

GATEWAY VARKALA

IHCL SELECTIONS

Coastal Kitchen





STARTER

Vegetarian/Non-vegetarian /Seafood Rs 250/Rs 275/Rs 900

- **Veg Cutlet**
(Delicately spiced veg blossoms patties, crumb-fried and served)
- **Chilly Paneer**
(Indo-chinese fusion, cottage cheese in soy/garlic sauce)
- **Chicken Lollipop**
(Oriental style marinated chicken wings fried)
- **Chilly Chicken**
(Batter-fried chicken perfectly cooked in chili sauce)
- **Malabar Konchu Porichathu**
Deep fried prawns in a coating of local spices from Northern Kerala

SOUP

Vegetarian/Non-vegetarian Rs 150/Rs175

- **Hot and sour soup**
- **Sweet corn soup**



CURRIES

Vegetarian/Non-vegetarian/ Seafood Rs 340/Rs 375/Rs 900

- **Gobi Manchurian (Dry / Gravy)**
(Batter-fried cauliflower perfectly cooked in Manchurian sauce)
- **Vegetable Mappas**
(A south Indian preparation of assorted vegetables with coconut milk & green chilies)
- **Paneer Makhini**
(Cottage cheese cooked with makhini gravy)
- **Meen Kudampuli Curry**
(A typical Kerala home style fish curry favoured with kokum)
- **Murgh Tariwala**
(A traditional Punjabi style thin chicken curry with Indian aromas)
- **Kozhi Roast**
(Succulent pieces of chicken slow roasted in Kerala style)
- **Chicken Manchurian (Dry / Gravy)**
(Batter-fried chicken perfectly cooked in Manchurian sauce)
- **Chemmen vattichathu**
This spicy and tangy curry of prawns is a delight for every seafood lover



SANDWICHES & ROLLS

Vegetarian/Non-vegetarian Rs 250/Rs 280

▣ **Club Sandwich**

(Triple layered toasted white or brown bread sandwich with cheese, lettuce, tomato, russian salad)

Grilled Sandwich (▣ veg/ ▣ chicken)

(Double layered, toasted slice bread sandwich with veg/non veg option, chose white or whole wheat bread served with French fries)

▣ **Paneer Kathi Roll**

(Julienne of paneer, capsicum and onion tossed with indian spices wrapped in indian bread)

▣ **Chicken Kathi Roll**

(Julienne of chicken tikka, capsicum and onion wrapped in Indian bread)





RICE

Vegetarian/Non-vegetarian Rs 200/Rs 250

Fried rice /Noodles

(Veg/ egg/ Chicken)

Rice

(Steamed rice/veg pulao/Jeera pulao)

KERALA COMBO

Experience the taste of Kerala on a platter with chef Suresh and Sunil recommendation especially crafted for you

- Vegetarian Rs 750
- Non-vegetarian Rs 750
- Seafood Rs 900

MOPLAH BIRIYANI

Vegetarian/Non-vegetarian Rs 350/Rs 375

(a unique biryani like no other, prepared in flat vessel small fragrant rice, roast onions, ghee, spices)

- Veg / Chicken / Fish
- Kerala Paratha/ Tawa Chapatti Rs 50 each





DESSERT Rs 150

- **Payasam of the day**
- **Choice of ice-cream**
- **Fresh cut fruit**

BEVERAGES Rs 150

- **Milk shake**
Vanilla, chocolate, strawberry or banana
- **Cold coffee**
with or without ice-cream
- **Coffee**
instant expresso or cappuccino
- **Tea**
readymade, masala, warm ginger honey
- **Lassi**
(sweet/salted/masala)

Aerated Water

(Ask our server for brands available)

Fresh lime soda

Packaged Water Bottle (Still/sparkling) Rs 200

(Ask our server for brands available)

Beer Domestic 650ml (Lager/premium) Rs 220/ Rs 250

(Ask our server for brands available)

Wine by bottle (Red/white) Rs 2500/Rs 2500

(Ask our server for brand available)

Wine by glass (Red/white) Rs 500/Rs 500

(Ask our server for brand available)



TERMS & CONDITIONS

- Please do inform us of any allergies.
- All chicken dishes are on the bone.
- All Alcoholic / Non Alcoholic beverages are including MRP and additional charges for our facilities and services.
- All prices for food & beverage are in Indian rupees & government taxes as applicable.
- Liquor will not be served to person below 23 years of age.

