



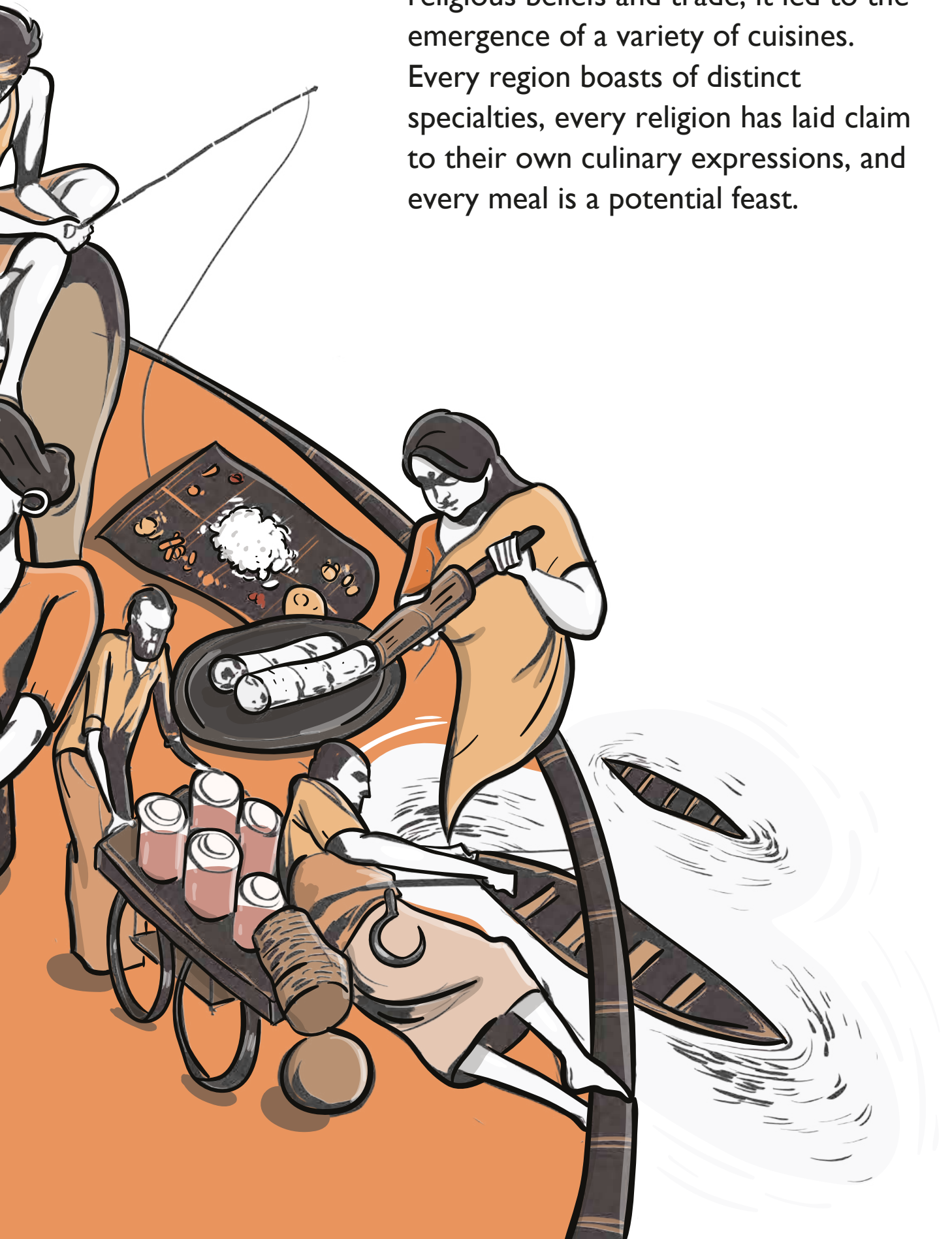
KERALA
—●— CAFE ●—

MENU
EDITION 6



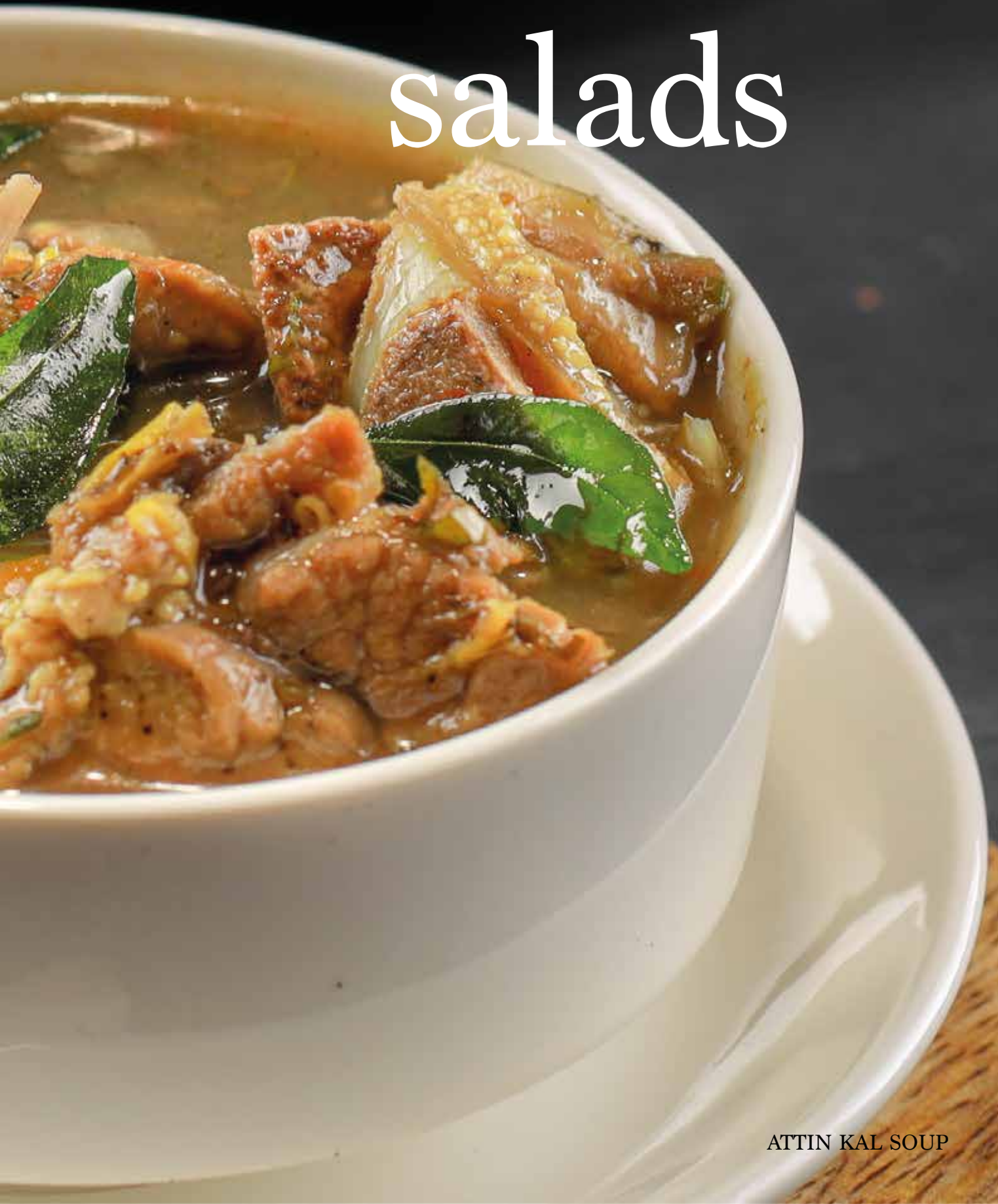
Many hundreds of years ago, a Portuguese explorer named Vasco Da Gama set sail for India. He travelled across the mighty Indian Ocean, and honestly, could have shored anywhere on the Indian Coast. But he chose to land in Kerala.

