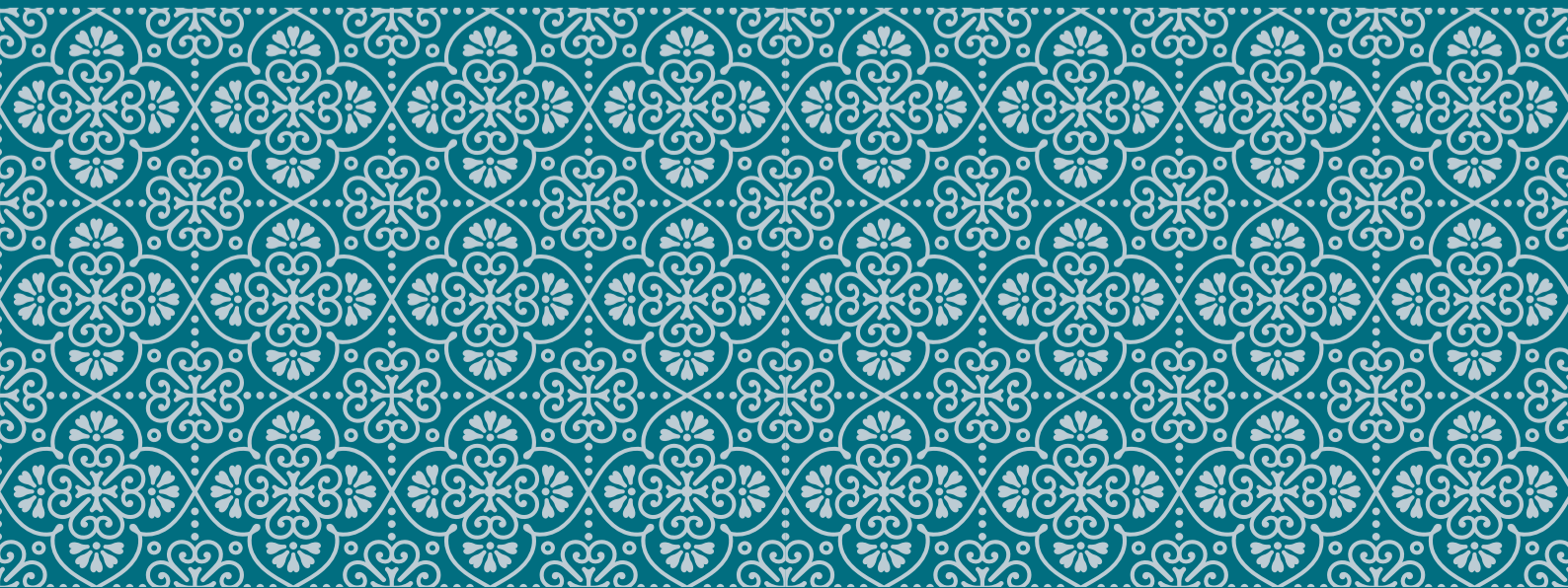




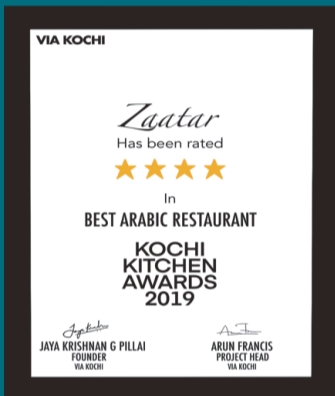
Zaatar  
Restaurant



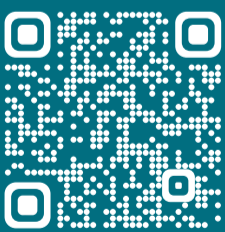
WE SERVE HAPPINESS



# The most awarded restaurant in Kerala.



## Our Recognitions



Scan for Instagram



Food preparation takes a minimum of 20 minutes on order.

All prices are exclusive of GST



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## SIGNATURES

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### Crab 'N' Chicken

Indulge in our succulent Crab & Chicken medley, featuring four delectable pieces of deep-fried bliss. A harmonious blend of juicy crabmeat and tender, boneless chicken, this dish is expertly seasoned with a sweet and spicy flair.

Rs.430



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### Mangolian Chicken

A delectable Chinese semi-gravy dish made with boneless chicken that has been boiled to perfection. It is combined with delicate baby corn, earthy mushrooms, piquant onions, and a touch of rich oyster sauce.

Rs.340



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### Mangolian Beef

A delectable Chinese semi-gravy dish made with tender beef that has been boiled to perfection. It is combined with delicate baby corn, earthy mushrooms, piquant onions, and a touch of rich oyster sauce.

