

## **Appetizers Vegetarian**

<b>Bharwan AlooTikki</b> Potato patties filled with masala green peas	850
<b>CholapinchuBezule</b> Crisp fried baby corn marinated in homemade jamavar special masala	850
<b>Vazhapoo Cutlet</b> Banana flower cutlet infused with kerala spices	850
<b>Bhalla PapdiChaat</b> Lentil doughnut and flour crisps tossed with mint tamarind chutney and sweet yoghurt	750
<b>ThairVadai</b> Lentil doughnuts laced with yoghurt tempered with mustard red chilli and curry leaves	750

## **Non-Vegetarian**

<b>Nandu Cutlet</b> Spiced crab meat patties with southern spices shallow fried	1750
<b>Kakinada RoyalaVepudu</b> Stir fried spicy prawns with onion and red chilli	1725
<b>Amritsari Machli</b> Fried Pomfretfillet, methianardana , crisp besan and chili batter	1400
<b>Vanjaram pollichathu</b> Sear fish with spicy masala grilled on tawa	1400
<b>Kozhi Roast</b> Chicken with pepper and curry leaves	1250

## **Soup Vegetarian**

<b>Rasam</b> Tomato and lentil broth flavoured with black pepper cumin and fresh coriander	500
<b>Dhaniya Tamatar Shorba</b> Tomato soup tempered with cumin and fresh coriander	550
<b>Mulligatawny Soup</b> Spiced lentil soup	550

## **Non-Vegetarian**

<b>Aattukal Soup</b> Lamb trotters slow cooked and flavoured with Chettinad spices	750
<b>Murgh Badam ka Shorba</b> Flavorful chicken broth with Almond puree	650
<b>Chicken Mulligatawny</b> Spiced lentil soup with chicken	600

## **Kebabs Vegetarian**

<b>Paneer Tikka Sunheri</b> Tandoori baked cottage cheese marinated with spiced yoghurt	1000
<b>Subz Hara kebab</b> Vegetables and pulses ground together with spices and shallow fried on a skillet	900
<b>Mewa Seekh</b> Vegetable sautéed with herbs and spices blended with cottage cheese and potato Cooked in tandoor	900
<b>Tandoor Ke Phool</b> Broccoli and cauliflower florets marinated with spiced hung yoghurt char grilled	900

## Seafood

<b>Tandoori Tiger Prawns</b>	2600
Tiger prawns marinated with lemon juice cardamom carom seeds and cooked in tandoor	
<b>Lasooni mahi tikka</b>	1450
Fish marinated with garlic, cheese, yoghurt and tandoori garam masala and char grilled	

## Chicken

<b>Tandoori Murg</b>	1250
Classic tandoori chicken marinated overnight with exotic spices Cooked in tandoor	
<b>Chicken Tikka</b>	1250
Chunks of boneless chicken marinated overnight with Tandoori spices and cooked in the tandoor	
<b>Zafrani Murg tikka</b>	1250
Chicken Cubes marinated with cheese, hung yoghurt, saffron and glazed in tandoor	

## Lamb

<b>Raan-è-Jamavar</b>	2250
Leg of young lamb marinated with cumin cardamom bay leaf Grilled in tandoor	
<b>Galouti Kebab</b>	1400
A mouth melting delicacy of minced lamb medallions panfried served on warqui paratha	
<b>Seekh Kebab</b>	1400
Traditional seekh of minced lamb flavoured with fresh coriander cardamom garam masala and cooked in tandoor	
<b>Lamb Barra kebab</b>	1400
Lamb chops and shanks marinate with yoghurt, spices, flavored royal cumin seeds Grilled in tandoor	

## **Main Course Vegetarian**

<b>Gucchi Makai Mushroom</b> Kashmiri morel with golden corn in a creamy tomato sauce	2250
<b>PaneerMakhani</b> Cottage cheese in a creamy tomato sauce	1150
<b>Paneer Spring Onion Masala</b> Cottage cheese and spring onions stewed with cashew and coconut	1150
<b>Malai Kofta</b> A delicacy of homemade cottage cheese dumpling stuffed with raisins Almonds and reduced milk solid simmered in creamy tomato gravy	1150
<b>Kadhai Subzi</b> Sautéed broccoli mushrooms bell peppers and baby corn in kadhai spices	975
<b>Bhindi Do Pyaza</b> Lady finger tossed with diced onions tomatoes Indian spices and fresh coriander	975
<b>Dum AlooBanarasi</b> Baby potatoes tossed in yoghurt gravy with hint of fennel and ginger	975
<b>Papad Mangodi</b> Lentil dumplings stir fried in yoghurt gravy with onions, tomato and masala papadam.	975
<b>Kai Korma</b> Mixed vegetables cooked with thick cashew nut coconut gravy	975
<b>Vendakka Kara Kuzhambu</b> Spicy sour okra curry with tamarind and jaggery	975
<b>Vegetable Stew</b> Vegetables simmered in coconut milk, flavoured with green chilli, onion and ginger	975
<b>Chettinad Vegetablecurry</b> Mixed vegetable curry with famous chettinadu spices	975

