



Menu Card

SOUP

Thakkali Rasam	220 ₹
(Traditional tomato soup made in an authentic south indian flavour)	
Pumkin Erissery Soup	220 ₹
(Roasted pumpkin smashed pure and mixed with moong dal & raw banana)	
Veg Manchow Soup	245 ₹
(Made with mixed vegetable, garlic, ginger, soya sauce, ground pepper & a few other pantry ingredients served with crispy fried noodles)	
Malabar Thenga Paal Soup	250 ₹
(A tropical delight that combines the richness of coconut milk with the spices of cumin, coriander, ginger and onions with the warmth of spices and the freshness of vegetables)	
Lemon Coriander Soup	255 ₹
(Veg clear soup that has a tangy and herby taste made with spring onion, ginger, garlic, carrots, mushroom, lemon grass, lemon juice and cilantro)	

LITE BITE'S

Choice Of Dosa	120 / 135 / 155 / 165 ₹
(Plain / podi / ghee / papper)	
Ghee Podi Idli	220 ₹
Kutty Idli Sambar	220 ₹
Thatte Idli	220 ₹
Curry Leaf Fry Idli	220 ₹
Choice Of Uthappam	205 / 205 / 245 / 255 ₹
(Onion / tomato / paneer / mushroom)	
Ghee Chilli Idli	260 ₹
Choice Of Masala Dosa	195 / 220 / 245 / 255 / 265 ₹
(Classic / paneer / butter mushroom / cheese / mysore)	

VEG STARTERS

Crispy Fried Okra	220 ₹
(Spicy, tasty and super crispy dish made with tender okra or ladies finger, gram flour, spices and seasonings)	
Kadala Thenga Ularthiyathu	245 ₹
Soya Varattiyatha	245 ₹
Dynamite Cauliflower	245 ₹
(Fried cauliflower tossed in hot dynamic sauce)	
Black Pepper Roasted Pumkin	245 ₹
Vallipayar Ghee Fried	245 ₹
Guntoor Chilli Paneer	265 ₹
(Marinated paneer cooked with curry leaves , red chillies , Guntur spices and tossed with cashew nuts)	
Mushroom Black Pepper Fry	275 ₹
Crispy Veg	275 ₹

TKT'S MUST TRY (VEG)

Appam with Veg Istew (2 Pcs. of Appam)	330 ₹
Mini Ela Sadhya (Banana Leaf Thali) (Mon to Thurs)	375 ₹
(The traditional sadhya is a vegetarian feast encompassing around 12+ dishes, served on a banana leaf. This culinary ensemble is a hallmark of the festival, along with its presence during various religious ceremonies and wedding celebrations)	
Kizhee Porotta	395 ₹
(Kerala porotta packed in banana leaf with paneer masala, mix veg curry and mushroom pepper fry steamed on a tawa)	
String Hooper Mushroom / Paneer Biryani	395 ₹
(TKT Twist to a srilankan classic curried. Mushroom/Paneer and sting hoppers tempered with mustered and curry leaves)	
Paneer Mango Curry	395 ₹
(Paneer cooked in creamy coconut sauce and raw mango which in part a light tangy flavour)	
Ela Sadhya (Banana Leaf Thali) (Fri to Sun)	445 ₹
(The traditional sadhya is a vegetarian feast encompassing around 16+ dishes, served on a banana leaf. This culinary ensemble is a hallmark of the festival, along with its presence during various religious ceremonies and wedding celebrations)	

VEG CURRIES

Parippu Thalichathu (Dal)	175 ₹
Varutharacha Kadala Curry	245 ₹
(Authentic preparation of black chickpeas in a spiced, roasted coconut curry)	
Veg Kurma	265 ₹
Vendakai / Kathtri Masala	265 ₹
Mix Veg Theeyal	275 ₹
(Theeyal is a traditional delicacy of kerala, indian mix vegetable is a tasty and aromatic vegetarian dish)	
Malabar Veg Curry	275 ₹
(Vegetable Curry made with mixed vegetable spices & herbs. This one -pan mixed vegetable curry is delicious and is packed with layer of flavours)	
Mushroom Pepper Masala	285 ₹
(A simple healthy & delicious south indian dish made with mushrooms, bell peppers, curry leaves , fresh ground black peppers & fennel seeds)	
Mushroom Chettinadu	285 ₹
Paneer Butter Masala	285 ₹
(Rich and creamy curry made with paneer, tomato, onion, spices , cashews and butter)	
Paneer Chettinadu	295 ₹
Palak Paneer	295 ₹

RICE & NOODLE PREPARATION (veg)

Neychooru	225 ₹
Thayir Sadam (Curd Rice).....	225 ₹
Dal Khichdi	245 ₹
Lemon Rice / Jeera Rice	245 ₹
Thalassery Dum Biryani	275 ₹
Chettinadu Pot Rice	275 ₹
Fried Rice - Veg / Schezwan / Burnt Garlic	275 / 285 / 295 ₹
Noodles - Hakka / Schezwan / Burnt Garlic	275 / 285 / 295 ₹

