



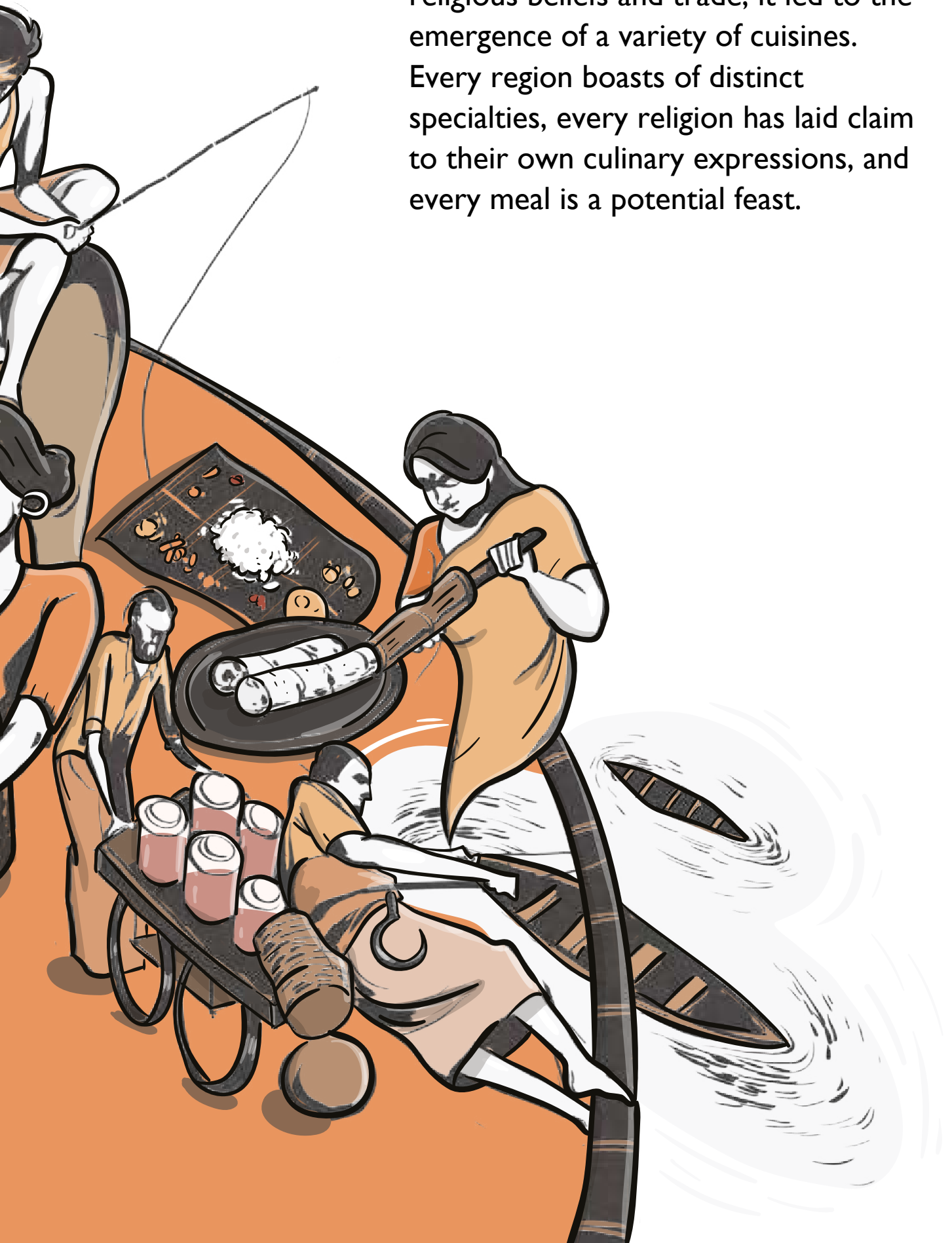
MENU

EDITION 5



Many hundreds of years ago, a Portuguese explorer named Vasco Da Gama set sail for India. He travelled across the mighty Indian Ocean, and honestly, could have shored anywhere on the Indian Coast. But he chose to land in Kerala.

In the heart of Kerala, lies the love of its people for food. Influenced greatly by traditions, religious beliefs and trade, it led to the emergence of a variety of cuisines. Every region boasts of distinct specialties, every religion has laid claim to their own culinary expressions, and every meal is a potential feast.



During the Indus Valley Civilisation, spices like turmeric, cardamom, black pepper along with fruits and vegetables formed a major part of the agricultural produce that led Kerala to remain largely vegetarian for a long period of time.

