




Molly's

RESTAURANT

EST 2000

MENU

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BEVERAGES

HOT BEVERAGE

CUP POT

BLACK TEA	25	75
TEA	30	90
BLACK COFFEE	40	120
COFFEE	50	150
GREEN TEA	40	120
GINGER TEA	40	120
MASALA TEA	40	120
LEMON TEA	40	120
CINNAMON COFFEE	60	180
HOT LEMON GINGER HONEY	60	180

COLD BEVERAGE

LEMON JUICE	50
MINT LIME	60
LIME SODA	60
FRESH JUICE OF THE DAY	120
COLD COFFEE	100

MILK SHAKES

VANILLA SHAKE	120
CHOCOLATE SHAKE	150
BUTTERSCOTCH SHAKE	160
COFFEE SHAKE	140
OREO SHAKE	140

MOCKTAILS

CLASSIC VIRGIN MOJITO	120
BLUE LAGOON	150
WATERMELON MOJITO	150
PINA COLADA	160

LASSI

SWEET OR SALT LASSI	80
BANANA LASSI	100
PINEAPPLE LASSI	100
LEMON LASSI	100

STARTERS

VEG

FRENCH FRIES	200
VEG PAKORA	150
CHEESE PAKORA	200
GOBI 65	200
PEANUT MASALA	150
HUMMUS - SERVED WITH - GARLIC BREAD	200
TZATZIKI - SERVED WITH - GARLIC BREAD	150
CAJUN WEDGES	200

HOMEMADE NACHOS

(WAFFER SERVED WITH)

JALAPENO CHEESE	180
TOMATO SALSA	180
SOUR CREAM & CHIVES	180
CHILLI CON CARNE	250

NON VEG

CHICKEN PAKORA	250
EGG BURJI	150
FISH PAKORA	250
PRAWNS PAKORA	300
CHICKEN 65	350
MINI FISH CAKE	350
CRUMB FRIED PRAWNS	500
CRUMB FRIED CALAMARI	500

EGG PREPARATION

BOILED EGG	60
FRIED EGG	60
SCRAMBLED	60
PLAIN OMELETTE	60
CHILLI ONION OMELETTE	80
MASALA OMELETTE	80
CHEESE OMELETTE	120
CHEESE MUSHROOM OMELETTE	150
TOMATO CHEESE OMELETTE	150

GRILLED SANDWICH

(SERVED WITH FRIES)

GARDEN FRESH VEG SANDWICH	150
GRILLED EGG SANDWICH	180
CHICKEN SANDWICH	200

SALADS

ONION SALAD	50
GREEN SALAD	150
MIX VEG SALAD	150
COLESLAW	150
GREEK SALAD	200
CHICKEN SALAD	250
BACON SALAD	250
BACON & CHICKEN SALAD	300
EGG MAYO SALAD	220
CHICKEN MAYO SALAD	250
MOLLY'S SPECIAL SALAD	300

JACKET POTATO

(CRISPY ON THE OUTSIDE & MELTINGLY SOFT IN THE MIDDLE)

BUTTER	150
CHEESE	200
EGG MAYONNAISE	250
TUNA MAYONNAISE	300
CHILLI CON CARNE	350
CAULIFLOWER CHEESE	250
COTTAGE CHEESE, EGG, MUSTARD	280

SOUP

VEG	120
HOT & SOUR VEG	120
TOMATO	120
CHICKEN	150
HOT & SOUR CHICKEN	150
SEA FOOD	200

SKINS

(POTATO SHELLS FILLED WITH)

COTTAGE CHEESE & CHIVE	200
CHILLI CON CARNE	250
BACON & CHEESE	300
SOUR CREAM & CHIVES	200

PASTA

VEG ALFREDO PASTA

(A FRESH CREAMY SAUCE WITH CHEESE, VEGETABLES, MUSHROOMS, AND ITALIAN HERBS)

300

VEG ARABIATA PASTA

(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND VEGETABLES)

300

THE LADY IN PINK

(A CREAMY TOMATO SAUCE FLAVOURED WITH FRESH BASIL AND PARMESAN CHEESE)

350

CHICKEN ALFREDO PASTA

(A FRESH CREAMY SAUCE WITH CHEESE, CHICKEN, MUSHROOM, AND ITALIAN HERBS)

450

CHICKEN ARABIATA PASTA

(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND CHICKEN)

450

BUTTER GARLIC SHRIMP PASTA

(PASTA COOKED WITH BAY SHRIMP AND BUTTER AND GARLIC SAUCE)

500

PASTA ALA PENNE

(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND BACON)