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.

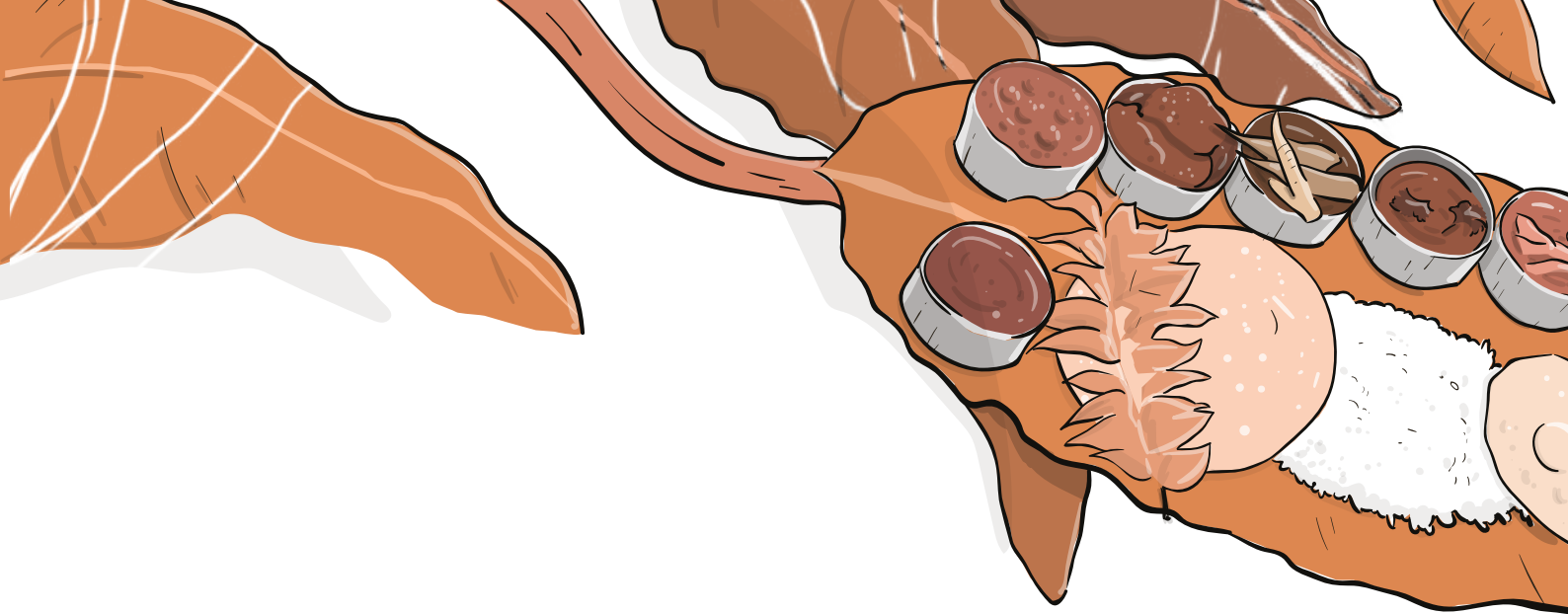




soups & salads




ATTIN KAL SOUP



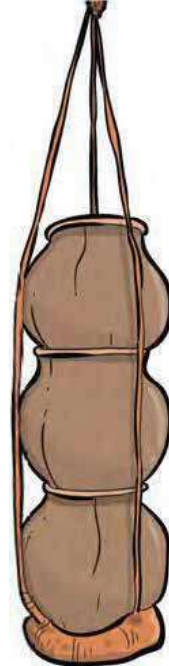
SOUPS

★ **ATTIN KAL SOUP (MUTTON BONE)**  350
Kerala traditional delicacy made from leg bones of lamb; slow cooked in a peppery broth seasoned with ginger garlic to deliver a delicious experience -

CHICKEN KANTHARI SOUP  250
This special chicken soup is a traditional preparation that is mostly cooked in the rural households of Kerala. This soup is made from fresh chicken broth in ginger, garlic, pepper and spiced with garden fresh chillies

SPINACH SOUP  220
Flavorful, comforting, and healthy dish made with simple, wholesome ingredients seasoned with Kerala spices to bring out the wonderful taste of earthy, savory spinach





SALADS

- ★ QUINOA SALAD 250
This salad is refreshing, crisp and delicious. It's made with fresh cucumber, bell peppers, red onion, fresh lettuce topped with Quinoa and Mozzarella cheese and finished with some lemon vinaigrette dressing

- PINEAPPLE COCONUT SALAD 220
This is a tropical style Kerala pineapple salad. Fresh Pineapple paired with pomegranate, coconut garnish, pepper and salt together make this a cool summer salad

- MASALA PEANUT SALAD 220
Spicy, tangy, crunchy, this peanut chaat style salad will take you on a journey to South Indian Beach stalls

- GREEN SALAD 150



*Service charge applicable

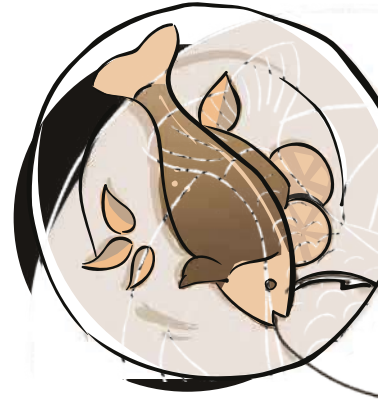
When the Portuguese came in the 15th century, they settled largely in the coastal areas of ancient trading seaports like Muziris and had seafood as an important food component. Their cuisine is milder in spice yet has a local flavour which makes it uniquely distinguishable.



