

# GATEWAY VARKALA

IHCL SELECTIONS

*Coastal Kitchen*





# STARTER

- **Pachakari Cutlet** ₹400  
(Delicately spiced mix vegetable, crumb-fried and served with chutney)
- **Chilly Paneer** ₹400  
(Indo-chinese fusion, cottage cheese in soy/garlic sauce)
- **Mushroom Pepper Salt** ₹400  
(Wok-tossed mushroom with onion and black pepper)
- **Chicken Lollypop** ₹500  
(Oriental style marinated chicken wings fried)
- **Chilly Chicken** ₹500  
(Batter-fried chicken perfectly cooked in chili sauce)
- **Crispy Fish Finger** ₹500  
(An all-time favorite - served with chips and tartar)
- **Kozhi Porichathu** ₹500  
(Tender morsels of chicken marinated with Kerala special pounded fresh spices and deep fried to perfection)
- **Koonthal Fry** ₹600  
(Hot country style spiced squid stir fry)
- **Kanava Peera** ₹600  
(Sliced squids tempered with onions, coconut, green chillies and curry leaves. Street specialty from Cochin region and a perfect late night snack)
- **Malabar Konchu Porichathu** ₹900  
(Deep fried prawns in a coating of local spices from Northern Kerala)

# SOUP

- **Oven Roasted Tomato and Burnt Pepper** ₹275
- **Hot and Sour Soup** (Veg./ Chicken) ₹275
- **Sweet Corn Soup** (Veg./ Chicken) ₹275
- **Clear** (Veg./ Chicken) ₹275
- **Lemon Coriander** (Veg./ Chicken) ₹275







# SALADS

- **Green Salads** ₹150
- **French Fries** ₹250
- **Greek Salad** ₹300  
(Crunchy Mediterranean salad with lettuce, cucumber, pepper, onion, tomato, feta cheese and olives tossed in lemon oregano vinaigrette)
- **Chicken Hawwain Salad** ₹300  
(Chicken, fresh pineapple cubes mixed with fresh cream and mayo dressing)

# SANDWICHE & BURGER

## Club Sanwich

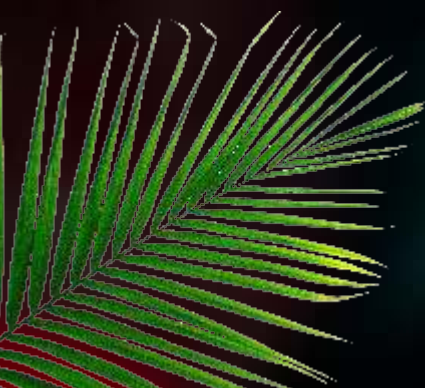
(Triple layered toasted white or brown bread sandwich with cheese, lettuce, tomato)

- **Vegetarian** ₹450
- **Non-vegetarian** ₹500
- **Vegetable Burger** ₹450
- **Chicken Burger** ₹500



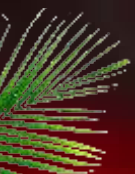
# MAINS

- **Dal Tadka** ₹325  
(Combination of yellow lentils tempered with onion, garlic, chilli and cumin)
- **Dal Handi** ₹325  
(Creamy black lentil cook over night with butter and fresh cream)
- **Koon Kurumulakittathu** ₹400  
(Stir fried mushrooms with pepper & onion)
- **Koonu Varutharacha Curry** ₹400  
(Button mushrooms cooked with traditional)
- **Gobi Manchurian (Dry/ Gravy)** ₹400  
(Batter-fried cauliflower perfectly cooked in Manchurian)
- **Stir Fried Vegetable** ₹400  
(Wok-tossed seasonal vegetables with light sauce)
- **Vegetable Mappas** ₹400  
(South indian preparation of assorted vegetables with coconut milk and green chillies)
- **Avial** ₹400  
(Signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves – without this, no Kerala feast is complete)
- **Paneer Makhini** ₹400  
(Cottage cheese cooked with makhini gravy)
- **Pasta** ₹500  
Choice of pasta- Penne / Spaghetti  
Choice of sauces-Arabia / Napolitano / Creamy Cheese
- **Mac 'n' Cheese Mushroom or Chicken** ₹475/ ₹500



