IN CHINESE SAUCE)          |
| <b>CRISPY FRIED CHILLI POTATO</b> 110<br>(SHAWARJI CRUNCHY BEGGERS SWEET & SPICY CRISPY HONEY CHILI POTATO) |
| <b>CHILLY PANIR</b> 130<br>(PANIR COOKED WITH GINGER, GARLIC, GREEN ONIONS IN CHINESE SAUCE)                |