## GATEWAY VARKALA <br> IHCL SELE TIONS

## 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 

IHCL SELE $\bigcirc$ TIONS

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 I kcal | 219 | 240 gm ..... 475Shallow fried spiced vegetable Patti served with Tomato chutney
Pepper Potato I kcal | 219 | 160 gm ..... 475
Cubes of potato sauteed with grained pepper corns
$\triangle$ Kozhi Porichathu I kcal I 354 I 240 gm ..... 580
Deep fried chicken in southern marination
Koonthal Varatiyathu I kcal I 279 I 180 gm ..... 690 Griddle cooked squid
$\triangle$ Kanava Peera I kcal I 279 I 180 gm ..... 690Squid in Malabar style
Malabar Konchu Porichathu I kcal 216 I 240 gm ..... 950Masala fired baby prawns
Mixed Vegetable Pakode I kcal 511 I 240 gm ..... 420
Deep fried vegetables in Basin batter
Bhunne Mutter ki Aloo Tikki I kcal 228 I 240 gm ..... 475Peas stufffed Potato Patti
$\triangle$ Chicken Tikka choice of Laal Mirch or Malai I kcal 529 I 240 gm ..... 580
Choice of marinated chicken morsels cooked in clay oven
Ajwaini Mahi Tikka I kcal 433 I 240 gm ..... 710
Garlic and carrom infused clay oven glazed fish cubes
$\triangle$ Tandoori Jhinga I kcal 220 I 200 gm ..... 1000
Marinated prawns cooked in clay oven
$\triangle$ Crispy Fish Fingers I kcal 306 I 200 gm ..... 650
All-time favorite-served with chips and tartar sauce
Cheese Cherry Pineapple Sticks I kcal 350 I 200 gm ..... 475
Crispy Mushroom I kcal 350 I 200 gm ..... 475Shallow fried button mushrooms in oriental sauce

- Vegetable Spring Rolls I kcal 219 I 200 gm ..... 475
Chilly Paneer I kcal 407 I 240 gm ..... 475Cubes of paneer and bell peppers cooked in shallow pot with tangy oriental sauce
Mushroom Pepper Salt I kcal 290 I 240 gm ..... 475Button Mushrooms cooked in shallow fat fry with minced onions and chilies
$\triangle$ Chilly Chicken I kcal I 460 I 240 gm ..... 580
Chunks of chicken cooked in Chinese sauce
$\triangle$ Chicken Spring Rolls I kcal 460 I 200 gm ..... 580
$\triangle$ Chicken Lollipop I kcal 460 I 200 gm ..... 580
Oriental style marinated chicken wings fried to perfection
Soups
Oven roasted tomato and basil soup I kcal 147150 ml 靣 ..... 315
Cream of Mushroom I kcal 157150 ml f ..... 315
Minestrone Vegetable I kcal 165 I 150 ml ..... 315
Hot and Sour vegetable I kcal 621150 ml (d) ..... 315
Sweet Corn Vegetable I kcal 62 I 150 ml ..... 315
Lemon Coriander Vegetable I kcal 62 I 150 ml ..... 315
Vegetable Clear I kcal 62 I 150 ml ..... 315
Hot and Sour Chicken I kcal 135 I 150 ml ..... 345
Sweet Corn Chicken I kcal 135 I 150 ml ..... 345
Lemon Coriander Chicken I kcal 135 I 150 ml ..... 345
$\triangle$ Clear Chicken I kcal 135 I 150 ml ..... 345
$\triangle$ Cream of Chicken I kcal 176 I 150 ml ..... 345