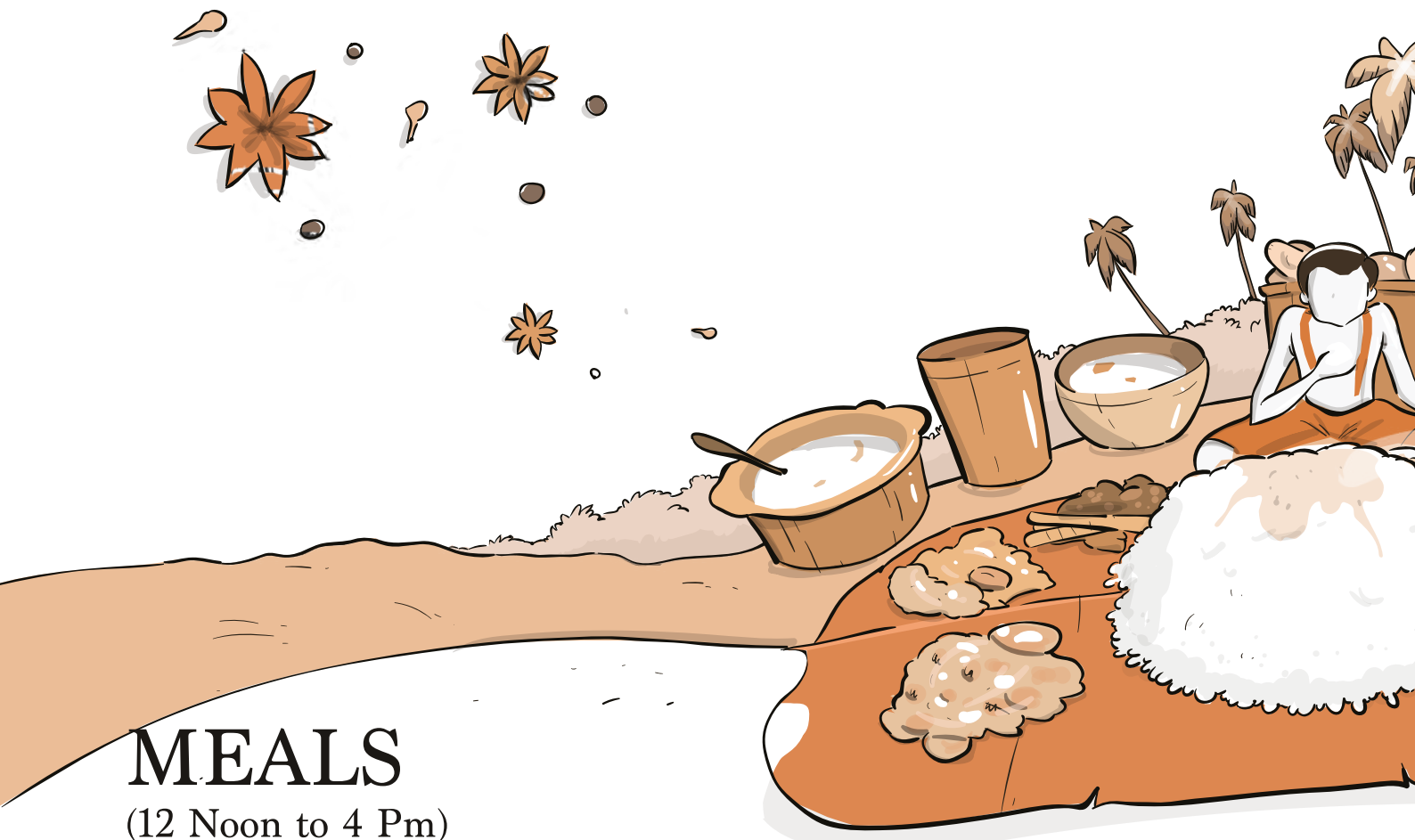
A feast fit for the Kings, Vegetarian Sadhyas were a major part of the Royal families and Hindu Nair ceremonies and were served on large banana leaves for an authentic experience. Our signature Unlimited Veg Meal is heavy on the stomach. But surprisingly light on the pocket.

comfort food





veg meals:



MEALS

(12 Noon to 4 Pm)

Enjoy a complete Banana Leaf Meal experience with Banana Chips, Avial, Thoran, Sambar, Kootu Curry, Moru Curry, Rasam, Moru Velam, Rice, Payasam, Papaddam & Pickle condiments. (ALL VEG ITEMS SERVED UNLIMITED)

VEG MEALS	190
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DOUBLE VEG MEALS	400
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(PANEER ROAST + POTATO 65 + MAPPAS GRAVY)

EGG MEALS	250
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(EGG ROAST + EGG GRAVY)

CHICKEN MEALS	350
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(CHI GRAVY + CHI THORAN)