NON VEG SOUP

Varutharacha Kozi Rasam	245 ₹
(Masala Fried and Pasted to give un authentic taste of kerala and added with cubes of chicken to enhance your taste bud's)	
Chicken Manchow / Hot & Sour Soup	245 ₹
(Our famous chicken manchow soup a popular indo chinese soup with finely chopped chicken and vegetable garnished with fried noodles)	
Chicken Lemon Coriander Soup	265 ₹
Kozhi Kanthari Chatti Soup	285 ₹
(Chicken Stock Slow Cooked with Black pepper and birds eye chilli and served in a mud pot with roasted fried onion)	
Attin Kal Bharani Soup	299 ₹
(Soup made with lamb leg bone meat aromatic herbs and spices aged to perfection in a earthen pot (bharani) to release more flavours)	
Traditional Chettinadu Mutton soup	320 ₹
(From the house of the chettiyar the spice and tangy mutton soup to relish your senses)	
Chilli Garlic Crab & Prawns Soup	345 ₹
(Mix of shredded crab meat & prawns meat infused to a mix of chilli garlic & ginger to give you foodgasm)	
Mix Seafood Black Pepper Soup	355 ₹

NON VEG STARTERS

Kada Mutta Peralan	225 ₹
Honey Glazed Chicken	320 ₹
(Dry chicken fried and glazed in honey)	
Manglorian Chicken Sukka	345 ₹
(Chicken dish native to udupi reason which uses dry chilli coriander & ginger garlic with secret masala & curry leaf)	
Kozhi Karuvepilla Fry	345 ₹
(Small chicken pieces fried with authentic kerala masala and curry leaf)	
Kerala Chilli Chicken	345 ₹
(Chef special chilli chicken with a hint of chinese but authentically indian)	

Inji Puli Chicken Wings	355₹
(Lollypop chicken wings fried with a chicken 65 marination dressed with kerala traditional inji puri BBQ sauce & sesame seeds)	
Border Chicken Fry	355₹
(Famous chicken fry from the courtallam border famous for its crisp outer layer and soft spicy inside)	
Butter Garlic Chicken	365₹
Koonthal Thenga Kothu	385₹
(Squid rings tawa fried & tossed with coconut slices and curry leaves which give an authentic south flavour)	
Black Pepper Crusted Fish	395₹
(Kurumulagu marinated fish which is been tawa fried to form a crisp outer layer and soft inside)	
Koonthal Nirachathu (Squid)	395₹
Green Pepper Squid Fry	395₹
Squid Karuveppla Fry	395₹
Squid Golden Fry Rings	395₹
Mutton Varuval	405₹
(Mutton cubes tossed in authentic south indian masala and curry leaf and black pepper)	
Shredded Black Pepper Mutton	405₹
(Shredded mutton fried and roast in black pepper and curry leaf)	
Mutton Nalli	445₹
(Bone marrow with succulent juices and flavours)	
Mutton Dry Fry	445₹
Thattukada Meen Porichathu	445₹

Butter Garlic Prawns	445₹
Golden Fry Prawns	465₹
Thattu Kada Prawns	465₹
Prawns Coconut Roast	465₹
Fish Curry Leaf Fry (Surmai).....	475₹
Kandari Tawa Fish - Prawns / Surmai / Pomfret	395 / 495 / 695₹
(Kanthari chilli bird eye chilli crusted and marinated and tawa fries)	

WEIRD COMBO'S

Idli (Chicken / Mutton / Prawns Curries).....	240 / 300 / 280₹
Chemeen Dosa	280₹
Puttil Kozhi Nirachathu	315₹
Mutton Kheema Dosa	315₹
Kutty Idliyum Meen Mulagittathu	325₹
Godhambu Dosa Meen Vattichathu	345₹
Paal Porotta (Chicken / Prawns)	345 / 380₹
Kothu Porotta (Chicken / Prawns)	340 / 425₹

TKT'S MUST TRY...NON VEG

Prawn Noolpattu Biryani 445₹
(String hopper biryani with prawns must try)

Prawns Mango Curry 445₹
(Prawns cooked in creamy coconut sauce and row mango which import a light tangy flavours)

Ginger Garlic Prawns 445₹

Kizhee Porotta (Chicken / Mutton / Fish) 395 / 475 / 495₹
(Kerala porotta packed in banana leaf with curry roast & fry and steamed on a tawa to give the flavours of the meat)

Special Pothi Chooru (Fish) 495₹
(Rice curries and nostalgia packed in banana leaves to give you authentic south style include fish fry , fish curry, prawns fry, squid with omlet chutney and curd)

Chatti Choru 595₹
(The tasty combination of rice with veg & non veg curries served in a wide earthen pot which brings out nostalgic memories)

Boat Man's Crab Roast 645₹
(Crab roast traditionally cooked by the cooks in house boat made with the local spices the fresh crabs and the masala gives the curry a unique flavours)

TKT Special Non Veg Sadhya (Banana Leaf Thali) 645₹
(The traditional sadhya is a non vegetarian feast encompassing around 20+ dishes, served on a banana leaf with chicken, mutton & prawns. This culinary ensemble is a hallmark of the festival, along with its presence during various religious ceremonies and wedding celebrations)

