

# In-room dining

In God's Own Country, the unique cuisine is a part of its distinctive culture.

The state along the coast offers many common threads, yet on culinary terms there are unique manifestation within the Malabar region.





# GATEWAY VARKALA INCL. SELEQTIONS

As per the guidelines issued by
Food Safety & Standards Authority of India (FSSAI)
an average active adult requires

2000 kcals of energy per day.

However, the actual calories needed may
vary per person.

#### **Starters**

Pachakari Wada   kcal   219   240 gm Shallow fried spiced vegetable Patti served with Tomato chutney	475
<ul> <li>■ Pepper Potato I kcal I 219 I 160 gm</li> <li>Cubes of potato sauteed with grained pepper corns</li> </ul>	475
■ Kozhi Porichathu I kcal I 354 I 240 gm Deep fried chicken in southern marination	580
▲ Koonthal Varatiyathu   kcal   279   180 gm 🌑 Griddle cooked squid	690
▲ Kanava Peera   kcal   279   180 gm 🍩 Squid in Malabar style	690
Malabar Konchu Porichathu I kcal 216 I 240 gm  Masala fired baby prawns	950
Mixed Vegetable Pakode I kcal 511 I 240 gm     Deep fried vegetables in Basin batter	420
■ Bhunne Mutter ki Aloo Tikki I kcal 228 I 240 gm Peas stufffed Potato Patti	475
△ Chicken Tikka choice of Laal Mirch or Malai I kcal 529 I 240 gr Choice of marinated chicken morsels cooked in clay oven	n 580
Ajwaini Mahi Tikka I kcal 433 I 240 gm Carlic and carrom infused clay oven glazed fish cubes	710
▲ Tandoori Jhinga I kcal 220 I 200 gm 条  Marinated prawns cooked in clay oven	1000
Crispy Fish Fingers I kcal 306 I 200 gm All-time favorite-served with chips and tartar sauce	650

Cheese Cherry Pineapple Sticks I kcal 350 I 200 gm	475
Crispy Mushroom I kcal 350 I 200 gm 🕴	475
Shallow fried button mushrooms in oriental sauce	
■ Vegetable Spring Rolls I kcal 219 I 200 gm 🏮 🔌	475
■ Chilly Paneer I kcal 407 I 240 gm 🗓	475
Cubes of paneer and bell peppers cooked in shallow pot with tangy oriental sau	ce
Mushroom Pepper Salt I kcal 290 I 240 gm	475
Button Mushrooms cooked in shallow fat fry with minced onions and chilies	
A Chilly Chicken I kcal I 460 I 240 gm 🥒 🦫	580
Chunks of chicken cooked in Chinese sauce	
△ Chicken Spring Rolls I kcal 460 I 200 gm 🎻	580
▲ Chicken Lollipop I kcal 460 I 200 gm 🥒 🦫	580
Oriental style marinated chicken wings fried to perfection	
Counc	
Soups	
Oven roasted tomato and basil soup   kcal 147   150 ml	315
	315 315
Oven roasted tomato and basil soup   kcal 147   150 ml	
Oven roasted tomato and basil soup   kcal 147   150 ml C  Cream of Mushroom   kcal 157   150 ml C	315
Oven roasted tomato and basil soup   kcal 147   150 ml C  Cream of Mushroom   kcal 157   150 ml C  Minestrone Vegetable   kcal 165   150 ml	315 315
Oven roasted tomato and basil soup   kcal 147   150 ml C  Cream of Mushroom   kcal 157   150 ml C  Minestrone Vegetable   kcal 165   150 ml  Hot and Sour vegetable   kcal 62   150 ml	315 315 315
Oven roasted tomato and basil soup   kcal 147   150 ml C  Cream of Mushroom   kcal 157   150 ml C  Minestrone Vegetable   kcal 165   150 ml  Hot and Sour vegetable   kcal 62   150 ml  Sweet Corn Vegetable   kcal 62   150 ml	315 315 315 315
Oven roasted tomato and basil soup   kcal 147   150 ml C  Cream of Mushroom   kcal 157   150 ml C  Minestrone Vegetable   kcal 165   150 ml  Hot and Sour vegetable   kcal 62   150 ml  Sweet Corn Vegetable   kcal 62   150 ml  Lemon Coriander Vegetable   kcal 62   150 ml	315 315 315 315 315
Oven roasted tomato and basil soup   kcal 147   150 ml Cal Cream of Mushroom   kcal 157   150 ml Cal Minestrone Vegetable   kcal 165   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 62   150 ml	315 315 315 315 315 315
Oven roasted tomato and basil soup   kcal 147   150 ml Cal Cream of Mushroom   kcal 157   150 ml Cal Minestrone Vegetable   kcal 165   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Cal Cal Minestrone Vegetable   kcal 62   150 ml Cal Cal Minestrone Vegetable   kcal 62   150 ml Cal Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 135   150 ml Cal Mines	315 315 315 315 315 315 345
Oven roasted tomato and basil soup   kcal 147   150 ml Cal Cream of Mushroom   kcal 157   150 ml Cal Minestrone Vegetable   kcal 165   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 62   150 ml Cal Minestrone Vegetable   kcal 135   150 ml	315 315 315 315 315 315 345