DOUBLE CHICKEN MEALS	450
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(CHI OIL FRY + CHI THORAN + CHI GRAVY)

BUFF MEALS	350
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(BUFF FRY + BUFF GRAVY)

FISH MEALS	350
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(MANDELI FRY+ BANGADA GRAVY)

PRAWNS MEALS	550
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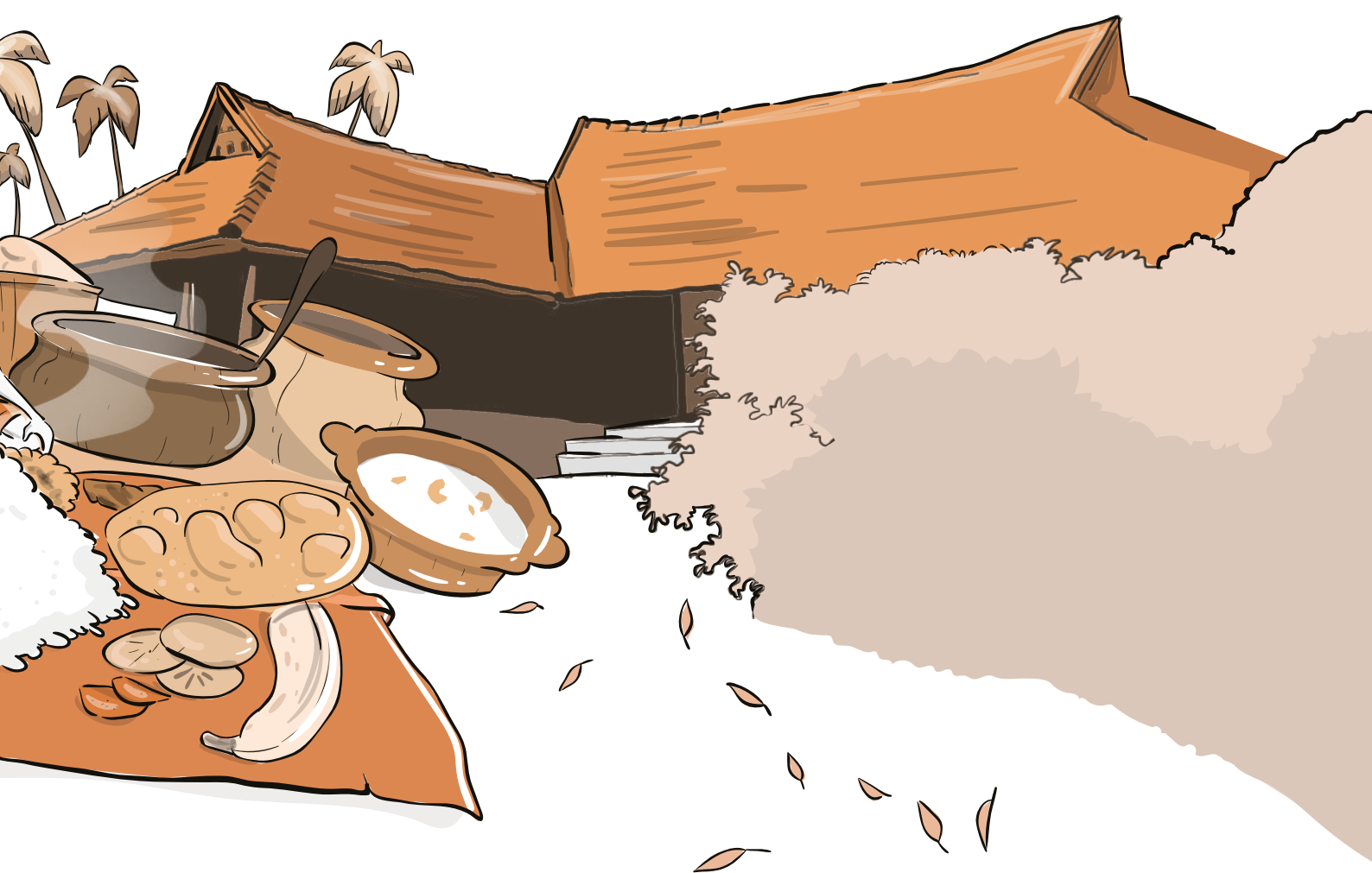
(PRAWNS ROAST + PRAWNS GRAVY)

SURMAI MEALS	750
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(BIG SURMAI FRY + PRAWNS GRAVY)

POMFRET MEALS	800
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(POMFRET FRY + PRAWNS GRAVY)



POTHI CHOR

(Banana Leaf Wrapped Meal)

To those of us who grew up in Kerala, 'Pothichoru' is nostalgia wrapped in a plantain leaf. It was the simplest way a meal could be packed in the olden days.