Rs.380



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### Leham Brisket

A juicy and tender cut of beef, slow-cooked for 12-14 hours to bring out its rich, savory flavors. Served in generous portions of 250g, infused with the irresistible combination of butter and rich brown sauce

Rs.562



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### Bone Marrow (6 pcs)

Six succulent pieces of bone marrow, expertly prepared on the Tawa with a delicate balance of spices and salt to create a mouth-watering dish with a slight kick of heat.

Rs.370



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### Chicken Bill Peppers

The perfect blend of sweet and spicy flavors. Made with 6 pieces of juicy chicken mixed with minced onion, garlic paste and formed into round shapes, this classic Chinese dish is sure to satisfy your taste buds.

Rs.280



### Clop Mashwi

Four pieces of tender chicken slices marinated in a medium-spicy blend of spices, deep-fried to golden perfection and served on a skewer.

Rs.390



### Tabai Kabab

Made with juicy cuts of Chicken or Beef, marinated with a medium spicy blend of spices. Cooked to on a Tawa, served with 5 pieces.

Rs.440



### Buffallo Tikka

Slow-cooked with traditional Alfaham preparation techniques. Each skewer holds 8 tender pieces, expertly seasoned to deliver a medium spice level with a hint of sweetness.

Rs.460



### Al Najik Kebab Beef

A traditional Turkish dish, made with tender cuts of beef cooked to perfection in olive oil. Served in a creamy, tangy base set curd.

Rs.460



### Al Najik Kebab (Chicken)

A traditional Turkish dish, made with boneless chicken cooked to perfection in olive oil. Served in a creamy, tangy base set curd

Rs.450



### Dhawood Basha

8 juicy meatballs slow-cooked in a sweet and spicy sauce and finished on a hot tawa for a tantalizing flavor and aroma.

Rs.430



### Tawa Dajaj Kalej (Chicken)

Prepared with medium-spiced pieces of breast chicken filled with juicy, mouth-watering kheema. This dish is cooked to perfection on a hot tawa, ensuring that each bite is infused with bold and spicy flavors.

Rs.490



### Dajaj Faa (Chicken)

5 Pieces of succulent chicken skewers marinated with tawa masala expertly cooked to perfection. Served with freshly baked kuboos bread.

Rs.470



### Samak Mashwi (Fish)

Delightful taste of Samak Mashwi, prepared to perfection using fresh Basa fish. Two succulent pieces of fish are grilled on a Tawa, resulting in a delicious and healthy dish that will tantalize your taste buds..

Rs.460



## GHEE ROAST

A delectable dish derived from indian costal cuisine that showcases the perfect balance of spices and flavors. The use of ghee, or clarified butter, adds a rich and indulgent texture to the gravy, making every bite a tantalizing experience.

### Prawns Ghee Roast

Juicy prawns cooked in a flavorful gravy made with a special blend of spices and ghee, served with 5 pathiris dipped in creamy coconut milk. This dish is perfect for seafood lovers looking for a spicy and savory meal.

Rs.430



### Chicken Ghee Roast

Tender pieces of chicken cooked in a rich and indulgent gravy made with ghee and aromatic spices. The dish is bursting with flavors and is best enjoyed with steamed rice or naan bread.

Rs.410



### Squid Ghee Roast

Fresh squid cooked in a fiery red gravy made with ghee, tamarind, and spices, creating a mouth-watering dish with a perfect balance of flavors. This dish is a must-try for seafood lovers who enjoy bold and spicy flavors.

Rs.390



### Mutton Ghee Roast

Succulent pieces of mutton slow-cooked in a rich and flavorful gravy made with ghee, roasted spices, and curry leaves, creating a dish that is rich, aromatic, and deeply satisfying. This dish is perfect for those who enjoy bold and spicy flavors and is best paired with steamed rice or naan bread.

Rs.450



## TAWA KEBAB

Spicy tender meat marinated with Zaatar special aromatic spices, grilled on a tawa for a juicy and crispy treat

### Thez Mashwi (Mutton)

Mouthwatering mutton kebab made with tender pieces of meat marinated in a blend of aromatic spices and grilled to perfection on a hot griddle.

Rs.790



### Egyptian Dajaj (Chicken)

A juicy and succulent chicken kebab that is marinated in an exotic blend of spices and then cooked on a hot griddle to perfection.

Rs.460



### Hebbar Mashwi (Squid)

A delectable squid kebab that is marinated in a special blend of herbs and spices and then grilled on a hot tawa to bring out its natural flavors.

