



Malabar groove

The taste of South India

Indulge in a symphony of flavors at our South Indian restaurant, where culinary artistry meets tradition. Savor exquisite dosas, flavorful curries, and aromatic spices, elevating South Indian cuisine to gourmet perfection.



Menu

Appelizers



Coconut, Chili, Onion Utthapam

600

Soft, savoury rice and coconut, griddled to perfection. Topped with colorful vegetables and served with a side of Tangy coconut chutney.

Fried Idli

600

Idlis cut and tossed in ghee with our chef's "Podi masala"

Wayanad Egg Cutlet

400

Boiled egg stuffed with spicy potato mixture, crumb fried

Kerala Style Fried Chicken

750

Marinated in ginger, garlic & hand ground spices, fried

Butter Garlic Tiger Prawns

600

Tiger prawns cooked in ghee and garlic, tempered with fried chilies

Tiffin

Combo 1 900

2 idli + 2 masala dal vada +
South Indian filter coffee

Combo 3 900

Plain dosa + 2 medu vada +
South Indian filter coffee

Combo 2 900

2 kanjeeveram idli +
2 medu vada +
South Indian filter coffee

Combo 4 900

Rava dosa plain + 1 medu vada +
1 idli + South Indian filter coffee

Mains

Main course served with south indian papaddoms, fried chili, raita,
Portion of rice or Malabari parontha

Malabari Prawn Curry 1500
Mildly spiced kerela tiger prawn curry

Thevda Prawn Curry 1500
A local favourite in kochi waterfront, spicy, dry coconut
Infused prawn curry, served dry

Prawn/Chicken Chettinad 1500 / 900
Bay prawns tossed in chettinad masala, spicy

Kerala Fish Moille 900
Bassa fish, cooked in coconut cream gravy

Malabari Fish Curry 900
Fish cooked in a curry leaf & desiccated coconut gravy

Kottayam Coconut Chicken 900
Very mild chicken curry, cooked in lightly spiced
Coconut milk & potatoes

Kozi Vartha Curry (Kerela Style Chicken Curry) 900
Boneless chicken curry with coconut, cumin and malabar chillies

Madras Chicken Cashew Curry 900
Boneless chicken, cooked in mildly spiced curry with cashew paste

Kannur Chicken Sukha 900
Recipe from the district of north kerela, dry preparation of chicken

Mutton Coconut Fry 900
Succulent mutton, pan tossed with malabar spices

Mains

Main course served with south indian papaddoms, fried chili, raita,
Portion of rice or Malabari parontha

Pepper Fry (Mutton | Buff)

900

Mutton or beef cooked in spicy dry spices, tossed with fresh coconut

Vegetable Stew

500

Seasonal vegetables, cooked in a fresh ground coconut gravy

Pumpkin Pullisery

500

Yellow pumpkin, cooked in coconut milk dried red chilli & curry leaves

Dosa

Served with Coconut Chutney, Tomato Chutney, Sambhar

Chicken Dosa

700

Crispy and fluffy dosa filled with a flavorful Spiced minced meat filling

Mutton Dosa

700

A crispy dosa filled with tender, and spiced mutton

Prawn Dosa

900

Thin rice and lentil crepe stuffed with prawn curry and mash potato

Paneer Dosa

600

A savoury indian pancake, that is stuffed with cottage cheese

Cheese Dosa

600

South indian rice & lentil crepe topped with sauce or curry, crunchy
Veggies, fresh herbs, And plenty of cheese

Dosa

Served with Coconut Chutney, Tomato Chutney, Sambhar

Plain Dosa 500

Thin crepe prepared with soaked rice, served with sambar and chutney

Masala Dosa 600

Crispy and spicy dosa served with coconut chutney and sambhar

Rava Dosa (Plain | Masala) 600 | 700

Thin crisp fried crepe made with semolina rice flour,
Spices, and ghee

Mysore Dosa (Plain | Masala) 650 | 750

Crisp and soft dosa spiced with red chutney and served
With a potato dish, along with coconut chutney

Thali Set

(Vegetable | Chicken Cashew Curry | Mutton Coconut Fry |
Malabari Fish Curry | Malabari Prawn Curry)

800 | 900 | 900 | 1200 | 1500

Rice/2 pcs parathas/2 pcs chapati, sambhar, rasam, thoran,
Vegetable stew, achar, Pappadam, raita or 'more', dessert
Of the day

Extras

Sambhar 150

Yellow lentil cooked with vegetables and South Indian
Spices with a hint of tamarind

Rice 250

Malabari Parantha (Per Piece) 150