VEG	250	EGG	270
Red rice, chammanthi, pickle, thoran, sambar, puliserry and potato 65		Red rice, chammanthi, pickle, thoran, sambar, puliserry and egg omelette.	
CHICKEN	300	BUFF	300
Red rice, chammanthi, omelette pickle, thoran, sambar, puliserry and chicken garlic fry.		Red rice, chammanthi, omelette, pickle, thoran, sambar, puliserry and buff thattukada fry.	
PRAWNS	450	FISH	350
Red rice, chammanthi, omelette pickle, thoran, sambar, puliserry and prawns garlic fry.		Red rice, chammanthi, omelette pickle, thoran, sambar, puliserry and bangada fry.	
LEG FRY POTH	400	SURMAI POTH	750
		POMFRET POTH	800



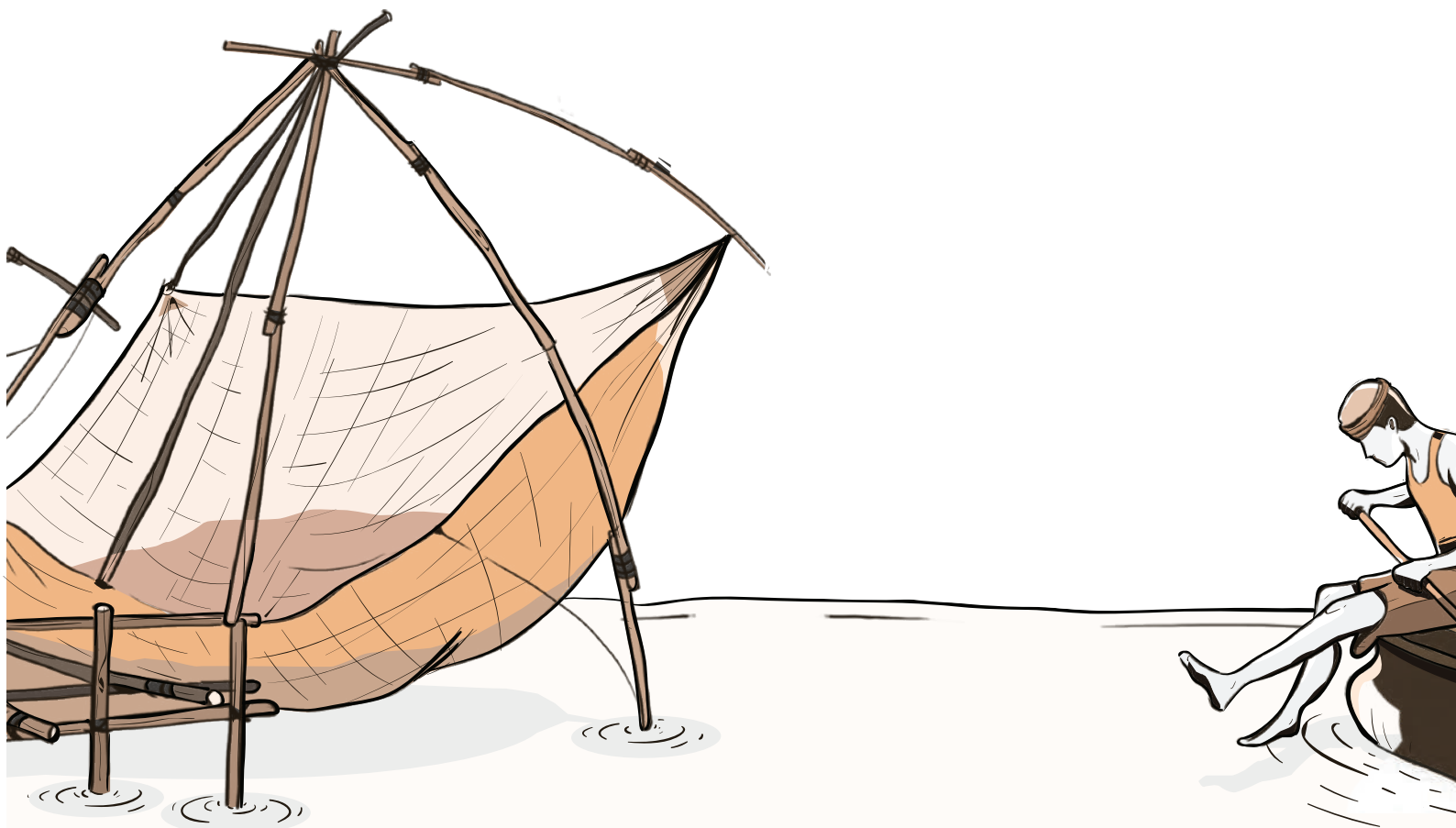


refreshers



REFRESHERS

SULEMANI	20
FILTER KAPPI	30
TEA	20
MORU VELAM	80
COLD COCONUT WATER	150
LIME WATER	120
LIME SODA	150
LIME KULUKKI	180
PINEAPPLE KULUKKI	180
PINEAPPLE JUICE	220
WATERMELON JUICE	220
MOSAMBI JUICE	220
ORANGE JUICE	220
THUMS UP (GLASS)	80
SPRITE (GLASS)	80
DIET COKE	80
MINERAL WATER	40






