



KERALA
—●CAFE●—

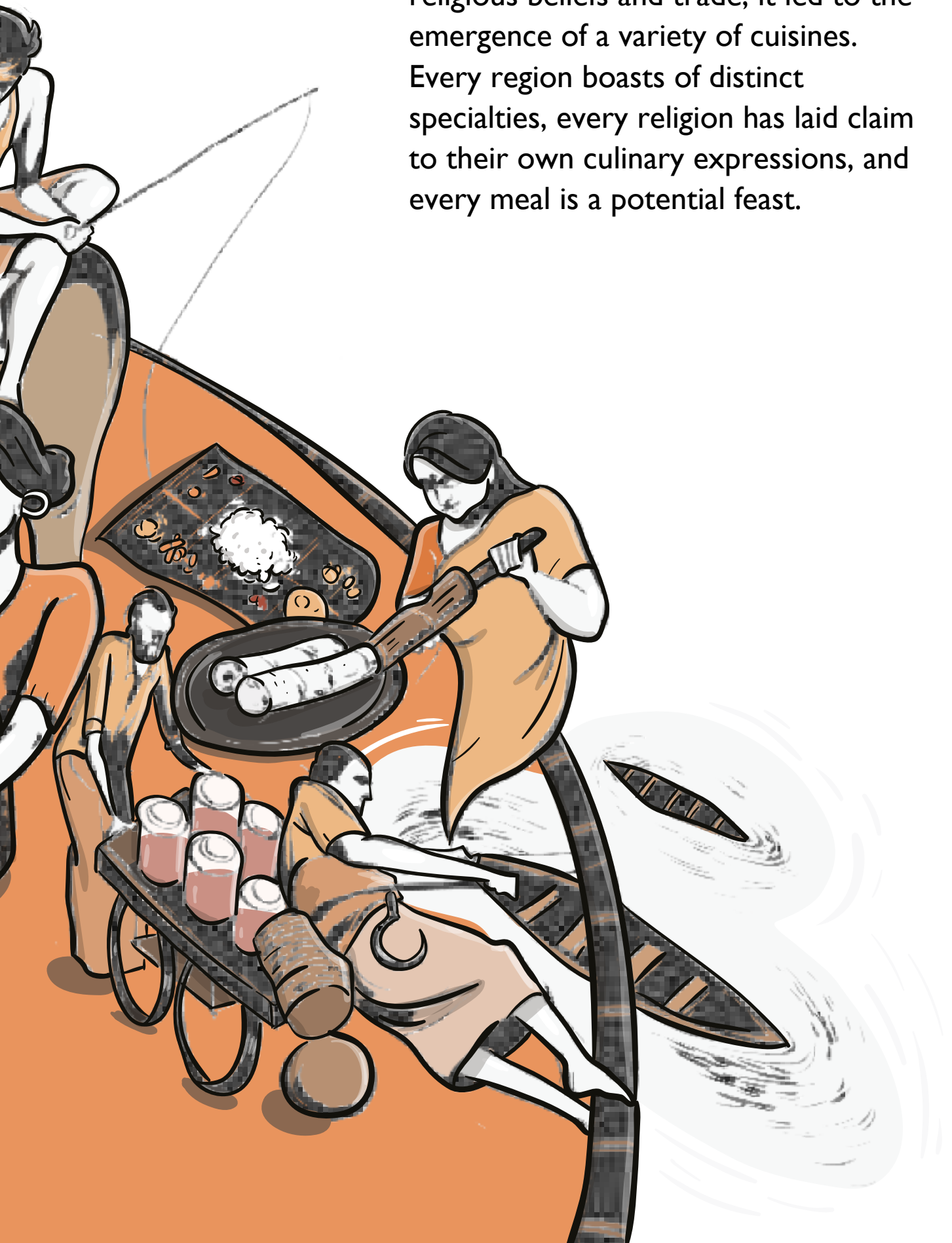
MENU

EDITION 4



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.





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.

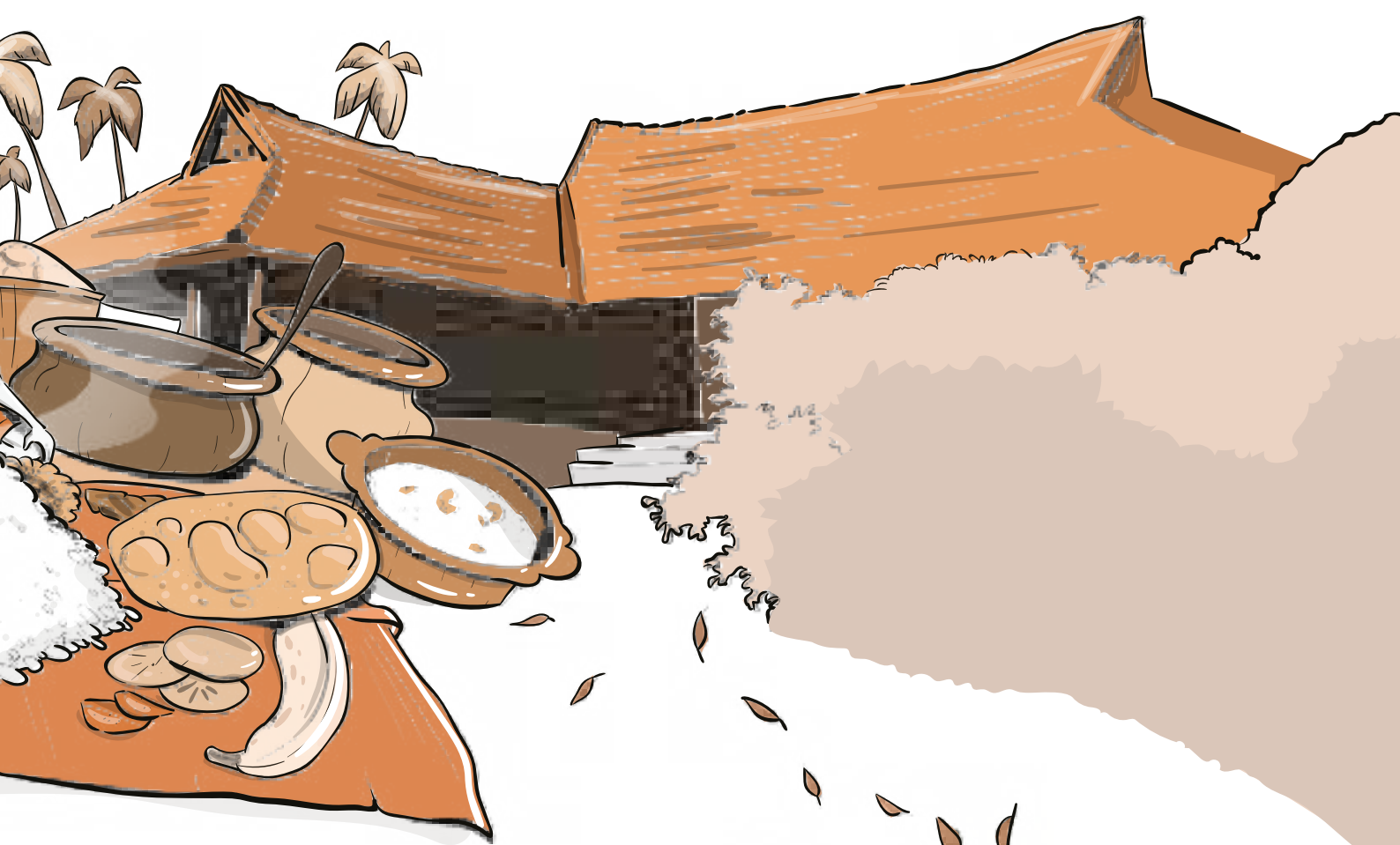
VEG MEALS	225	BUFF MEALS	350
PANEER MEALS	300	FISH MEALS	350
EGG MEALS	250	PRAWNS MEALS	475
CHICKEN MEALS	325	SURMAI MEALS	550
DOUBLE CHICKEN MEALS	400	(BABY SURMAI)	