appetizers



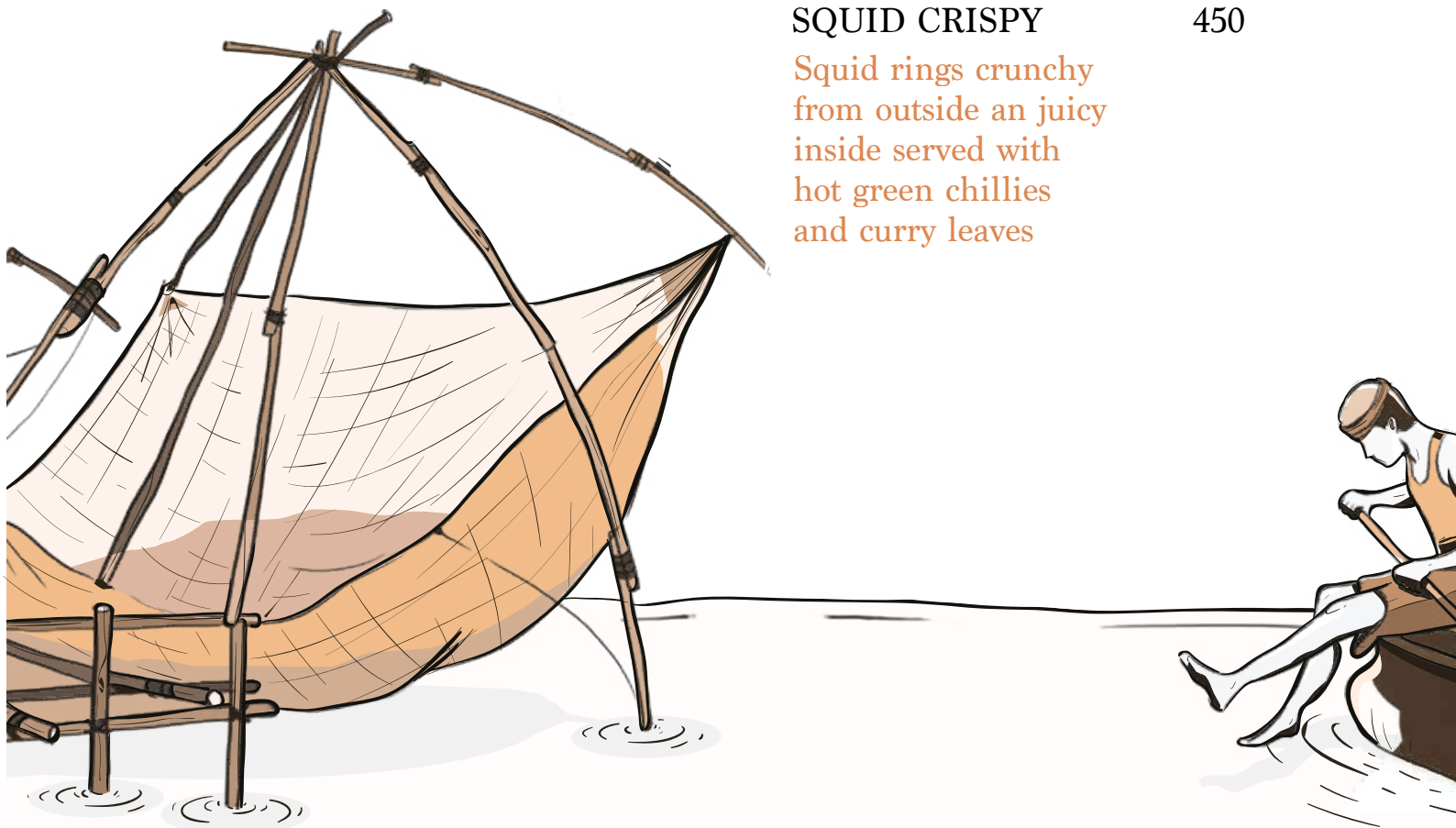
COROMANDEL TIGER PRAWNS



FISH APPETIZERS

- ★ **BYPORE SULTHAN** 🔥 900
"Khalasis" preparation of seafood inspired from streets of ancient Bypore ports , Tiger prawns marinated with tangy masala and sautéed in cast iron pot (4 PCS / 300 GMS)
- ★ **COROMANDEL TIGER PRAWNS** 900
A famous dish from " Coromandel coastal"area, made of prawns, herbs and coconut milk sautéed with ginger garlic and pepper (4 PCS / 300 GMS)
- PRAWNS COCONUT CHILLY** 625
Roasted chillies and ginger garlic sticks fried with a layer of coconut cream and pepper marinated prawns
- PRAWNS SMALL ONION PERATTU** 🔥 590
Semi-dry, spicy and delicious blend of Prawns tossed and sautéed with a host of Malabar spices roasted together with madras onions

- SQUID CRISPY** 450
Squid rings crunchy from outside an juicy inside served with hot green chillies and curry leaves





★ FISH POLLICHATHU 🍷

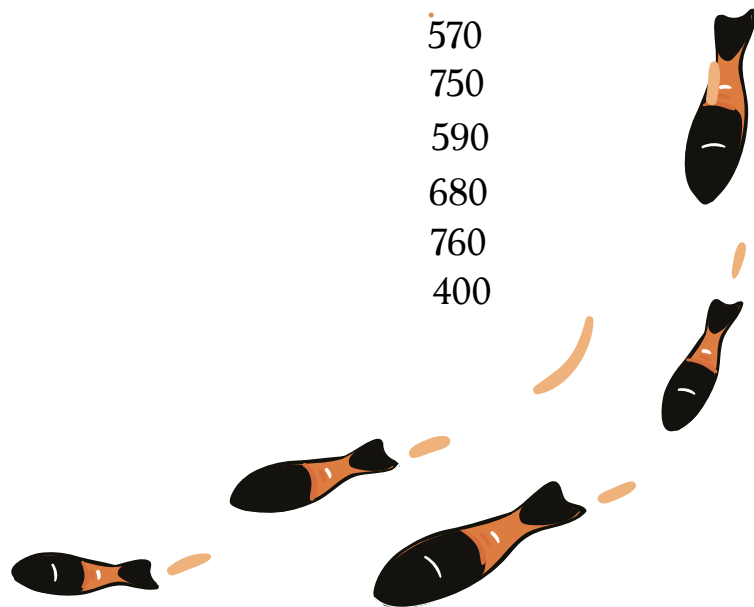
Pollichathu is one of Kerala's traditional delicacies. Malabar fried fish wrapped in a wilted banana leaf, bedded on roasted masala and then smoked on Tawa

SURMAI	600
POMFRET	770
PRAWNS	620
RED SNAPPER	700
SALMON	790
BANGDA	450

TAWA FRY

Relish the taste of Fish deep fried in our red chilli pepper marination just how you find it in the toddy shops in Kerala

SURMAI	570
POMFRET	750
PRAWNS	590
RED SNAPPER	680
SALMON	760
BANGDA	400



NON VEG APPETIZERS

★ CHICKEN 65 350

The popular Kerala 65 marinated Chicken chunks tossed with green chili and curry leaves

KERALA CHICKEN FRY 350

Treat yourself with Kerala style spicy fried chicken. Teamed up with some chillies, fried onions and lime juice to bring out the extra zing in it

★ PAYYOLI CHICKEN FRY (LEG FRY) 400

This chicken is marinated with dried chilli paste, deep fried in coconut oil and served with crispy and spicy fried coconut