SOUPS & NIBBLES

RASAM	200
MUTTON BONE SOUP	300
KOZHI KAL SOUP (CHICKEN LEG SOUP)	250
PRAWNS RASAM SOUP	300
CHICKEN HOT & SOUR SOUP	250
VEG HOT & SOUR SOUP	250
BANANA CHIPS	120
FRENCH FRIES	250
GUN POWDER FRIES	250
GREEN SALAD	180
PAPADDAM	100
MASALA PAPAD	180
KERALA MASALA PAPAD	180
MASALA PEANUT	150
BOILED EGG	180

*Service charge applicable



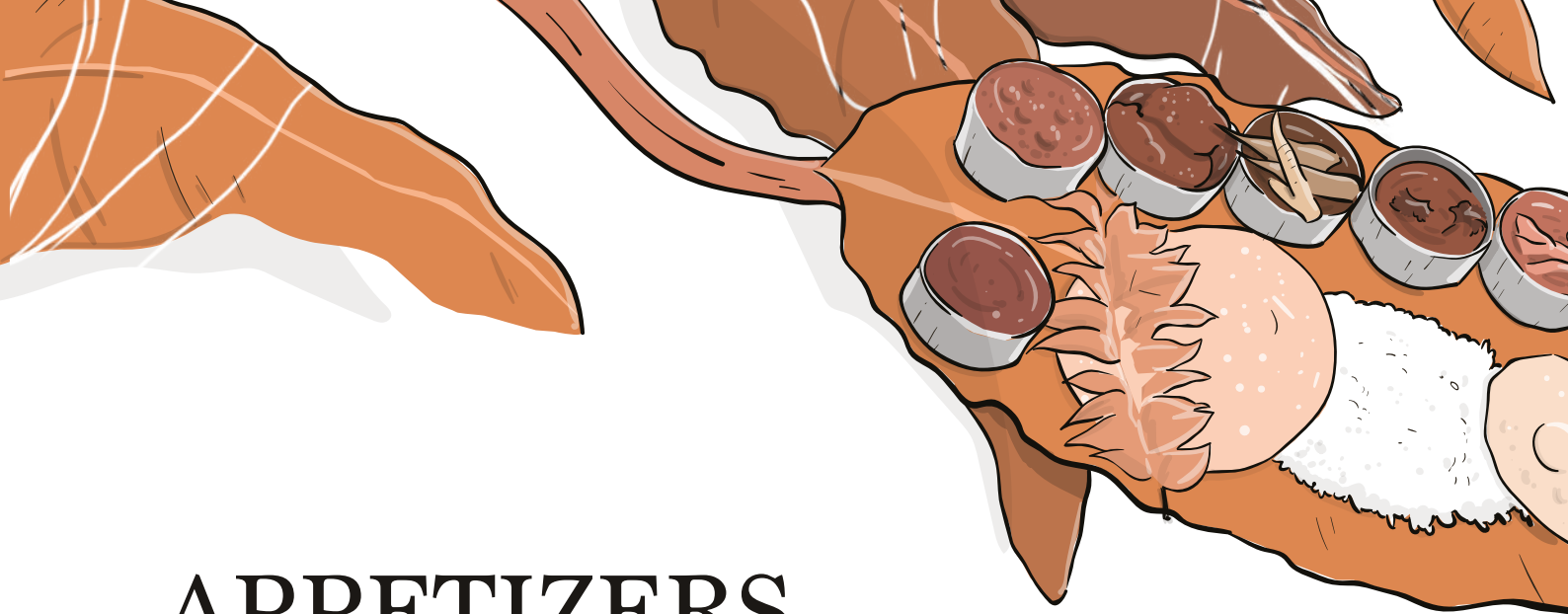
When the Portuguese came in the 15th century, they settled largely in the coastal areas of ancient trading seaports like Muziris and had seafood as an important food component. Their cuisine is milder in spice yet has a local flavour which makes it uniquely distinguishable.