Rs.470



### Rubian Mashwi (Prawns)

A mouthwatering prawn kebab that is marinated in a tantalizing blend of spices and grilled to perfection on a hot tawa.

Rs.480



### Leham Mashwi (Beef)

A juicy beef kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa.

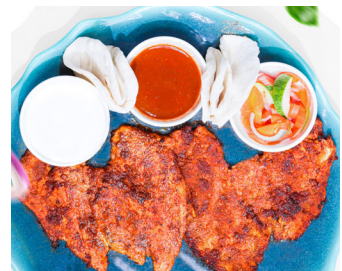
Rs.420



### Effa Dajaj (Chicken)

a succulent chicken kebab that is marinated in a blend of fragrant spices and grilled to perfection on a hot tawa.

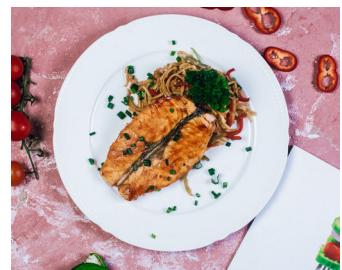
Rs.470



### Samak Special Tawa (Fish)

Treat yourself to the delicate flavors of our Samak Special Tawa, a delicious fish kebab that is marinated in a special blend of spices and grilled to perfection on a hot tawa.

As per size



### Afghan Rubian

A succulent prawn kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa

Rs.480



### Dajaj Mashwi

A succulent chicken kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa.

Rs.420



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# SEEKH KEBABS

Juicy ground meat expertly blended with special spices and grilled to perfection for bold flavor.

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## Chicken Seekh Kebab

Tender and juicy minced chicken infused with a blend of aromatic spices, shaped into long, succulent rolls around skewers, and cooked to perfection in a traditional tandoor oven

Rs.460



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## Beef Seekh Kebab

Savor the rich and robust flavors of minced beef marinated in a medley of Indian spices, rolled into long, flavorful skewers, and cooked to perfection in a traditional tandoor oven.

Rs.460



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# ALFAHAM

A succulent and juicy grilled meat dish originating from the Middle East. Made with specially marinated meat grilled over hot coals until it is crispy on the outside and juicy on the inside.

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## Green Pepper Al Faham (Chicken)

Succulent pieces of tender chicken marinated with green peppers, garlic, and aromatic spices, grilled to perfection on an open flame, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	590	340	210



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## Barbeque

Tender chicken or lamb marinated in a blend of Middle Eastern spices and grilled to perfection over an open flame. Served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	580	340	210



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## Al Faham (Black pepper al faham)

spicy and tangy chicken dish, marinated with black pepper, garlic, and other exotic spices, Grilled to perfection and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	580	340	210



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## Afghani

Juicy and tender chunks of chicken marinated in a non spicy afghani masala grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	590	340	210



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## Pepper Wings

Crispy and juicy chicken wings coated with a blend of black pepper and other spices, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half
Rs.	480	300



### Morroccan Alfaham

Exotic flavors of Morocco with our succulent and flavorful chicken dish, marinated in a blend of Moroccan spices and herbs, and grilled to perfection. served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	590	340	210



### Laham Al Faham (Beef)

Flavorful beef marinated in a blend of Middle Eastern spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full
Rs.	470



### Laham Barbeque

Tender beef marinated in a secret blend of spices, Grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full
Rs.	470



### Mutton Raan

Succulent mutton marinated in a blend of spices, slow-cooked in a grill, and served with a side of Rice, Kuboos, Mayonnaise, Ketchup, and Salad

	Full
Rs.	1200



### Fish Al Faham

Tender fish fillets marinated in a blend of spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

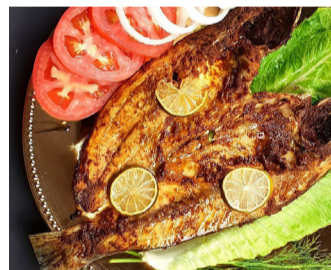
As per size



### Fish Barbeque

A succulent prawn kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa

As per size



### Honey Chilly Barbeque

Get your sweet and spicy fix with our Honey Chilly Barbeque, succulent chicken marinated in a sweet and spicy sauce, grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	590	340	210



### Green pepper Grilled Prawns

Succulent prawns marinated in a blend of green pepper and spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

As per size





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# PLATTER

Discover the diverse flavors of our menu with our platter. Featuring a mouthwatering assortment of our most popular dishes, this sharing plate is perfect for trying something new or enjoying your favorite flavors all in one meal.