INJI PULLI WINGS 370

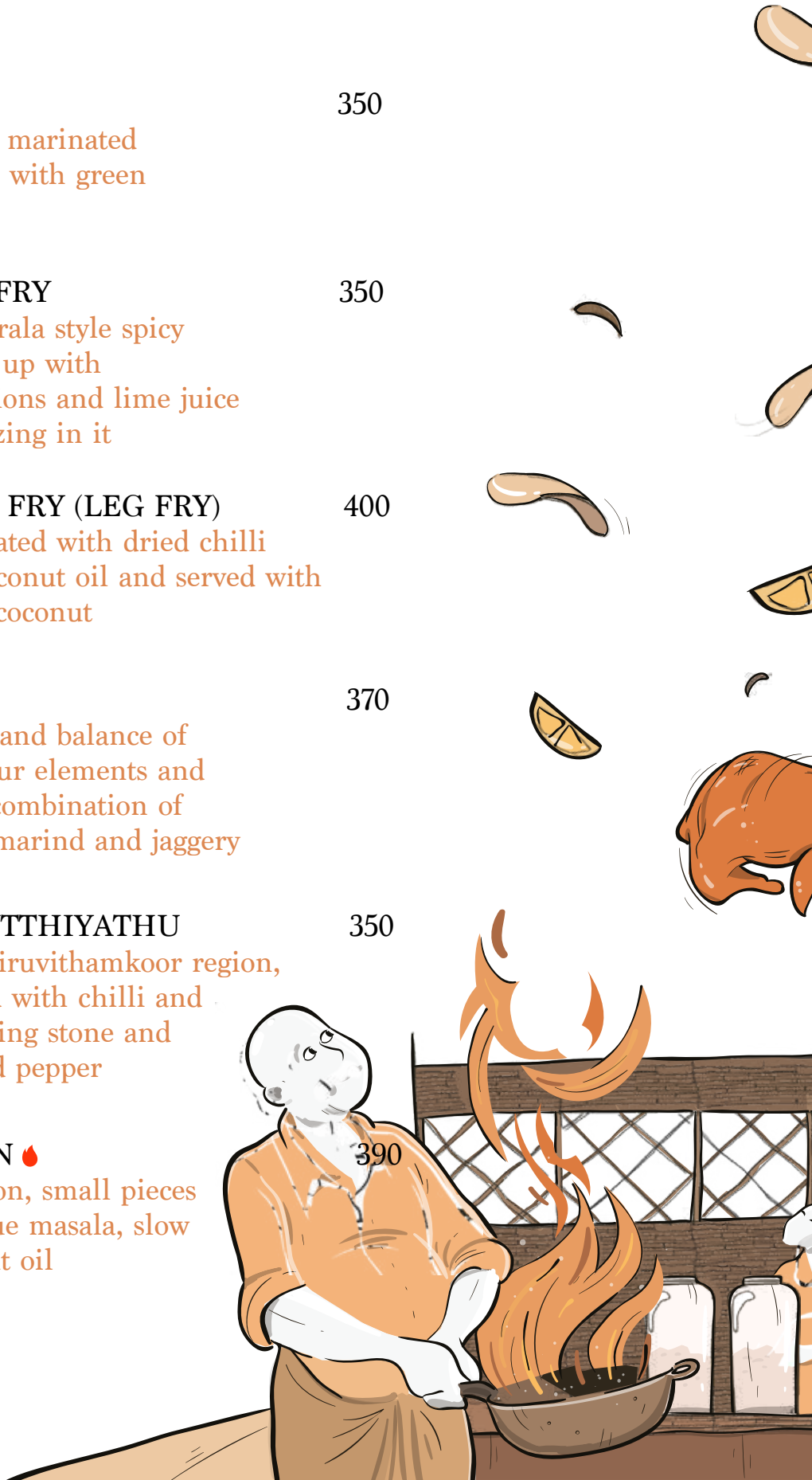
It has a perfect blend and balance of sweet, salt, hot and sour elements and is accomplished by a combination of ginger, green chili, tamarind and jaggery

KOZHI IDICHU KUTTHIYATHU 350

Famous dish from Thiruvithamkoor region, dried chicken crushed with chilli and whole spices on grinding stone and seasoned with salt and pepper

ERI PORI CHICKEN 🔥

Our special preparation, small pieces of chicken with unique masala, slow fried in virgin coconut oil (Boneless)



KOLLI KOZHI

370

Kerala Version of the famous chicken lollipop - spicy ,sweet and sour dish in taste, made of fried chicken winglet

CHICKEN BONELESS GHEE ROAST

400

Fiery red, tangy and spicy chicken smashed in onion masala made of ghee roasted spices, this is an authentic Kerala home style chicken dish

★ CHICKEN COCONUT MILK FRY 420

Coconut cream marinated chicken fried in coconut oil & sautéed with ginger, garlic, pepper and chillies

BUFF DRY FRY 450

Delicious & deep fried Buff in in a special Kerala masala topped with green chillies & curry leaves

BUFF CUTLETS 250

Combination of minced buff and potato with aromatic masala, fried to perfection in small crispy cutlets

★ BUFF ULARTHIYATHU 430

This local street side fast food version where meat cooked with spices is roasted with onion, coconut slices and curry leaves

BUFF RAHATH (ROAST) 🔥 430

“Kozhikodans” mouth watering dish of Cooked meat in thick roast masala

MUTTON GHEE ROAST 650

★ MUTTON PEPPER FRY 🔥 625

EGG ROAST 300



VEG APPETIZERS

★ GOBI 65 270

Scrumptious veg version of the favourite 65 masala made by deep-frying cauliflower florets which is hot and crispy in the outside and tender inside tempered with curry leaves and green chillies

VEG CUTLET 🔥 220

A palm sized deep fried patties with a stuffed filling made from veggies mixed in Kerala spices & curry leaves coated in breadcrumbs; Served with tomato sauce

THATTUKADA SAMOSA 🔥 220

Small crispy triangles of spicy onion roasted masala in Kerala spices fried to perfection, served with ketchup

★ KURKURE BHINDI 270

Spicy, tasty and super crispy fries made with tender okra pods or ladies finger, gram flour and Kerala spices





★ POTATO 65 270

A lip-smacking snack made of deep fried potato fritters with ginger- garlic, chili and curry leaves