Their meen pollichathu are mainly spiced with pepper while those made in Syrian Christian homes exude the flavour of a variety of spices, including tamarind for tanginess.

prawns 65:



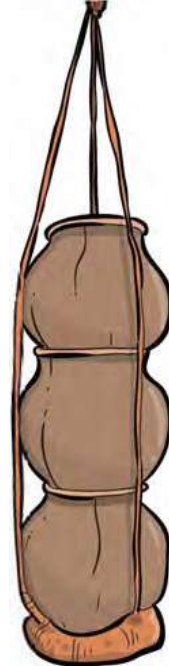
appetizers



APPETIZERS

POTATO 65	300
SPICY PANEER ROAST	350
PANEER KERALA CHILLY	350
VEG KERALA CRISPY	300
MUSHROOM PEPPER FRY	350
EGG ROAST	300
CHICKEN 65	320
CHICKEN LEG FRY (3PCS)	420
CHICKEN GHEE ROAST	400
CHICKEN KERALA CHILLY	370
CHICKEN COCONUT FRY	390
CHICKEN GARLIC FRY	375
THATTUKADA BUFF FRY	370
BUFF ROAST	375
BUFF DOUBLE FRY	375
MUTTON GHEE ROAST	590
MUTTON PEPPER FRY	590





SQUID CRISPY	525
PRAWNS GARLIC FRY	575
SPICY PRAWNS ROAST	600
PRAWNS COCONUT CHILLY	625
BANGDA FRY	390

POLLICHATHU (BANANA LEAF FRY)

SURMAI	800
POMFRET	850
PRAWNS	650
SEASONAL FISH	APS

KERALA TAWA FRY

SURMAI	750
POMFRET	790
PRAWNS	600
SEASONAL FISH	APS

GREEN MASALA TAWA FRY

SURMAI	750
POMFRET	790
PRAWNS	600
SEASONAL FISH	APS



*Service charge applicable

mutton stew:



When Saint Thomas and Syrians came to India, they settled deep in the backwaters in districts like Kottayam and Pala, and they experimented with local ingredients, mainly coconut, rice, fresh fish, meat and spices, that became an integral part of our cuisine.

The stews from Central Kerala are flavoured with milder spices and have a thick, creamy coconut milk base **that are a part of** traditional Nasrani recipes.

main course



pomfret kerala curry:

MAIN COURSE

STEW

Delicately spiced, mild, fragrant with chock full of veggies in coconut milk and flavored with whole spices is veg stew for you! No onion, no garlic recipe tastes best with appams!