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## Tawa Platter

Effa Dajaj, Thoom Dajaj (Chicken), Samak Mashwi (Fish), Leham Mashwi, Rubian Mashwi(Prawns) or Hebber Mashwi (Squid), French Fries, 5 Kubboos, Garlic Paste, Hummus & 2 glasses of special juice.

Rs.1150

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## Zaatar Royal Platter

Alfaham(qtr) BBQ (qtrv)Afgani qtr, Koozi rice, Green pepper(qtr-1), 3 piece lemon chilly Kebab, 3 piece of chicken Tikka, 4 piece of pepper wings, Rubian (Prawns) or Hebber Mashwi, Samak Mashwi, Thoom Dajaj, Laham Mashwi, 10 Kubboos garlic paste, Hummus, 1 jar of special juice.

Rs.2290

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## Waves of Zaatar Platter

Tender beef marinated in a secret blend of spices, Grilled and served with a side of Kubboos, Mayonnaise, Ketchup, and Salad

Rs.1590

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## Al Faham Platter

Al Faham (qtr), Moroccan (qtr), Afghani (qtr), Barbeque (qtr), Green Pepper (qtr), Salad, 5 Kubboos, French Fries, Hummus, Garlic Paste and 2 glasses of special juice.

Rs.1150

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## Seafood Platter (Seasonal)

Medium Fish, Squid, Tiger Prawns, Small Prawns, Rice, Hummus, French Fries, Salad, 4 Kubboos, 1 jar of special juice and Sea Food Soup 2/4.

1.5 Kg (Market Price)

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## Vegetable Platter

Honey chilly cauliflower, Chilly Mushroom, Gopi Manjuria, Paneer Tikka (3 pcs), Hummus, 4 Kubboos, Green Salad

Rs.850



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# TANDOOR

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## Afghani Tandoor

Succulent chicken marinated in a blend of traditional Afghan spices, slow-cooked in a traditional clay oven, dipped in mayonnaise and served with kuboos,

	Full	Half	Qtr
Rs.	580	340	210

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## Tandoor Chicken

Juicy and tender chicken marinated in a blend of spices, slow-cooked in a traditional clay oven,

	Full	Half	Qtr
Rs.	580	340	210

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## Mushroom Tikka

Button mushrooms marinated in a blend of Indian spices, slow-cooked in a traditional clay oven,

Rs.290

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## Chicken Tikka (6 Pcs)

Boneless chicken pieces marinated in a blend of herbs and Indian spices, slow-cooked in a traditional clay oven,

Rs.380

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## Lemon Chilli Kebab (6 Pcs)

Chicken pieces marinated in a blend of tangy lemon and spicy chili, slow-cooked in a traditional clay oven,

Rs.380

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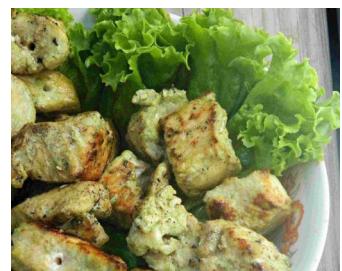


## Hariyali Kebab (6 Pcs)

Tender chicken pieces marinated in a blend of herbs, spices, and fresh mint, slow-cooked in a traditional clay oven,

Rs.380

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## Paneer Tikka (6 Pcs)

Cubes of paneer marinated in a blend of Indian spices, slow-cooked in a traditional clay oven,

Rs.400



# ARABIC RICE

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## KOOZI

Also known as Arabic Biryani, is a delicious and aromatic dish that consists of rice, spices, and meat. The following are four popular variations of this classic dish

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### Koozi Rice

Enjoy our flavorful Koozi Rice, a fragrant and aromatic basmati rice dish cooked with a blend of traditional Arabic spices

Rs.140



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### Koozi Dajaj (Chicken)

A delicious and aromatic basmati rice dish topped with tender, flavorful chicken that's been slow-cooked in a blend of Arabic spices.

Rs.220



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### Koozi Laham (Beef)

A fragrant and flavorful basmati rice dish topped with succulent beef that's been slow-cooked in a blend of Arabic spices.

Rs.220



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### Koozi Rubian (Prawns)

Experience the taste of the sea with our Koozi Rubian, a fragrant and flavorful basmati rice dish topped with plump and juicy prawns that have been cooked in a blend of Arabic spices.

Rs.360



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### Koozi Samak (Fish)

Enjoy our Koozi Samak, a fragrant and flavorful basmati rice dish topped with tender, flaky fish that's been cooked to perfection in a blend of Arabic spices.