500

PASTA CARBONARA

(A FRESH CREAM SAUCE WITH CHEESE, BACON, MUSHROOM, AND ITALIAN HERBS)

500



MEXICAN

QUESADILLA

(DEEP-FRIED TORTILLA WITH)

JALAPENO AND CHEESE	200
CHICKEN	250
TUNA	280
PRAWNS	300

MEXICAN FAJITAS

(MEXICAN TORTILLA WRAP)

VEG FAJITAS	300
CHICKEN FAJITAS	500
PRAWN FAJITAS	600
FISH FAJITAS	550

(SERVED WITH FRESH CREAM, CHEESE & TOMATO SALSA)

CHIMICHANGA

(DEEP FRIED TORTILLA FILLED WITH CHILLI CON CARNE CHEESE)

500

CHILLI CON CARNE

WITH RICE

450

VEG. CHILLI WITH RICE

350

MEXICAN SIZZLER

(OVER BAKED WITH A SELECTION OF CAJUN SPICES, SERVED ON A SIZZLING PLATE WITH VEG & ROAST POTATO)

CAJUN CHICKEN	500
CAJUN TIGER PRAWNS	1100
CAJUN FISH	700

MOLLY'S SPECIAL PIE

MOLLY'S FISH PIE

(TUNA & CAULIFLOWER IN A CREAMY CHEESE SAUCE, TOPPED WITH MASHED POTATO, CHEESE & CHIVES)

550

MOLLY'S PRAWN PIE

(PRAWNS IN A CREAMY CHEESE SAUCE, TOPPED WITH MASHED POTATO, CHEESE & CHIVES)

650

COTTAGE PIE

(MINCED BEEF AND ONION IN RICH BROWN GRAVY, TOPPED WITH CREAMY MASHED POTATO)

600

*ALL PIES COME SERVED WITH SALAD OR BOILED VEGETABLES "

MAIN COURSE

VEG

DHAL FRY

(A DELICIOUS AND POPULAR INDIAN DISH MADE WITH LENTILS, ONION, TOMATOES, SPICES AND HERBS) 150

DHAL THADKA

(A DELICIOUS AND POPULAR INDIAN DISH MADE WITH LENTILS, ONION, TOMATOES, SPICES, HERBS & TOPPED WITH THADKA) 160

TOMATO CUCUMBER RAITA

(THIS COOLING YOGHURT-BASED ACCOMPANIMENT IS PERFECT FOR BALANCING THE SPICE) 150

ALOO GOBI

(A SIMPLE INDIAN VEGETARIAN DISH MADE WITH POTATOES, CAULIFLOWER, SPICES AND HERBS) 200

GOBI MANCHURIAN

(A POPULAR INDO-CHINESE APPETISER MADE WITH CAULIFLOWER, SOYA SAUCE, VINEGAR, CHILLI SAUCE, GINGER & GARLIC.) 220

CHILLI GOBI

(A FUSION DISH, CHILLI GOBI IS CRISPY, SPICY, SLIGHTLY SWEET AND SOUR-TASTING) 220

CHANNA MASALA

(A POPULAR INDIAN DISH MADE WITH CHICKPEAS IN AN ONION TOMATO GRAVY.) 200

VEG KORMA

(A POPULAR INDIAN CURRY IN WHICH BOILED VEGETABLES ARE COOKED IN A CREAMY AND AROMATIC GRAVY OF YOGHURT, COCONUT AND CASHEW NUTS) 200

MIX. VEG CURRY

(A SIMPLE NORTH INDIAN CURRY DISH MADE WITH A VARIETY OF FRESH VEGETABLES IN AN ONION TOMATO GRAVY FLAVORED WITH SPICES) 200

CAULIFLOWER CHEESE

(CONSISTS OF PIECES OF CAULIFLOWER LIGHTLY BOILED AND COVERED WITH A MILK-BASED CHEDDAR CHEESE SAUCE, FOR WHICH A MATURE CHEESE) 250

PANEER BUTTER MASALA

(A CREAMY, RICH, MILDLY SWEET GRAVY MADE WITH AN ONION TOMATO BASE, RICH IN BUTTER AND CREAM.) 250

PANEER BURJI

(IS MADE FROM PANEER, TOMATOES, ONIONS, SPICES AND PAV BHAJI MASALA WHICH ARE COOKED TOGETHER ON A TAWA) 250

CHILLI PANEER

(AN INDO-CHINESE APPETISER WHERE CRISP BATTER FRIED PANEER IS TOSSED IN SLIGHTLY SWEET, SPICY, HOT AND TANGY CHILLI SAUCE) 250

