## GATEWAY VARKALA <br> HICL SELE TIONS

## Coastal Ritchen

In God's Own Country, the unique cuisine is a part of its distinctive culture. The state along the coast offers many common threads, yet on culinary terms there are unique manifestation within the Malabar region.


# GATEWAY VARKALA 

IHCL SELEQTIONS

As per the guidelines issued by

## Food Safety \& Standards Authority of India (FSSAI)

an average active adult requires
2000 kcals of energy per day. However, the actual calories needed may vary per person.

## Starters

Pachakari Wada I kcal I 219 | 240 gm ..... 450Shallow fried spiced vegetable Patti served with Tomato chutney
Pepper Potato I kcal | 219 | 160 gm ..... 450
Cubes of potato sauteed with grained pepper corns
$\triangle$ Kozhi Porichathu I kcal I 354 I 240 gm ..... 550
Deep fried chicken in southern marination
Koonthal Varatiyathu I kcal I 279 I 180 gm ..... 650
Griddle cooked squid
$\triangle$ Kanava Peera I kcal I 279 I 180 gm ..... 650
Squid in Malabar style
Malabar Konchu Porichathu I kcal 216 I 240 gm ..... 900Masala fired baby prawns
Mixed Vegetable Pakode I kcal 511 I 240 gm ..... 400
Deep fried vegetables in Basin batter
Bhunne Mutter ki Aloo Tikki l kcal 228 I 240 gm ..... 450Peas stufffed Potato Patti
$\triangle$ Chicken Tikka choice of Laal Mirch or Malai I kcal 529 I 240 gm ..... 550
Choice of marinated chicken morsels cooked in clay oven
Ajwaini Mahi Tikka I kcal 433 I 240 gm ..... 600
Garlic and carrom infused clay oven glazed fish cubes
$\triangle$ Tandoori Jhinga I kcal 220 I 200 gm ..... 950
Marinated prawns cooked in clay oven
$\triangle$ Crispy Fish Fingers I kcal 306 I 200 gm ..... 550
All-time favorite-served with chips and tartar sauce
Cheese Cherry Pineapple Sticks I kcal 350 I 200 gm ..... 450
Crispy Mushroom I kcal 350 I 200 gm ..... 450Shallow fried button mushrooms in oriental sauce
Vegetable Spring Rolls I kcal 219 I 200 gm 造 ..... 450
Chilly Paneer I kcal 407 I 240 gm ..... 450Cubes of paneer and bell peppers cooked in shallow pot with tangy oriental sauce
Mushroom Pepper Salt I kcal 290 I 240 gm ..... 450Button Mushrooms cooked in shallow fat fry with minced onions and chilies
$\triangle$ Chilly Chicken I kcal I 460 I 240 gm ..... 550
Chunks of chicken cooked in Chinese sauce
Chicken Spring Rolls I kcal 460 I 200 gm ..... 550
$\triangle$ Chicken Lollipop I kcal 460 I 200 gm ..... 550
Oriental style marinated chicken wings fried to perfection
Soups
Oven roasted tomato and basil soup I kcal 147 I 150 ml ..... 300
Cream of Mushroom I kcal 157150 ml ..... 300
Minestrone Vegetable I kcal 165 I 150 ml ..... 300
Hot and Sour vegetable I kcal 62 I 150 ml ..... 300
Sweet Corn Vegetable I kcal 62 I 150 ml ..... 300
Lemon Coriander Vegetable I kcal 62 I 150 ml ..... 300
Vegetable Clear I kcal 621150 ml ..... 300
Hot and Sour Chicken I kcal 135 I 150 ml ब ..... 325
Sweet Corn Chicken I kcal 135 I 150 ml ..... 325
Lemon Coriander Chicken I kcal 135 I 150 ml ..... 325
$\triangle$ Clear Chicken I kcal 135 I 150 ml ..... 325
$\triangle$ Cream of Chicken I kcal 176 I 150 ml f ..... 325

