

STARTERS

- DRAGON CHICKEN** 200
A marvellous Indo-Chinese dish tossed in a spicy red chilli sauce and served deep fried.
- GOLDEN PRAWNS** 290
Juicy prawns fried in a flavorsome coating to make it delicious and crunchy starter.
- CAPITAL FRIES** (100/110/130)
[Regular/Peri Peri/Cheesy]
Potatoes sliced up and deep fried to be served with crisp, spice or the cheddar slice

SOUPS

- CARIBBEAN SEAFOOD SOUP** 150
Rich and creamy crab soup seasoned with herbs carrying the essence of the Western shores.
- HOT & SOUR VEG/CHICKEN SOUP** 100/120
Spicy Chinese soup made with vegetables, chicken and vinegar.
- DHAL CORIANDER SOUP** 120
A light soup with delicious flavour from the fresh coriander leaves, dhal and lemon juice.
- MANCHOW SOUP VEG/CHICKEN** 100/120
The popular Asian soup made with stir-fried vegetables, broth, sauces, shredded chicken and eggs.
- SWEET CORN VEG/CHICKEN SOUP** 100/120
With its lively company of garlic, ginger, sweetcorn, chicken, and onions simmered together, this soup is a spring refresher.
- CREAM DREAM SOUP** 120
Hearty and healthy creamy soup made with chicken, mushrooms, tomato and cream with a tad bit of pepper.





STARTERS

PERI PERI WINGS 220

Chicken wings coated in a spicy and herb filled marinade packed with enough crunch and heat to set your taste buds on fire.

CHICKEN 65 180

Famed spicy deep-fried chicken prepared with flour, spices, yogurt, egg and curry leaves.

BEEF DRY FRY 240

Slow roasted chunks of beef marinated in a mixture of spices, onions, curry leaves and coconut.

DRUMS OF HEAVEN 220

The infamous Indian-Chinese fusion dish consisting of chicken tossed in a custom sweet and spicy mix with schezwan sauce.

HONEY GLAZED CHICKEN 200

Chicken dish cooked in a sticky-sweet sauce of honey, soy sauce, and red pepper flakes for a quick and delicious glazed chicken.





THE SPECIALS

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| BEEF AYURVEDA FRY | 260 |
| Chalaky style beef dish prepared by slow roasting tender chunks in aromatic spices, coconut slices and curry leaves. | |
| CHEESY BEEF FRY | 290 |
| Classic South Indian beef fry prepared with traditional spices and mozzarella cheese topping. | |
| KAADA ULLI KURUMULAKU | 220 |
| 2 whole Kaada (Quail) deep fried in a native blend of pepper, garlic and ginger seasoning. | |
| KIZHI POROTTA (BEEF, CHICKEN) | 180,140 |
| Layered deck of 2 Parottas soaked in a semi thick meat perrattu of your choice and wrapped in a banana leaf. | |
| ERACHI CHORU KIZHI | 220 |
| Malabarian meat and rice preparation mixed with all the great spices and delicately wrapped in a banana leaf. | |





OFF THE CLAY

TANDOORI CHICKEN (Q-180/H-260/F-500)

Chicken marinated with Indian tandoori spices, chilies & yoghurt.

NOORJAHANI PANEER TIKKA 200

Paneer (cottage cheese), onion and capsicum, marinated in yoghurt & Indian spices.

TANDOORI POMFRET*

Whole pomfret fish marinated with yoghurt & tandoori spices.

CHICKEN TIKKA 250

Skewered boneless chicken pieces marinated in yoghurt & rich Indian spices.



THE SPECIALS

KIZHI BIRIYANI 220/300/400
(CHICKEN, BEEF AND MUTTON)

The flavour packed combination of rice and meat blended with aromatic spices and masala which is then wrapped inside a banana leaf.

CHATTI CHORU 300

Goin back to our roots by serving Kerala style rice meal in an earthen pot.

BEEF KONDATTAM 240

Boneless fried beef dish prepared with dry red chilies to level it up for all the spice lovers out there.

INTO THE BLUE

Prices and availability will be determined as per market value and season

MEEN KODAMPULI CURRY

Traditional style fishy curry made with local flavour to have a tad of spice.

MEEN POLLICHATHU

Fish roasted with our signature spice mix and then wrapped in a banana leaf with masala.

KOONTHAL THENGA KOTHU

Baby squid pan sautéed in Malabari spices and coconut milk to perfection.

TAWA GRILLED PRAWNS

Pan grilled prawns marinated with salt, turmeric, red chilli powder, pepper powder.

MEEN PEERA

Old-fashioned fish recipe prepared with shredded coconut to provide you with a light and classic flavour.