### Salads

•	Sprout Salad I kcal 944 I 350 gm  Quinoa grains and sprouted beans, bell peppers, raw mango and toasted sunflower seeds with black salt and cumin vinaigrette	370
•	Greek Salad I kcal 30 I 350 gm (1)  Tomato, cucumber, bell peppers, feta, Kalamata olives with lemon oregano vinegar	315
	Hawiian Chicken Salad I kcal 288 I 350 gm Combination of shredded chicken, bell peppers in creamy sauce	370
•	Green Salad I kcal 28 I 350 gm  Mix of Onions, tomatoes, carrots, onions, chilly and lemon	185
	Mains	
	Koonu Varutharachha curry I kcal 270 I 250 gm Button mushrooms cooked in roasted whole spices and coconut finished with tamarind	500
	Koonu kurumulauittathu I kcal 270 I 250 gm Sautéed button mushrooms with onions and pepper corns	500
•	Vegetable Mappas I kcal 302 I 250 gm South indian preparation of assorted vegetables with coconut milk and green chillies	500
	Avial I kcal 500 I 250 gm  Signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves	500
	Kozhi Varutharachha curry I kcal 485 I 250 gm Signature dish of Kerala, Chicken cooked to perfection with handpicked spices, brown coconut and brown onion paste	<b>630</b>
	Kozhi Roast I kcal 354 I 250 gm  Chicken marinated with special masala, slow roasted with small onion and tomatoes	630
	Tenderloin Ullarthiyathu I kcal 525 I 250 gm  Dry classic spicy beef preparation in slow fire	765



Meen Kodampuli Curry I kcal 485 I 250 gm Kokum flavoured "traditional Kerala" fish preparation	660
Meen Pollichathu   kcal 306   250 gm 🖾  Griddle cooked fish marinade in coastal spices	660
Naadan Mutton Curry I kcal 356 I 250  Traditional Local style lamb curry	765
Crispy fried prawns simmered in thick gravy	103 0
Malabari Chemmeen Curry I kcal 310 I 250 gm  Shrimps cooked in freshly extracted coco milk	103 0
■ Tandoori Vegetarian Platter I kcal 334 I 550 gm Potato, Baby corn, Mushrooms, Capsicums, Laal Mirch ka Paneer Tikka, Kasundi Phool, Phaldari Kebab	925
Makkai Palak I kcal 295 I 250 gm Fresh corns cooked in spinach paste  Fresh corns cooked in spinach paste	500
Dal Makhani I kcal 1032 I 250 gm      Black gram and red kidney beans simmered overnight on the tandoor	500
Dal Tadka I kcal 317 I 250 gm     Yellow lentil tempered with cumin, garlic, onion and tomato	395
• Multi Grain Kichdi I kcal 508 I 250 gm Barley, Green moong dal, brown rice, broken wheat, dal, broccoli florets and spices	500
Subz ki Tokri I kcal 1074 I 250 gm Home style preparation of your choice of vegetables, Bhindi naintara, aloo methi, aloo jeera, gobi mutter	500
Paneer Makhini I kcal 522 I 220 gm     Cottage cheese cooked with makhini gravy	500
Paneer Katti Roll I kcal 510 I 200 gm  Paneer rolled sandwich, kachumber and mint chutney	500



