

Seafood & Vegetarian Affaire



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MOCKTAILS

Monsoon Melon Fresh Watermelon Juice, Milk & Ice	155
Orange Coco Cooler Orange Juice, Coconut Milk & Grenadine	155
Mango Basil Splash Mango Juice, Basil, Mint & Kaffir Lime	155

STARTERS

● Tandoori Amritsari Jhinga Prawns Marinated In Ajwain & Home Pounded Spices, Cooked In Tandoor	920
● Curry Patta Chilli Garlic Prawns Prawns Cooked With Curry Leaves, Garlic & Chillies	920
● Dill Salmon Tikka Salmon Cubes In Creamy Marination Flavored With Fresh Dill Herbs	860
● Paturi Macchi Sole Fillet Flavoured With Mustard, Coconut, Green Chillies Steamed In Banana Leaves	620
● Talli Macchi Surmai Fish Cubes Marinated With Chillies, Flavoured With Spices, Deep Fried	620
● Kafir Lime Macchi Tikka Sole Chunks Flavoured With Garlic And Glazed In Tandoor	620

MAIN COURSE

● Fish Tenga Cubes Of Sole Simmered In Tomato Gravy, Tempered With Mustard	580
● Lemon Pepper Fish Curry Fish Cubes Cooked In Lemon Pepper Flavoured Curry	580
● Pomfret Mapas Whole Pomfret Cooked In Onion & Tomato Masala, Curry Patta	920

● Vegetarian

● Non-Vegetarian

● Egg

- **Malabari Prawn Curry** 920
Prawns Simmered In Coconut Milk, Flavoured With Spices,
Tempered With Curry Leaves & Mustard
- **Cheeman Thoran** 920
Shrimps Tempered With Mustard, Curry Leaves, Coconut With Onion & Tomato
- **Thalassery Cheeman Biryani** 920
Layers Of Rice Cooked With Fish On Dum, Flavoured With Mint Leaves

STARTERS

- **Aam Papad Paneer Tikka** 375
Cottage Cheese Cubes With Aam Papad Filling In Cream Based Marinade.
Grilled In Tandoor
- **Curry Patta Chilli Paneer** 375
Paneer Cubes Cooked With Curry Leaves, Garlic & Chillies
- **Cauliflower Kempu** 345
Cauliflower Florets Deep Fried And Cooked With
Spices & Fresh Grated Coconut
- **Vegetable Shammi Kebab** 345
Mix Vegetable & Soya Granules Patty With Indian Spices

MAIN COURSE

- **Teen Mirchi Ka Paneer** 375
Paneer Chunks Cooked With, Green, Yellow,
Red Peppers Tempered With Whole Spices
- **Cajun Spiced Paneer Masala** 375
Paneer Chunks Cooked With Onion, Tomato & Cajun Spices
- **Khumani Kofta Curry** 375
Paneer Stuffed With Mildly Spiced Dry Apricot, Shah Cashew Gravy
- **Maa Ki Dhuli Dal Tadka** 375
Urad Dal, Tempered With Tomatoes, Hing And Jeera
- **Thalassery Vegetable Biryani** 375
Long Grain Rice, Vegetables Cooked On Dum With Curry Leaves & Thalassery Spices

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

Government taxes extra, as applicable. We do not levy any Service Charge.