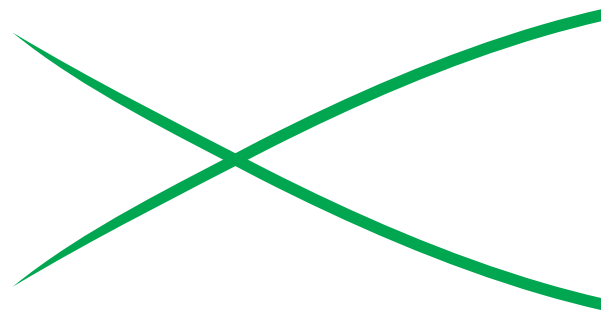
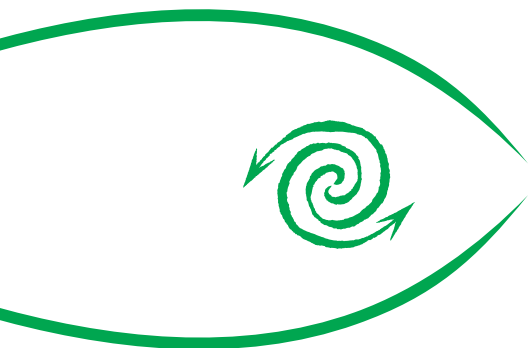


the purity kitchen



distinct local flavours



# b e v e r a g e s

**Natural juices, freshly squeezed 300.**

**Tropical classic** - pure pineapple or pineapple tang with lime

**Tangy ginger** - pineapple, sweet lime & ginger

**Fruit smoothies, freshly blended 300.**

**Malabar dream** - banana, pineapple, papaya & guava juice

**Pomegranate & watermelon**

**All natural anti-oxidants 300.**

**Beetroot, orange & ginger**

**Hibiscus, lime, honey & soda**

**Softies, chilled to thrill 200.**

**Ginger punch**, our in-house specialty | **Lime & mint twister**

**Ice tea** with lime & cinnamon | **Fresh lime soda**

All kind of **lassies**

**Bottled or canned**

**Himalayan**, natural mineral water from the heavenly hills of the Himalayas, 1 litre **200.**

**Coca Cola** | **Fanta** | **Pepsi** | **Mirinda** | **7up** | **Indian tonic water 200.**

**Pepsi diet** | **diet Coke 200.**

**Soda 750 ml. 150.**

**Hot Drinks**

**Mysore filter coffee** | **French press coffee 200.**

**Espresso coffee** | **Espresso macchiato 200.**

**Cappuccino** | **Café latte 200.**

**Hot chocolate 200.**

**Masala tea 200.**

**Leaf tea, BOP, Orange Pekoe, English breakfast tea**

**Fresh mint tea** | **Chamomile tea** | **Green tea and herbal teas 175.**

ask for the selection box

# m e n u

**In case you are vegetarian, please let us know!**

Our chef will offer you a wider choice of personalized options.

## Appetizers, Soups & Salads

**Raw papaya & mango**, coriander, peanuts, ginger, chili & lime **400.**

**Farmfresh grilled okra**, coconut, cucumber, tomato & red onion **400.**

**Roasted beetroot carpaccio**, feta, orange, balsamic & greens **400.**

**Sesame grilled chicken**, garden greens, sundried tomato & pesto mayo **450.**

**Masala pan fried calamari**, spiced tomato, garlic & onion **450.**

**Gambas & mahi-mahi**, local spices & ularthu masala paste **500.**

**Prawns & tapioca crisp**, green chutney & chili mayo **500.**

**Seafood soup** with tomato, lemon leaves & coconut milk **400.**

**The stock market**, daily soup **350. | 400.**

## Pasta & Biryani

**Spaghetti**, tomato concasse | basil pesto | aglio e olio & parmesan **450.** Seafood **650.**

**Aroborio risotto**, wild mushroom **550.** Chicken **650.** Seafood **750.**

**Alleppey vegetarian biryani** **550.**

**Alleppey seafood biryani**, our interpretation of the famous rice dish with raitha boondi, a yogurt infused with batter drops, salad, straw pappadam & pickle **850.**

## Staples & Meals

Our chef's interpretation of the **Kerala thali** (Lunch time only)