KANJI

(Rice Gruel)

Once the staple breakfast among a large section of society in Kerala, is now recognized as a nutritious dish, offering health and strength.

VEG	200	CHICKEN	250
Rice gruel with green gram (moong) thoran, pickle, chammanthi, curd chili kondattam and potato 65		Rice gruel with moong thoran, pickle, chammanthi, curd chili kondattam and chicken garlic fry.	
LEG FRY	300	BUFF	250
Rice gruel with moong thoran, pickle, chammanthi, curd chili kondattam and chicken leg fry.		Rice gruel with moong thoran, pickle, chammanthi, curd chili kondattam and thattukada buff fry.	



FISH

Rice gruel with moong thoran, pickle, chammanthi, curd chili kondattam and bangada fish fry.

325 PRAWNS

Rice gruel with moong thoran, pickle, chammanthi, curd chili kondattam and prawns garlic fry.

350

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

Red rice, chammanthi, avial pickle, moong thoran, sambar, pulissery and potato 65

200

EGG

Red rice, chammanthi, pickle, moong thoran, sambar, pulissery and egg omelette.

225

CHICKEN

Red rice, chammanthi, omelette pickle, moong thoran, sambar, pulissery and chicken garlic fry.

250

BUFF

Red rice, chammanthi, omelette, pickle, moong thoran, sambar, pulissery and buff thattukada fry.

250

PRAWNS

Red rice, chammanthi, omelette pickle, moong thoran, sambar, pulissery and prawns garlic fry.

350

FISH

Red rice, chammanthi, omelette pickle, moong thoran, sambar, pulissery and bangada fry.

325

BIRYANI

MALABAR BIRYANI

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

VEG	275
EGG	290
CHICKEN	325
BUFF	350
PRAWNS	550
MUTTON	550
CHICKEN LEG FRY	390
FULL CHICKEN	950

CHATTI BIRYANI

Relish the special Biryani wrapped in wilted banana leaf instilling the flavor of Malabar spices with the signature aroma of tempered banana leaf into the chatti.

VEG	280
EGG	295
CHICKEN	330
BUFF	355
PRAWNS	555
MUTTON	555

THALASSERY BIRYANI

Biryani cooked with the very popular traditional small aromatic non-basmati rice - Kaima, cultivated by the farmers in Wayanad District in Kerala.

VEG	295
EGG	310
CHICKEN	350
BUFF	375
PRAWNS	575
MUTTON	575





KAPPA

KAPPA PUZHUKKU

225

An authentic yuca (often called cassava or tapioca) and coconut based dish of Kerala where boiled kappa is tempered with mild Malabar spices and served with chutney/ chammanthi.

KAPPA MEEN CURRY

390

Mash fried Tapioca with fiery tangy red Bangada fish curry.

BUFF KAPPA BIRYANI

390

Tapioca cooked with spicy buff masala and flavoured with roasted coconut slices.





VEG APPETIZERS

POTATO GARLIC FRY 250

Potato cubes tossed and sauteed with a host of Malabar spices and garlic pods roasted together.

MUSHROOM CURRY LEAVES FRY 270

Freshly picked Mushrooms sauteed in coconut oil loaded with curry leaves.

POTATO 65 KERALA STYLE 250

The classic starter of the Malabar where potato cubes marinated in chef's special 65 marination are tossed with ginger-garlic, chili and curry leaves.

MUSHROOM 65 KERALA STYLE 270

The classic starter of the Malabar where Mushrooms marinated in chef's special 65 marination are tossed with ginger-garlic, chili and curry leaves.

VEG 65 KERALA STYLE 250

MUSHROOM KURUMULAGITTATHU (Pepper Fry) 270

A spicy and flavorful dish tossed along with black pepper & spices.





PANEER 65 KERALA STYLE

270

The classic starter of the Malabar where Paneer marinated in chef's special 65 marination are tossed with ginger-garlic, chili and curry leaves.

PANEER GARLIC FRY

280

The flavor of roasted garlic pods tossed with Malabar spices and fresh cubes of Paneer.

PANEER KURUMULAGITTATHU (Pepper Fry)

270

A spicy and flavorful dish wherein Paneer is tossed along with black pepper & spices.

SPICY PANEER ROAST

270

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



CHICKEN APPETIZERS

CHICKEN 65 270 KERALA STYLE

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

CHICKEN SUKKA 325

Dry chicken dish cooked in a masala paste of whole spices coarsely ground in coconut paste..

CHICKEN VARUTHATHU 325 (Oil Fry)

Chicken pieces are marinated in spices in this classic Kerala dish and fried golden with onions, curry leaves and green chillies.