Rs.230



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## MANDI

A tantalizing blend of juicy meat and aromatic rice, slow-cooked in a unique Tandoor pit or oven with spices. A traditional Middle Eastern dish, perfect for satisfying cravings.

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### Chicken Mandi

Tantalizing blend of juicy chicken and aromatic basmati rice slow-cooked to perfection in a unique pit-like oven with a blend of Middle Eastern spices

	Full	Half	Qtr
Rs.	790	395	240



### Haneedh Mandi

Succulent lamb slow-cooked to perfection in a unique unique pit-like oven with a blend of Middle Eastern spices

Full  
Rs. 1480



### Beef Mandi

A delectable combination of succulent beef and aromatic basmati rice slow-cooked in a pit-like oven with a blend of Middle Eastern spices

Full                  Half                  Qtr  
Rs. 920              560              280



## ZERPIAN

Zerpian, a traditional Yemani rice, known for its vibrant yellow color and rich flavor. This dish is available in three unique varieties, each offering a distinct taste experience

### Dajaj Zerpian

A traditional Yemeni rice dish made with fragrant basmati rice cooked with a blend of Middle Eastern spices and topped with succulent chicken that has been slow-cooked to perfection.

Full                  Half                  Qtr  
Rs. 790              395              240



### Laham Zerpian

A delicious and aromatic basmati rice dish topped with tender beef that has been slow-cooked to perfection in a blend of Middle Eastern spices, offering a unique and satisfying taste experience

Full                  Half                  Qtr  
Rs. 920              560              280



### Haneedh Zerpian

A succulent lamb dish slow-cooked to perfection and served with fragrant basmati rice cooked with a blend of Middle Eastern spices, offering a distinct and satisfying taste experience

Full                  Half                  Qtr  
Rs. 1480              790              400



## CHINESE

### Fried Rice (Veg or Olive)

Enjoy the flavorful and aromatic taste of our Fried Rice, made with a delicious blend of vegetables and/or olives, cooked to perfection with basmati rice and traditional Chinese spices.

Rs.150



### Fried Rice (Mutton)

Satisfy your cravings with our Fried Rice, made with tender pieces of mutton slow-cooked to perfection with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.290



### Fried Rice (Mix)

Indulge in the rich and flavorful taste of our Fried Rice, a delicious combination of chicken, mutton, prawns, and vegetables cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.200



### Fried Rice (Chicken/Egg/Beef)

Experience the delicious taste of our Fried Rice, made with tender pieces of chicken, egg, or beef cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.190



### Fried Rice (Prawns)

Enjoy the succulent and juicy flavors of our Fried Rice, made with fresh and flavorful prawns cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.230



### Noodles (Chicken/Egg/Beef/)

Satisfy your cravings with our Noodles, made with tender pieces of chicken, egg, or beef and stir-fried with fresh vegetables and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.190



### Noodles (Prawns)

Indulge in the rich and flavorful taste of our Noodles, made with succulent and juicy prawns stir-fried with fresh vegetables and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.230



### Noodles (Mix)

Experience the delicious taste of our Noodles, made with a delicious combination of chicken, mutton, prawns, and vegetables stir-fried with traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.210



### Schezwan Fried Rice

Enjoy the spicy and flavorful taste of our Schezwan Fried Rice, made with basmati rice and stir-fried with fresh vegetables and a spicy Schezwan sauce, offering a unique and satisfying taste experience.

Rs.220



### Plain Rice

Satisfy your cravings with our Plain Rice, made with fragrant basmati rice cooked to perfection, offering a simple yet satisfying taste experience.

Rs.120



### Chilli Paneer

Indulge in the rich and flavorful taste of our Chilli Paneer, made with succulent pieces of paneer cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.210



### Chilli Mushroom

Experience the delicious taste of our Chilli Mushroom, made with fresh and flavorful mushrooms cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.200



### Gobi Manchurian

Satisfy your cravings with our Gobi Manchurian, a delicious vegetarian dish made with cauliflower florets cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.190



### Chilli Chicken

Enjoy the succulent and juicy flavors of our Chilli Chicken, made with tender pieces of chicken cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.250



### Garlic Chicken

Satisfy your cravings with our Garlic Chicken, a delicious and savory dish made with tender pieces of chicken stir-fried with fresh garlic, vegetables, and a blend of aromatic spices. This dish is sure to leave your taste buds craving for more!

Rs.220



### Schezwan Chicken

Experience the bold and spicy flavors of our Schezwan Chicken, a fiery Chinese dish made with tender pieces of chicken stir-fried with vegetables and a spicy Schezwan sauce, creating a unique and satisfying taste experience.