MUSHROOM PEPPER STIR FRY 350

Fresh Mushroom tossed along with black pepper green chillies and Kerala Spices

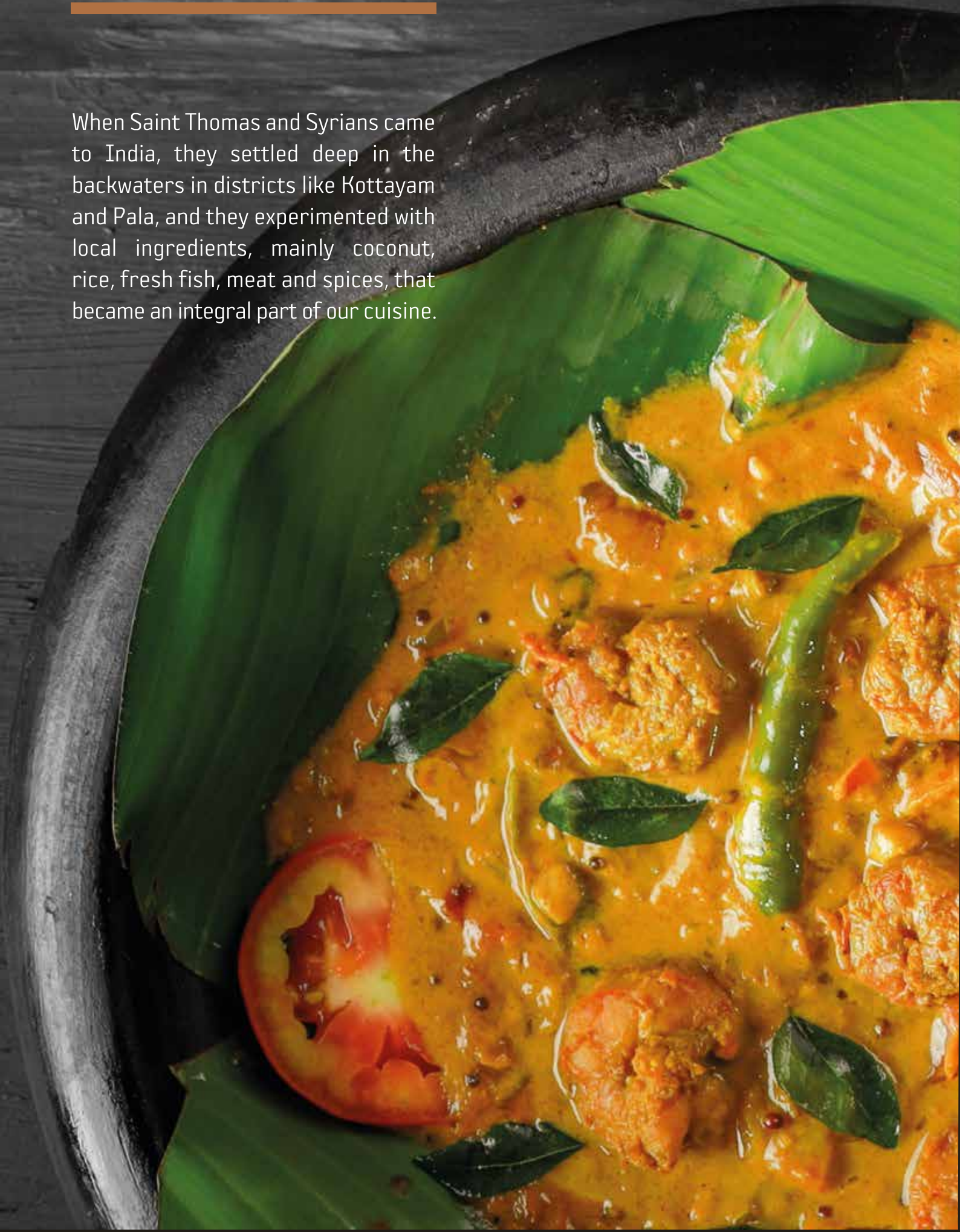
PANEER KERALA CHILLY 350

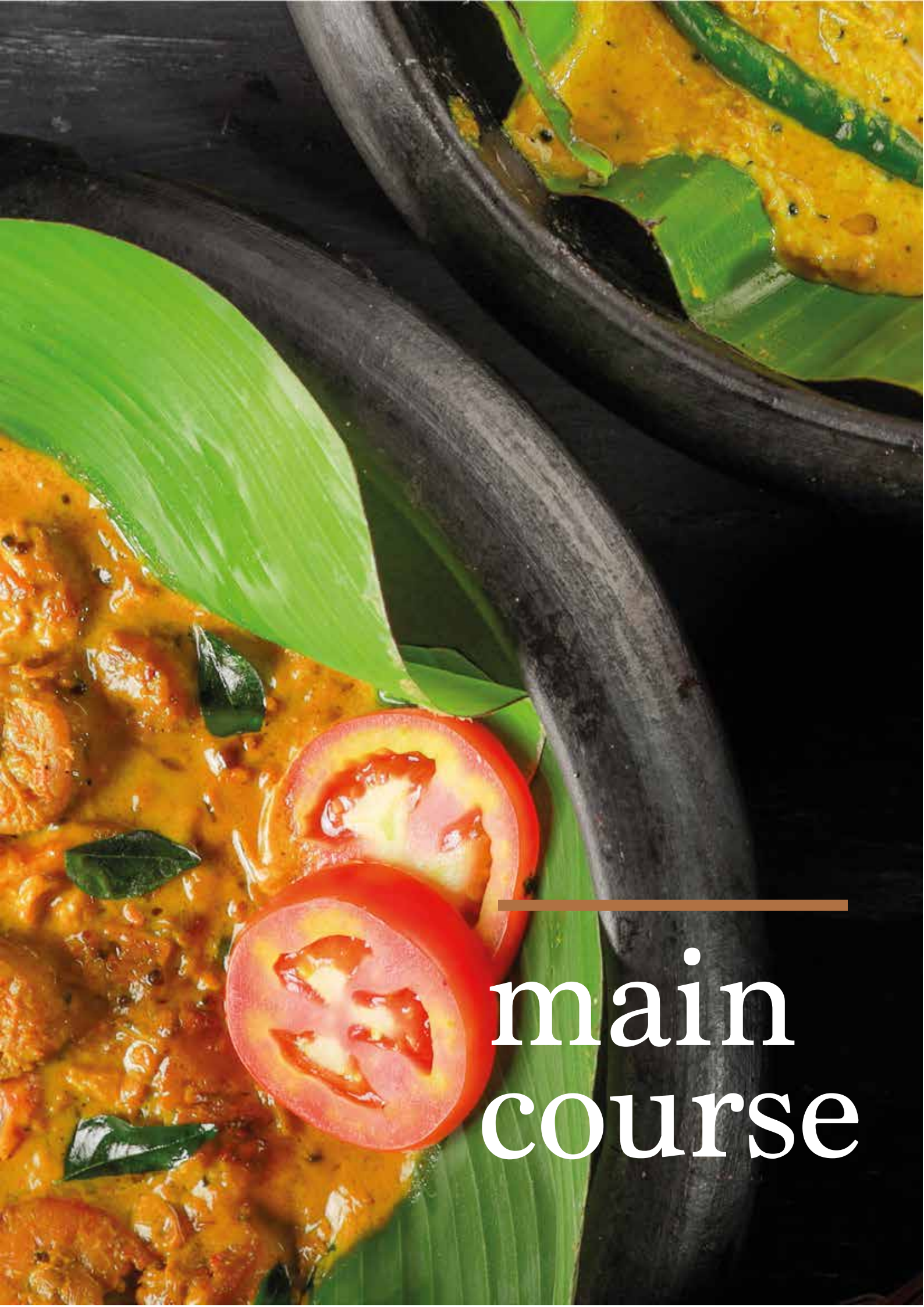
Best of both worlds, fusion of chinese sauces in Kerala spices tossed with bell peppers makes this a heavenly combination

SPICY PANEER ROAST 🔥 350

Semi-dry, delicious blend of Paneer cubes tossed and sautéed with a host of Malabar spices roasted together

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.





main
course

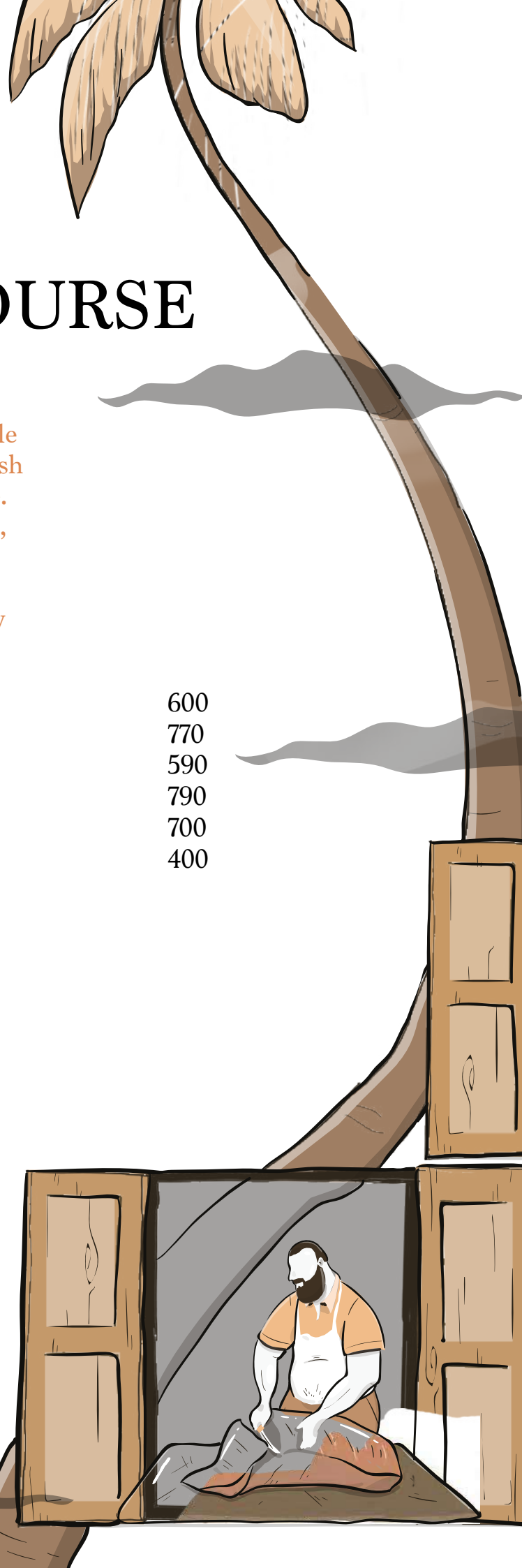
FISH MAIN COURSE

★ ALLEPEY FISH CURRY

Pacha Manga Meen Curry, this Kerala-style fish curry from Alleppey is an exquisite dish famous for its rich flavour and soft texture. Tastes best when served with a side of rice, it has a slight tanginess because of the raw mangoes and with a prominent flavor of coconut milk, this curry goes very well with Appam as well