☐ Chicken Katti Roll I kcal 510 I 200 gm ☐ Grilled chicken tikka, kachumber and mint chutney	685
▲ Tandoori Murgh   kcal 242   600 gm 🗓	685
▲ Lahori Fish Tikka Masala I kcal 490 I 250 gm 🗓	685
▲ Lamb Roganjosh I kcal 360 I 250 gm	765
▲ Tandoori Non-Vegetarian platter I kcal 833 I 450 gm 🗓 🗯 Kebab bhannu, pudhina aur kali mirch fish tikka, galouti kebab Kcal	1240
Murgh Tariwala I kcal 451 I 220 gm  Traditional Punjabi style thin curry with Indian Aroma	635
Pan Seared Chicken Breast I kcal 438 I 300 gm  Pan seared chicken breast with sauteed spinach served with risotto and roast gravy	685
▲ Charred Fillet Steak I kcal 770 I 300 gm  Minced Steak served along with Mash potato and Boiled vegetables	790
Pan seared fish with parsley butter I kcal 253 I 200 gm  Grilled fish served with mashed potatoes and steamed vegies	685
Gobi Manchurian (Dry/Gravy) I kcal 220 I 250 gm Batter fried cauliflower cooked in Chineese sauce	475
Stir Fried Vegetable I kcal 420I 250 gm Wok-tossed seasonal vegetables with light sauce	475
▲ Chilly Chicken I kcal 253 I 250 gm ④	635
■ Chicken Manchurian I kcal 410 I 250 gm   Batter fried chicken simmered in manchurian sauce	635
Kung Pao Chicken I kcal 460 I 250 gm 🔌 🦃 🥒	635
■ Prawn in Black Bean Sauce I kcal 405 I 200 gm ♣ ②  Batter fried prawns cooked in black bean sauce	1030

#### Rice & Noodles

■ Vegetable Noodles I kcal 326 I 380 gm <	475
■ Vegetable Fried Rice I kcal 326 I 400 gm	475
■ Egg Fried rice/noodles I kcal 334 I 380 gm 🗳	500
△ Chicken Fried rice I kcal 343 I 400 gm ④	580
△ Chicken Noodles I kcal 343 I 380 gm <	580
■ Rice (Steamed/Boiled) I kcal 333 I 480 gm	315
■ Rice Flavoured (Lemon, Coconut, Pulao, Jeera Rice) I kcal 374 I 480 gm	400
Breads	
■ Appam I kcal 139 I 150 gm	210
Fermented Rice Hoppers	
■ Malabari Paratha I kcal 217 I 80 gm 🗓 🏺	185
Soft and flaky refined flour bread	
■ Tandoori Breads I kcal 230 I 90 gm	185
Chapati or Pulka I kcal 230 I 40 gm	160

#### Biriyani

An Unique biriyani like no other, prepared in a flat vesel with small fragrant rice, roast onions, ghee, spices and the meat. This does not come in a vegetarian version. Order yours with lamb, seafood or poultry

■ Vegetable I kcal 1289 I 550 gm 🗓 🗠	580
Chicken I kcal / Fish I kacl 1578 / 925 I 550 gm ☐ 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	685
■ Prawn I kcal 560 I 550 gm	895
▲ Lamb I kcal 1945 I 550 gm 🗓 😂	790

#### Pasta

Choice of vegetable pasta- Penne/Spaghetti I kcal 429 I 160 gm ☐  Choice of sauces, arabiatta	580
■ Mac 'n' Cheese Mushroom I kcal 529 I 160 gm	580
■ Risotto Provencal I kcal 429 I 250 gm   SAFFRON FLAVOURD ARBORIO RICE RISOTTO WITH VEGETABELE AND PARMESAN	580
Risotto Gamberi I kcal 555 I 250 gm (1)  ARBORIO RICE RISOTTO WITH SHRIMPS, FINISHED WITH SHELL FISH BISQUE	685
■ Choice of chicken pasta - penne/spaghetti	
Choice of sauces I kcal 548 I 375 gm 🗓 🛢	685
▲ Mac 'n' Cheese Chicken I kcal 548 I 375 gm 🗓 🛊	685
Sandwiches and Burgers	
Non-vegetarian Club Sandwich I kcal 362 I 250 (1) (2000)  Iceberg lettuce, cheese, tomato, and shredded chicken with dijon mustard spread in choice of white, whole wheat bread selection of grilled, toasted or plain sandwich	<b>580</b>
Crispy chicken patty in bun with cheese, lettuce	580
■ Vegetable Burger I kcal 310 I 250 gm Crispy veg patty with cheese, lettuce	530
■ Vegetable Club Sandwich I kcal 312 I 250 gm Iceberg lettuce, and choice of vegetables with mustard spread and choice of	530

white or whole wheat bread



### Catch of the Day

■ Jumbo Prawns I kcal 228 I 380 gm	1270
▲ Sear I kcal 352 I 250 gm	740
■ Pomfret I kcal 295 I 380 gm	740
Pearl spot I kcal 347 I 250 gm	740
▲ Snapper I kcal 248 I 380 gm	740
No Onion No Garlic	
■ Tomato soup I kcal 147 I 150 ml 🗓	315
■ Chilly paneer I kcal 407 I 240 gm	475
Mixed vegetable subzi I kcal 333 I 250 gm	500
Bhindi Naintara I kcal 227 I 250 gm	500
Choice of pasta with creamy or	

white sauce I kcal 425 I 250 gm 🖺 🛊	580
Gobi mutter I kcal I 228 gm	500

Paneer makhani I kcal 522 I kcal 227 I 250 gm	500
47 LOO (100 M )	