Rs.240



### Chicken Lollipop

Indulge in the crispy and savory flavors of our Chicken Lollipop, a popular Chinese appetizer made with tender chicken wings coated in a crispy batter and served with a tangy dipping sauce, offering a delectable and satisfying taste experience.

Rs.240



### Dragon Chicken

Enjoy the unique and savory taste of our Dragon Chicken, a flavorful Chinese dish made with tender pieces of chicken stir-fried with vegetables and a blend of aromatic spices, creating a bold and satisfying taste experience.

Rs.240



### Honey Glazed Chicken

Satisfy your sweet and savory cravings with our Honey Glazed Chicken, a delicious Chinese dish made with tender pieces of chicken coated in a sweet and sticky honey glaze, served with a side of steamed rice and vegetables, offering a delectable and satisfying taste experience.

Rs.260



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## INDIAN

Experience the rich and exotic flavors of India with our selection of authentic Indian dishes. Prepared with traditional recipes and a blend of aromatic spices, features a variety of dishes that will take you on a culinary journey through the diverse regions of India.

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### Kadai Veg

A delicious vegetarian gravy made with mixed vegetables and aromatic spices, cooked in a wok or kadhai to retain its natural flavors.

Rs.190



### Paneer Butter Masala

Soft and succulent cubes of cottage cheese cooked in a rich and creamy sauce made with butter, cashew paste, and a blend of aromatic spices.

Rs.210



### Mushroom Masala

Tender button mushrooms cooked in a rich and flavorful gravy made with onion, ginger, garlic, and a blend of aromatic spices.

Rs.200



### Butter Chicken

A classic Indian dish made with succulent pieces of chicken cooked in a creamy and buttery sauce, flavored with a blend of aromatic spices.

Rs.310



### Chicken Patiala

A flavorful dish from the city of Patiala, made with boneless chicken cooked in a rich and aromatic gravy made with onions, ginger, garlic, and a blend of spices.

Rs.350



### Chicken Tikka Masala

Tender pieces of chicken tikka cooked in a rich and creamy sauce made with cashew paste, cream, and a blend of aromatic spices.

Rs.310



### Kadai Chicken

A delicious chicken gravy made with boneless chicken cooked in a kadhai with a blend of aromatic spices and capsicum.

Rs.310



### Pepper Chicken Masala (Spicy)

A spicy and flavorful chicken gravy made with boneless chicken cooked in a rich and aromatic gravy made with onion, ginger, garlic, and a blend of aromatic spices.

Rs.300



### Zee 65 (With bone oil fry)

A popular dish made with deep-fried chicken pieces marinated in a blend of aromatic spices and herbs, served with a spicy and tangy sauce.

Rs.320



### Ra-Ra Chicken (Spicy)

A fiery and flavorful chicken dish made with boneless chicken cooked in a spicy and aromatic gravy made with onion, ginger, garlic, and a blend of spices.

Rs.320



### Kadai Mutton

A delicious mutton dish made with succulent pieces of mutton cooked in a kadhai with a blend of aromatic spices and capsicum.

Rs.440



### Mutton Roganjosh

classic Kashmiri dish made with tender mutton in a rich tomat-based gravy infused with aromatic spices like cardamom and cinnamon. It's slow-cooked to perfection, resulting in a bold and flavorful dish.

Rs430



### Ra Ra Mutton

North Indian dish with juicy mutton pieces cooked in a spicy onion-tomato curry and then shredded and cooked again in a rich masala gravy. It's a flavorful and hearty dish perfect for those who love bold flavors.

Rs.440





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# SALAD

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## Seafood salad

A refreshing and light salad made with a mix of healthy refreshing vegetables and golden deep fried prawns.

Rs.170



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## Hawaiian Salad

Refreshing and colorful salad that combines sweet and tangy flavors with a tropical twist. It typically includes a mix of fresh greens, juicy pineapple chunks, diced ham, and crunchy macadamia nuts, all tossed in a light and creamy dressing.

Rs.200



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## Russian Salad

A classic dish from the Russian cuisine. Includes a mix of diced boiled potatoes, carrots, pickles, and peas, along with chopped eggs or chicken, all tossed in a creamy dressing made with mayonnaise and sour cream.

Rs.150



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## Zaatar Arabic Salad

A refreshing and healthy salad made with mixed greens, cucumber, tomato, onions, boiled vegetables, tabbouleh, mutabal, hummus, french fries, baba ghanoush, and a tangy zaatar dressing.

