

*Keraleejam*®

flavors from the land of spices

## KERALEEYAM MENU SOUPS

- **Puree Of Field Mushrooms Soups**   
 (250gml/880kcal)
- **Owen Roasted Tomato Soup With Holy Basil**  
 (250gml/473kcal)
- ▲ **Hot & Sour Chicken Soup**    
 (250ml/583kcal)  
*With Shitake Mushroom*
- ▲ **Classic Cream Of Chicken Soups**   
 (250gml/764kcal)
- **Nadan Jeeraka Kozhi Rasam**   
 (250 ml/ 367 Kcal)  
*Hearty chicken broth with explicitly Kerala Spices*

## VEG STARTERS

- **Golden Fried Stuffed Mushrooms**  
 (400gm/630kcal)  
*Cream Cheese, Bell Peppers, Roasted Tomato Salsa*
- **Crispy Veg Spring Rolls**   
 (160gm/120kcal)  
*Served with sweet chilly sauce*
- **Achari Paneer Tikka**  
 (400gm/630kcal)  
*Sour & spicy cottage cheese*  
  
*Chilly Marinated Fried Button Mushrooms,  
 with coconut & curry leaves*
- **Crumb fried cottage cheese**  
  
*Herb crusted with Cajun spices*


**LUNCH** [12:30 Hrs to 15:30 HRS] **DINNER** [19:30 HRS to 22:30 Hrs]  
 Taxes Applicable




## NON-VEG STARTERS

- ▲ Crispy Calamari**  
(400gm/740kcal)


*Garlic Aioli, Cajun Spices*


- ▲ Fish N Chips**  
(250gm/875Kcal)


*fish fillet batter fried served with fries & tartar*


- ▲ Dragon Chicken**  
(200gm/587kcal)


*Bell Pepper, Peanut, Dry Red Chilly, Shallots*


- ▲ Konchy Crispy Beef Strips**  
(220gm/95kcal)


*Sesame, Cilantro Leaves, Spring Onion*


- ▲ Sweet & Sour Prawns**  
(260gm/300kcal)


*Bell peppers, pineapple, spring onion in a tangy sauce*


- ▲ Ajwaini Jhinga**  
(400gm/830kcal)


*Exotic Masala, coriander, and mint chutney*


- ▲ Chicken Tikka**  
(400gm/930kcal)


*Chicken chunks marinated with Indian spices and yogurt.*


- ▲ Chicken – 65**  
(200gm/935kcal)


*Deep Fried Chicken with Local Spices, Curry Leaves and Garlic*


- ▲ Chemmen Kandhari**  
(180gm/723kcal)

*Birds eye chilies, shallots, coconut milk*


- ▲ KOONTHAL ULARTHU**  
(200gm/255kcal)

*Squid rings Cooked In Coconut Oil, Curry Leaves and Shallots*



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## SANDWICHES-BURGERS- SALADS

- ▲ **Caesar Salad**   
 (400gm/340 kcal)  
*Lettuce, Cheese, Chicken, Croutons*
- **Greek Salad**   
 (400gm/340)  
*Lettuce, cheese, feta cheese, olives*
- **Fattoush**  
*Cucumber, Tomato, Capsicum, Romaine Lettuce, Fresh Mint, Red Onion,  
 Lemon Juice, Olive Oil, Fried Pita*
- **Green Salad**  
 (400gm/140 kcal)  
*Cucumber, Tomato, Onion, Carrot, Lettuce, Green Chilly*
- **Grilled Masala Sandwich**   
*Cheese, Potato, Tomato, Onion, Mint & Coriander Chutney.*
- ▲ **Grilled Veg / Chicken Sandwich** 
- ▲ **Route NH 66 Burger**   
*Beef or Chicken or Veg, Onion Bread, Tomatoes, Caramelized Red Onion*

## PASTAS

- ▲ **Spaghetti Bolognese**    
 (400gm/680 kcal)  
*Minced Beef, Mix Herbs, Cherry Tomatoes*
- **Spaghetti Aglio E Olio**    
 (400gm/1250kcal)  
*Garlic, Chilly, Cherry Tomato,*
- ▲ **Penne Alfredo Veg/chicken**    
 (400gm/710kcal)  
*Bechamel, mushrooms, Bell peppers*