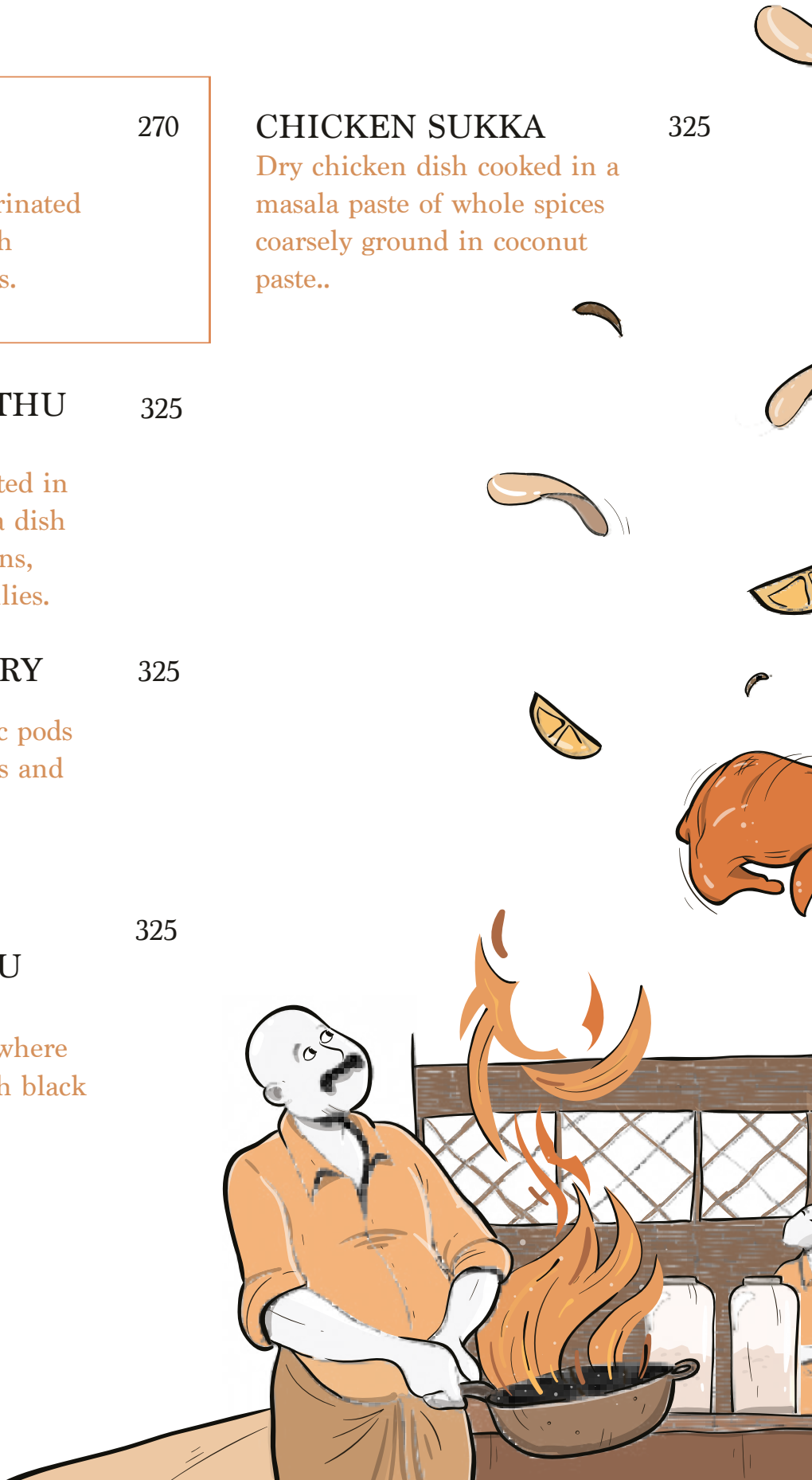
CHICKEN GARLIC FRY 325

The flavor of roasted garlic pods tossed with malabar spices and fried juicy chicken.

CHICKEN 325 KURUMULAGITTATHU

(Pepper Fry)

A spicy and flavorful dish where chicken is tossed along with black pepper & Kerala spices.





FULL CHICKEN FRY 800

Its a bit time consuming but if you are in your feast mode then this deep fried whole chicken in Malabar spices will surely set the mood at the table.

CHICKEN ROAST 325

A spicy and delicious Kerala style roast recipe with a semi-gravy consisting of onions and masala paste.

CHICKEN BONELESS ROAST 350

CHICKEN GHEE ROAST 350

Fiery red, tangy and spicy with an unmistakable flavor of ghee roasted spices, this is an authentic Kerala home style chicken dish.

CHICKEN BONELESS GHEE ROAST 375

CHICKEN LEG FRY 375

Treat yourself with Kerala style spicy fried chicken leg pieces. Teamed up with some chillies, fried onions and lemon juice to bring out that extra zing in this dish.

BUFF APPETIZERS

THATTUKADA BUFF FRY

325

The word “thattukada” brings a lot of good memories. This local street side fast food version where meat cooked with spices is roasted with onion pieces and curry leaves.

BUFF POTATO ROAST

350

Delicious melt-in-the-mouth meat cooked to perfection with traditional Kerala spices, coconut milk and potatoes.

BUFF THENGA KOTHU

325

(Coconut Fry)

Tender chunks of meat are mixed with onions, ginger, garlic, chilies, curry leaves and coconut slivers (thenga kothu) that have been sautéed in a generous amount of coconut oil.