AVOLY TAWA FRY

Avoly (Pomfret) fish, fried in coconut oil infused with curry leaves. We bet you'll love this one.

CHETTINAD CRAB MASALA

Delicious crab meat cooked in our flavourful Chettinad style gravy to excite your taste buds.





INTO THE BLUE

KANTHARI CHEMMEEN

Chemmeen (Prawns) prepared in a semi gravy style with the right mix of kanthari mulaku (bird's eye chilli), ginger and cashew paste.

MEEN MANGA CURRY

Another traditional fish curry prepared with spices, coconut milk and the king of fruits, brought to you from the 'Venice of the East'.

TANDOORI TIGER PRAWNS

Juicy prawns coated in a spiced yoghurt marinade and cooked over the tandoor till crisp golden.

FISH AL-FAHAM MANDI

The infamous Yemeni dish, consisting mainly of fish meat and rice with a special blend of aromatic spices.

ACHARI TANDOORI TIGER PRAWNS

Pickled tiger prawns marinated with freshly ground masala.

BREADS

KERALA PARATHA	12
NOOL PARATHA	25
WHEAT PARATHA	15
CHAPATI	10
PAL APPAM	10
TANDOOR ROTI	25
NAAN	25
BUTTER NAAN	30
PUDINA PARATHA	35
GARLIC NAAN	35
RUMALI ROTI	20

CHINESE

FRIED RICE (VEG, CHICKEN, MIXED)	140/180/220
SCHEZWAN FRIED RICE (VEG, CHICKEN, MIXED)	150/190/230
SINGAPORE CHICKEN FRIED RICE	220
SCHEZWAN NOODLES (VEG, CHICKEN, MIXED)	160/180/220
AMERICAN CHOP SUEY CHICKEN	260
CHILLY CHICKEN (BONE/BONELESS)	220/250
HOT GARLIC CHICKEN (BONE/BONELESS)	220/250
GOBI MANCHURIAN	140
CHILLY MUSHROOM/PANEER	160/220



INDIAN SPECIALS

CHICKEN BIRIYANI	180
BEEF BIRIYANI	220
MUTTON BIRIYANI	320
FISH BIRIYANI (NEYMEEN)	350
VEG BIRIYANI	100
FISH CURRY MEALS	130
VEG MEALS	100
KUTTY BIRIYANI (1PC CHICKEN, 1 EGG)	120

ONTO THE MAIN

THARAVU KURUMULAKU FRY	260
Small pieces of duck meat slow-cooked over a reduced spice base with a kick of black pepper & coconut slices.	
KADAI CHICKEN	220
Spicy chicken dish made with onions, tomatoes, ginger, garlic & fresh ground spices to be served in a semi gravy state.	
BUTTER CHICKEN MASALA	280
The infamous butter chicken preparation consisting of tandoori cooked meat braised in a spiced gravy made with cream, tomatoes and butter will leave you in awe.	
CHICKEN TIKKA MASALA	300
Boneless chicken marinated in a spicy curry sauce with plain yogurt, cooked with tomatoes and spices to finally give us a splendid gravy and meat duo.	
CHICKEN KONDATTAM	220
Special fried dish made with chicken pieces marinated in a spicy mixture, deep fried and sautéed in masala and soy.	



ONTO THE MAIN

- KOZHI VARUTHARACHATHU** 250
Crowd favourite style of fried chicken made with chicken pieces cooked in a fried spicy aromatic coconut mixture and roasted to be memorable.
- ALLEPPEY CHICKEN CURRY** 220
Alleppey style chicken curry guaranteed to be a heavenly mouth-watering chicken curry which is cooked purely in coconut milk and cashew sauce.
- CHICKEN PERATTU** 160
The outstanding local chicken delicacy prepared in traditional spices to make a savoury curry.
- KUTTANADAN THARAVU ROAST** 220
Juicy duck meat delicately cooked in a coconut milk gravy filled with coriander, chilli, cardamom and pepper to make it extra scrumptious.
- BEEF ULARTHIYATHU** 280
Traditional Kerala style beef roast prepared by slow roasting tender chunks of beef in savoury Indian spices.
- BEEF THENGAPPAAL CURRY** 180
Succulent boneless beef cooked with south Indian spices & coconut milk, served in a clay pot.
- BEEF THENGA KOTHU FRY** 220
Beef Coconut Fry is a tempting local dish made with the spicy fragrant flavour of roasted coconut pieces and cubed beef mixed with masala.
- KERALA BEEF ROAST** 190
Kerala Beef Roast is an ethnic styled semi gravy dish made with beef cubes roasted in ghee, red chili and tomato paste.
- ACHARI MUTTON MASALA** 350
A pickle flavoured meat recipe containing a tangy mix of spices and herbs.