## Salads

- Sprout Salad I kcal 944 I 350 gm350Quinoa grains and sprouted beans, bell peppers, raw mango and toastedsunflower seeds with black salt and cumin vinaigretteGreek Salad I kcal 30 I 350 gm ..... 300Tomato, cucumber, bell peppers, feta, Kalamata olives with lemon oregano vinegar
$\triangle$ Hawiian Chicken Salad I kcal 288 I 350 gm ..... 350
Combination of shredded chicken, bell peppers in creamy sauce
Green Salad I kcal 28 I 350 gm ..... 175
Mix of Onions, tomatoes, carrots, onions, chilly and lemon
Mains
Koonu Varutharachha curry I kcal 270 I 250 gm ..... 475Button mushrooms cooked in roasted whole spices and coconutfinished with tamarind
Koonu kurumulauittathu I kcal 270 I 250 gm ..... 475Sautéed button mushrooms with onions and pepper corns

- Vegetable Mappas I kcal 302 I 250 gm ..... 475South indian preparation of assorted vegetables with coconut milk and green chillies
$\square$Avial I kcal 500 I 250 gm475Signature Kerala dish of mixed vegetables, curd, coconut and seasoned withcoconut oil and curry leaves
$\triangle$ Kozhi Varutharachha curry I kcal 485 I 250 gm ..... 600
Signature dish of Kerala, Chicken cooked to perfection with handpicked spices, brown coconut and brown onion paste
® Kozhi Roast I kcal 354 I 250 gm ..... 600
Chicken marinated with special masala, slow roasted with small onion and tomatoes
$\boxed{\square}$ Tenderloin Ullarthiyathu I kcal 525 I 250 gm ..... 725
Dry classic spicy beef preparation in slow fire
$\triangle$ Meen Kodampuli Curry I kcal 485 I 250 gm ..... 625Kokum flavoured "traditional Kerala" fish preparation
$\triangle$ Meen Pollichathu I kcal 306 I 250 gm ..... 625Griddle cooked fish marinade in coastal spices
$\triangle$ Naadan Mutton Curry I kcal 356 I 250 ..... 725
Traditional Local style lamb curry
$\triangle$ Chemmeen Varatiyathu I kcal 310 I 250 gm ..... 975
Crispy fried prawns simmered in thick gravy
$\triangle$ Malabari Chemmeen Curry I kcal 310 I 250 gm ..... 975Shrimps cooked in freshly extracted coco milkTandoori Vegetarian Platter I kcal 334 I 550 gmPotato, Baby corn, Mushrooms, Capsicums, Laal Mirch ka Paneer Tikka,Kasundi Phool, Phaldari Kebab
Makkai Palak I kcal 295 I 250 gm ..... 475
Fresh corns cooked in spinach paste
Dal Makhani I kcal 1032 I 250 gm © ..... 475
Black gram and red kidney beans simmered overnight on the tandoor
Dal Tadka I kcal 317 I 250 gm ..... 375Yellow lentil tempered with cumin, garlic, onion and tomato
Multi Grain Kichdi I kcal 508 I 250 gm ..... 475Barley, Green moong dal, brown rice, broken wheat, dal, broccoli florets and spicesSubz ki Tokri I kcal 1074 I 250 gm475Home style preperation of your choice of vegetables, Bhindi naintara,aloo methi, aloo jeera, gobi mutter
Paneer Makhini I kcal 522 I 220 gm © ..... 475
Cottage cheese cooked with makhini gravy
Paneer Katti Roll I kcal 510 I 200 gm 會 ..... 475
Paneer rolled sandwich, kachumber and mint chutney
$\triangle$ Chicken Katti Roll I kcal 510 I 200 gm ..... 650
Grilled chicken tikka, kachumber and mint chutney
$\triangle$ Tandoori Murgh I kcal 242 I 600 gm ..... 650
$\triangle$ Lahori Fish Tikka Masala I kcal 490 I 250 gm ..... 650
Lamb Roganjosh I kcal 360 I 250 gm ..... 725
$\triangle$ Tandoori Non-Vegetarian platter I kcal 833 I 450 gm ..... 1175Kebab bhannu, pudhina aur kali mirch fish tikka, galouti kebab Kcal
® Murgh Tariwala I kcal 451 I 220 gm ..... 600
Traditional Punjabi style thin curry with Indian Aroma
$\triangle$ Pan Seared Chicken Breast I kcal 438 I 300 gm ..... 650
Pan seared chicken breast with sauteed spinach served with risotto and roast gravy
$\triangle$ Charred Fillet Steak I kcal 770 I 300 gm ..... 750
Minced Steak served along with Mash potato and Boiled vegetables
$\triangle$ Pan seared fish with parsley butter I kcal 253 I 200 gm ..... 650
Grilled fish served with mashed potatoes and steamed vegies
Gobi Manchurian (Dry/Gravy) I kcal 220 I 250 gm ..... 450
Batter fried cauliflower cooked in Chineese sauce
Stir Fried Vegetable I kcal 4201250 gm ..... 450
Wok-tossed seasonal vegetables with light sauce
$\triangle$ Chilly Chicken I kcal 253 I 250 gm ..... 600
$\triangle$ Chicken Manchurian I kcal 410 I 250 gm ..... 600
Batter fried chicken simmered in manchurian sauce
$\triangle$ Kung Pao Chicken I kcal 460 I 250 gm ..... 600
$\triangle$ Prawn in Black Bean Sauce I kcal 405 I 200 gm ..... 975
Batter fried prawns cooked in black bean sauce