## Salads

Sprout Salad I kcal 944 I 350 gm ..... 370
Quinoa grains and sprouted beans, bell peppers, raw mango and toasted sunflower seeds with black salt and cumin vinaigrette$\square$ Greek Salad I kcal 30 I 350 gm ©315Tomato, cucumber, bell peppers, feta, Kalamata olives with lemon oregano vinegar
Hawiian Chicken Salad I kcal 288 I 350 gm ..... 370
Combination of shredded chicken, bell peppers in creamy sauce
Green Salad I kcal 28 I 350 gm ..... 185Mix of Onions, tomatoes, carrots, onions, chilly and lemon
Mains
Koonu Varutharachha curry I kcal 270 I 250 gm ..... 500Button mushrooms cooked in roasted whole spices and coconutfinished with tamarind
Koonu kurumulauittathu I kcal 270 I 250 gm ..... 500
Sautéed button mushrooms with onions and pepper corns
Vegetable Mappas I kcal 302 I 250 gm ..... 500South indian preparation of assorted vegetables with coconut milk and green chillies
$\square$ Avial I kcal 500 I 250 gm ..... 500
Signature Kerala dish of mixed vegetables, curd, coconut and seasoned with coconut oil and curry leaves
$\triangle$ Kozhi Varutharachha curry I kcal 485 I 250 gm ..... 630
Signature dish of Kerala, Chicken cooked to perfection with handpicked spices, brown coconut and brown onion paste
$\triangle$ Kozhi Roast I kcal 354 I 250 gm ..... 630
Chicken marinated with special masala, slow roasted with small onion and tomatoes
® Tenderloin Ullarthiyathu I kcal 525 I 250 gm ..... 765
Dry classic spicy beef preparation in slow fire
Meen Kodampuli Curry I kcal 485 I 250 gm 20 ..... 660Kokum flavoured "traditional Kerala" fish preparation
$\boxed{\Delta}$ Meen Pollichathu I kcal 306 I 250 gm ..... 660Griddle cooked fish marinade in coastal spices$\triangle$ Naadan Mutton Curry I kcal 356 I 250765Traditional Local style lamb curry
$\triangle$ Chemmeen Varatiyathu I kcal 310 I 250 gm ..... 103
Crispy fried prawns simmered in thick gravy ..... 0
Malabari Chemmeen Curry I kcal 310 I 250 gm ..... 103
Shrimps cooked in freshly extracted coco milk ..... 0
Tandoori Vegetarian Platter I kcal 334 I 550 gm ..... 925Potato, Baby corn, Mushrooms, Capsicums, Laal Mirch ka Paneer Tikka,Kasundi Phool, Phaldari Kebab
Makkai Palak I kcal 295 I 250 gm © ..... 500Fresh corns cooked in spinach paste
Dal Makhani I kcal 1032 I 250 gm ..... 500
Black gram and red kidney beans simmered overnight on the tandoor
Dal Tadka I kcal 317 I 250 gm © ..... 395
Yellow lentil tempered with cumin, garlic, onion and tomato
Multi Grain Kichdi I kcal 508 I 250 gm ..... 500Barley, Green moong dal, brown rice, broken wheat, dal, broccoli florets and spicesSubz ki Tokri I kcal 1074 I 250 gm500Home style preperation of your choice of vegetables, Bhindi naintara,aloo methi, aloo jeera, gobi mutter
Paneer Makhini I kcal 522 I 220 gm ..... 500Cottage cheese cooked with makhini gravy
Paneer Katti Roll I kcal 510 I 200 gm © ..... 500
Paneer rolled sandwich, kachumber and mint chutney
$\triangle$ Chicken Katti Roll I kcal 510 I 200 gm ..... 685
Grilled chicken tikka, kachumber and mint chutney
$\triangle$ Tandoori Murgh I kcal 242 I 600 gm ..... 685
$\triangle$ Lahori Fish Tikka Masala I kcal 490 I 250 gm ..... 685
Lamb Roganjosh I kcal 360 I 250 gm ..... 765
$\triangle$ Tandoori Non-Vegetarian platter I kcal 833 I 450 gm ..... 1240
Kebab bhannu, pudhina aur kali mirch fish tikka, galouti kebab Kcal
$\triangle$ Murgh Tariwala I kcal 451 I 220 gm ..... 635Traditional Punjabi style thin curry with Indian Aroma
$\triangle$ Pan Seared Chicken Breast I kcal 438 I 300 gm © ..... 685
Pan seared chicken breast with sauteed spinach served with risotto and roast gravy
$\Delta$ Charred Fillet Steak I kcal 770 I 300 gm ..... 790Minced Steak served along with Mash potato and Boiled vegetables
$\triangle$ Pan seared fish with parsley butter I kcal 253 I 200 gm ..... 685
Grilled fish served with mashed potatoes and steamed vegies
Gobi Manchurian (Dry/Gravy) I kcal 220 I 250 gm ..... 475Batter fried cauliflower cooked in Chineese sauceStir Fried Vegetable I kcal 4201 250 gm475Wok-tossed seasonal vegetables with light sauce
$\triangle$ Chilly Chicken I kcal 253 I 250 gm ..... 635
$\triangle$ Chicken Manchurian I kcal 410 I 250 gm ..... 635Batter fried chicken simmered in manchurian sauce
$\triangle$ Kung Pao Chicken I kcal 460 I 250 gm ..... 635
Prawn in Black Bean Sauce I kcal 405 I 200 gm ..... 1030
Batter fried prawns cooked in black bean sauce

## Rice \&Noodles

Vegetable Noodles I kcal 326 I 380 gm ..... 475
Vegetable Fried Rice I kcal 326 I 400 gm ..... 475
$\triangle$ Egg Fried rice/noodles I kcal 3341380 gm ..... 500
$\triangle$ Chicken Fried rice I kcal 343 I 400 gm ..... 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
$\square$ Appam I kcal 139 I 150 gm ..... 210
Fermented Rice Hoppers
Malabari Paratha I kcal 217180 gm © ..... 185Soft and flaky refined flour bread
Tandoori Breads I kcal 230190 gm ..... 185
$\square$ Chapati or Pulka I kcal 230 140 gm ..... 160
BiriyaniAn 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 vegetarianversion. Order yours with lamb, seafood or poultry
Vegetable I kcal 1289 I 550 gm © OW ..... 580
$\triangle$ Chicken I kcal / Fish I kacl 1578 / 925 I 550 gm © OHe ..... 685
 ..... 895
$\triangle$ Lamb I kcal 1945 I 550 gm © OWe ..... 790