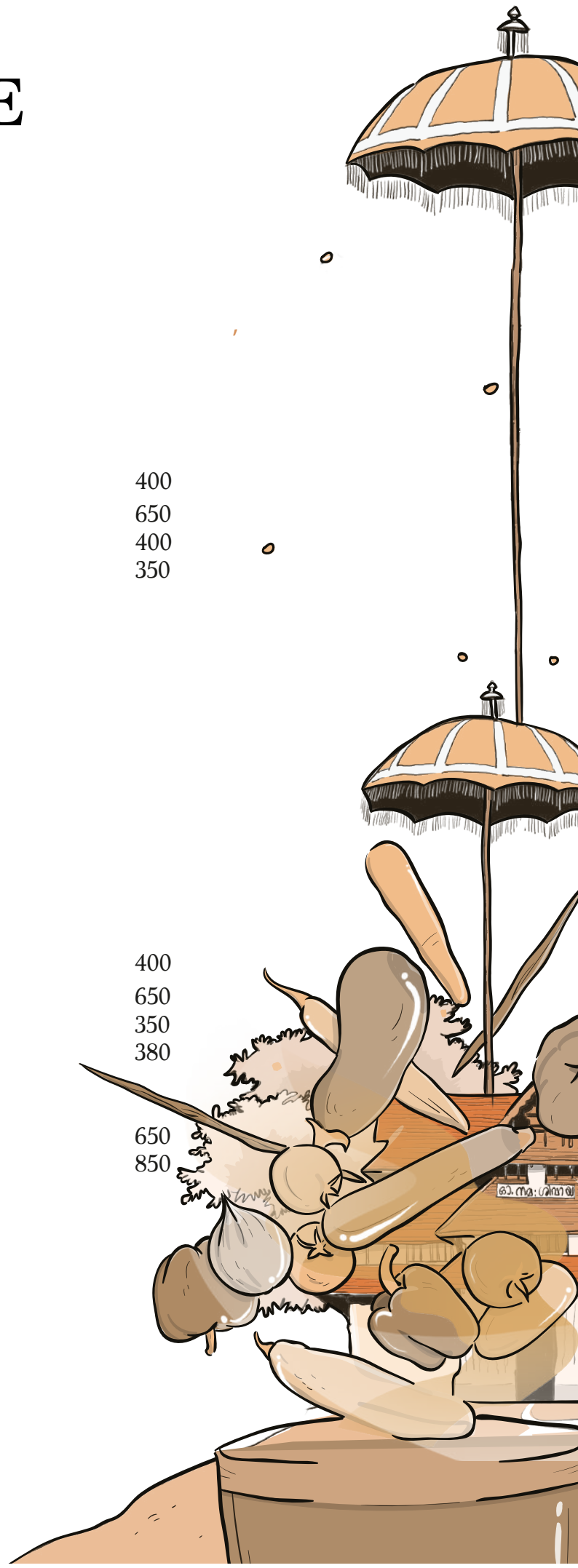
CHICKEN	400
MUTTON	650
BUFF	400
VEG	350

MAPPAS

Right out of the God's own country's kitchen, the mappas is a quintessential Kerala specialty of assorted mix veggies cooked in delicious creamy curry made using coconut milk and mild spices.

CHICKEN	400
MUTTON	650
VEG	350
PANEER	380

PRAWNS	650
POMFRET	850





AVIYAL

300

Avial or Aviyal a dish with a medley of seasonal vegetables is a popular dish in Kerala. It is famous for its special flavors and it has a thick mixture of different vegetables, curd and coconut, seasoned with coconut oil and curry leaves (as per availability)

VEG MASALA CURRY	300
PANEER MASALA	350
GREEN PEAS MASALA	300
MUSHROOM MASALA	350
SAMBAR	250
DAL FRY TADKA	250
PULISSERY	250
THORAN	200
RASAM	200

MAIN COURSE

KERALA COCONUT CURRY

A mouth watering country-style authentic syrian catholic preperation of mixing kerala spices with onions, tomato, curry leaves and blending it with freshly prepared coconut milk and cooking to perfection

EGG	300
CHICKEN	370
BUFF	370
MUTTON	600
VEG	300
PANEER	350

KERALA NAADAN CURRY

Typical home made, (without coconut) having flavours of garam masala, garlic ginger and lot of onions and Kerala spices makes this dish unique and tasty

EGG	300
CHICKEN	370
BUFF	370
MUTTON	600
VEG	300
PANEER	350





FISH KERALA CURRY

A fish curry reminiscent of everything Kerala: sea food, thick coconut paste, coconut oil and spices; tempered with fenugreek seeds that give the unique flavor to the curry.

BANGADA	350
PRAWNS	600
SURMAI	750
POMFRET	850
SEASONAL FISH	APS

FISH THENGAPAL CURRY

(Fresh Coconut Milk)

Right out of the God's own country, this mouth watering fish curry recipe is made from freshly added coconut milk on top of spicy and tangy fish cooked in slow flame. Goes well with almost anything - parotta, appam or rice. It never disappoints.

PRAWNS	620
SURMAI	780
POMFRET	870
BANGADA	390
SEASONAL FISH	APS



*Service charge applicable



biryani & combos



BIRYANI

KERALA DUM BIRYANI

(CHOICE OF RICE KAIMA / BASMATI)

The famed Malabar

Biryani is made by layering an aromatic and herby masala with fluffy rice, topped with crunchy fried onions; served with sarlas and papaddam.

VEG	350
EGG	350
CHICKEN	390
BUFF	390
PRAWNS	600
MUTTON	600
CHICKEN LEG FRY	450

VEG BIRYANI THALI

BIRYANI + SARLAS + CHAMANDI +
PANEER ROAST + POTATO 65 + PAPAD
+ PAYASAM)

CHI. BIRYANI THALI

BIRYANI + SARLAS + CHAMANDI +
EGG ROAST + PAPAD + 1 LEG FRY +
PAYASAM)

