

IVORY



Soups

Salads

- Potato & spinach soup 400
"Inspired from the Konkan coast"
- Kurumilagu Njandu rasam 475
Crab & fresh green pepper soup
- Quinoa and grilled vegetable salad 400
Pesto focaccia
- Baby romaine salad 400
Sumac croutons, parmesan garlic dressing

Finger Foods

- Chilli cheese Dhaba samosa 750
- Prawn Chettinad tart 950
- Chicken tikka cheese melt 850
- Tempura basket with sambal mayo
 - Vegetable 750
 - Chicken 850
 - Seafood 950
- Falafel & sumac in basil pita wrap 750
- Allam kodi wrap, chilli shallot chutney 850
- Bangkok satay wrap, chilli basil dip 850

Desserts

- Baked apple crumble 650
Warm custard cream
- Ivory "chocolate fudge" 700
Almond biscotti, hazelnut praline, berry confit
- Tender coconut & mascarpone parfait 650
Coconut chips
- Moong dal halwa cheese cake 650
Rabdi foam
- Baked gulab jamun 600
Pistachio crumble
- Selection of ice cream 500
(Cotton candy, Honeynut crunch, Tender coconut, Chickoo, jackfruit)

Main Course

- Crumbed mustard chicken 950
Garlic sweet potato mash, asparagus, sautéed mushroom
- Garlic & rosemary rubbed tenderloin 1500
Steak chips, pan jus, buttered green beans
- Malabar Squid tawa fry 1150
Served with appams
- Nasi goreng
 - Vegetable 900
 - Chicken 1050
- "Ghar ki murgi" dal ke saath 950
Served with Uzbeki naan
- Sialkot ki Aloo Gobhi 750
- Halke phulke paneer te palak 850
- Thai rice bowl
 - Vegetable 900
 - Chicken 1050
 - Prawn 1250
- Mavinakai Mensukkai 750
Served with red rice
- Paneer aur anjeer ka kofta 750
- Vegetable & cashew gassi 850
Served with Mangalorean rice roti
- Gratinated asparagus & potato gnocchi 900
Walnut pesto

SIDES

- Roasted potato with rosemary & garlic 325
- Yellow dal of your choice 550
- Kerala red rice/Saffron rice 300
- Appams 200
- Neer dosa 200
- Uzbeki naan/Cilantro sesame naan 200



BEKAL RESORT & SPA
KERALA





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