

# MENU

## LET'S GET STARTED

1. PALAK PATTA CHAT WITH BALSAMIC STRAWBERRY (V) 30  
Spinach coated in gram flour batter and deep fried
2. MURGH MALAI TIKKA 40  
Boneless chicken, homemade marinade
3. LAMB SHEEKA KEBAB 40  
Lamb, mint, ginger, Amul cheese, garlic, cumin, tandoori spices(s)
4. KARANAVERS BEEF FRY 35  
Kerala homemade style beef fry with coconut & curry leaves(s)
5. KONCHU PORICHATHU 40  
Deep fried prawns with curry leaves, coconut, onion & lime juice (s)
6. LASOONI PRAWN 45  
Prawns, yoghurt, garlic, mint chutney, lemon, mixed salad(s)
7. HONEY GLAZED CHICKEN TENDERS 35  
Sweet and spicy glaze, celery sticks and blue cheese dressing
8. SALT AND SICHUAN PEPPER CALAMARI 45  
Lemon aioli
9. THAI CHICKEN SKEWERS 38  
Grilled chicken, cilantro and peanut dip(s) (N)
10. Kerala street chicken fried 38  
Boneless chicken with homemade spices(s)

## BOWLS OF GREENS

1. CAESAR SALAD 30  
Crisp romaine, herb croutons, creamy parmesan and garlic dressing  
Additional ingredients;  
Chicken 15  
Prawns 25
2. SEAFOOD SALAD 55  
Mixed seafood, green olives, cherry tomatoes, bell pepper
3. KALE CHANNA KE GUGHANI (V) 25

Black chickpea sprout with cucumber, tomato, onion, lemon juice, coriander leaves

4. QUINOA SALAD (V) 35

Avocado, spinach, pomegranate, tomato,

### SOUP

1. SEAFOOD SOUP 40

Prawns, clams, calamari, seasonal vegetable, tomato

2. KHARODA KA SHORBA 35

Mutton broth with meat chunk, Indian spices

3. HOT N SOUR SOUP (VEG/CHI) (V) 30/35

Chinese style spicy & sour soup with chicken/vegetable(s)

4. CHEF'S SPECIAL - SOUP OF THE DAY 35

### SANDWICH

ALL SERVED WITH FRENCH FRIES AND MIX SALAD

1. TRIPLE-DECKER- CBS 40

Pulled chicken, Turkey bacon, egg and tomato, avocado on thick cut toasted bread

2. HAEMBEOGEO 55

Butter toasted bun, caramelized onions, and turkey bacon

And cheese with homemade coleslaw

### KID'S

1. CHICKEN NUGGETS MADE FROM 100% CHICKEN BREAST 35

French fries and apple sauce

2. MAC& CHEESE (your choice of ingredients) (V) 35

Broccoli, asparagus (V)

Veal bacon, pulled chicken

3. MINI HAEMBEOGEO 40

French fries and vegetable sticks

4. GRILLED SALMON 40

Creamed potato, steamed broccoli and carrots

5. MINI MARGHERITA (V) 30

Mozzarella, crushed tomato sauce and Italian sweet basil.

## **PASTAS**

ENJOY OUR VARIETY OF PASTA SAUCES AND OFFERINGS COOKED TO YOUR LIKING

1. SPAGHETTI OR PENNE
  - Arrabbiata (V) (s) 35
  - Spaghetti tossed in seafood ,garlic, tomato sauce and basil 50
  - Alfredo (V) 40

Served with parmesan

## **FRIES**

1. FRENCH FRIES 25
2. SPICY FRENCH FRIES(s) 30

## **BRICK OVEN SILKY PIZZERIA**

OUR PIZZAS ARE MADE TO YOUR ORDER USING

THE BEST SEASONAL INGREDIENTS AND HOUSE MADE SAUCES

1. TOMATO FRUIT (V) 55  
Mozzarella, crushed tomato sauce and Italian sweet basil
2. VEGETARIAN (V) 50  
Mushrooms, onions, capsicum, olives and sliced tomatoes
3. MIX SEA FOOD 65  
Mozzarella, crushed tomato sauce Mix seafood

## **INDIAN CURRIES**

### **CHICKEN**

1. SPICED BUTTER CHICKEN 45  
Chicken simmered in rich tomato gravy Served with steamed basmati rice(s)
2. CHICKEN TIKKA MASALA 48  
Chicken tikka tossed with onion, tomato and spices(s)
3. KADAI CHICKEN 46  
Chicken tossed with Kadai spices and capsicum(s)

### **LAMB**

1. LAMB ROGAN JOSH 60  
Kashmiri lamb curry with fennel and ginger powder(s)
2. GOSH AWADHI KORMA 55

Classic Awadhi lamb curry infused with saffron and cashew nut(s)

### **VEGETARIAN (V)**

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|---|-----------|
| <b>1. PANEER TIKKA MASALA</b>   | <b>35</b> |
| Barbequed cottage cheese tossed with onion, tomato and capsicum (V) (s) |           |
| <b>2. AMCHOORI BHINDI</b>   | <b>25</b> |
| Tender okra tossed with raw mango and cumin (V) (s)                     |           |
| <b>3. DAL PANCHARATNA</b>   | <b>30</b> |
| Mixed lentils cooked with ginger, cumin and red chili (V) (s)           |           |
| <b>4. DAL TADKA</b>   | <b>30</b> |
| Split red gram tempered with cumin, garlic, chili (V) (s)               |           |

### **BIRYANI**

Traditional favourite consisting of rice, herbs and spices Condiments include Pappad, Raita, Chilli, Onions and Pickles.