Rs.230



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## Green Salad

A simple and delicious salad made with fresh greens, vegetables, and a light dressing.

Rs.120



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## Hummus (Half)

A creamy dip made with chickpeas, tahini, olive oil, lemon juice, and garlic.

Rs.110



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## Dajaj Salad (Non-veg)

Includes a mix of diced chicken, fresh lettuce, tomatoes, cucumbers, and parsley, all tossed in a tangy and zesty dressing made with lemon juice and olive oil.

Rs.170



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## Mayonnaise

A classic condiment made with egg yolks, oil, vinegar, and seasonings. Perfect for adding flavor to Alfahams, and other dishes.

Rs.50



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# SOUP

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## Hot and Sour (Veg or Non veg)

A spicy and tangy soup that comes in both vegetarian and non-vegetarian options, made with a mix of vegetables, meat (in non-veg option), and flavored with vinegar and chili sauce.

Rs.160

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## Sweet corn (Veg or Non veg)

A creamy and slightly sweet soup that comes in both vegetarian and non-vegetarian options, made with corn kernels and vegetable broth (in veg) or chicken broth (in non-veg).

Rs.160

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## Manchow (Veg or Non veg)

A hearty and flavorful soup that comes in both vegetarian and non-vegetarian options, made with vegetables and/or meat, and flavored with a blend of Indian and Chinese spices.

Rs.160

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## Seafood Soup

A rich and savory soup made with a mix of seafood, such as shrimp, fish, and squid, and a blend of herbs and spices.

Rs.190

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## Crab soup

A creamy and flavorful soup made with fresh crab meat and a blend of spices and herbs.

Rs.190

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## Lemon Coriander (Veg)

A light and tangy soup made with a mix of vegetables and/or lentils (in veg), or chicken (in non-veg), and flavored with fresh lemon juice and coriander leaves.

Rs.170

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## Noodle Soup (Veg or Non veg)

A comforting and filling soup that comes in both vegetarian and non-vegetarian options, made with noodles, vegetables and/or meat, and a savory broth.

Rs.160

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## Mutton Shorba

A spicy and aromatic soup made with tender mutton and a blend of Indian spices.

Rs.200

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## Cream Soup (Choice)

Chicken, Mushroom, Mutton, Tomato

A rich and velvety soup that can be made with a variety of vegetables or meat options, such as chicken, mushroom, mutton, or tomato.

Rs.200



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# BREADS

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## Kuboos

A soft and fluffy Middle Eastern flatbread, perfect with alfahams, tandoors, curries and dips.

Rs.10



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## Kerala Paratha

An iconic flaky and layered flatbread from the Kerala, made with flour, oil, and ghee.

Rs.20



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## Naan

A classic Indian flatbread made with refined flour, yeast, and baked in a tandoor oven.

Rs.30



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## Butter Naan

A delicious variation of naan brushed with butter, perfect for dipping into rich gravies.

Rs.40



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## Roti

A simple and nutritious flatbread made with whole wheat flour.

Rs.30



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## Butter Roti

A flavorful variation of roti brushed with butter, perfect for pairing with any Indian curry.

Rs.40



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## Kulcha

A soft and fluffy leavened bread made with refined flour, yeast, and baking powder.

Rs.35



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## Butter Kulcha

A delicious variation of kulcha brushed with butter, perfect for pairing with spicy curries.

Rs.50



### Pudina Naan

A flavorful naan bread made with mint and spices, perfect for pairing with tandoori dishes.

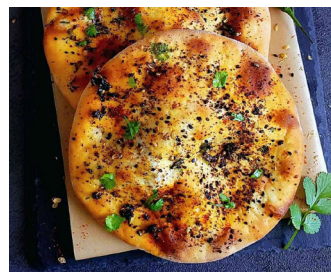
Rs.30



### Paneer Kulcha

A stuffed kulcha bread filled with soft and crumbly paneer cheese and spices.

Rs.50



### Butter Garlic Naan

A delicious and fragrant naan bread flavored with garlic and brushed with butter.

Rs.40



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## DESSERTS

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### Kunafa (Cheese)

A traditional Middle Eastern dessert made with layers of shredded phyllo dough, melted cheese, and a sweet syrup. The crispy texture of the dough complements the gooey, cheese filling perfectly.

Rs.330



### Kunafa (Chocolate)

A modern twist on the classic kunafa, this version is filled with rich and creamy chocolate. It's a perfect choice for chocolate lovers who also enjoy the crispy texture of the phyllo dough.

