

## SALAD

**PACHA MANGA SALAD** 18

**SWEET CORN SALAD** 18

**GREEN SALAD** 16

## SOUPS

**CHEF'S SPECIAL - SOUP OF THE DAY** 14

**ROASTED TOMATO SOUP** 14

**SWEET CORN SOUP** 14  
Chicken | Vegetables

**HOT 'N' SOUR** 14  
Chicken | Vegetables

## NALUKETTU SPECIAL STARTERS

**VENDAKKAI KURKURE (V)** 16  
Crispy Toasted Ladies Finger, Onion And Curry Leaf

**MIX VEGETABLE PAKORA (V)** 17  
Gram Flour Fried Mix Vegetables, Mint Chutney

**VEGETABLE SPRING ROLLS (V)** 16  
Fried Mix Vegetables Spring Roll, Sweet Chill Sauce

**MIX SEAFOOD PLATTER** 45  
Masala Fried Prawns, Squid & Anchovy With Onion Lacha

**KONCHU PORICHATHU** 38  
Fried Marinated Prawns With Fresh Curry Leaves & Coconut

**CHEMMEN ULARTHIYATHU** 38  
Dry Preparation Of Prawns With Onion, Tomato & Masala

**NATHOLI PORICHATHU** 28  
Marinated Crispy Anchovies, Curry Leaves And Fried Onion

**SQUID PEPPER FRY** 33  
Toasted Squid With Shallots, Garlic And Curry Leaves

**MUTTON COCONUT FRY** 38  
Stir Fried Mutton Toasted With Nalukettu Special Spices

**NALUKETTU SPECIAL BEEF COCONUT FRY** 30  
Stir Fried Beef Toasted With Nalukettu Special Spices

**BEEF DRY FRY** 29  
Slow Cooked Beef Tenderloin Toasted With Spices

**CHICKEN ULARTHIYATHU** 27  
Sautéed Boneless Chicken With Shallots, Coconut & Black Peppers

**NALUKETTU CHICKEN FRY** 27  
Boneless Chicken Marinated With Nalukettu Special Masala

**KOZHI VARAVAL** 27  
Fried Chicken, Green Chili, Onion and Ajwain Seeds

**CHICKEN 65** 27  
Cubes Of Chicken Marinated With Chat Masala

**CHICKEN LOLLIPOP** 27  
Roasted Chicken Winglet Glazed With Hot Sauce

*All prices are inclusive of 3.5% tourism fee, 2% municipality fee & 5% VAT.*



## NALUKETTU SPECIAL SEAFOOD

### Pearl Spot

37

**Porichathu** - Marinated And Deep Fried In Coconut Oil

**Pollichathu** - Pollicha' Masala, Wrapped In Banana Leaf And Grilled

**Mappas** - Mild Coconut Gravy And Fresh Spices

### King Fish

35

**Tawa Grilled** - Marinated With Grounded Dry Chili Paste

**Moilee** - Coconut Milk, Spices, Curry Leaves

**Porichathu** - Marinated And Deep Fried In Coconut Oil

**Pollichathu** - 'Pollicha' Masala, Wrapped In Banana Leaf And Grilled

**Mango Curry** Alleppey Style With Mango, Curry Leaves And Coconut Milk

**Chatti Curry** Kottayam Style Fish Curry, Simmered In Chili And Cocum

**Malabar Style** - With Coconut, Tomato & Chili

**Arappura Meen Curry** - Nalukettu Signature

### King Prawns

70

**Pollichathu** - 'Pollicha' Masala, Wrapped In Banana Leaves And Grilled

**Grilled** - Overnight Marinated And Grilled On A Tawa

**Roast** - 'Toddy Shop Style' Mild Spiced Preparation

**Mappas** - Simmered In A Mild Gravy Of Coconut Milk And Green Chili

**Mulakittathu** - Chili And Cocum Broth And Finished With Coconut Milk

### Shrimps

38

**Kizhi** - A Pouch Of Shrimps In Banana Leaf With Special Masala

**Roast** - 'Toddy Shop' Style Mild Spiced Preparation

**Theeyal** - Shrimps Cooked In Roasted Shallots & Coconut Sauce

**Mango Curry** - Alleppey Style With Mango, Curry Leafs And Coconut Milk

### Crab

34

**Roast** - 'Toddy Shop' Style Mild Spiced Preparation

**Ularthiyathu** - Onion, Tomato, Ginger & Garlic Masala

### Sardine

20

**Pollichathu** - 'Pollicha' Masala, Wrapped In Banana Leaf And Grilled

**Porichathu** - Marinated And Deep Fried In Coconut Oil



## NALUKETTU SPECIAL MEAT DISHES

### Beef 30

Kottayam Beef Roast

Pothu Curry