Meen Pollichatu (Surmai / Karemeen / Pomfret) 510 / 610 / 710₹
(Fish cooked in traditional kerala flavours with kudampuli (kokkam) and tawa fried in banana leaf which infused the flavours of the masala into the fish a must try from TKT)

NON VEG CURRIES

Poultry

Malabar Chicken Curry	365₹
Chicken Cheriulli Perattu	375₹
(Chicken cubes cooked with authentic kerala masalas and shallots and black pepper)	
Black Pepper Chicken Curry	375₹
(Chicken cubes cooked in home made masalas and fried ground black pepper and curry leaves)	
Kozhi Thengapal Curry	375₹
(Chicken cooked with south indian masalas and shallots then cooked in thick coconut milk to give you a authentic south indian taste)	
Nadan Kozhi Kizhangu Curry	375₹
(Traditional home style chicken curry with chicken and potato with home made garam masala)	
Chicken Ney Thenga Varuval	385₹
(Chicken cooked with ghee and dry coconut to a roasted dry fry)	
Koorka Chicken Ularthu	385₹
(Chinese potato cooked with country chicken with special angamaly spices)	
Kozhi Idichu Kuthiyathu	385₹
(Small cubes pieces of chicken roasted and crushed with piriyan chilly, best accompanied with kalappam)	

Mutton

Mutton Ghee Roast	445₹
(Mangalore special ghee roast in a special manglorian masala mixed with cooked mutton and fried with ghee)	
Mutton Cheriulli Varatiyathu	445₹
(Mutton slow cooked with shallots and special TKT masalas a must try)	
Mutton Black Pepper Fry	445₹
(Mutton cooked with madras onions and fried black pepper with ginger, garlic and lime with curry leaf to give a authentic south Indian flavours)	
Mutton Roasted With Dry Coconut	445₹
(Mutton roasted with onions, garlic, ginger, masalas and dry coconut roasted in ghee)	

SEAFOOD

Mathi (Fry / Thoran / Curry)	225 / 245 / 245 ₹
Ayala {Bangada} - (Fry / Curry / Masala).....	245 / 275 / 295 ₹
Prawn Cheriulli Varatiyathu	445 ₹
Chemeen Thenga Peralan	465 ₹
Chemeen Theeyal	465 ₹
Paal Konju Curry.....	465 ₹
Chemeen Chatti Curry	465 ₹
Prawns Ularthiyathu	465 ₹
Meen Mulagittathu (Bangada /Surmai)	295 / 485 ₹
Karemeen Polichattu	495 ₹
Meen Cheryulli Roast (Surmai)	515 ₹
Crab Fried Masala	575 ₹
Crab Dry Fry	575 ₹
Crab Cheriulli Roast	645 ₹
Crab Coconut Curry	645 ₹
Crab theeyal	645 ₹
Fish Chatti Curry (Surmai / Pomfret)	525 / 695 ₹

BIRYANI & RICE

Calicut Special Neychooru (Ghee Rice) 295 ₹

Choice of Fried Rice -

Schezwan / Burnt Garlic / Fortune 295 / 345 / 375 ₹
(Chicken / prawns / mix non veg)

Ambur Special Biryani 375 / 425 / 475 ₹
(Chicken / mutton / prawns)

Thalassery special Dum Biryani 375 / 425 / 475 / 495 ₹
(Chicken / mutton / prawn / fish)

Hyderabadi Special Dum Biryani 385 / 445 / 475 ₹
(Chicken / mutton / prawns)

Chettinadu Pot Rice (Chicken / Mutton) 395 / 465 ₹

Bamboo Biryani (Chicken / Mutton) 445 / 495 ₹

Chettinadu Dum Biryani 415 / 495 / 595 ₹
(Chicken / mutton / prawns)

BREAD

Chappati	30 ₹
Idiappam	30 ₹
Thattu Dosa	30 ₹
Appam	35 ₹
Wheat Porotta	35 ₹
Kerala Porotta	40 ₹
Wheat Coin Porotta	45 ₹
Nool porotta	60 ₹
Puttu (Rice / Wheat)	100 ₹
Kappa	100 ₹
Paal Kappa	150 ₹

ACCOMPANIMENT

Pappadam	20 ₹
Roasted / Fried Papad	25 ₹
Masala Papad	50 ₹
Green Salad	100 ₹
Mix Veg Raita	100 ₹

PERFECT ENDING

Choice of Ice Cream	125 ₹
Gulab Jamun with Ice Cream	195 ₹
Caramel Custard Pudding	275 ₹
Elaneer Payasam	295 ₹
Elaneer Souffle	295 ₹
Sizzling Brownie With Ice cream	315 ₹
Ney Payasam With Ice Cream	350 ₹

BEVERAGES

Hot Beverages

Sulaimani	45 ₹
Lemon Tea	45 ₹
Meter Chai	45 ₹
Black Coffee	45 ₹
Chukku Kaapi	60 ₹
Cinnamon & Honey Tea	65 ₹

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