

Family Serve (4 to 6 person)

<p>Kerala style Family serve chicken (with bone) biryani serve with pickle and raita Fragrant biryani with chicken, pineapple, mint, and cashew nuts, served with tangy pickle and creamy raita.</p>	\$60.00
<p>Kerala style Family serve Goat biryani with (bone) raita and pickle Savor aromatic rice with tender goat, served with raita and pickle, perfect for a family feast.</p>	\$70.00
<p>Malabar style Chicken (bone) dum Biryani jeeraka samba rice with Raita and Pickle Aromatic dum biryani with bone-in chicken and jeeraka samba rice, perfect for a family meal.</p>	\$70.00

Entree

<p>Beef Cutlets Slow cooked pulled beef and potatoes mashed together with spices ginger garlic, onion made into patty, crumbed fried.</p>	\$3.50
<p>Samosa Crispy pastry filled with spiced potatoes and peas, perfect for a savory start to your meal.</p>	\$3.25
<p>Egg Puffs Flaky puff pastry filled with egg, spiced onion, ginger, garlic, and garam masala.</p>	\$3.50
<p>Pazham Pori Sweet banana slices, delicately prepared for a delightful and traditional treat.</p>	\$3.75
<p>Sughiyan Sweet green gram balls, a traditional treat with a soft, sweet filling encased in a golden exterior.</p>	\$2.00
<p>Chicken Cutlets Fried chicken cutlets, seasoned with turmeric, garam masala, curry leaves, ginger, green chilli, and coriander.</p>	\$3.50
<p>Tuna Cutlets Spiced tuna cutlets with aromatic masala and curry leaves for a flavorful entree experience.</p>	\$3.50
<p>Uzhunnu Vada Fried lentil doughnuts.</p>	\$2.50

Mains

Chicken Biryani	\$14.00
Aromatic rice and chicken, seasoned with spices and biryani masala, for a rich, flavorful experience.	
Churuttu Porotta	\$9.00
Kerala paratha stuffed with spicy beef roast, wrapped in banana leaves, and gently steamed.	
Fish Biryani	\$16.00
Vegetarian Pulav (V)	\$10.00
Vegetarian	
Neychoru	\$10.00
Aromatic rice dish cooked with ghee, spices, and cashews, offering a rich and flavorful experience.	
Kappa Udachathu	\$10.00
A traditional Kerala dish made with mashed tapioca, seasoned with spices for a savory delight.	
5 white string hoppors	\$4.75
Delicate rice noodles, perfect for pairing with your favorite curry or stew.	

Curries

Beef Curry	\$15.00
Tender beef simmered in a rich curry sauce, infused with aromatic spices for a hearty and flavorful experience.	
Mutton Stew	\$14.00
Mutton simmered in coconut milk with ginger and curry leaves for a rich, aromatic stew.	
Paneer Butter Masala	\$10.00
Beef Coconut Fry	\$22.00
Tender beef slow roasted with Kerala spices, black pepper, ginger, coconut, mustard, and curry leaves.	
Pork coconut fry	\$22.00
Slow-roasted pork shoulder cubes with Kerala spices, black pepper, ginger, coconut, mustard, and curry leaves.	

Fish

Whole White Pomfret Pollichatu

\$45.00

Whole white pomfret, marinated and wrapped in banana leaf, offering a burst of traditional flavors.

Fish Molee

\$16.00

A Kerala-style curry with tender fish simmered in coconut milk, spices, and herbs for a rich, aromatic flavor.

Soft Drinks and Dessert

Coke

\$2.50

Gulab Jamun

\$7.50

Mango and pistachio kulfi

\$7.50

Creamy kulfi with mango and pistachio, a delightful frozen dessert for a refreshing treat.