

Starters

Travancore Fish Fingers in Tamarind Chutney

Experience Travancore in all its myriad flavours in this 'Neyymeen' delicacy. An Azad-Star Signature dish.

550

Travancore Chemmeen Churuttu

Nothing complements prawns like this unique marinade of choice Travancore spices. An Azad-Star Signature dish with the goodness of pandan leaves.

550

Golden Fried Prawns

Prawns dipped in a simple flavoursome batter and deep-fried till golden brown and served with dip.

400

Shrimp Dynamite

Batter-fried shrimps coated in a unique spicy-tangy mayo sauce. A recipe that works both as an appetiser and as main course.

400

Broccoli & Baby Corn Butter Fry

Bite-sized baby corn and broccoli pieces toasted in butter and seasoned with mild spices.

200

Peking Fried Vegetables

An assortment of stir-fried vegetables roasted until deliciously brown and flavoursome.

200

Honey Chilli Paneer

Honey and chilli seasoned paneer tossed with vegetables. A sweet and spicy appetiser.

225

Chicken Lollipops

Folded chicken lollipops coated with a spicy marinade, deep fried and tossed. Served with a hot and spicy dip.

300

Varutharacha Kozhi Kabab with Kappa Chutney

A Travancore twist to kababs. Tender chicken pieces marinated in Travancore spices with 'Kappa' chutney, a combination unparalleled. An Azad-Star Signature dish.

425

Kizhanghu Koottu Platter

Tapioca, yam and taro cubes are roasted to perfection in this dish. Accompanied by spicy-tangy chutneys, this one is pure nostalgia. Simply Travancore!

200

Dragon Chicken

Chicken strips marinated, fried and sautéed in a spicy and tangy sauce. Perfect as a spicy appetiser or as a side dish with fried rice or noodles.

325

Chicken Tempura

Crispy and fluffy batter on the outside, juicy and tender chicken on the inside. Perfect finger food.

325

Crispy Honey Glazed Chicken

Chicken chunks coated in seasoned flour and fried until super-crispy and then soaked in a sweet honey-soy sauce.

325

Honey Chilli Wings

Inspired by the flavours of the orient. A touch of soy, honey and chilli garlic sauce make these chicken wings a mouth-watering appetiser.

275

Murgh Kabab Platter

An assortment of delicious chicken kabab skewers on a platter. Serves four.

950

Chicken Tikka Skewers

Bite-sized chicken pieces marinated in yoghurt and spices and grilled in a tandoor pot.

375

Rice & Noodles

Nasi Goreng

290

Fried rice of Indonesian origin packed with flavoursome shrimps and chicken pieces with a variety of vegetables and eastern spices.

Punjabi Murgh Fried Rice

290

A fusion of North Indian and Chinese cuisine. Fried rice tossed with chicken pieces, high on North Indian flavours.

■ Asian Ginger Garlic Fried Rice

190

Mildly spiced Asian rice with bold ginger and garlic flavours.

Persian Chicken Fried Rice

290

Fried rice cooked with original Persian spices and tender chicken pieces, tossed with black olives.

Chilli Cashew Shrimp Noodles

300

Spicy stir-fried noodles tossed with cashew and rich seasoned shrimps.

Chicken Chopsuey : American / Chinese

350

Stir-fried noodles with crunchy vegetables, egg and chicken drenched in a thick unique sauce.

Chicken Chowmein

350

Stir-fried noodles with tender chicken pieces soaked in a rich gravy sauce.

Mixed Meat Fried Rice / Noodles

300

Fried rice / noodles tossed with seasoned shrimps, mutton and chicken pieces.

■ Oriental Veg Fried Rice / Noodles

175

Ask for the authentic oriental style preparation of vegetarian fried rice / noodles of your choice.

Oriental Chicken Fried Rice / Noodles

245

Ask for the authentic oriental style preparation of chicken fried rice / noodles of your choice.

Born Of Fire

Creamy Cheese Kabab

375

Succulent chicken marinated with light aromatic spices, cheese and cream and then grilled.

Garlic Curry Leaf Kabab

375

Curry leaves-infused chicken soaked in garlic marinade and grilled in a tandoor pot to perfection.

Junglee Murgh Tikka

375

Skewers of Punjabi-Style roasted chicken seasoned with mild spices.

Murgh Reshmi Kabab

425

Creamy grilled chicken kababs in a unique marinade of Mughalai origin.

Hariyali Fish Kabab

480

Kingfish pieces are marinated in a blend of herbs and spices and grilled till golden. A recipe that works both as an appetiser and as main course.

Jumbo Prawns Grill

480

Jumbo prawns grilled to perfection with Travancore spices.

Tangdi Cilantro Kabab

350

Tender chicken legs marinated with aromatic spices and cooked in a tandoor.

Grilled Chicken Kabab with Mango Salsa

325

A tandoori fusion of kabab and charcoal grill preparations. Served with green mango salsa dip.