ONTO THE MAIN

MUTTON ROGAN JOSH 350

Flavourful lamb curry made with a complex mix of masala and butter offered to you with a thick red gravy.

THALASSERY MUTTON CURRY 350

Vintage Tellicherry style mutton dish, cooked in thick coconut paste and tossed with black pepper and other Indian spices.

MUTTON ULARTHIYATHU 380

A classic mutton preparation cooked in freshly ground spices and sautéed with onions, ginger and garlic served with the right amount of spice.

EGG CURRY/ROAST 100/120

A favourite of the south made with egg, onions and mildly hot gravy mix.

NAVRATAN KORMA 180

Rich, luxurious curry dish made with 9 different kinds of vegetables, nuts and fresh fruits in an intense gravy burgeoning with cashew paste and cream.

PANEER BUTTER MASALA 220

The extremely popular Punjabi cuisine served in a creamy and mildly sweet gravy made of butter, paneer, onions, tomatoes, cashew, spice powders and herbs.

DAL MAKHANI 180

The appetizing North Indian dish where whole black lentils & red kidney beans are slow cooked into a gravy with spices, butter & cream.

GREEN PEAS CURRY 100

If you like a creamy gravy vegetable curry, this combination of green peas and mutter is the right one for you.

MUSHROOM MUTTER MASALA 180

Mushroom and peas cooked in a spicy and tangy onion tomato gravy and flavoured with cashew nut paste for a creamy texture.





OFF THE CLAY

MURGH HARIYALI TIKKA 250

Skewered cubes of boneless chicken marinated in coriander, chilies & mint paste.

RESHMI CHICKEN KEBAB 280

Boneless Chicken Breast, marinated in juicy mixture of curd, cream, cashew nuts and spices and then grilled in oven.

TANDOORI LAMB CHOPS 350

Lamb marinated in strained yogurt and flavoursome masalas cooked till tender. This dish is the ultimate delight.



SALAD

GREEN APPLE CHEESE SALAD 150

Classic salad made with green apple, lettuce, olives, jalapeno, pepper and feta cheese topped off with a homemade dressing.

HAWAIIAN GRILLED CHICKEN SALAD 180

Meaty salad composed of grilled chicken, lettuce, pineapple, banana, cherry, and mayonnaise.

CLASSIC WALDORF CHICKEN SALAD 220

English salad made typically of diced apples, celery, walnuts and mayonnaise.

SPICY THAI SEAFOOD SALAD 250

Thai salad comprised of crab, shrimp, squid, chicken and tasty enough to serve as a chef special.

GARDEN GREEN SALAD 100

A salad that consists of lettuce and other uncooked green vegetables. It cannot get any fresh than this.

FATTOUSH SALAD 120

Levantine salad made from toasted or fried pieces of khubuz combined with mixed greens and other vegetables.



ACROSS THE SANDS

[Served with bread, garlic paste and salad]

MALABARI CHICKEN AL FAHAM (Q-190/H-290/F-460)

AL FAHAM

KANTHARIYIL CHUTTA (Q-190/H-290/F-490)

AL FAHAM

PERI PERI CHICKEN AL FAHAM (Q-195/H-330/F-540)

HONEY CHILI AL FAHAM (Q-195/H-330/F-540)

AFGHANI CHICKEN AL FAHAM (Q-210/H-360/F-560)

SHAWARMA

[ARABIC BREAD/RUMALI]

MEXICAN CHICKEN SHAWARMA 130

CHICKEN CHEESY SHAWARMA 130

LEBANESE CHICKEN SHAWARMA 150



OFF THE CLAY

TANGDI CHICKEN KEBAB 280

Skewered chicken thighs marinated with Indian spices & yogurt.

CHICKEN BANJARA KEBAB 280

Spicy chicken kebab made from boneless leg pieces with fresh herbs and a blend of spices.

MURGH MALAI TIKKA 230

Chicken pieces marinated in cashew paste & tandoori spices and charcoal grilled to satisfy any tikka addict.

CHICKEN ANGARA KEBAB 280

Boneless chicken pieces marinated in the chef's special spicy recipe and grilled over charcoal.

SEEKH KEBAB 240/290/350

(CHICKEN/BEEF/MUTTON)

Skewered chicken, lamb or beef mince mixed with special blackened spices and grilled over charcoal.

CAPITAL TANDOOR PLATTER 2200

Assorted variety of charcoal grilled savory consisting of 2 roti, 2 naan, 2pcs of tandoori chicken, 8pcs of tikka and 3pcs of sheesh kebab which is offered to feast a crowd of 5.

