

ALL DAY DINING
MENU

11 AM - 3:30 PM | 6:30 - 11:30 PM

Malabar
• CAFE •



BEVERAGES

Freshly squeezed seasonal fruit or vegetable juice	₹ 300
Lassi Plain or flavored	₹ 250
Hot Chocolate	₹ 300
Coffee Cappuccino café latte café mocha espresso espresso macchiato double shot on ice	₹ 250
Classic South Indian Filter coffee	₹ 250
Traditional Indian Masala Chai	₹ 250
Leaf Tea and Herbal Infusions Assam blend English breakfast Darjeeling blend green tea earl grey Moroccan mint detox chamomile	₹ 250
Shakes Vanilla Chocolate banana	₹ 300
Iced Tea Peach lemon passion fruit mint	₹ 250
Tonic Water	₹ 200
Energy Drink Red Bull	₹ 325
Still Water Veen-660 ml	₹ 275
Sparkling Water Veen-660ml	₹ 275
Fresh Lime Soda/ Water	₹ 250
Aerated Drinks Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda	₹ 175
MOCKTAILS	
Marine Drive Kulukki Pineapple, chili, basil seeds	₹ 350
Broadway Kulukki Grapes, cloves, basil seeds	₹ 350
Queen's Way Kulukki Watermelon, ginger, curry leaves, basil seeds	₹ 350
Fort Kochi Kulukki Raw mango, green chili, ginger, basil seeds	₹ 350
Munnar Kulukki Orange, cardamom, vanilla, basil seeds	₹ 350
Nannari Sharbath Nannari, soda, lime	₹ 275
Kochi Colada Coconut water, pineapple, curry leaves	₹ 350

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SALADS

Mesclun Salad ●	₹450
Mixed lettuce, pecorino cheese, grissini, smoked tomato confit	
Raw Papaya Salad ●	₹450
Chili, lime, coriander	
Fattoush ●	₹450
Romaine lettuce, cucumber, olive oil, sumac	
Caesar Salad ● ●	₹450/ 650
Crispy lettuce, dressing, parmesan, croutons, chicken or prawns	
Grilled Prawn Salad ●	₹650
Marinated prawns with lemon dressing, lettuce	

SOUPS

Subz Shorba ●	₹300
Vegetables, butter, cardamom, ginger	
Wild Mushroom Soup ●	₹350
Mixed mushroom with butter, salt, pepper	
Vegetable and Cannellini Bean Soup ●	₹350
Kalamata olive focaccia	
Laksa ● ●	₹350
Noodles, turmeric, lemon grass, coconut milk, Chicken or prawns	₹550
Aatin Kal Bharani Charu ●	₹550
Kerala spice lamb soup	

APPETIZERS

Malabar Vegetable Cutlet ●	₹280
Pan fried vegetable patties	
Ulli Bonda ●	₹280
Crispy fried onion fritters	
Vazhapoo Cutlet ●	₹300
Banana flower, onion, chili, fennel	
Cheese Rekak ●	₹350
Cheese spring roll with tomato salsa	
Crispy Spring Rolls ●	₹350
Vegetables, glass noodles	
Wontons ●	₹350
Beans, water chestnut with sweet chili sauce	

● Non-Vegetarian | ● Vegetarian

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Panko Fried Mushroom ●	₹350
Cheese stuffed crispy mushrooms	
Samosa	₹280
Malabar vegetable samosa ●	
Malabar chicken samosa ●	
Falafel ●	₹480
Crispy fried lentil fritters	
Kerala Beef Fry ●	₹550
Fried spicy beef with chili, ginger, curry leaf, garlic	
Kozhi Porichuthu ●	₹550
Fried chicken with chili, ginger, curry leaf, garlic	
Malabar Pothirachi Cutlet ●	₹550
Shallow fried beef patties	
Chicken Satay ●	₹650
Peanut chutney, tomato chili sambal	
Chemeen Vada ●	₹750
Shallow fried shrimp patties	
Fried Tiger Prawns ●	₹850
Sweet chili sauce, crispy garlic, chili	

KERALA MAIN COURSE

Koon Uilli Theeyal ●	₹350
Shallots, mushroom roasted tangy gravy	
Vellari Uppu Manga Curry ●	₹350
Malabar curry cucumber, pickled mango cooked with fresh coconut	
Urula Kizhangu Idicha Masala ●	₹350
Hand pounded spices with baby potatoes, shallots	
Malakkari Malli Korma ●	₹350
Seasonal vegetables with coconut, coriander flavored curry	
Ela Curry ●	₹350
Lentil, red spinach tempered with mustard, curry leaves	
Mutta Roast ●	₹350
Egg, shallots, chili, curry leaves	
Kozhi Pidi Masala ●	₹750
Kerala chicken curry with steamed rice dumplings	
Kozhi Kurumulagu Curry ●	₹750
Black pepper infused Kerala chicken curry with fresh coconut milk	