PANEER MANCHURIAN

(AN INDO-CHINESE APPETISER OR SIDE DISH MADE WITH DEEP-FRIED PANEER COATED IN A SPICY MANCHURIAN SAUCE.) 250

MUTTER PANEER

(A POPULAR NORTH INDIAN DISH OF INDIAN COTTAGE CHEESE AKA PANEER AND PEAS COOKED IN A SPICY AND FLAVOURSOME CURRY) 250

ALOO JEERA

(INDIAN SPICED POTATO RECIPE MADE WITH POTATOES, CUMIN & FEW OTHER SPICES.) 200

ROASTED POTATO

POTATO ROASTED AND SAUTEED WITH FLAVOUR OF CHOICE

CORRIANDER 200

GARLIC 200

CHICKEN

KERALA-STYLE CHICKEN MASALA

(A MASALA SAUCE MARINATED WITH A RANGE OF KERALA SPICES, SIMMERED WITH FRESH COCONUT MILK)

BONE
290

BONELESS
390

KERALA-STYLE CHILLI CHICKEN

(A SPICY MASALA, COOKED WITH DRIED RED ONION, GINGER, GARLIC, CINNAMON AND ONION)

BONE
290

BONELESS
390

KERALA-STYLE CHICKEN FRY

(CHICKEN MARINATED IN SPICY KERALA MASALA AND DEEP-FRIED)

BONE
350

BONELESS
450

BUTTER CHICKEN MASALA

(SERVED IN A RICH AND CREAMY GRAVY, DELICATELY FLAVOURED WITH NUTMEG AND SAFFRON)

BONE
290

BONELESS
390

CHICKEN PERRATU

(IS A SLOW-COOKED CHICKEN DISH PREPARED USING TRADITIONAL KERALA SPICES)

BONE
320

BONELESS
400

CHINESE STYLE

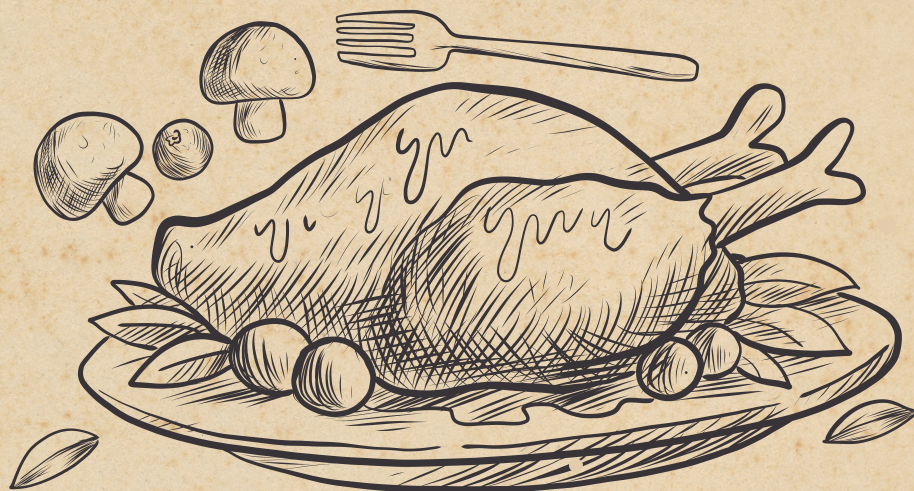
BONE BONELESS

	BONE	BONELESS
PEPPER CHICKEN	280	380
CHILLY CHICKEN	280	380
GARLIC CHICKEN	280	380
CHICKEN MANCHURIAN	280	380

GRILLED CHICKEN

(SERVED WITH MASHED POTATOES)

PLAIN GRILLED	450
PEPPER SAUCE	490
GARLIC SAUCE	490
BBQ SAUCE	490
CAJUN SPICE	500



SEA FOOD

FISH

CHOICE
OF FISH

Pomfret, Tuna, Seer,
Butter Fish, Snapper

(According to the market price and availability)

KERALA-STYLE FISH MASALA

(A MASALA SAUCE MARINATED WITH A RANGE OF KERALA SPICES, SIMMERED WITH FRESH COCONUT MILK)

500

KERALA-STYLE FISH MOLLEE

(A RICH CREAMY & MILDLY SPICED CURRY PREPARED WITH COCONUT MILK, TAMARIND PASTE AND SPICES)

500

KERALA-STYLE FRIED FISH

(FISH MARINATED WITH MASALA FLAVOURS & FRIED, CRISPY ON THE OUTSIDE, SUCCULENT FLESH INSIDE)

Price
According
To Size

FISH POLLICHATHU

(FISH WRAPPED IN BANANA LEAF WITH ETHNIC MASALA & COOKED)