## Pasta

$\square$ Choice of vegetable pasta-
Penne/Spaghetti l kcal 429 I 160 gm © 580
Choice of sauces, arabiatta
Mac ' $n$ ' Cheese Mushroom I kcal 529 I 160 gm 580
Risotto Provencal I kcal 429 I 250 gm 0
SAFFRON FLAVOURD ARBORIO RICE RISOTTO WITH VEGETABELE AND PARMESAN
$\triangle$ Risotto Gamberi l kcal 555 I 250 gm © 085
ARBORIO RICE RISOTTO WITH SHRIMPS, FINISHED WITH SHELL FISH BISQUE
$\triangle$ Choice of chicken pasta - penne/spaghetti
Choice of sauces I kcal 5481375 gm 085
$\triangle$ Mac ' $n$ ' Cheese Chicken I kcal 548 I 375 gm 685

## Sandwiches and Burgers


Crispy chicken patty in bun with cheese, lettuce
Vegetable Burger I kcal 310I250 gm © 530
Crispy veg patty with cheese, lettuce
Vegetable Club Sandwich I kcal 312 I 250 gm 530
Iceberg lettuce, and choice of vegetables with mustard spread and choice of
white or whole wheat bread
Catch of the Day
$\triangle$ Jumbo Prawns I kcal 228 I 380 gm ..... 1270
® Sear I kcal 352 I 250 gm ..... 740
$\triangle$ Pomfret l kcal 295 I 380 gm ..... 740
$\triangle$ Pearl spot I kcal 3471250 gm ..... 740
$\triangle$ Snapper I kcal 248 I 380 gm ..... 740
No Onion No Garlic

- Tomato soup I kcal 1471150 ml ..... 315
- Chilly paneer I kcal 407 I 240 gm © ..... 475
- Mixed vegetable subzi I kcal 333l250 gm ..... 500
- Bhindi Naintara I kcal 227 I 250 gm ..... 500
$\square$ Choice of pasta with creamy or white sauce I kcal 425 I 250 gm © ..... 580
- Gobi mutter I kcall 228 gm ..... 500
- Paneer makhani I kcal 522 I kcal 2271250 gm ..... 500
- 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 0
（Strawberry，Vanilla，Chocolate，Butterscotch）
$\square$ Vegetable Croquttes I kcal 2191200 gm 管 475
Smiley Potatoes I kcal $\mathbf{3 3 0}$ I 200 gm 莗 315
$\square$ French fries I kcal 3301220 gm
Crispy golden finger chips served with ketchupKichdi（Plain or Masala）I kcal 221 I 250 gm 395
$\triangle$ Chicken Wrap I kcal 416I220 gm 685
－Mac＇$n$＇Cheese Mushroom I kcal 5291 250 gm 580
$\triangle$ Mac＇$n$＇Cheese Chicken I kcal 548I250 gm © 685
$\triangle$ Chicken Nuggets I kcal 4601220 gm 色 580

## Desserts

Banana Split I kcal 292 I 160 gm O．Oen
Choice of ice creams with slits of bananas and topped with nuts and syrup
$\triangle$ Warm Chocolate Brownie with Fruit compote and Ice cream I kcal 559 I 150 gm 420
Sugar free Mousse I kcal 385 I 150 gm 370
－Tropical Fresh Fruit Platter in season I kcal 142 I 100 gm 315
Gulab Jamoon I kcal 450 I 150 gm ©
－Pazham Nurukku l kcal 222 I 150 gm 370
－Ari Payasam I kcal 257 I 150 gm © 370
Kulfi l kcal 228 I 150 gm 0
Sugar free Phirni I kcal 232 I 150 gm 370
－Ice cream（choice of two scoops）I kcal 280 I 80 gm 315
Please check with the order taker on selection of flavors
Beverages
Tea l kcal 201220 ml ..... 240
Darjeeling, Assam, earl grey, camomile or green tea
Coffee I kcal 301220 ml ..... 240Espresso, cappuccino, French press or filter coffee
Cold coffee with ice cream I kcal 2971250 ml ..... 315
Milk shake I kcal 328 I 250 ml © ..... 315Vanilla, strawberry, mango, butterscotch and chocolatePapaya and honey, banana and caramel, apple and mint
Seasonal Fresh Fruit juices I kcal 60-140 I 250 ml ..... 345
Orange, sweet lime, watermelon, pineapple or grapes
Lassil kcal 153 I 250 ml ..... 240Plain, salted, sweet
Butter milk I kcal 401250 ml © ..... 240
Plain, masala
Hot chocolate, bournvita \& horlicks I kcal 78-100 I 220 ml ..... 300
Fresh lime juice I kcal 110 l 250 ml ..... 210
Sweet, salted or plain with soda or water
Aerated beverages ..... 185

## Beer

## Premium Beers

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


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