# MAINS

- **Choice of Chicken** ₹525  
(Manchurian or chilli sauce)
- **Kozhi Varutharacha Curry** ₹525  
(Favorite recipe of Kerala's grandmothers. Classic chicken curry prepared in a base of roast coconut and spices from the home's garden)
- **Murgh Tariwala** ₹525  
(A traditional Punjabi style thin chicken curry with Indian aromas)
- **Kozhi Roast** ₹525  
(Iconic dish of Kerala originating from the North, fresh chicken hunks deep fried after basting with Kerala masala and spices)
- **Tenderloin Ulrathiyathu** ₹550  
(Dry classic spicy beef preparation that is made by simmering the fresh meat in a generous dose of all local spices)
- **Grilled Fish Fillet with Lemon Butter Sauce** ₹550  
(Grilled to perfection served with mashed potato, grilled vegetable and grainy mustard sauce)
- **Meen Kudumpuli Curry** ₹550  
(Signature dish of the region – hot and spicy red curry of a selected fresh catch fish of the day)
- **Meen Pollichathu** ₹550  
(A kerala special, fresh catch from the ocean, marinated with traditional coastal spices, wrapped in banana leaf and grilled)
- **Nadan Mutton Curry** ₹700  
(Chunks of lamb simmered in a light flavorsome home styled gravy finished with coconut milk)
- **Prawn Black Bean Sauce** ₹900  
(Batter fried prawn perfectly cooked in Black bean sauce)
- **Cheemen Varattiyathu** ₹900  
(Crispy fried prawns simmered in thick spicy gravy finished with fresh coconut milk)
- **Malabari Cheemen Curry** ₹900  
(Shrimp simmered in gravy made of freshly extracted coconut milk and spiced)



# ACCOMPANIMENT

## Fried Rice/ Noodles

- Vegetarian ₹250
- Egg ₹300
- Chicken ₹300

- Rice 250**  
(Steamed rice/Veg pulao/Jeera pulao)

# BREADS

- Appam** ₹40  
(The perfect pancake made with fermented rice batter and coconut milk slowly baked in a concave iron pan)
- Tawa Chappathy** ₹40
- Malabari Paratha** ₹40  
(Girdled flaky and layered south indian bread prepared from soft dough of refined flour)

# MOPLAH BIRIYANI

(A unique biriyani like no other, prepared in a flat vessel with small fragrant rice, roast onions, ghee, spices and the the meat. This does not come in a vegetarian version. Order yours with lamb, fish or poultry.)

- Vegetaian** ₹500
- Non-vegetarian** (Fish/Chicken) ₹550
- Lamb** ₹700







# DESSERT

- **Banana Split** ₹300  
(Nostalgic dish to many, its three scoops of mixed flavors of ice cream served on a split banana with a generous topping of syrups and nuts)
- **Gulab Jamun** ₹250  
(Deep-fried reduced milk dumpling, served warm)
- **Seasonal Fruit Platter** ₹250
- **Selection of Ice-cream** ₹250  
(Vanilla, chocolate, strawberry, butter scotch)

# BEVERAGES

- **Milk Shake** ₹150  
(Vanilla, chocolate, strawberry or banana)
- **Cold Coffee with or without ice-cream** ₹150
- **Coffee instant espresso or cappuccino** ₹150
- **Tea readymade, masala, warm ginger honey** ₹150
- **Lassi** ₹150  
(Sweet/salted/masala)
- **Aerated Water** ₹150  
(Ask our server for brands available)
- **Fresh Lime Soda** ₹150
- **Packaged Water Bottle (Still/Sparkling)** ₹200  
(Ask our server for brands available)
- **Beer Domestic 650ml (Lager/Premium)** ₹250 / ₹400  
(Ask our server for brands available)
- **Wine by bottle (Red/white)** ₹2500 / ₹2500  
(Ask our server for brand available)
- **Wine by glass (Red/white)** ₹500 / ₹500
- **Sparkling wine by bottle** ₹3500



# 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.