## Rice Sr Woodles

Vegetable Noodles I kcal 326 I 380 gm450Vegetable Fried Rice I kcal 326 I 400 gm ..... 450Egg Fried rice／noodles I kcal 3341380 gm475
$\triangle$ Chicken Fried rice I kcal 343 I 400 gm（6） ..... 550
Chicken Noodles I kcal 343 I 380 gm ..... 550
Rice（Steamed／Boiled）I kcal 333 I 480 gm ..... 300
Rice Flavoured（Lemon，Coconut，Pulao，Jeera Rice）I kcal 374 I 480 gm ..... 375
Breads
Appam I kcal 139 I 150 gm ..... 200
Fermented Rice Hoppers
$\square$Malabari Paratha I kcal 217 I 80 gm 解175
Soft and flaky refined flour bread
Tandoori Breads I kcal 230190 gm ..... 175
Chapati or Pulka I kcal 230140 gm 逢 ..... 150

## Jiriyani

An Unique biriyani like no other，prepared in a flat vesel with small fragrant rice， roast onions，ghee，spices and the meat．This does not come in a vegetarian version．Order yours with lamb，seafood or poultryVegetable I kcal 1289 I 550 gm © OHe 550Chicken I kcal／Fish I kacl 1578 ／ 925 I 550 gm © © 0
$\triangle$ Prawn lkcal 5601550 gm © OHe en 盼 850
$\triangle$ Lamblkcal 1945 I 550 gm © © Oee 750

## 13asta

- Choice of vegetable pasta-

Penne/Spaghetti I kcal 429 I 160 gm © 550
Choice of sauces, arabiatta

- Mac ' $n$ ' Cheese Mushroom I kcal 529 I 160 gm © 550
- Risotto Provencal l kcal 429 I 250 gm © 550

SAFFRON FLAVOURD ARBORIO RICE RISOTTO WITH VEGETABELE AND PARMESAN
$\triangle$ Risotto Gamberi I kcal 555 I 250 gm © 650

ARBORIO RICE RISOTTO WITH SHRIMPS, FINISHED WITH SHELL FISH BISQUE
$\Delta$
Choice of chicken pasta - penne/spaghetti
Choice of sauces I kcal 548 I 375 gm 0̂e 650
$\triangle$ Mac ' $n$ ' Cheese Chicken I kcal 548 I 375 gm © 650

## Sandwiches and Jurgers

$\triangle$ Non-vegetarian Club Sandwich I kcal 362 I 250 §
Iceberg lettuce, cheese, tomato, and shredded chicken with dijon mustard spread in choice of white, whole wheat bread selection of grilled, toasted or plain sandwich
$\triangle$ Chicken Burger I kcal 310I250 gm © © 550
Crispy chicken patty in bun with cheese, lettuce
$\square$ Vegetable Burger I kcal 3101250 gm 用追 500
Crispy veg patty with cheese, lettuce
Vegetable Club Sandwich I kcal 312 I 250 gm 500
Iceberg lettuce, and choice of vegetables with mustard spread and choice of
white or whole wheat bread

## Catch of the Day

$\triangle$ Jumbo Prawns I kcal 228 I 380 gm 雾 1200
$\triangle$ Sear I kcal 352 I 250 gm 700
$\triangle$ Pomfret I kcal 295 I 380 gm 700
$\triangle$ Pearl spot I kcal 347 I 250 gm 700
$\triangle$ Snapper I kcal 248 I 380 gm 700