## Seafood

<b>Pepper Crab</b> Crab meat simmered in onion tomato garlic and pepper masala	2450 2450
<b>Malabar Prawn Curry</b> Prawns simmered in tangy curry made with freshly grounded spices and tempered with shallots and curry leaves	1900
<b>Alleppey Fish Curry</b> Kingfish curry with green mango coconut milk and green chilli	1650

## Chicken

<b>Murg Makhani</b> Classic tandoori chicken tikka simmered in tomato gravy finished with fresh cream and fenugreek	1200
<b>Murg Methi Malai</b> Shredded chicken sautéed with fresh fenugreek and cream	1200
<b>Kozhi Melgu Curry</b> Pepper and fennel spiced chicken curry southern style	1200
<b>Chicken Chettinad</b> Chicken curry made with roasted Chettinad spices	1200

## Lamb

<b>Rogan Josh</b> Lamb shanks and lamb cubes braised with onions tomatoes and Kashmiri red chilli	1600
<b>Gosht Ki Nihari</b> Tender lamb shanks cooked in rich lamb extract "Yakhni" with exotic herbs and spices	1600
<b>Erachi Stew</b> Lamb stewed in coconut milk with ginger, green chilli, onions and curry leaves	1250

## **Dal**

<b>Dal Jamavar</b>	950
Jamavar specialty delicacy of black lentils simmered overnight on tandoor, enriched with cream and butter	
<b>Tomato Pappu</b>	850
Yellow lentil cooked with tamarind green chilli tomatoes Tempered with mustard cumin and garlic	
<b>Dal Tadka</b>	850
Tempered yellow lentils,	

## **Rice**

<b>Hyderabadi Gosht Biryani</b>	1900
Classic Hyderabadi biryani with Mint ,kewra and Brown Onions	
<b>Murgh Dum Biryani</b>	1500
Saffron scented basmati and chicken cooked together in a sealed copper pot	
<b>Kozhi Biryani</b>	1500
South Indian Style chicken biryani flavoured with ghee and curry leaves	
<b>Subz Biryani</b>	1150
Garden fresh vegetables and saffron scented basmati rice	
<b>Jeera Matar Pulao</b>	600
Green peas and cumin scented basmati rice	
<b>Thayir Saadam</b>	450
Curd rice	
<b>Steamed Rice</b>	300
Choice of Basmati or Raw Kerala rice	

## **Staples Indian Breads**

<b>Tandoori Roti</b> Tandoor baked whole wheat bread	250
<b>Naan</b> Tandoor baked leavened white flour bread plain buttered or garlic	250
<b>Parantha</b> Layered whole wheat bread, laccha or mint	250
<b>Khasta Roti</b> Crisp tandoor baked bread dusted with carom seeds	250
<b>Roomali Roti</b> Paper-thin white flour bread baked on a glowing wok-bottom	275
<b>Bharwan Kulcha or Parantha</b> Potatoes, cauliflower, paneer or lamb minced with spices	300
<b>Missi Roti</b> Panjabi speciality bread made with lentil refined wheat flour Flavoured with chilli onion coriander carom seeds and cooked in the tandoor	250
<b>Appam</b> Soft bellied lacy edged hoppers with the choice of egg masalapodi or plain	300
<b>Idiyappam</b> Steamed string hoppers	300
<b>KalDosa</b> Thick pancakes made of rice and lentil flour	300
<b>Malabar Parotta</b> Griddle baked multi layered bread	275

## Yoghurt

<b>Plain Dahi</b> Homemade natural yoghurt	225
<b>Raita</b> Whipped yoghurt with the choice of boondi pearls, pineapple, mint, cucumber, potatoes or onions	275
<b>ThayirPachadi</b> Whipped yoghurt with onions, green chilli, cucumber and tempered with mustard, red chilli and curry leaves	275

## After Dinner

<b>Degree Coffee</b> Strong Madras coffee	350
<b>Masala Chai</b> Masala tea	300

## Dessert

<b>Homemade Malai Kulfi</b> Indian milk ice cream with cardamom flavour extract on rose scented glass noodles	600
<b>Rasmalai</b> Poached cottage cheese patties with reduced saffron flavoured milk	600
<b>GulabJamun</b> Golden-fried cottage cheese dumplings steeped in saffron infused syrup and pistachio flakes	600
<b>Kesariya Jalebi Lachhader</b> North Indian specialty of deep fried lentil batter round reels dipped in saffron sugared syrup served with sweetened milk reduction	600
<b>Baadam Ka Halwa</b> A delicious and popular Indian dessert made with almond, sugar and clarified butter	600
<b>Eleneer Payasam</b> Tender coconut morsels in cardamom flavoured reduced milk served chilled	600
<b>Fresh Fruit Platter</b> Seasonal sliced fresh fruit platter	550
<b>Selection of Ice creams</b> Choice of vanilla –chocolate – strawberry	550