Your choice of:

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|-------------------|----|
| CHICKEN(s)        | 35 |
| LAMB(s)           | 45 |
| PRAWNS (s)        | 50 |
| VEGETABLE (V) (s) | 25 |

### **AUTHENTIC KERALA CUISINE**

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|--|-----------|
| <b>1. BEEF HABEEBY DRY (UNAKKA ERACHI ULARTHIYATHU)</b>                            | <b>45</b> |
| Dried beef, coconut fry and homemade spices (S)                                    |           |
| <b>2. KIDILAN KAKKA ERACHI (KAKKA ERACHI ULARTHIYATHU)</b>                         | <b>48</b> |
| Pan roasted clams with homemade spices and coconut(S)                              |           |
| <b>3. VANCHIKKARAN PRAWNS DRY FRY</b>  | <b>65</b> |
| Medium sized prawns marinating in a special Malabar masala and deep fried(S)       |           |
| <b>4. POOTHI THEERATHA KOONTHAL ROAST</b>  | <b>45</b> |
| Pan roasted baby squid and sliced onion in typical Kerala style(S)                 |           |
| <b>5. MUNTHIYA NJANDU ROAST</b>  | <b>47</b> |
| Crab marinated with pepper, shallots and spices and tamarind pulp(S)               |           |
| <b>6. FISH POLLICHATHU</b>   | <b>65</b> |
| Fish marinated and then pan fried is wrapped in a banana leaf with spicy masala(S) |           |

7.	ANGADIYILE BEEF CHUTTY CURRY	45
	Beef, onion, coconut, green pepper and spice(S)	
8.	VANCHIKKARAN MANGO MEEN CURRY	45
	Fish cubes, raw mango and coconut milk(S)	
9.	KINAVILE CHICKEN ROAST	45
	Stir fried chicken, shallots and tomato gravy, coconut milk, spice(s)	
10.	INNATHE MUTTON CHAAR	65
	Mutton, green pepper, homemade spices with coconut milk(S)	

### **BREADS FROM THE TANDOOR**

1.	NAAN PLAIN/ BUTTER (V)	05/6
2.	NAAN GARLIC (V)	06
3.	NAAN CHEESE & CHILI (V)	07
4.	ROTI PLAIN / BUTTER (V)	05
5.	KERALA PARATHA (V)	05
6.	CHAPPATHI (V)	05

### **ASIAN CURRIES& STIR-FRY**

1.	BLACK PEPPER BEEF NOODLES	40
	Wok-fried beef strips, egg noodles, Black & white pepper sauce, onions, capsicum	
2.	SILK & SPICE JASMINE FRIED RICE	38
	Shrimp, chicken, carrots	
3.	KUNG PAO PRAWNS	65
	Stir-fried jumbo prawns, dried chillies, peanuts(S) (N)	
4.	WOK FRY SPICY CRISPY CHICKEN	40
	Asian style fried chicken with jasmine rice(S).	
5.	MONGOLIAN BEEF	45
	Marinated beef strips with seasonal vegetable in Mongolian sauce with jasmine rice	

### **SIZZLING**

1.	SIZZLING CHICKEN WITH PEPPER SAUCE	-65
	Chicken, mix vegetables, French fries	
2.	SIZZLING MIXED GRILL	- 100

Lamb chop, chicken, beef, vegetables, French fries

3. SIZZLING MIXED VEGETABLES -48

Mix vegetables with garlic, pepper, mushroom & French fries

**WESTERN SPECIALTIES & HOUSE FAVOURITES**

1. GRASS-FED NEW ZEALAND RIB EYE STEAK (300G) 140  
Grilled rib eye served with roasted rosemary potatoes and black peppercorn sauce
2. PIRI-PIRI CHICKEN( ½) (S) 65  
Garlic-cucumber yoghurt and French fries (S)
3. GRILLED CHILLI JUMBO PRAWNS (S) 100  
Mango salsa and thick cut fries (S)
4. GRILLED LAMB CHOPS 95  
Mint sauce, broccoli, asparagus, lamb jus

**DESSERTS**

1. JAMUN O GU 30  
Stuffed Gulab Jamun filled with saffron and pistachio, served with vanilla ice cream
2. RASMALAI 30  
Cottage cheese dumplings stewed in condensed milk
3. STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM 35  
Vanilla ice cream, toffee, dates
4. SLICED SEASONAL FRUITS 35  
Berries and honey yoghurt.
5. COCONUT TAPIOKA PUDDING WITH MANGO 25
6. ICE CREAM SELECTION 30  
Ask your server for a selection of ice creams

**V-Vegetarian S- Spicy N- May contain nuts**