## No Onion No Garlic

$\square$ Tomato soup I kcal 1471150 ml 亿 300
$\square$ Chilly paneer I kcal 4071240 gm © 450
$\square$ Mixed vegetable subzil kcal 3331250 gm 475
$\square$ Bhindi Naintara I kcal 2271250 gm en 475
Choice of pasta with creamy or
white sauce I kcal 425 I 250 gm © 追
$\square$ Gobi mutter I kcal I 228 gm 475
■ Paneer makhani I kcal 522 I kcal 227 I 250 gm § 475
－Makai palak I kcal 427 I 250 gm © 475
D Dal tadka I kcal 317 I 250 gm

## Xids Choice

Milk Shakes I kcal 328 I 250 ml © 300
（Strawberry，Vanilla，Chocolate，Butterscotch）
－Vegetable Croquttes I kcal 2191200 gm 450
Smiley Potatoes I kcal $\mathbf{3 3 0}$ I 200 gm 逢 300
－French fries I kcal 330 1220 gm 掔 275
Crispy golden finger chips served with ketchup
Kichdi（Plain or Masala）I kcal 221 I 250 gm 375
$\triangle$ Chicken Wrap I kcal 416 I 220 gm 650
－Mac＇$n$＇Cheese Mushroom I kcal 5291 250 gm 追 550
$\triangle$ Mac＇$n$＇Cheese Chicken I kcal 548I 250 gm 管
$\triangle$ Chicken Nuggets I kcal 4601220 gm 権 550

## Dessects

Banana Split I kcal 292 I 160 gm © 0 eem
Choice of ice creams with slits of bananas and topped with nuts and syrup
$\triangle$ Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm © 400
Sugar free Mousse I kcal 385 I 150 gm © 350
－Tropical Fresh Fruit Platter in season I kcal 142 I 100 gm 300Gulab Jamoon I kcal 450 I 150 gm © 350
Pazham Nurukku I kcal 222 I 150 gm © 350
Ari Payasam I kcal 257 I 150 gm ©
$\square$ Kulfi l kcal 228 Il 150 gm §
Sugar free Phirni I kcal 232 I 150 gm 350
Ice cream（choice of two scoops）I kcal 280 I 80 gm ©
Please check with the order taker on selection of flavors

## Beverages

Tea I kcal 20 । 220 ml ..... 225Darjeeling, Assam, earl grey, camomile or green tea
Coffee l kcal 301220 ml ..... 225
Espresso, cappuccino, French press or filter coffee
Cold coffee with ice cream I kcal 2971250 ml ..... 300
Milk shake I kcal 328 I 250 ml ..... 300Vanilla, strawberry, mango, butterscotch and chocolatePapaya and honey, banana and caramel, apple and mint
Seasonal Fresh Fruit juices I kcal 60-140 I 250 ml ..... 325
Orange, sweet lime, watermelon, pineapple or grapes
Lassil kcal 1531250 ml © ..... 225
Plain, salted, sweet
Butter milk I kcal 40 I 250 ml © ..... 225
Plain, masala
Hot chocolate, bournvita \& horlicks I kcal 78-100 I 220 ml ..... 275
Fresh lime juice I kcal 110 I 250 ml ..... 200Sweet, salted or plain with soda or water
Aerated beverages ..... 175

## Beer

Premium Beers ..... 400
Wine by stem ..... 550
Fratelli Classic Chenin
Grover Sauvignon blanc
Grovers Shiraz
Fratelli Shiraz Cabernet Frank
Fratellie Merlot

## TERMS \& CONDITIONS

> Please inform us of any allergies
> All chicken and mutton dishes are on the bone
> All alcoholic/Non alcoholic beverages are including MRP and additional charges of our facilities and services
> All prices for food \& beverage are in Indian rupees \& government taxes as applicable
> In room dining service levys extra 5\% + GST (18\%)
> Liquor will not be served to person below 23 years of age

Kindly inform us if you are allergic to any food ingredientsi All prices are in Indian Rupees and subject to Government taxes.
$\square$ Vegetarian $\triangle$ Non Vegetarian $\nless$ Signature dishes


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