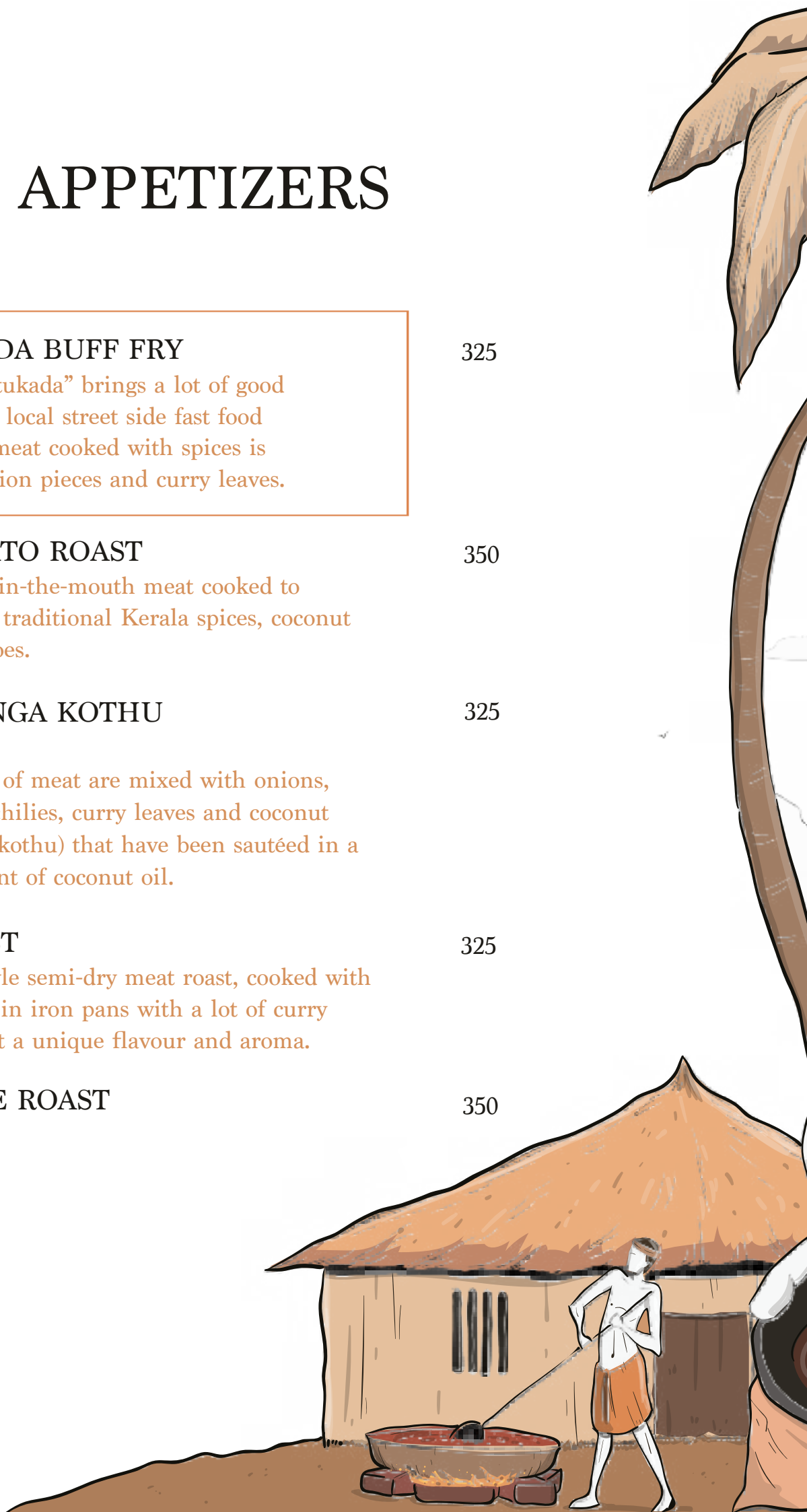
BUFF ROAST

325

The country style semi-dry meat roast, cooked with Malabar spices in iron pans with a lot of curry leaves bring out a unique flavour and aroma.

BUFF GHEE ROAST

350





MUTTON APPETIZERS

MUTTON THENGA KOTHU(COCONUT FRY)

590

This exotic dish is made with tender mutton chunks and freshly roasted spices with coconut slices.



MUTTON ROAST

590

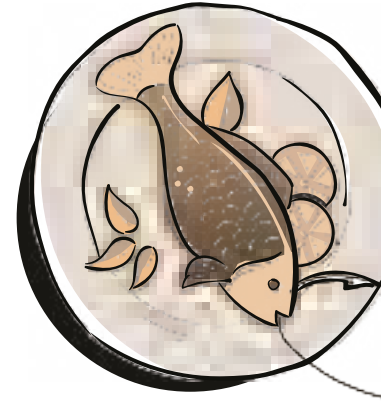
If you love your meat deliciously spicy then this recipe is for you. This semi-gravy roast is fiery, tangy and spicy with an unmistakable flavor of Kerala roasted spices.



MUTTON PEPPER

550

This Kerala style mutton fry has a good pungency from black peppercorns that compliments really well with mutton and the coconut oil gives in the rich flavour to the dish.



FISH APPETIZERS

SQUID ROAST 475

This squid roast is spicy and is loaded with Kerala-style flavours in onion-tomato base and topped with roasted coconut slices.

SQUID 65 KERALA FRY 475

Squid rings when made with the Kerala 65 masala just blends perfectly to make it crunchy from outside and juicy from inside served with hot green chillies and curry leaves.

FISH POLLICHATHU

(Banana Leaf Fry)

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

PRAWNS 550

SURMAI 690

POMFRET 750

RED SNAPPER (SEASONAL) 1050

SALMON (SEASONAL) 950

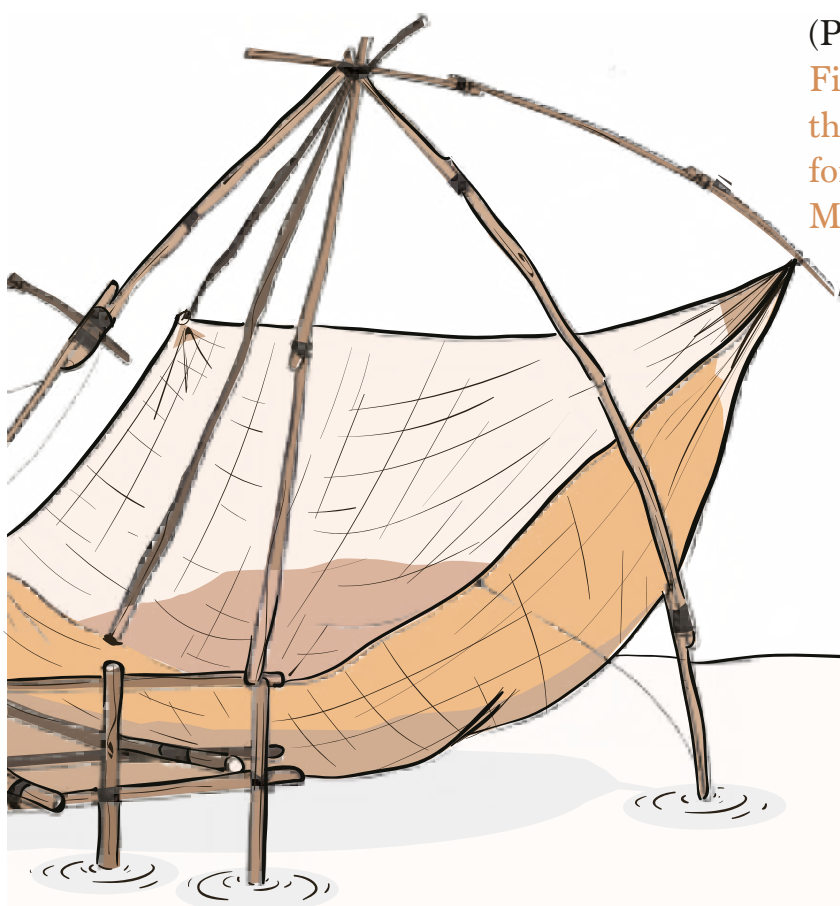
• KARIMEEN (SEASONAL) 950

🌶️ PRAWNS 490

KURUMULAGITTATHU

(Pepper Fry)

First you smell the curry leaves, then the black pepper and don't forget the prawns that's tossed in Malabar spices.