Lamb Fire Grill

450

Mutton chunks marinated with authentic Arabic spices and grilled to perfection.

Mutton Seekh Kabab

475

King of Kababs. Succulent kababs made with minced lamb marinated in a variety of spices and grilled on a tandoor oven.

Grilled Chicken in Barbecue Sauce

390

Tender chicken slathered in a tasty barbecue sauce and grilled until juicy and flavoursome with a deliciously crisp sticky skin. (half chicken).

Spicy Fire Grilled Chicken

375

Heavily spiced, desi version of the grilled chicken. (half chicken)

Al Faham Chicken

375

Flavour of the Middle-East. As Arabic as it can get. (half chicken).

Tandoori Chicken

350

Pride of India. Chicken marinated in spiced yoghurt and baked in a tandoor oven. (half chicken)

🍱 All Green Tandoor Veg Platter

200

A mix of vegetables marinated in yoghurt and spices and grilled in tandoor oven.

🍱 Tandoori Paneer Skewers with Mango Salsa

300

Paneer cooked in a tandoor with a blend of spices, served with a side of fresh green mango salsa dip.

Neymeen Fire Grill

Succulent kingfish coated with a unique spicy Travancore marinade and grilled to perfection.



Travancore Thali Meals



Travancore Lunch

Travancore Thali Meals 140
Trivandrum's favourite lunch meal with rice, curries, pickle, pappad & payasam.

Fish Curry Meals 240
Travancore Thali Meals with a portion of aromatic 'varutharacha' fish curry and fish pickle.

Fish Manjholi Curry 400
A hundred-year-old recipe and an Azad-Star Signature dish, a hearty and flavoursome fish curry.

Travancore Varutharachu Fish Curry 400
The classic Travancore style fish curry in roasted coconut gravy.

Neymeen Tawa Fry ***
Kingfish marinated in Travancore spices, shallow-fried on a Tawa.

Travancore Classics

Fish Manjholi Curry

A hundred-year-old recipe and an Azad-Star Signature dish, a hearty and flavoursome fish curry. Ask for your choice of Neyymeen or Avoli fish.

400

Travancore Varutharacha Fish Curry

The classic Travancore style fish curry in roasted coconut gravy.

400

Neymeen Mappas

Kingfish slow-cooked in light coconut milk gravy. A succulent and zesty dish of Travancore origin. Also ask for your choice of Avoli, Karimeen or Chemmeen.

Neymeen Tawa Fry

Kingfish marinated in Travancore spices, shallow-fried on a Tawa.

Travancore Fish Fry

Neyymeen / Karimeen / Avoli fish of your choice, marinated with choice Travancore spices and deep fried to perfection.

Karimeen Pollichathu

Pearl Spot fish in unique spicy Travancore marinade, wrapped in plantain leaf and smoked on a hot tawa plate. Also ask for the option of 'Avoli' fish.

Chemmeen Theeyal

Prawns slow-cooked in a spicy curry base of shallots and roasted coconut. A dish of Travancore origin that packs a tasteful punch.

400

Chemmeen Manjappaal

Prawns slow-cooked in spicy turmeric-infused coconut milk gravy and garnished with curry leaves. A light curry dish with mellow savoury notes.

400

Chemmeen Manjholi

A culinary masterpiece, prawns slow cooked in a hundred-year-old recipe spicy gravy.

400

Chemmeen Perattu

Prawns marinated with South Indian spices and slow-cooked, reduced to a semi-dry consistency.

400

Chemmeen Varuthathu

Prawns marinated in a spicy Travancore masala and deep-fried.

400

Chemmeen Kothu Parotta

Cooked prawns tossed with curried, shredded Kerala-Parotta and served with raitha. An Azad-Star Signature dish.

290

Travancore Classics

Naattukozhi Kurumulaku Perattu

Country-Chicken pieces marinated in pepper and curry base and reduced to a semi dry consistency.

380

Beetroot Chicken

An Azad-Star Invention, this is a unique chicken dish with sweet and savoury flavour notes.

300

Thenghapaal Kozhi Curry

Chicken seasoned with Travancore spices and slow-cooked in spicy coconut milk gravy.

320

Kaanthaari Chicken Perattu

Chicken pieces coated with red-hot spicy Kaanthaari Chilli Masala and slow cooked until thick.

320

Travancore Chicken Tawa Roast

Spicy and tangy masala-coated chicken roasted on a tawa with Travancore spices.

280

Travancore Chicken Fry

Chicken marinated in spicy Travancore masala paste and deep fried.

225

Kozhi Mappas Curry

Chicken slow-cooked in light coconut milk gravy. A flavoursome and zesty dish of Travancore origin.

320

Kozhi Peralan

Everything is in a fine balance in this chicken delicacy-the heat from the chillies, the flavour from the coconut strips and the warmth from the Travancore spices.

300

1940's Recipe Mutton Chops

An all-time favourite pure Mutton delicacy from the Azad kitchen. Tastes best with Kerala Parotta.