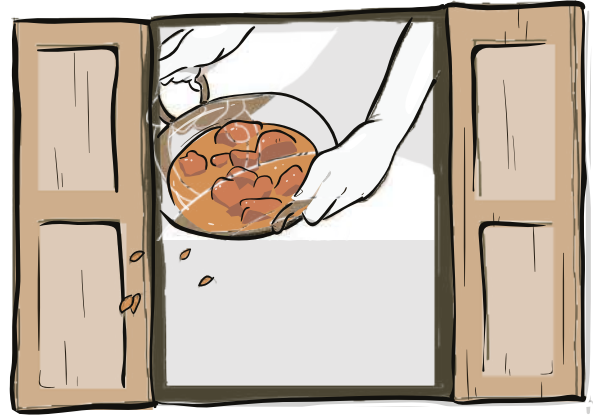
SURMAI
POMFRET
PRAWNS
SALMON
RED SNAPPER
BANGDA

600
770
590
790
700
400



★ FISH TOMATO PAL CURRY

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. Pairs well with Parotta, Appams or rice

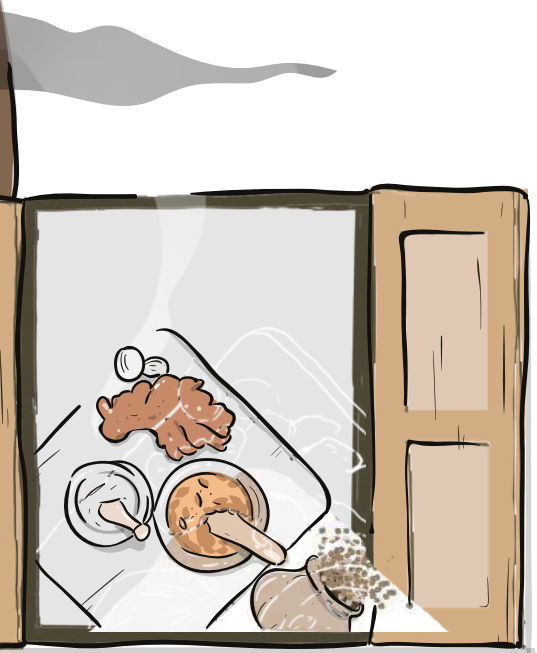


SURMAI	600
POMFRET	770
PRAWNS	590
SALMON	790
RED SNAPPER	700
BANGDA	400

FISH MOILEE

Creamy and Rich, Mildly Spiced Fish Stew made with Coconut Milk, tomatoes, green chilies and Pepper. A popular traditional Kerala Easter Dish

SURMAI	650
POMFRET	800
PRAWNS	620
SALMON	850
RED SNAPPER	750
BANGDA	450



NON VEG MAIN COURSE

CHICKEN MALABARI 🍷 370

Very famous chicken curry in Malabar made of cashew and browned coconut gravy along with other Kerala spices and masala

★ CHICKEN PEPPER MASALA 🍷 370

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

CHICKEN STEW 400

A delicious creamy curry in coconut milk with potatoes and carrots in mild spices. It is a great combo with Appam and Parotta

CHICKEN MAPPAS 400

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

★ AMMACHI KOZHI CURRY 380

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





★ **ACHYANS BUFF CURRY** 430
A typical curry from "Nasrani kitchen" consists of Buff cooked in onion, tomato, Kerala spices and coconut milk

BUFF STEW 450
Meat cooked with julienne of ginger, garlic ,curry leaves, green chilli and an onion ,finished with rich coconut milk and finally tempering mustard seeds with shallots

★ **MUTTON KURUMULAGU CURRY** 625
Typical home made, (without coconut) having flavors of pepper mixed with garam masala, garlic ginger and lot of onions and Kerala spices makes this dish unique and tasty

KERALA MUTTON CURRY 625
The tender mutton chunks are slow cooked with onion & tomato masala added with freshly roasted spices & coconut to make it delicious & spicy

MUTTON STEW 650
Meat cooked with julienne of ginger, garlic ,curry leaves, green chillies and onion ,finished with rich coconut milk and finally tempering mustard seeds with shallots



VEG MAIN COURSE

MIX VEG STEW

Veg. cooked with julienne of ginger, garlic ,curry leaves, green chilli and an onion ,finished with rich coconut milk and finally tempering mustard seeds with shallots

350

GREEN PEAS MASALA

Derived from the popular dish of the north, added with the goodness of coconut paste and spices of Kerala along with garam masala, making it into an all time favourite thick and delicious red gravy

300

★ VEG 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

350

★ PANEER MASALA

Derived from the popular dish of the north, added with the goodness of coconut paste and spices of Kerala along with garam masala, making it into an all time favourite thick and delicious red gravy