PRAWNS GARLIC FRY 525

The flavor of roasted garlic pods tossed with Malabar spices and fried juicy prawns.

PRAWNS 65 KERALA FRY 490

Prawns when made with the Kerala 65 masala just blends perfectly to make it crunchy from outside and juicy from inside served with hot green chillies and curry leaves. A must try!

SPICY PRAWNS ROAST 525

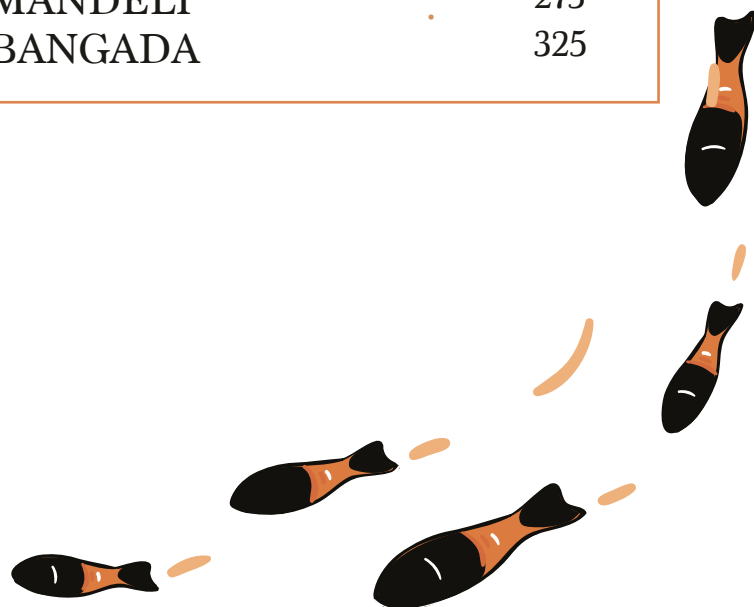
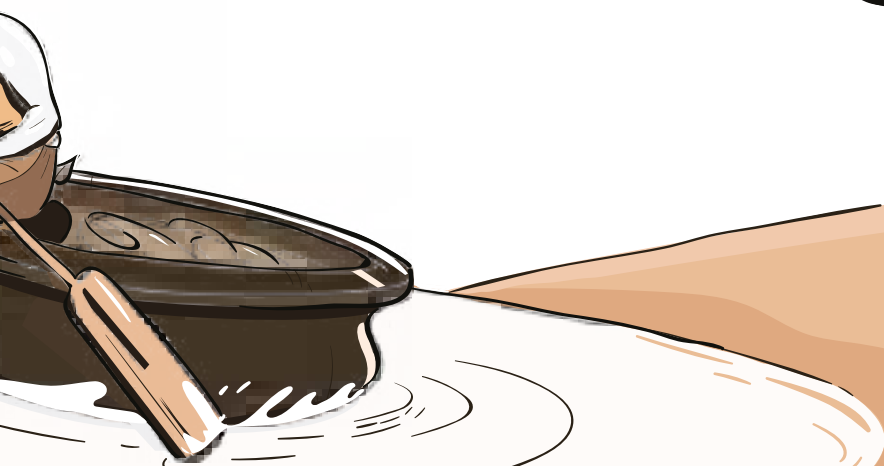
The goodness of fried fish blended with roasted gravy of fresh onions, tomatoes & chillies in ginger garlic paste. Enjoy the semi-dry & deep fried combination.

FISH VARUTHATHU

(Oil Fry)

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

PRAWNS	490
SURMAI	625
POMFRET	675
RED SNAPPER (SEASONAL)	950
KARIMEEN (SEASONAL)	900
SALMON (SEASONAL)	900
MANDELI	275
BANGADA	325



VEG MAIN COURSE

VEG STEW

300

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!

VEGETABLE MALABAR CURRY

250

Assorted veggies cooked in curry made of roast coconut & Kerala spices.

VEG MAPPAS

300

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.

PANEER MALABAR CURRY

270

Fresh Paneer cubes cooked in curry made of roast coconut & Kerala spices.

SAMBAR

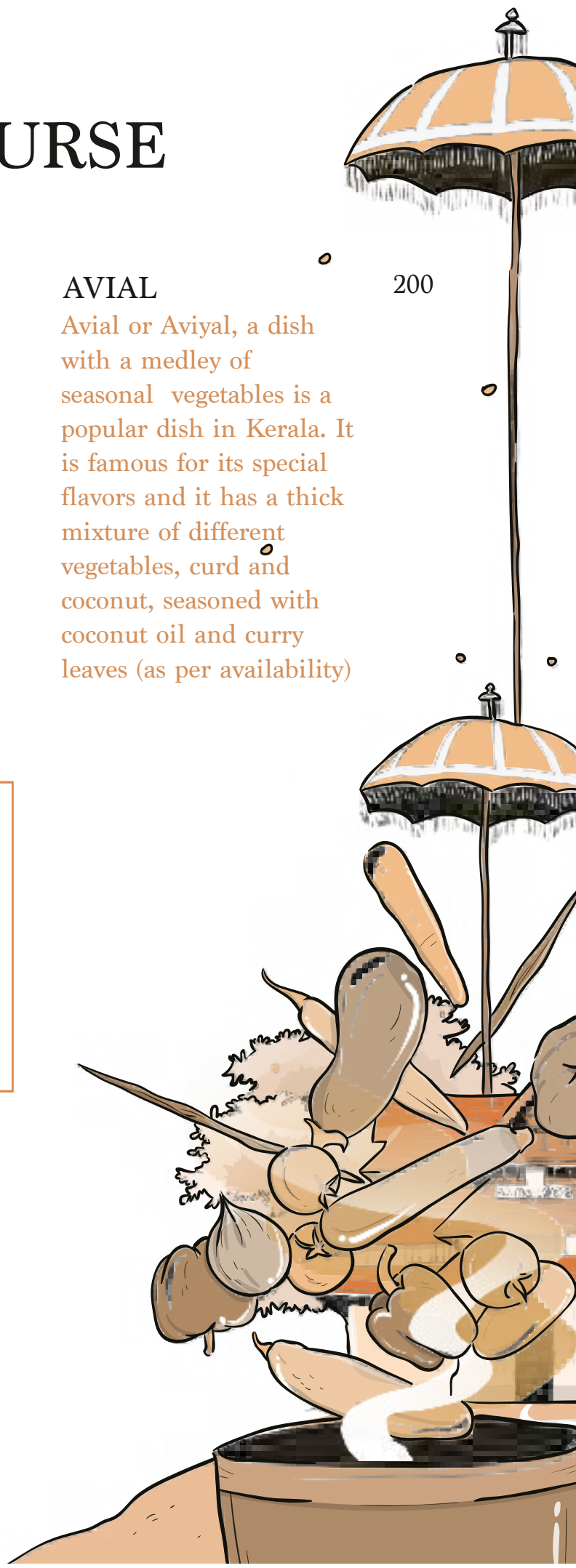
200

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

AVIAL

200

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)





PULISSERY

150

A common dish in every Malayali household, Pulissery is a typical yogurt and coconut-paste based-curry served in Kerala



RASAM

150

Sour, spicy & body warming, a simple tomato broth spiced with garlic and pepper. Perfect side dish for rice.