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## VEG MAINS



**Vegetable Stew**  
(400gm/530kcal)

*Mix Vegetable with Coconut, Curry Leaves, Dry Red Chilly*



**AVIAL**   
(400gm/280kcal)

*All-time favorites - vegetables in a coconut and yogurt sauce*



**Vegetable Mango Curry**  
(400gm/810kcal)

*Mix vegetables fresh raw mangoes & coconut milk*



**Thai Veg Curry**  
(400gm/550kcal)

*Mix Vegetables, Basil Leaves, Lemon Grass, Fresh Coconut Milk*



**Wok Tossed Asian Greens**  
(400gm/350kcal)

*Assorted vegetable with fried garlic*



**Bhindi Do Pyaza**  
(300 gm/320kcal)

*Okra with Caramelized onions and a tempering made with red chilies.*



**Malai Kofta**  
(300gm/472kcal)




*Potato & paneer dumplings cooked in rich cashew-based gravy*



**Kadai Sabzi**  
(400gm/510kcal)

*Vegetables with Roasted Indian Spices*



**Paneer Tikka Masala**   
(400gm/880kcal)

*Paneer Cubes Cooked In a Spicy Tomato and Fresh Cream Gravy*



**Dal Makhani**   
(400gm/750kcal)

*Slow Cooked Black Lentils, Tomatoes, Ginger, Garlic, Cream and Butter*



**Lasooni Dal Tadka**

*Yellow dal tempered with garlic and Indian spices.*

**(400gm/620kcal)**

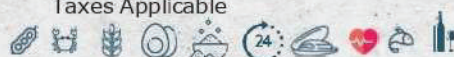
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## NON-VEG MAINS

-  **Grilled Tiger Prawns**   
(220gm/258kcal)  
*Marinated with exquisite Kerala spices*
-  **Chicken Varautharachathu**  
(400gm/830kcal)  
*A Classic South Chicken Curry-essence Of Kerala*
-  **Beef Roast/Coconut Fry**  
(400gm/750kcal)  
*Slow Cooked Beef, Garlic, Ginger, Local Spices*
-  **Karimeen Or Neimeen Pollichathu/porichathu**   
(400gm/330kcal)  
*Wrapped in banana leaf with a flavorsome masala & tawa grilled.*
-  **Kollam Fried Chicken**  
*Fried Chicken With. Chef's secret spices  
(300 gm / 810 kcl)*
-  **Neimeen / Seafood Moilee**   
(400gm/590kcal)  
*King Fish, Chilly, Coconut Milk*
-  **Alappey Chemmeen Curry**   
(400gm/390kcal)  
*Home Style Prawn Curry*
-  **Astamudi Fish Curry**   
(400gm/600kcal)  
*King Fish Cooked with Raw Mango, Spices and Coconut Paste*
-  **Murgh Tikka Masala**   
(400gm/710kcal)  
*Chicken Cubes, Yogurt, Cashew Paste And Spices*
-  **Mutton Rogan Josh**  
(400gm/810kcal)  
*Tender Lamb Cooked in Brown Onion Paste with Indian Spices*
-  **Machli Masaledar**   
(400gm/720kcal)  
*White Fish, Garlic & Spices*
-  **Thai Chicken Curry**  
(400gm/890kcal)  
*Lemon Grass, Galangal, Fresh Coconut Milk*
-  **Wok Tossed Beef In Oyster Sauce**    
(400gm/740kcal)  
*Green Onions, Black Pepper*
-  **Kung Pao Chicken**    
(200gm/587kcal)  
*Bell Pepper, Peanut, Dry Red Chilly, Shallots*

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## VEG MAINS

- **Fried Rice**   

*Rice Cooked with Veg / Chicken / Prawns*
- **Awadhi Biryani/Rice**  
 (400gm/850kcal)  
*Royal vegetarian biriyani in Basmati rice*
- ▲ **Malabar Biryani** 

*Veg / Chicken / MUTTON / Prawns*
- **Steamed Basmati Rice/Boiled Red Rice (Kuthari)**  
 (220gm/210kcal)

## DESSERTS

- **Payasam Of The Day**  
 (200gm/420kcal)
- **Choice Of Ice cream**    
 (130gm/217kcal)
- **Choice Of Halwa**    
 (200gm/420kcal)  
*(Carrot, Moong Dal, Pineapple)*
- ▲ **Baked Blue Berry Cheesecake**    
 (100gm/270kcal)
- **Tender Coconut Souffle**   
 (100gm/300kcal)
- ▲ **Walnut Fudge Brownie**      
 (100gm/250kcal)
- **Fruit Panna Cotta**   
 (100gm/230kcal) (Sugar free)
- **Gulab Jamun**    
**400/-**  
 (100gm/300kcal)
- **SHAHI RASMALAI**   
 (120/340kcal)
- **Fresh Fruit Platter**  
 (250gm/310kcal)



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## Our Signature Dishes

Hand Curated Blissful Delicacies From  
THE LEEEA ASTAMUDI -A RAVIZ HOTEL

-  **Nirvana (Pearl Spot / Neymeen)**   
(350gm/873kcal)
-  **Venad Paal Konju**   
(300gm/923kcal)  
  
(Good old Venad Style Prawn Preparation)
-  **Mathalam Kozhi Perattu**   
(Chicken Pomegranate, Fine Blend of Kerala Spices)  
(250gm 821 kcal)
-  **Kandari Paneer**    
.....  
(Birds eye chilly, cottage cheese, coconut milk)



**BEVERAGES**

**CHOICE OF TEA/COFFEE †**

**SEASONAL FRESH JUICES †**

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**THE LEELA**  
ASHTAMUDI  
A RAVIZ HOTEL