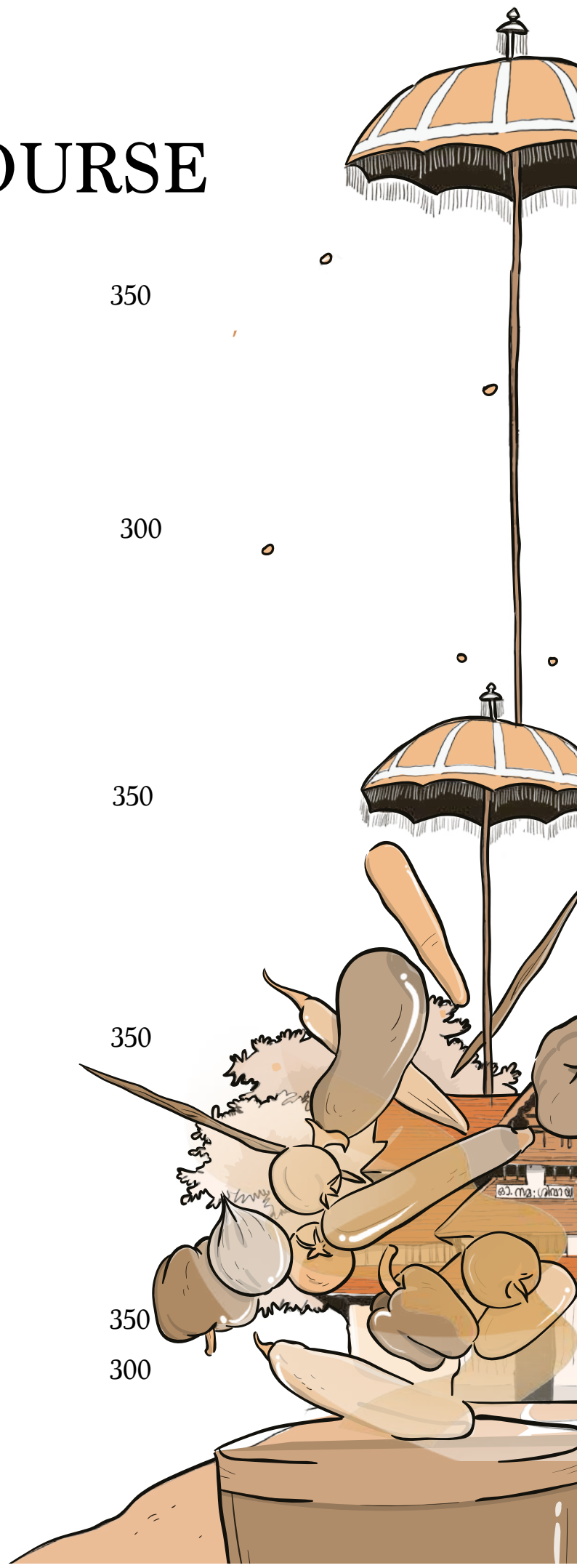
350

MUSHROOM MASALA

350

MIX VEG MASALA

300





★ AVIAL 250
A dish with a medley of seasonal vegetables famous for its special flavors and thick mixture of different vegetables, curd and coconut, seasoned with coconut oil & curry leaves

SAMBAR 250
A traditional Kerala dish that is a part of all Sadhya (Meals) made of mixed vegetables cooked in lentil curry flavored with asafoetida

★ KADALA CURRY 270
Delicious and flavorful curry made with black chickpeas, onions, herbs, coconut and a bevy of warming spices. This popular curry is traditionally served with Puttu or Appam for breakfast also goes well with rice

ULLI THEEYAL 270
Traditional curry made from onion shallots is well known for its combination of flavours. Little sweet, little sour and equally spicy

RASAM 🔥 200
A hot peppery broth infused with a myriad of spices and almost always eaten over rice, it has been a steadfast member of the repertoire of home-cooked lunches or dinners

DAL TADKA 250
Staple curry made of Lentils tempered with spices, this needs no introduction. Try our version with Kerala spices with your fav. rice or roti

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







MEALS (12PM - 4PM)

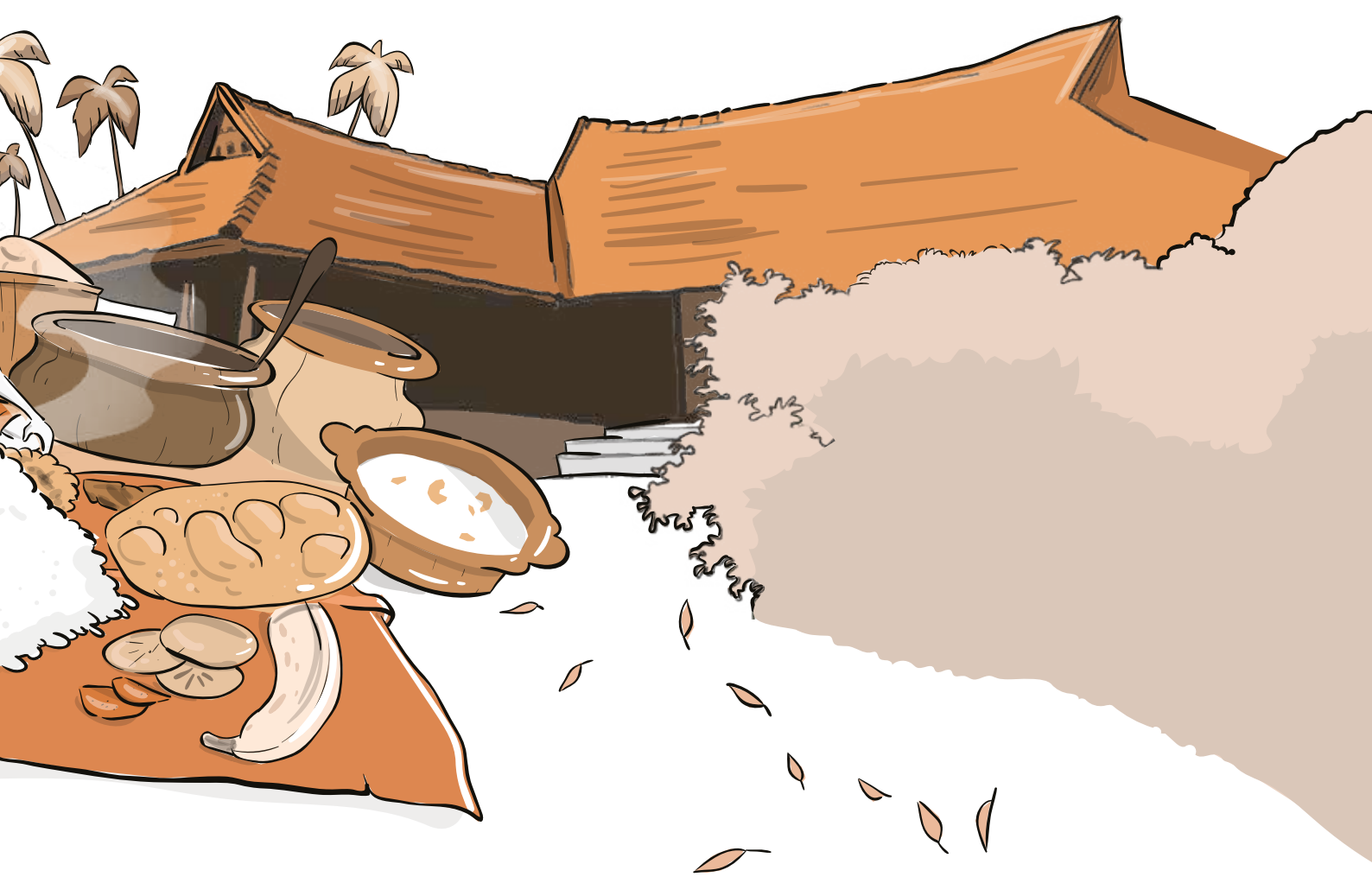
Enjoy a complete Banana Leaf Meal experience with Banana Chips , Avial, Thoran, Sambar, Kootu Curry, Moru Curry Rasam, Moru Velam, Rice, Payasam, Papaddam & Pickle Condiments served unlimited. You can choose a limited portion mini set of Add On as per your choice to make your special meal extra special

Veg Meal Unlimited 300

MINI ADD ONS

Limited Portion Mini Sets to add to your Veg Meal

☐ Chicken Curry	200
☐ Chicken Fry	200
☐ Buff Curry (Full Portion)	430
☐ Buff Fry (Full Portion)	430
☐ Bangda Curry (Full Portion)	400
☐ Mandeli Fry	200
☐ Paneer Curry	200
☐ PaneerRoast	200
☐ Egg Omelette	100
☐ Egg Roast	150
☐ Prawns Fry	300
☐ Prawns Curry	300
☐ Surmai Fry (Full Portion)	570
☐ Surmai Curry (Full Portion)	600



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.