**Vegetarian thali** **550.** **Seafood thali** **750.**

**Trilogy of Indian curries**, paneer palak, mixed vegetable Jalfrezi & dhaba wali dal with Andhra pulao, chapati & pickles **600.**

**non-vegetarian** with Goan prawn curry **700.**

**Kerala paratha**, **appam** traditional rice hoppers or **chapati** **100.**

**Basmati rice** or **Malabari Gandhakasala aged rice** **150.**

## Main Course

**Flavors of Kerala**, spinach & dal thoran, kootu curry, raw papaya kalan, Malabari rice, appam & pickle **600.**

**Non vegetarian** with Alleppy fish curry **700.**

**Vazhakka theeyal**, plantain, shallots, tamarind & roasted coconut gravy **500.**

**Angamali manga mappas**, mango, caramelized onions, fennel, organic turmeric powder, kari leaves & coconut milk **500.**

**Mushroom curry** with tomato gravy, medley of local spices **550.**

**Seafood ularthiyathu**, fresh prawns and mahi-mahi chunks in a roasted & coriander scented coconut masala, lemon rice **750.**

**Kottayam fish curry**, turmeric broth tempered with fenugreek seeds & coconut milk **700.**

**Tapioca stuffed calamari**, shallots masala **700.**

**Travancore tiger prawn curry**, fresh tiger prawns in a rich tomato & onion gravy **900.**

**Karimeen pollichatu**, Vembanad lake's own pearl spot fish, baked in a banana leaf wrap **700.**

**Khozi varutharachatu**, chicken chunks, ground coconut, shallot, coriander seeds, dried Kashmiri chilis & cinnamon **700.**

**Kuttanad free range backwater duck** in coconut gravy flavoured with pepper and kari leaf paste, a Muslim community recipe **750.**

**Kerala mutton curry**, tomato gravy, garam masala & coconut milk **800.**

**The Vembanad platter**, our signatory classic, combining seafood delicacies of the lake and the sea, grilled to your taste with masala or continental marinade **4000.**

All the curries are served with appam, Kerala paratha, chapati Jeerakasala rice, Basmati rice or tapioca

## Desserts

**Palada**, sweet rice pancake filled with jaggery and coconut **300.**

**Chocolate brownie**, vanilla ice cream **400.**

**Carrot & saffron kulfi** **400.**

**Sorbet of the day** **300.**

**Mango crème brûlée** topped with minted mango salsa **400.**

**Jaggery Payasam** of your choice, Dal, Pumpkin or Rice flakes **300.**

# b e t w e e n   t h e   m e a l s

Between the meals 3.00 to 6.00 p.m.

**Sesame grilled chicken**, garden greens, sundried tomato & pesto mayo **450.**

**Prawns & tapioca crisp**, green chutney & chili mayo **500.**

**The stock market**, our daily soup **350. | 400.**

**Kathi rolls**, rolled paper chapatti with your choice of filling vegetables | paneer | chicken, served with mint chutney **450. | 550.**

**Sandwich of your choice**, tuna | cheese & vegetables | masala omelette | mint & vegetables, served with French fries **450. | 550.**

**Sorbet of the day** **300.**

**Carrot & saffron kulfi** **400.**

# c h e f   s p e c i a l

- \* **The sundowner barbeque** of fresh seafood, fish catch of the day and chicken cooked for you in the serene setting of the sunset at the waterfront.

Chef Sinaj proposes

**The jumbo platter**, the 'taste it all option' of your choice **4500.**

**The mini platter** with a reduced selection **3000.**

**Whole fresh fish** grilled with your preferred marinade **2500.**

**Combination of two**, like, seafood & chicken, you decide **2000.**

**Tiger prawns** with coconut & coriander marinade **1200.**

**Today's catch**, Kerala marinade or **Tuna**, yogurt & garlic **1000.**

**Chicken**, bell peppers & lime marinade **1000.**

All dishes include salad, rice or chapati.

- \* **Creative cooking class** **2000.**

An opportunity to take with you traditional local recipes and home style cooking back home to your own kitchen.

- \* **Advance reservation required.**



All food & beverages taxes as applicable  
All beverages subject to availability

The Malabar escapes cuisine at