BAMBOO BIRYANI

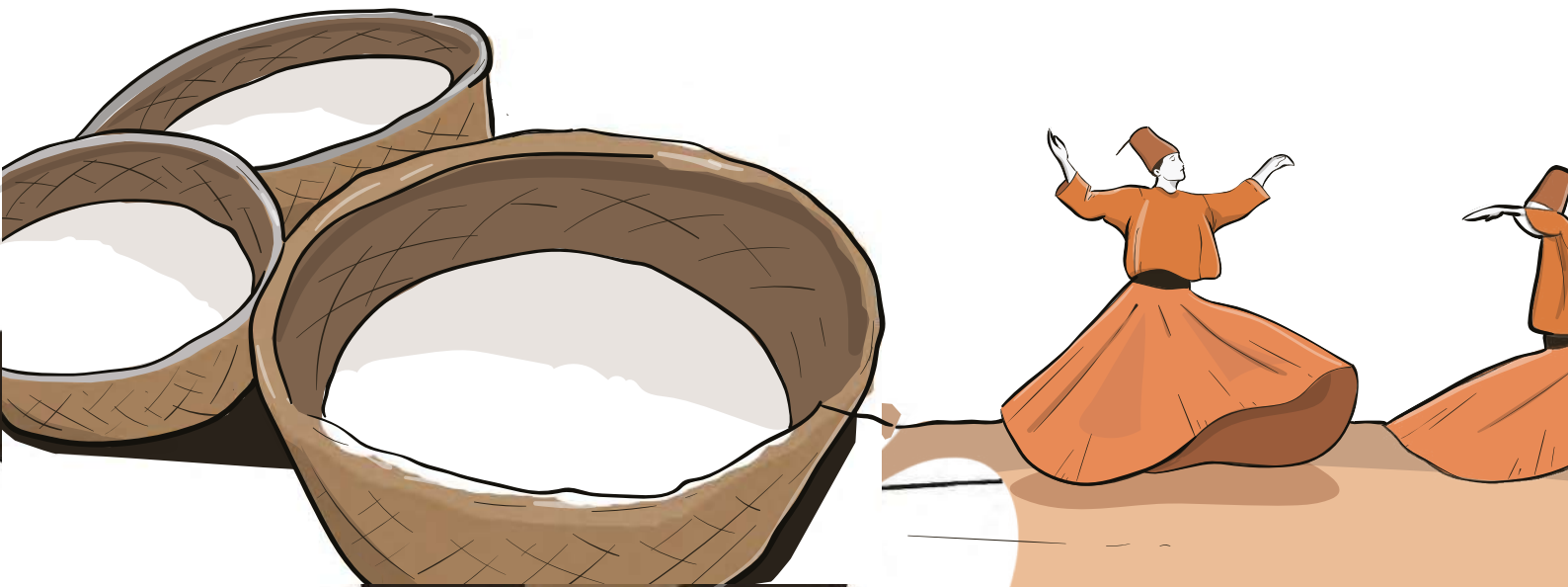
The special Bamboo Biryani is steamed in bamboo shoots from Wayanad instilling the flavour of rice and spices with the aroma of Bamboo into the Biryani

VEG	370
EGG	370
CHICKEN	420
BUFF	420
PRAWNS	650
MUTTON	650

POTHI BIRYANI (BANANA LEAF)

(CHOICE OF RICE KAIMA / BASMATI)

VEG	350
EGG	350
CHICKEN	390
BUFF	390
PRAWNS	600
MUTTON	600





COMBOS

(SERVES 1 / SHARING NOT ALLOWED)

(RICE / PAROTTA / APPAM / SAMBAR - UNLIMITED)

VEG COMBO

350

(PAROTTA/APPAM/RICE + SAMBAR +
PANEER ROAST + VEG MAPPAS + PAYASAM)

CHICKEN COMBO

450

(PAROTTA/APPAM/RICE + SAMBAR +
CHI ROAST + CHI. KERALA CURRY + PAYASAM)

BUFF COMBO

450

(PAROTTA/APPAM/RICE + SAMBAR +
BUFF ROAST + BUFF KERALA CURRY + PAYASAM)

PRAWNS COMBO

650

(PAROTTA/APPAM/RICE + SAMBAR +
PRAWNS ROAST + PRAWNS KERALA CURRY+PAYASAM)

SURMAI COMBO

750

(PAROTTA/APPAM/RICE + SAMBAR + BIG
SURMAI FRY + PRAWNS KERALA CURRY + PAYASAM)

EGG COMBO

350

(PAROTTA/APPAM/RICE + SAMBAR +
EGG ROAST + EGG MALABAR CURRY+PAYASAM)



*Service charge applicable

accompaniments & desserts





fresh coconut ice cream:

ACCOMPANIMENTS

PAROTTA	50
APPAM	50
RED RICE	150
STEAM RICE	150
JEERA RICE	180
KERALA GHEE RICE	190
LEMON RICE	190
TOMATO RICE	220
CURD RICE	220
VEG FRIED RICE	300
CHI. FRIED RICE	320
CHICKEN CHILLY	350
MUSHROOM CHILLY	300



DESSERTS

PAYASAM OF THE DAY	200
JAGGERY CUSTARD	220
FRESH COCONUT ICECREAM	250
TENDER COCONUT ICECREAM	200
KERALA FALOODA	220
VANILLA ICECREAM	150
SHARJAH SHAKE	220
TENDER COCONUT SHAKE	225



*Service charge applicable



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OUR BRANCHES

VASAI

THANE

KALYANI NAGAR

BANER