260

1940's Recipe Mutton Shallow Fry

Pure Mutton chunks marinated in Travancore special masala and shallow fried on low flame. An Azad Signature.

260

1940's Recipe Mutton Brain Fry

Whole mutton brain marinated with Travancore spices and shallow fried. Yet another Azad Signature recipe.

260

Mutton Liver Roast

A speciality dish of Travancore. The tender mutton liver pieces are coated with pepper and other Travancore spices, and slow-cooked until thick.

200

Azad Kothu Parotta

Finely shredded pieces of Kerala Parotta tossed with a unique combination of Travancore masala. Ask for Chicken or Mutton Variants.

210/255

Travancore Mutton Khurma

Flavoursome mutton dish with a curry base of coconut milk seasoned with Travancore spices. A unique dish that is also an Ithar-time delicacy during the holy month of Ramadan.

310

Desserts

Mango Soufflé Pudding 95

An Azad-Star Signature dessert. Deliciously jiggly and rich mango pudding.

Caramel Custard 95

The all-time favourite light custard drenched in caramel sauce.

Pavlova with Fruits & Ice Cream 150

A meringue dessert with a crisp crust and soft, light inside, topped with fruits, milk cream and a dollop of ice cream.

Hot Brownie with Ice Cream 195

Decadent hot chocolate brownie with Vanilla ice cream served in brittle biscuit cup.

Light Cheese Cake with Blueberry Topping 195

Irresistibly delicious. Light Cheesecake with pulpy blueberry topping.

Classic Cream Fruit Salad 110

Seasonal fruits topped with rich milk-cream. An all-time favourite.

Chocolate Pyramid 650

Happy Birthday!

A family-sized portion of rich and creamy chocolate pastry. Serves eight. Please book in advance for your birthday parties.

Signature Faloodas

Classic Rose Falooda 175

The quintessential Indian dessert made from rose syrup, vermicelli, chilled milk cream, khus-khus, ice cream, fruits and nuts.

Blueberry Falooda 225

A quirky Falooda combination layered with fresh pulp of blueberry and served with a dollop of blueberry ice cream.

Butterscotch Falooda 200

An Azad-Star Signature, rendered irresistible by our home-cooked butterscotch sauce. Served with a dollop of butterscotch ice cream.

Breads

Kerala Parotta / Wheat Parotta

18/25

The perfect Kerala bread for spicy curries.

Ceylon Parotta

90

An Azad Signature Parotta stuffed with egg and spicy curry base.

Appam / Muttayappam

15/25

The traditional accompaniment to Travancore curries. Tastes best with Fish Manjholi Curry and Travancore Mutton Khurma.

Ari Pathiri

35 (set of 3)

A simple and healthy soft-rice flatbread of Kerala origin.

Puttu

50

Steamed portions of ground rice layered with coconut. Wholesome and filling favourite of the Keralites.

Chapathi

18

The typical North Indian wheat flatbread typically paired with dal and subzi.

Plain Naan / Tandoor Roti

40

Whole flour flatbread of North India, typically paired with paneer and chicken curries.

Butter Naan / Butter Roti

45

Leavened North Indian flatbread with a dollop of butter.

Garlic Naan

55

Soft and flaky North Indian flatbread with a generous dose of flavoursome garlic sprinkles.

Kulcha

55

Flaky North Indian flat bread stuffed with delicious soft potatoes and spices.

Methi Roti

45

Indian flatbread made with whole wheat flour, spices and fenugreek leaves.

Hot Beverages

Biriyani Chai

Masala flavoured Azad Signature tea with distinctly visible layers of tea decoction and milk.

35

Tea

Authentic Indian Milk Tea.

25

Lemon Tea

Palate-cleansing, light tea.

20

Turkish Coffee

Turkish coffee made of finely ground coffee beans.

60

Hot Badam Milk

Delicious flavourful hot milk with the goodness of almonds, cardamoms and saffron.

75

Classic Hot Chocolate

The favourite cocoa-flavoured drink.

75

Fresh Fruits

Seasonal Fruit Juices

Pineapple / Orange / Musambi / Watermelon and other seasonal fruits depending on the availability.

Coolers & Milk Shakes

Sparkling Mint

Light fizzy drink with the goodness of mint and lemon. An all-time favourite after-meal cleanser.

90

Passion Lemonade

A refreshing blend of passion fruit pulp and lemonade.

90

Pomegranate Pure

Rich extracts from fresh pomegranate fruit.

190

Thick Toffee Shake

A delectable blend of home-made toffee sauce, ice cream and chilled milk. An Azad-Star Signature drink.

175

Rose Milk Shake

A rich milk shake with the soothing flavours of rose extracts, served with cooling khas-khas seeds.

150

Classic Ice Cream Milk Shakes

Vanilla / Chocolate / Strawberry. Ask for your favourite ice cream flavour. Comes equipped with toppings that complement your pick.

150

Blueberry Puree Shake

Indulge your sweet tooth. Made with real blueberry puree, blueberry ice cream and milk.

225