EGG MAIN COURSE

EGG ROAST

260

Spicy preparation of eggs in a delicious onion and tomato based roast; tastes best with Parottas or Appams.

NAADAN EGG CURRY

270

Favorite recipe of Kerala's grand mothers. Boiled eggs simmered in a base of roast coconut and Malabar spices.

EGG COCONUT CURRY

270

Subtly spiced eggs cooked with coconut milk curry sauce scented with curry leaves.

CHICKEN MAIN COURSE

CHICKEN COCONUT CURRY 325

A mouth watering country-side chicken curry well flavored with Malabar spices and coconut milk.

CHICKEN STEW 350

A delicious creamy curry in coconut milk with chicken, potatoes and carrots in mild spices. It is a great combination with soft fluffy Appams.

CHICKEN PEPPER MASALA CURRY 325

A very popular curry from Kerala kitchens made with homemade spice blend of coarsely ground peppercorns, cumin, poppy seeds and chillies.

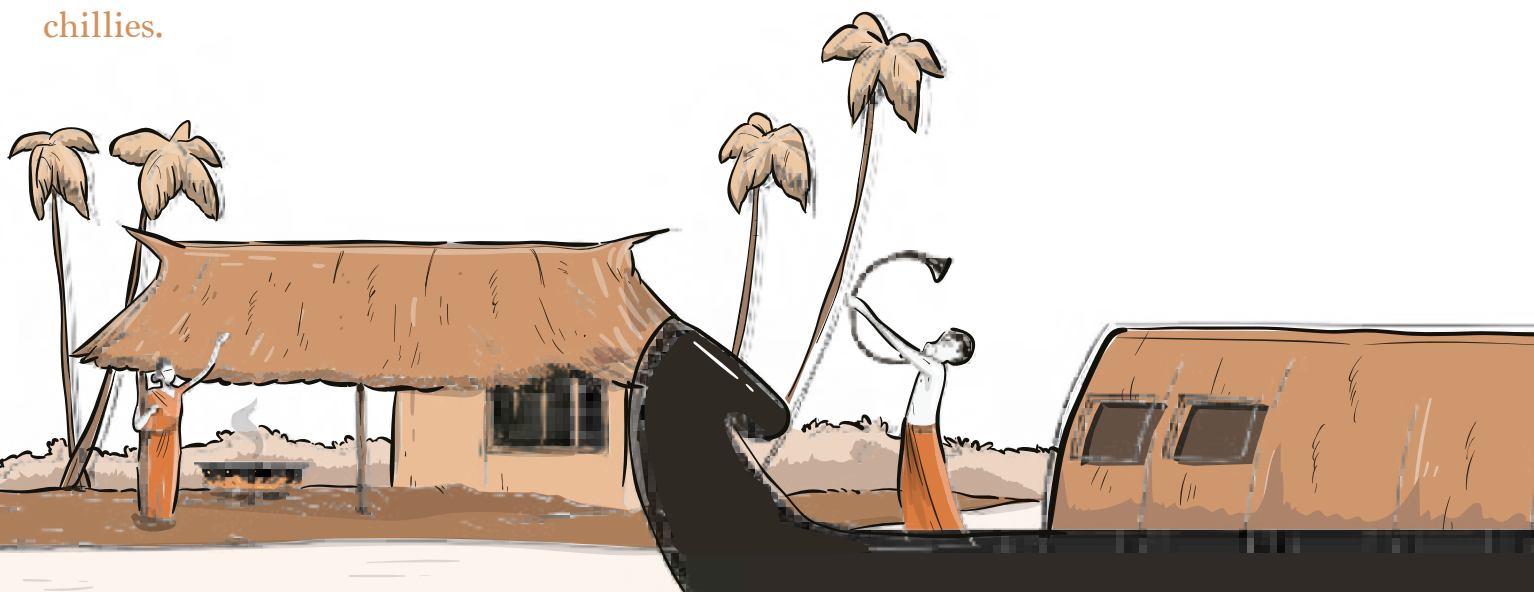
CHICKEN MAPPAS 350

Right out of 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.

CHICKEN NAADAN CURRY 325

Favorite recipe of Kerala's grand-mothers. Classic chicken curry prepared in a base of roast coconut and Malabar spices.

CHICKEN BONELESS NAADAN CURRY 360





FISH MAIN COURSE

KERALA CURRY

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

BANGADA	350
PRAWNS	525
SURMAI	650
POMFRET	700
SALMON (SEASONAL)	925
RED SNAPPER (SEASONAL)	975
KARIMEEN (SEASONAL)	925



SPICY MEEN CURRY

Spicy and sour fiery looking red fish curry; cooked in red chilli, spices and well seasoned with Kodumpuli (kokum) gives it this tangy tamarind flavor.

BANGADA	350
SURMAI	650
POMFRET	700
SALMON (SEASONAL)	925
RED SNAPPER (SEASONAL)	975
KARIMEEN (SEASONAL)	925

KC MAPPAS

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

PRAWNS	550
SURMAI	675
POMFRET	750
SALMON (SEASONAL)	950



BUFF MAIN COURSE

BUFF COCONUT CURRY

325

A mouth watering country-side buff curry well flavored with Malabar spices and coconut milk.

NAADAN BUFF CURRY

325

Favorite recipe of Kerala's grandmothers. Classic buff curry prepared in a base of roast coconut and Malabar spices.