Makai palak I kcal 427 I 250 gm	500

■ Dal tadka I kcal 317 I 250 gm 🗓 395



### **Kids Choice**

Milk Shakes I kcal 328 I 250 ml	315
(Strawberry, Vanilla, Chocolate, Butterscotch)	
■ Vegetable Croquttes I kcal 219 I 200 gm 🕴	475
■ Smiley Potatoes I kcal 330 I 200 gm	315
■ French fries I kcal 330 I 220 gm	300
Crispy golden finger chips served with ketchup	
Kichdi (Plain or Masala) I kcal 221 I 250 gm	395
△ Chicken Wrap I kcal 416 I 220 gm	685
■ Mac 'n' Cheese Mushroom I kcal 529I 250 gm	580
Mac 'n' Cheese Chicken I kcal 548 I 250 gm	685
▲ Chicken Nuggets I kcal 460 I 220 gm 🛊	580
Desserts	
D COS CI CO	
■ Banana Split I kcal 292 I 160 gm 🗓 💯	370
	370
Banana Split I kcal 292 I 160 gm	370
Banana Split I kcal 292 I 160 gm (1) Choice of ice creams with slits of bananas and topped with nuts and syrup	370 420
<ul> <li>Banana Split I kcal 292 I 160 gm</li> <li>Choice of ice creams with slits of bananas and topped with nuts and syrup</li> <li>Warm Chocolate Brownie with Fruit</li> </ul>	
<ul> <li>Banana Split I kcal 292 I 160 gm (1) (2006)</li> <li>Choice of ice creams with slits of bananas and topped with nuts and syrup</li> <li>Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm</li> </ul>	420
<ul> <li>Banana Split I kcal 292 I 160 gm (1) (2006)</li> <li>Choice of ice creams with slits of bananas and topped with nuts and syrup</li> <li>Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm</li> <li>Sugar free Mousse I kcal 385 I 150 gm</li> </ul>	420 370
<ul> <li>Banana Split I kcal 292 I 160 gm (1) (2006)</li> <li>Choice of ice creams with slits of bananas and topped with nuts and syrup</li> <li>Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm</li> <li>Sugar free Mousse I kcal 385 I 150 gm</li> <li>Tropical Fresh Fruit Platter in season I kcal 142 I 100 gm</li> </ul>	420 370 315
<ul> <li>Banana Split I kcal 292 I 160 gm</li></ul>	420 370 315 370
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<ul> <li>Banana Split I kcal 292 I 160 gm (1) (Choice of ice creams with slits of bananas and topped with nuts and syrup)</li> <li>Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm</li> <li>Sugar free Mousse I kcal 385 I 150 gm</li> <li>Tropical Fresh Fruit Platter in season I kcal 142 I 100 gm</li> <li>Gulab Jamoon I kcal 450 I 150 gm (1)</li> <li>Pazham Nurukku I kcal 222 I 150 gm</li> <li>Ari Payasam I kcal 257 I 150 gm (1)</li> <li>Kulfi I kcal 228 I 150 gm (1)</li> </ul>	420 370 315 370 370 370 315



## Beverages

Tea I kcal 20 I 220 ml Darjeeling, Assam, earl grey, camomile or green tea	240
Coffee I kcal 30 I 220 ml   Espresso, cappuccino, French press or filter coffee	240
Cold coffee with ice cream I kcal 297 I 250 ml	315
Milk shake I kcal 328 I 250 ml (1)  Vanilla, strawberry, mango, butterscotch and chocolate  Papaya and honey, banana and caramel, apple and mint	315
Seasonal Fresh Fruit juices I kcal 60 - 140 I 250 ml Orange, sweet lime, watermelon, pineapple or grapes	345
Lassi I kcal 153 I 250 ml Delain, salted, sweet	240
Butter milk I kcal 40 I 250 ml Delain, masala	240
Hot chocolate, bournvita & horlicks I kcal 78-100 I 220 ml	300
Fresh lime juice I kcal 110 I 250 ml Sweet, salted or plain with soda or water	210
Aerated beverages	185



Beer

**Premium Beers** 400

Wine by stem

550

Fratelli Classic Chenin

**Grover Sauvignon blanc** 

**Grovers Shiraz** 

**Fratelli Shiraz Cabernet Frank** 

**Fratellie Merlot** 

#### **TERMS & CONDITIONS**

- > Please inform us of any allergies
- > All chicken and mutton dishes are on the bone
- > All alcoholic/Non alcoholic beverages are including MRP and additional charges of 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



























# GATEWAY VARKALA INCL. SELEQTIONS