Rs.360



### Umm Ali

A delicious and indulgent Egyptian dessert made with layers of puff pastry, milk, nuts, and raisins. It's similar to a bread pudding and has a warm, comforting flavor.

Rs.100



### Tender Coconut Pudding

A refreshing and creamy dessert made with tender coconut meat and milk. It has a light and tropical flavor that's perfect for rounding out a meal

Rs.100



### Choco Gravity

Dessert that involves pouring cold ice cream into hot chocolate, causing the ice cream to melt and blend with the chocolate. The contrast in temperature and texture creates a unique flavor experience that is both sweet and creamy.

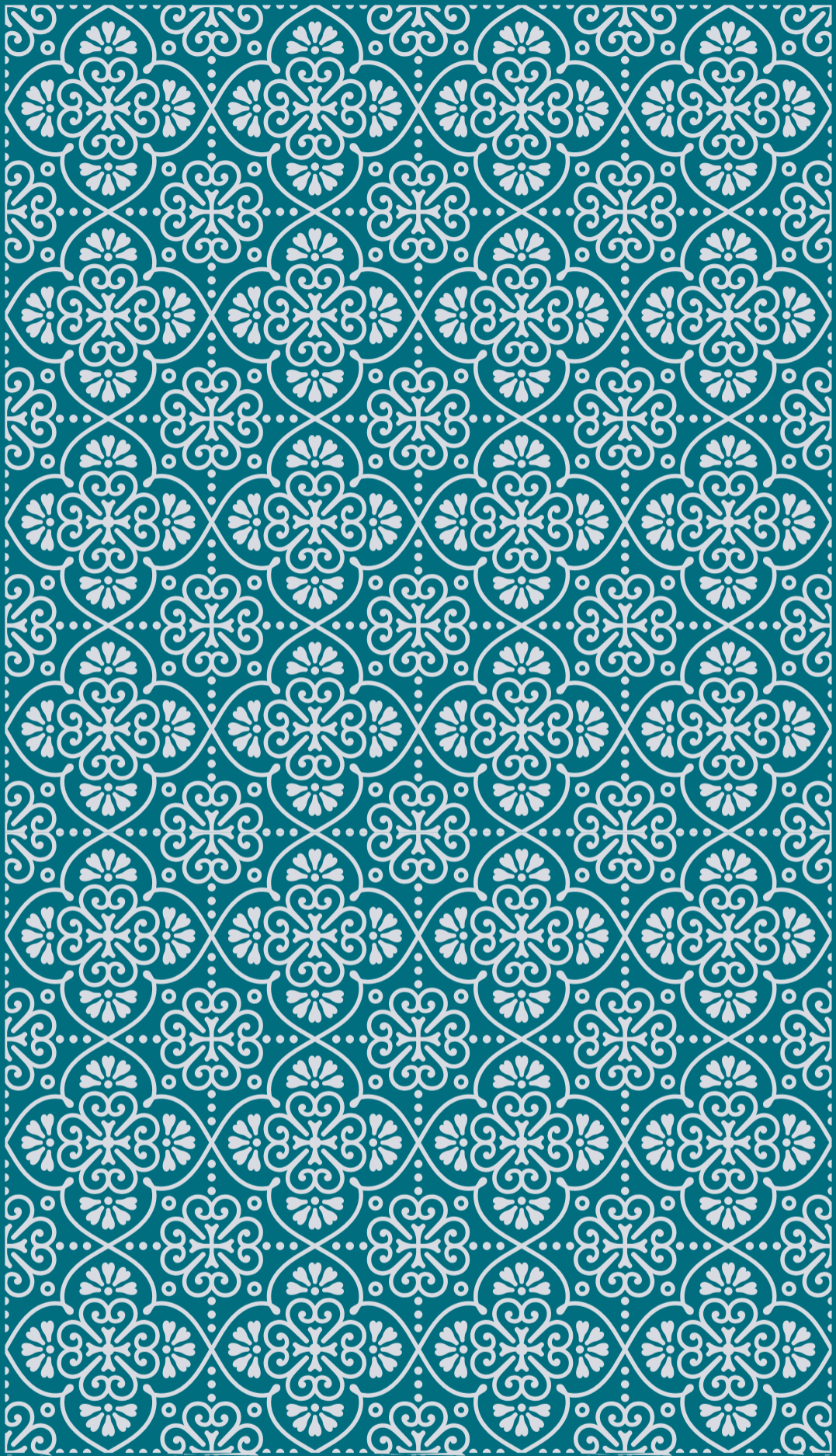
Rs.160



# Savour more Flavours

Savour the rich flavours **on the first floor.**





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