Price
According
To Size

BUTTER GARLIC GRILLED FISH

(FISH GRILLED IN BUTTER & GARLIC SAUCE, ACCOMPANIED WITH SALAD AND CHIPS)

Price
According
To Size

LEMON BUTTER GARLIC GRILLED FISH

(FISH GRILLED IN BUTTER & GARLIC SAUCE, ACCOMPANIED WITH SALAD AND CHIPS)

Price
According
To Size

BATTERED FISH & CHIPS

(FISH FRIED IN BATTER, ASSORTED WITH POTATO CHIPS)

600

FISH MANGO CURRY

(GROUND COCONUT PASTE AND SOURED WITH RAW MANGO, A REGIONAL SPECIALITY FROM THE COAST OF ALLEPY)

500

PRAWN (MEDIUM)

KERALA-STYLE PRAWN MASALA

(PRAWNS IN MASALA SAUCE MARINATED WITH A RANGE OF KERALA SPICES, SIMMERED WITH FRESH COCONUT MILK)

650

PRAWNS MOLLEE

(A RICH CREAMY & MILDLY SPICED CURRY PREPARED WITH COCONUT MILK, TAMARIND PASTE AND SPICES)

650

PRAWN MANGO CURRY

(GROUND COCONUT PASTE AND SOURED WITH RAW MANGO, A REGIONAL SPECIALITY FROM THE COAST OF ALLEPY)

650

PRAWN BUTTER MASALA

(PRAWNS SERVED IN A RICH AND CREAMY GRAVY, DELICATELY FLAVOURED WITH NUTMEG AND SAFFRON)

650

TIGER PRAWNS

DRUNKEN PRAWNS

(PRAWN MARINATED IN PORT WINE AND SERVED WITH BECHAMEL WINE SAUCE)

1200

BUTTER GARLIC GRILLED PRAWNS

(PRAWNS GRILLED IN BUTTER & GARLIC SAUCE, ACCOMPANIED WITH SALAD CHIPS)

1200

KERALA STYLE FRIED PRAWNS

(FISH MARINATED WITH MASALA FLAVOURS & FRIED IN OUT)

1200

CALAMARI

STIR-FRIED

(CALAMARI ASIAN-INSPIRED SEAFOOD STIR FRY RECIPE FEATURES TENDER SPICED SQUID AND CRUNCHY VEGGIES)

600

BATTERED FRIED

(CALAMARI FRIED IN BATTER, ACCOMPANIED WITH POTATO CHIPS)

600

BUTTER, GARLIC GRILLED

(CALAMARI GRILLED IN BUTTER & GARLIC SAUCE, ACCOMPANIED WITH SALAD AND CHIPS)

600

LOBSTER

THERMIDOR

(LOBSTER SHELLS ARE STUFFED WITH COOKED LOBSTER IN A CREAMY WHITE WINE SAUCE, THEN TOPPED WITH CHEESE AND GRILLED UNTIL GOLDEN.)

According to Market Price

DRUNKEN

(LOBSTER MARINATED IN PORT WINE AND SERVED WITH BECHAMEL WINE SAUCE)

According to Market Price

BUTTER GARLIC GRILLED

(LOBSTER GRILLED IN BUTTER & GARLIC SAUCE, ACCOMPANIED WITH SALAD AND CHIPS)

According to Market Price

MOLLY'S SPECIAL SEAFOOD PLATTER

IT WILL BE COOKED ACCORDING TO CHOICE AND ACCOMPANIED WITH RICE OR BREAD, SALAD AND FRENCH FRIES.

LOBSTER, TIGER PRAWNS
CALAMARI, FISH

HALF - 3000/-

FULL - 4000/-

INDIAN BREAD

CHAPATI	20
BUTTER CHAPATI	30
KERALA PAROTTA	20

NOODLES

VEG	180
EGG	200
CHICKEN	250
PRAWN	300

RICE

STEAMED	120
COCONUT	150
LEMON	150
JEERA	150
CURD	150
VEG FRIED RICE	200
EGG FRIED RICE	220
CHICKEN FRIED RICE	250
PRAWN FRIED RICE	300
MIXED SEAFOOD FRIED RICE	300

DESSERT

FRUIT SALAD	200
FRUIT SALAD + ICE CREAM	250
LEMON SUGAR PANCAKE	150
BANANA PANCAKE	160
CHOCOLATE PANCAKE	200
KERALA RICE PUDDING	180

* ALL OF OUR DISHES ARE FRESHLY MADE;
PLEASE ALLOW UP TO **45** MINUTES FOR AN ORDER.