BUFF THATTUKADA CURRY

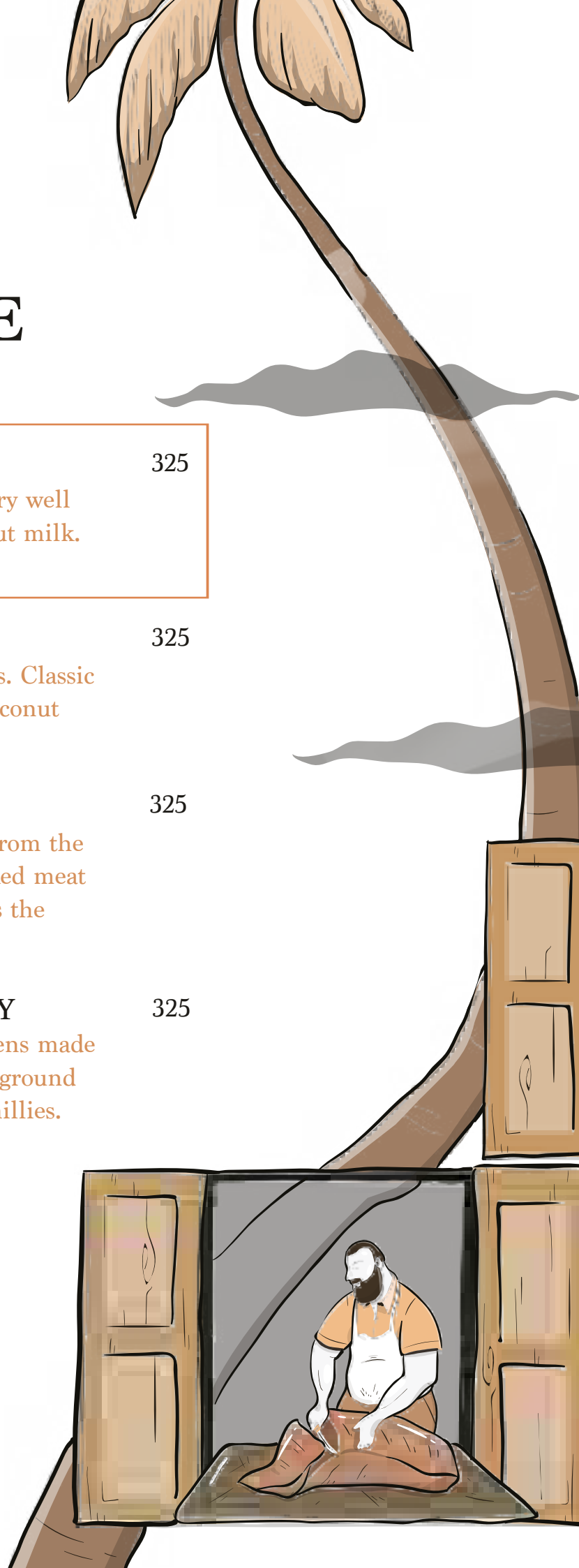
325

A deliciously spicy and tempting curry from the street stalls of Kerala made of slow cooked meat in fresh homeground spices. Spiciness is the trademark of thattu dishes.

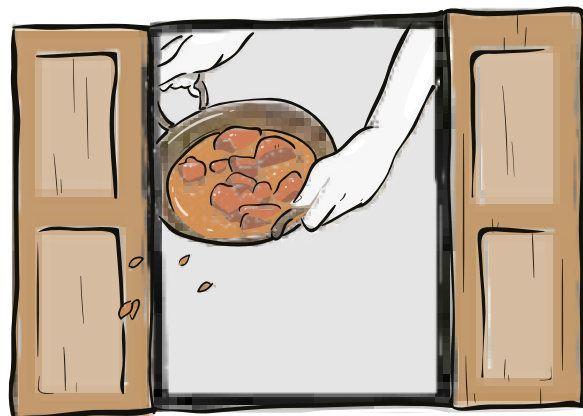
BUFF PEPPER MASALA CURRY

325

A very popular curry from Kerala kitchens made with homemade spice blend of coarsely ground peppercorns, cumin, poppy seeds and chillies.



MUTTON MAIN COURSE



MUTTON STEW 650

A delicious creamy curry in coconut milk with Mutton, potatoes and carrots in mild spices. It is a great combination with Appams.

MUTTON PEPPER MASALA CURRY 590

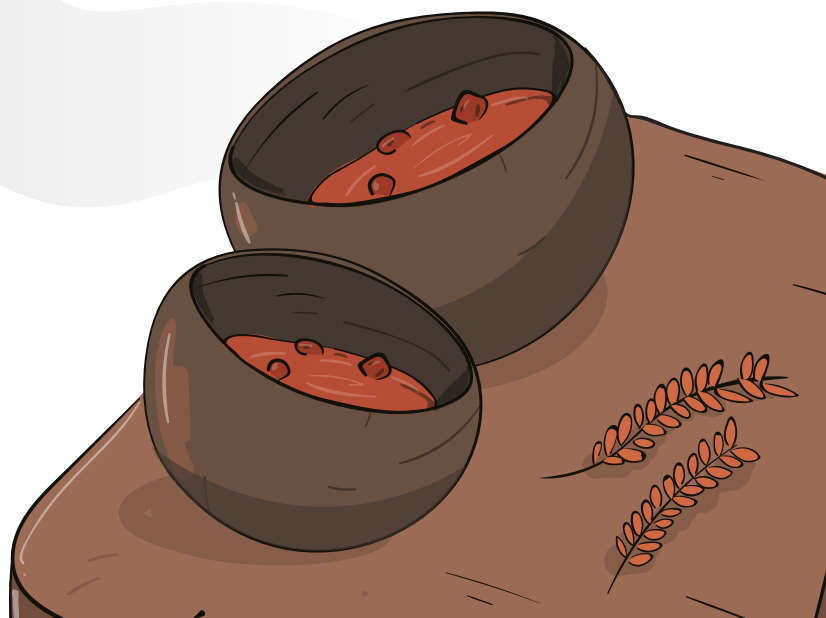
A very popular curry from Kerala kitchens made with homemade spice blend of coarsely ground peppercorns, cumin, poppy seeds and chillies.

MUTTON POTATO CURRY 590

Mutton chunks and potato stir fried together and made into a delicious roast and slow cooked in onion & tomato base curry.

MUTTON COCONUT CURRY 590

A mouth watering country-side mutton curry well flavored with Malabar spices and coconut milk.



ACCOMPANIMENTS

PAROTTA	50	FRENCH FRIES	220
WHEAT PAROTTA	70	GREEN SALAD	200
APPAM	50	PAPADDAM	20
RED RICE	150	MASALA PAPAD	100
STEAM RICE	150		
KERALA GHEE RICE	190		
LEMON RICE	190		
COCONUT RICE	220		
TOMATO RICE	190		
CURD RICE	190		



DESSERTS

JAGGERY COCONUT CUSTARD 150

Custard pudding made of coconut milk & jaggery.

CARAMEL COCONUT CUSTARD 150

ADA PRATHAMAN 175

Steamed rice flakes in coconut milk, sweetened with jaggery.

PALADA PAYASAM 175

Lip-smacking payasam made with rice ada, milk and sugar.