Beef Kondattam - A Variation Of Beef Ularthiyathu

### Chicken 28

Kozhi Porichathu - Thatukada Style

Mappila Chicken Chatty Curry – Kabeer's Recipe

Nazarani Chicken Stew

Nadan Kozhi Curry

Varathuaracha Curry

Pepper Chicken

### Duck 37

Kuttanadan Tharavu Roast

Mappas

Varattiyatu

### Mutton 35

Mutton Stew

Traditional Mutton Pepper Roast

Varattiyatu

## EGG AND VEGETARIAN DISHES

Mix Vegetable Stew (V) 22

Green Peas Masala (V) 20

Mushroom Varutharacha Curry (V) 22

Mushroom Pepper Roast / Fry (V) 22

Kadala Curry (V) 22

Egg Burjee | Choice Of Omlette 20

Egg Roast 20

## BIRYANI AND RICE

Biryani - Chicken Biryani 'Dum' Cooked 22

Nalukettu Mutton Biryani 32

Fish Biryani 30

Prawns Biryani 39

Vegetable Biryani (V) 20

Neychoru (V) 20

Plain Rice (V) 10

Vegetable Pulao (V) 20

*All prices are inclusive of 3.5% tourism fee, 2% municipality fee & 5% VAT.*



## NORTH INDIA FAVOURITES

<b>Butter Chicken</b>	<b>30</b>
<b>Kadai Chicken</b>	<b>30</b>
<b>Methi Malai Chicken</b>	<b>30</b>
<b>Daal Gosht</b>	<b>34</b>
<b>Gosht Rogan Josh</b>	<b>34</b>
<b>Jhinga Malai Curry</b>	<b>38</b>
<b>Paneer Butter Masala (V)</b>	<b>24</b>
<b>Kadai Vegetables (V)</b>	<b>24</b>
<b>Dal Of The Day (V)</b>	<b>18</b>

## TANDOOR SPECIALS

<b>Chicken Malai Kabab</b> Yoghurt And Spice Marinated Chicken Cubes	<b>30</b>
<b>Chicken Tikka</b> Traditional Spiced Roasted, Boneless Chicken Cubes	<b>30</b>
<b>Chicken Seekh Kabab</b> Herb And Spiced Minced Chicken Kabab	<b>30</b>
<b>Mutton Seekh Kabab</b> Herb And Spiced Minced Mutton Kabab	<b>34</b>
<b>Mutton Malai Kabab</b> Yoghurt And Spice Marinated Mutton Cubes	<b>34</b>

<b>Jhinga Tandoori</b> Traditional Spiced, Full Flavour Roasted Prawns	<b>40</b>
---	-----------

<b>Jhinga Kali Mirch</b> Black Pepper Coated Along With Traditional Spiced Prawns.	<b>40</b>
---	-----------

<b>Paneer Onion Tikka (V)</b> Cottage Cheese, Onion And Capsicum Skewers	<b>26</b>
---	-----------

<b>Kali Mirch Pudhina Paneer Tikka (V)</b> Mint Coated Paneer, Black Pepper, Onion And Capsicum	<b>26</b>
--	-----------

## INDO CHINA

<b>Chilli Prawns</b>	<b>40</b>
----------------------	-----------

<b>Chilli Beef</b>	<b>34</b>
--------------------	-----------

<b>Chilli Chicken</b>	<b>32</b>
-----------------------	-----------

<b>Gobi - Chilli   Manchurian</b>	<b>22</b>
-----------------------------------	-----------

<b>Baby Corn Chili</b>	<b>22</b>
------------------------	-----------

<b>Crispy Fried Vegetables</b>	<b>22</b>
--------------------------------	-----------

<b>Fried Rice –</b> Chicken   Mix Seafood   Egg	<b>25   35   20</b>
--	---------------------

<b>Szechwan Noodles –</b> Chicken   Mix Seafood   Egg	<b>25   35   20</b>
--	---------------------



## BREAD AND CRABS

Naan Plain / Garlic / Butter	4
Tandoor Roti	4
Pudina Paratha	5
Kerala Paratta - Normal   Wheat	3
Palappam – Normal   Egg	3   15
Thattu Dosa - Normal   Wheat	3
Chappathi	3
Kappa Vevichathu	12

## NALUKKETU MEALS 12pm to 3pm

<b>Vegetarian Meal</b> Traditional Kerala Meal With Vegetables	20
<b>Fish Curry Meal</b> Traditional Kerala Meal With Fish Curry	25
<b>Special Meal</b> Traditional Kerala Meal With Chicken Curry & Fish Fry	30

## NALUKKETU SWEETS

Coconut Tapioca Pudding With Mango	14
Falooda	14
Gulab Jamun	14
Payasam Of The Day	14
Seasonal Fruit Platter	14
Choice Of Ice Creams	14

*All prices are inclusive of 3.5% tourism fee, 2% municipality fee & 5% VAT.*