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Kozhi Elaneer Piralan ●	₹750
Braised chicken with tender coconut, spices	
Thalasseri Pothirachi Korma ●	₹800
Beef cooked with fresh coriander, coconut	
Pothirachi Koorkka Masala ●	₹800
Braised beef with chinese potatoes spices	
Aattirachi Kandhari Chaps ●	₹850
Lamb braised with bird eye chili, spices	
Mutton Vendakka ●	₹850
Braised lamb, okra masala	
Meen Kallu Masala ●	₹850
Grilled fish with shallots, tomatoes	
Meen Manga Thakali Curry ●	₹850
Tomato, raw mango fish curry	
Chemmeen Kothu Thalichathu ●	₹900
Prawns stir fried with shallots, cashew nut	
Chemmeen Muringaka Pal Curry ●	₹900
Prawns, drumstick with creamy coconut curry	
BREADS & RICE	
Kallappam ●	₹120
Appam ●	₹120
Idiyappam ●	₹120
Puttu ●	₹120
Kerala Porotta ●	₹120
Kerala Wheat Porotta ●	₹120
Egg Porotta ●	₹180
Kuthari Choru	₹150
Kerala red rice ●	
Kozhikodan Nei Choru	₹250
Kaima rice with pure ghee, spices ●	
Malabar Biryani	
Pachakkari - Vegetables ●	₹350
Kozhi - Chicken ●	₹650
Attirachi - Lamb ●	₹750
Served with raita, homemade chutney	

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COMFORT FOOD

"The Local Market Thali" (12 PM to 3.30 PM)

An array of traditional Kerala dishes thoughtfully sourced and carefully prepared with freshest market produce by our Malabar **Master Chef Lata**

Malabar tasting menu vegetarian ●	₹650
Malabar tasting menu - non vegetarian ●	₹950
Puttu Kadala Curry ●	₹450
Steamed rice, coconut cake with black chickpea curry	
Kallappam Vegetable Stew ●	₹450
Savory pancake with seasonal vegetables, coconut stew	
Porotta Beef Roast ●	₹850
Spicy semi dry beef with Kerala bread	
Kappa Meen Curry ●	₹850
Steamed tapioca, spicy fish curry	
Meen Kudampuli ●	₹850
Tangy fish curry served with steamed Kerala rice	
Appam Mutton Stew ●	₹900
Rice hoppers with braised lamb, coconut stew	
Appam Chemmeen Moilee ●	₹950
Prawns with creamy coconut curry	

PASTA & RISOTTO

PENNE AND SPAGHETTI ●	
Choice of cream sauce, tomato sauce, pesto, aglio e olio	₹650
Toppings on demand	
Prawn 6 Pieces ●	₹350
Chicken 80 Grams ●	₹160
Beef Bolognese ●	₹750
Beef Lasagna ●	₹750
Risotto ●	₹850
Morel mushrooms, pecorino cheese	

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WESTERN MAIN COURSE

Roasted Chicken Breast ●	₹850
Garlic, rosemary, marinated eggplant, crushed olive potatoes	
Beef Tenderloin ●	₹950
Brown onion, mash potatoes, sauté broccoli, mushroom jus	
Pan Seared Salmon ●	₹1100
Preserved lemon couscous	
Grilled Prawns ●	₹1100
Tiger prawns, garlic, lemon butter sauce	
Roasted Lebanese Chicken (serves 2) ●	₹1500
Lyonnais potatoes, hummus, garlic, harissa dip, pita bread	

OVEN

Caprese ●	₹700
Fresh tomatoes, mozzarella, basil cream, kalamata olives	
Primavera ●	₹700
Tomatoes, mozzarella, seasonal vegetables	
Rustica ●	₹700
Fresh tomatoes, mushroom, truffle oil, pecorino	
Smoked Cottage Cheese ●	₹700
Smoked homemade cottage cheese, tomato, broccoli	
Divola ●	₹850
Tomato, mozzarella, spice lamb salami, kalamata olives	
Kukuruku ●	₹850
Char grilled spicy chicken, onion, bell peppers, broccoli	
Gambero ●	₹950
Mozzarella, prawns, garlic, capers	

SANDWICHES & BURGERS

Multigrain Bread Sandwich ●	₹300
Cucumber, sour cream, pepper	
Panini Sandwich ●	₹500
Grilled vegetables, emmental cheese, onion rings, lettuce, olives	
Mushroom Burger ●	₹500
Crispy fried mushroom patties with cheddar cheese, lettuce	
Sour Dough Chicken Sandwich ●	₹550
Poached chicken, bell pepper	

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Classic Chicken Burger ●	₹550
Fried egg, onion, tomato, cucumber, avocado mash	
Croissant Sandwich ●	₹550
Smoked salmon, sour cream, rocket leaves, caper berries	
Kathi Roll ● ●	₹450/550
Tandoor cooked chicken or paneer wrap	
Ciabatta Sandwich ●	₹550
Kerala spiced beef, lettuce, caramelized onion, potatoes	
Beef Burger ●	₹600
Avocado aioli, melted cheddar cheese, caramelised onion	
Mutton Masala Burger ●	₹650
Spiced lamb patties, chili aioli, pickle, cheddar cheese, leaf	

