




Molly's

RESTAURANT

EST 2000

M E N U

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 www.mollysretreatkovalam.com

Welcome to Molly's Restaurant

- »» At Molly's Retreat, we pride ourselves on using only the freshest ingredients sourced from local markets.
- »» Whether you're after a taste of local cuisine or an international favourite, we aim to make your dining experience exceptional.
- »» If you have any taste preferences, spice levels, or allergies, please let our staff know, and we'll be happy to adjust your meal accordingly.

Enjoy the fresh flavours and relaxed atmosphere!

BEVERAGES

HOT BEVERAGE

CUP POT

BLACK TEA	30	90
TEA	40	120
BLACK COFFEE	40	120
COFFEE	60	180
GINGER TEA	45	130
MASALA TEA	45	130
HOT LEMON GINGER HONEY	70	200

COLD BEVERAGE

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

MILK SHAKES

CHOCOLATE SHAKE	180
COFFEE SHAKE	180
OREO SHAKE	180

MOCKTAILS

CLASSIC VIRGIN MOJITO	150
BLUE LAGOON	180
WATERMELON MOJITO	180
PINA COLADA	200

LASSI

SWEET OR SALT LASSI	90
BANANA LASSI	120
PINEAPPLE LASSI	120

BREAKFAST MENU

FULL ENGLISH BREAKFAST 499/-

TOAST, BUTTER,
SAUTÉED MUSHROOMS,
EGGS TO ORDER,
HASH BROWN OR ROSTI,
BEANS OR FRIED TOMATO,
SAUSAGE OR BACON
SERVED WITH
JUICE & TEA / COFFEE

CONTINENTAL BREAKFAST 250/-

TOAST, BUTTER, FRUIT JAM, AND
CEREAL
SERVED WITH
JUICE, TEA / COFFEE

INDIAN BREAKFAST 150/-

(12 hours pre-order, please)

PURI MASALA
IDLY, SAMBAR, CHUTNEY
MASALA DOSA
GHEE ROAST

SERVED WITH TEA / COFFEE

BREAKFAST

TOASTED BREAD, JAM	100
CHOICE OF CEREAL	120
SAUSAGE	150
HASH BROWN	150
POTATO ROSTI - PLAIN	150
BACON/CHEESE	200
FRIED TOMATO	80
FRUIT BOWL	250

EGGS TO ORDER

FRIED EGG	80
POACHED EGG	80
SCRAMBLED	80
PLAIN OMELETTE	80
MASALA OMELETTE	90
CHEESE OMELETTE	120
TOMATO CHEESE OMELETTE	150
CHEESE MUSHROOM OMELETTE	180



STARTERS

VEG

FRENCH FRIES/CHIPS	200
VEG PAKORA	150
CHEESE PAKORA	200
PEANUT MASALA	150
HUMMUS - SERVED WITH _____ - IN HOUSE GARLIC BREAD _____	200
TZATZIKI - SERVED WITH _____ - IN HOUSE GARLIC BREAD _____	200
CAJUN WEDGES	200

NON VEG

CHICKEN PAKORA	250
FISH PAKORA	250
PRAWNS PAKORA	300
CHICKEN 65	350
MINI FISH CAKE	350
CRUMB FRIED PRAWNS	490
CRUMB FRIED CALAMARI	490

HOMEMADE NACHOS

(WAFFER SERVED WITH)

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

SOUP

• HOT & SOUR VEG	120
• TOMATO	120
• HOT & SOUR CHICKEN	150

GRILLED SANDWICH

(SERVED WITH FRIES)

• GARDEN FRESH VEG SANDWICH _____	150
• GRILLED EGG SANDWICH	200
• CHICKEN SANDWICH	250

SALADS

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

JACKET POTATO

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

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

SKINS

(POTATO SHELLS FILLED WITH)

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

PASTA

- | | | | |
|---|-----|--|-----|
| <ul style="list-style-type: none"> • VEG ALFREDO PASTA
(A FRESH CREAMY SAUCE WITH CHEESE, VEGETABLES, MUSHROOMS, AND ITALIAN HERBS) | 300 | <ul style="list-style-type: none"> • CHICKEN ARRABIATA PASTA
(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND CHICKEN) | 450 |
| <ul style="list-style-type: none"> • VEG ARRABIATA PASTA
(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND VEGETABLES) | 300 | <ul style="list-style-type: none"> • BUTTER GARLIC SHRIMP PASTA
(PASTA COOKED WITH BAY SHRIMP AND BUTTER AND GARLIC SAUCE) | 490 |
| <ul style="list-style-type: none"> • THE LADY IN PINK
(A CREAMY TOMATO SAUCE FLAVOURED WITH BASIL AND PARMESAN CHEESE) | 350 | <ul style="list-style-type: none"> • PASTA ALA PENNE
(PENNE IN A CREAMY, TOMATO SAUCE WITH OREGANO, BASIL, MUSHROOM AND BACON) | 490 |
| <ul style="list-style-type: none"> • CHICKEN ALFREDO PASTA
(A FRESH CREAMY SAUCE WITH CHEESE, CHICKEN, MUSHROOM, AND ITALIAN HERBS) | 450 | <ul style="list-style-type: none"> • PASTA CARBONARA
(A FRESH CREAM SAUCE WITH CHEESE, BACON, MUSHROOM, AND ITALIAN HERBS) | 490 |