Pothi Chor Veg 300

Sambar + Pulissery + Chamandi + Thoran + Pickle + Red Rice + Potato 65

MINI ADD ONS

Limited Portion Mini Sets to add to your Veg Pothi Chor

■ Chicken Curry	200
■ Chicken Fry	200
■ Buff Curry (Full Portion)	430
■ Buff Fry (Full Portion)	430
■ Bangda Curry (Full Portion)	400
■ Mandeli Fry	200
■ Paneer Curry	200
■ PaneerRoast	200
■ Egg Omellete	100
■ Egg Roast	150
■ Prawns Fry	300
■ Prawns Curry	300
■ Surmai Fry (Full Portion)	570
■ Surmai Curry (Full Portion)	600

*Service charge applicable





biryani & breads



BIRIYANI

THALASSERY DUM BIRIYANI (BASMATI)

Over the years, Thalassery Biryani has made a name for itself in the biriyani world, rivaling the best with its subtle complexity. The pièce de résistance of Mappila cuisine - served with salad, pickle and papad

■ CHICKEN	350
■ BUFF	350
■ PRAWNS	550
■ MUTTON	600
■ EGG	300
■ VEG	300

★ KAIMA RICE THALASSERY DUM BIRIYANI

Unlike the basmati rice used in the Mughal kitchens, Thalassery Biryani gets its characteristic aroma from the short-grained jeerakashala (kaima) rice; which is widely popular in Kerala and equally flavorful and exquisite

■ CHICKEN	400
■ BUFF	400
■ PRAWNS	600
■ MUTTON	650
■ EGG	350
■ VEG	350





KERALA BREADS

- ★ APPAM 40

Appam (also known as “palappam”) are tasty, lacy and fluffy pancakes or hoppers from the Kerala cuisine that are made from ground, fermented rice and coconut batter. Thin and crispy around the edges with soft fluffy center

- ★ MALABAR PAROTTA 40

This is the most popular street food in Kerala, and you can find parotta stalls everywhere at stone’s throw away distance. Renowned and popular, this soft and flaky layered parrotta when paired with main course will blow your mind away

- ★ IDIYAPPAM (STRING HOPPERS) 70

Idiyappam also known as Nool puttu are string hoppers. Basically these are sevai or seviyan made with rice flour dough. Idiyappam is soft and smooth which tastes very good with a curry or stew



*Service charge applicable

accompaniments & desserts





FRESH COCONUT ICE CREAM

DESSERTS

❖ FRESH TENDER COCONUT ICE-CREAM

250

The rich and creamy ice cream made from fresh coconuts engulfed in a fresh tender coconut topped with fresh malai cashew nuts and dried coconut strips will surely take you on a tropical journey

JAGGERY COCONUT CUSTARD 🟩

180

A delicious and creamy Baked Cardamom Spiced Coconut Custard and sweetened with unrefined jaggery

PAYASAM OF THE DAY

150

Payasam is a sweet preparation that is a perennial favourite of the people of Kerala. It is so called because it is made of milk (payas) in combination of jaggery and coconuts paired with either vermicelli or ada (rick flakes)



REFRESHERS & ACCOMPANIMENTS

THUMS UP (GLASS)	50	STEAM RICE	150
DIET COKE	80	RED RICE	150
SPRITE (GLASS)	50	LEMON RICE	180
PINEAPPLE KULUKKI	150	GHEE RICE	200
★ LEMON KULUKKI	120	CURD RICE	180
LEMON SODA	120	FRENCH FRIES	150
LEMON WATER	100	MASALA PAPAD	120
WATERMELON JUICE	150	KERALA MASALA PAPAD	150
PINEAPPLE JUICE	150	KERALA PAPAD	100
MINERAL WATER	40	MASALA FRIES	180
★ MORU VELAM (CHAAS)	50	SALTED PEANUTS	100
TEA	25		
COFFEE	30		
SULEMANI	20		
BLACK COFFEE	20		
VANILLA ICE CREAM	150		

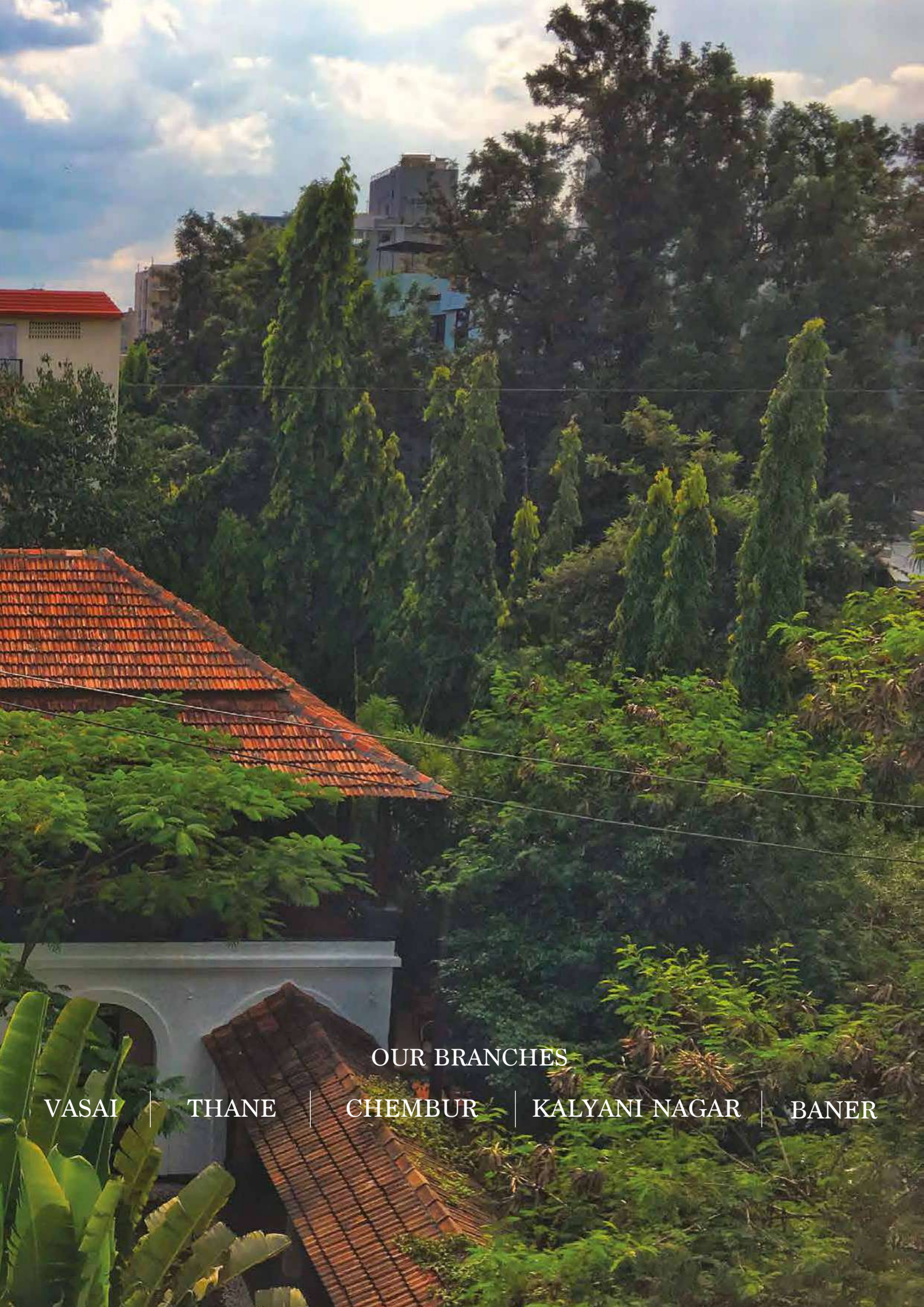


*Service charge applicable



KERALACAFE.CO

FOLLOW US ON INSTAGRAM FOR UPDATES



OUR BRANCHES

VASAI

THANE

CHEMBUR

KALYANI NAGAR

BANER