SEMIYA PAYASAM 150

A delicious vermicelli and milk pudding with dryfruits. .

FRESH COCONUT ICE-CREAM 220

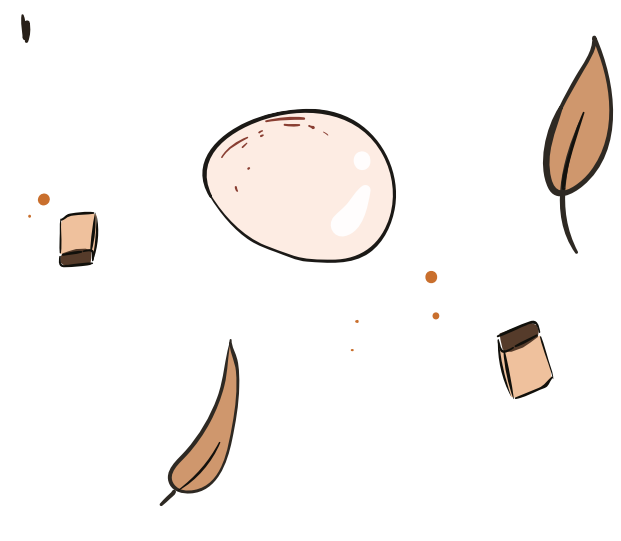
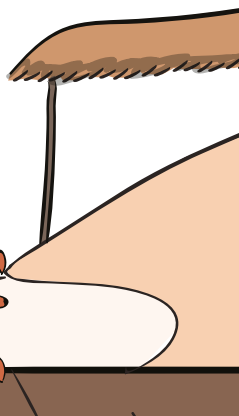
Fresh Coconut Ice cream topped with dry fruits and served with cold coconut water.

NUTS OVERLOAD 250


FRESH MANGO (Seasonal) 300

JACKFRUIT ICE-CREAM 170

VANILLA ICE-CREAM 120



REFRESHERS

COLD COCONUT WATER	120
SULEMANI	25
FILTER KAAPAI	40
TEA	30
KATTAN CHAYA (Black Tea)	25
KATTAN KAAPAI (Black Coffee)	25
 MORU VELAM	50

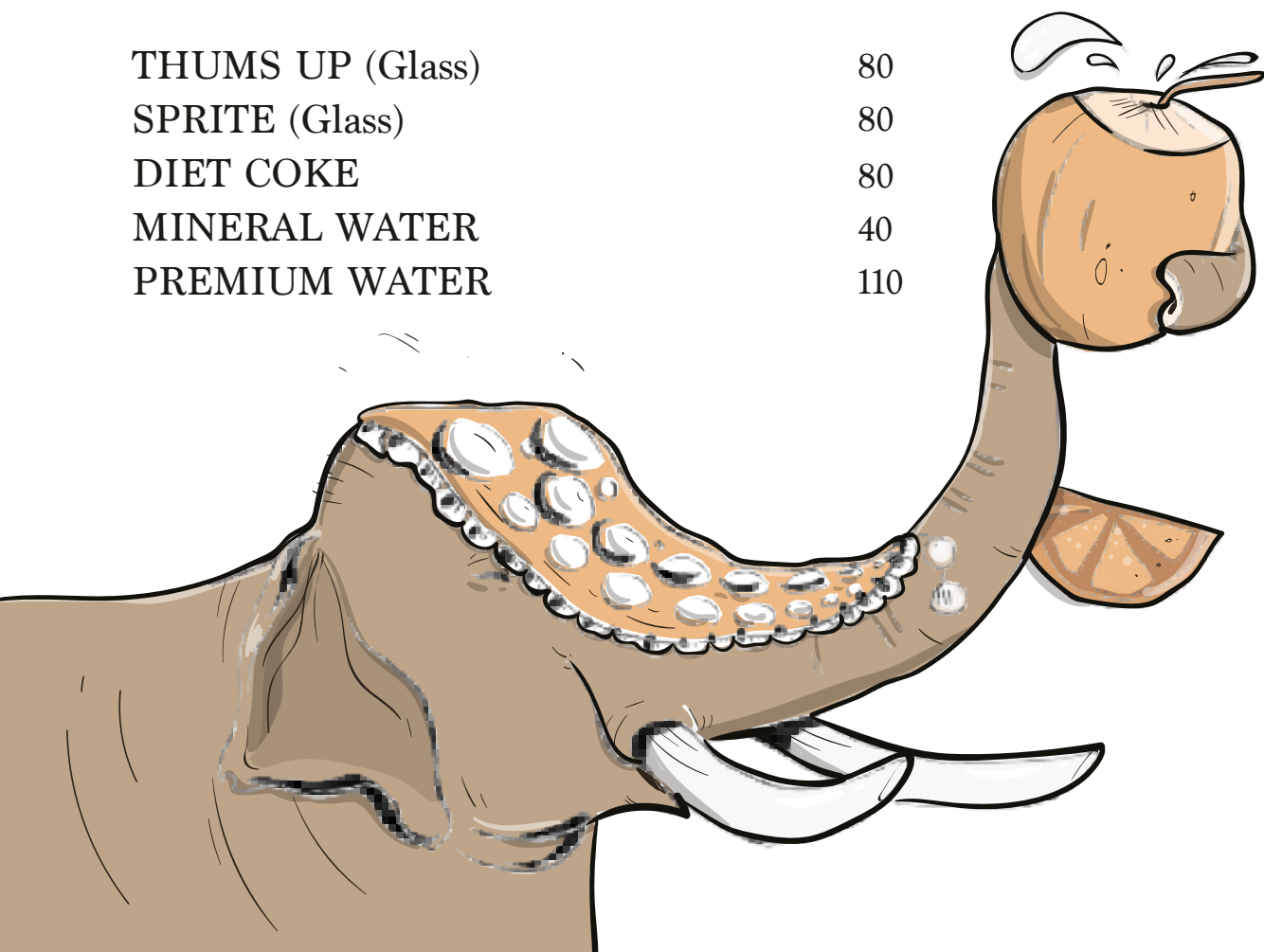
KULUKKI SARBATH

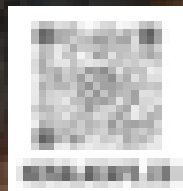
Classic lemonade shaken with green chilli for a spicy twist.

LIME KULUKKI	90
PINEAPPLE KULUKKI	120
RAW MANGO KULUKKI	120

BEVERAGES

THUMS UP (Glass)	80
SPRITE (Glass)	80
DIET COKE	80
MINERAL WATER	40
PREMIUM WATER	110





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**For Escalations,
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OUR BRANCHES

VASAI

HINJEWADI

KALYANI NAGAR

BANER