ASIAN MAIN COURSE

Crispy Fried Vegetable ●	₹550
Seasonal vegetables, chengdu style	
Wok Tossed Seasonal Vegetables ●	₹550
Garlic, soy	
Green Thai vegetable Curry ●	₹550
Seasonal vegetables, chili, coconut	
Pad Thai ● ●	₹650/900
Dark soya sauce, vegetables/ prawns	
Wok Fried Tofu ●	₹550
Water chestnut, pok choy, black bean sauce	
Mee Goreng ● ●	₹550/650
Noodles, sambal, vegetables/ chicken	
Stir Fried Rice ● ●	₹450/650/750
Vegetables/chicken/ prawns	
Stir Fried Chicken ●	₹750
Cashew nut, scallion, chili	
Nasi Goreng ●	₹750
Chicken satay, prawn crackers, fried egg, sambal, egg	
Red Thai Chicken Curry ●	₹750
Braised chicken, chili, coconut	

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Wok Fried Beef ●	₹850
Broccoli, garlic, oyster sauce	
Lamb Randang ●	₹850
Coconut, onion, cinnamon	
Wok Toasted Tiger Prawns ●	₹1100
Black pepper sauce	

INDIAN MAIN COURSE

TANDOOR

Bharvan Aloo ●	₹450
Stuffed potatoes, raisins, chat masala	
Zaffrani Paneer Tikka ●	₹550
Homemade cottage cheese, saffron, yogurt	
Tandoori Broccoli ●	₹550
Smoked broccoli, cardomom, yogurt, mace	
Makai Aloo Seekh ●	₹550
Corn, potatoes, chili, coriander	
Murgh Lal Mirch ●	₹750
Chicken, kashmiri red chili, ginger, mace	
Murgh Malai Tikka ●	₹750
Chicken, yogurt, cardamom, cheese	
Murgh Tikka ●	₹750
Chicken, chili, garlic, yogurt	
Fish Tikka ●	₹850
Mustard, coriander flavored smoked fish	
Gilafi Seekh ●	₹850
Minced lamb with mace, cardamom, bell pepper	
Tandoori Pomfret	₹750
Pomfret, coriander, green chili, garlic, lemon	
Smoked Prawns ●	₹1100
Prawn, dry chili, fenugreek, black pepper	
Tandoori Salmon ●	₹1100
Salmon, yoghurt, ginger, cheese	
Tandoori Scallop ●	₹1800
Scallop, yogurt, pepper, cheese	

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DAL

Dal Tadka ●	₹300
Yellow lentils, garlic, cumin, red chili	
Choley Masala ●	₹300
Braised spicy chick pea curry	
Dal Makhni ●	₹375
Slow cooked black lentils	

CURRY

Choka Kaju Matar ●	₹450
Cashew nut, green peas, cumin, onion	
Bhindi Masala ●	₹450
Home style okra masala	
Subzi Do Pyaza ●	₹450
Seasonal vegetable curry with challots, ginger	
Aloo Jeera ●	₹450
Cumin tempered baby potatoes	
Gobi Adraki ●	₹450
Cauliflower, ginger, chili, coriander	
Chatpata Baingan ●	₹450
Sweet, sour eggplant	
Kadai Paneer ●	₹550
Homemade cottage cheese with chili, coriander	
Kofta Curry ●	₹550
Cottage cheese dumplings, onions, cardamom, cloves	
Paneer Palak ●	₹550
Cottage cheese, tomatoes, spinach, fenugreek	
Mushroom Makhni ●	₹600
Tandoor cooked mushroom, tomatoes, cashew nut	
Murgh Makhanwala ●	₹750
Tandoor cooked chicken with creamy tomato gravy	
Tawa Murgh ●	₹750
Chicken cubes, braised onion, tomato, cumin, ginger	

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Bhuna Gosht ● ₹850
Slow braised mutton cubes, onion, selected spice blend

Keema Masala ● ₹850
Kashmiri chili braised lamb curry

Jhinga Mirchwala ● ₹950
Tiger prawns, smoked chili, tomato, shallots

BREADS AND RICE

Naan - Butter, Garlic, Sesame ● ₹150

Roti - Kalonji, Mint, Carrot ● ₹150

Stuffed Kulcha - Cheese, Onion, Potatoes ● ₹175

Steamed Rice ● ₹200

Jeera Pulao ● ₹300

DESSERTS

Parippu Pradhaman ₹180
Sweet lentils simmered with coconut milk, cane sugar ginger powder, cumin

Palada ● ₹180
Rice flakes cooked in milk sugar, ghee

Pal Payasam ● ₹180
Unpolished Broken rice cooked in milk, sugar, butter

Homemade Ice cream selection, per scoop ● ₹180

Desserts of the Day ● ● ₹350
A daily selection of local, international desserts