MOLLY'S SPECIAL PIE

MOLLY'S FISH PIE
(TUNA & CAULIFLOWER IN A CREAMY CHEESE SAUCE, TOPPED WITH MASHED POTATO, CHEESE & CHIVES) 600

MOLLY'S PRAWN PIE
(PRAWNS IN A CREAMY CHEESE SAUCE, TOPPED WITH MASHED POTATO, CHEESE & CHIVES) 680

COTTAGE PIE
(MINCED BEEF AND ONION IN RICH BROWN GRAVY, TOPPED WITH CREAMY MASHED POTATO) 650

*ALL PIES COME SERVED WITH SALAD OR BOILED VEGETABLES "

MAIN COURSE

MEXICAN



QUESADILLA

(DEEP-FRIED TORTILLA WITH)

- JALAPENO AND CHEESE 200
- CHICKEN 250
- TUNA 280
- PRAWNS 300

MEXICAN FAJITAS

(MEXICAN TORTILLA WRAP, SERVED WITH FRESH CREAM, CHEESE & TOMATO SALSA)

- VEG FAJITAS 300
- CHICKEN FAJITAS 490
- PRAWN FAJITAS 590
- FISH FAJITAS 550

CHIMICHANGA

(DEEP FRIED TORTILLA FILLED WITH CHILLI CON CARNE CHEESE)

490

- CHILLI CON CARNE 450
WITH RICE
- 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

INDIAN



CHICKEN

(SERVED WITH A SMALL PORTION OF RICE OR INDIAN BREAD)

KERALA-STYLE CHICKEN MASALA

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

BONE
350

BONELESS
450

KERALA-STYLE CHILLI CHICKEN

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

BONE
350

BONELESS
450

BUTTER CHICKEN MASALA

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

BONE
380

BONELESS
480

CHICKEN PERRATU

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

BONE
350

BONELESS
450

AFGHANI CHICKEN

(Creamy, mildly spiced chicken marinated in yogurt, cashews, and subtle spices. Grilled to perfection for a rich, smoky flavor.)

BONE
380

BONELESS
480

CHINESE STYLE

BONE BONELESS

- PEPPER CHICKEN 320 420
- CHILLY CHICKEN 320 420
- GARLIC CHICKEN 320 420

SEA FOOD

(SERVED WITH A SMALL PORTION OF RICE OR INDIAN BREAD)

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 Weight

FISH POLLICHATHU

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

Price
According
To Weight

BUTTER GARLIC GRILLED FISH

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

Price
According
To Weight

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, ACCOMPANIED WITH CHIPS)

600

FISH NIRVANA

(A RICH COCONUT CURRY WITH TENDER FISH, TANGY TAMARIND, AND AROMATIC SPICES. A PERFECT BLEND OF CREAMY AND TANGY FLAVORS)

550

PRAWN

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 & SPICES)

650

KERALA STYLE PRAWN ROAST

(SUCCULENT PRAWNS COOKED IN A SPICY, TANGY MASALA WITH COCONUT OIL, CURRY LEAVES, & A BLEND OF LOCAL SPICES. A TRUE COASTAL DELICACY BURSTING WITH BOLD FLAVORS.

650

BUTTER GARLIC GRILLED TIGER PRAWNS

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

1200

KERALA STYLE FRIED PRAWNS

(FISH MARINATED WITH MASALA FLAVOURS & FRIED IN OUT)

MEDIUM
650
TIGER
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 CHIPS)

600

BUTTER, GARLIC GRILLED

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

600

CALAMARI ROAST

(SUCCULENT CALAMARI COOKED IN A SPICY, TANGY MASALA WITH COCONUT OIL, CURRY LEAVES, AND A BLEND OF LOCAL SPICES. A TRUE COASTAL DELICACY BURSTING WITH BOLD FLAVORS.)

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/-

VEG

DHAL FRY / THADKA

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

180

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

ALOO GOBI

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

220

GOBI MANCHURIAN

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

220

CHANNA MASALA

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

220

PANEER BUTTER MASALA

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

280

CHILLI PANEER

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

250

PANEER BURJI

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

250

ALOO JEERA

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

220

ROASTED POTATO

POTATO ROASTED AND SAUTEED WITH FLAVOUR OF CHOICE

CORIANDER

220

GARLIC

220

INDIAN BREAD

CHAPATI

25

BUTTER CHAPATI

30

KERALA PAROTTA

25

BIRIYANI

VEG

200

CHICKEN

250

PRAWNS

300

RICE

STEAMED / PLAIN

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

DESSERT

FRUIT SALAD	250
FRUIT SALAD + ICE CREAM	300
LEMON SUGAR PANCAKE	180
BANANA PANCAKE	200
CHOCOLATE PANCAKE	200
KERALA RICE PUDDING	180
VANILA ICE CREAM WITH COCONUT SHREDDING	200



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

GST Extra : Subject to change as per government regulations

We truly appreciate
you dining with us. Our
commitment to using only the freshest,
locally sourced ingredients is at the
heart of everything we do, and we hope it
reflected in your experience. Should you
have any suggestions or feedback, please
don't hesitate to let us know. We look
forward to serving you again soon and
wish you safe and happy travels.

Warm regards,
Team
Molly's Retreat

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