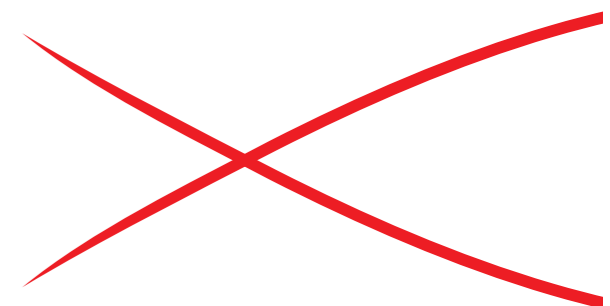


The Malabar House cuisine at

The Malabar Junction

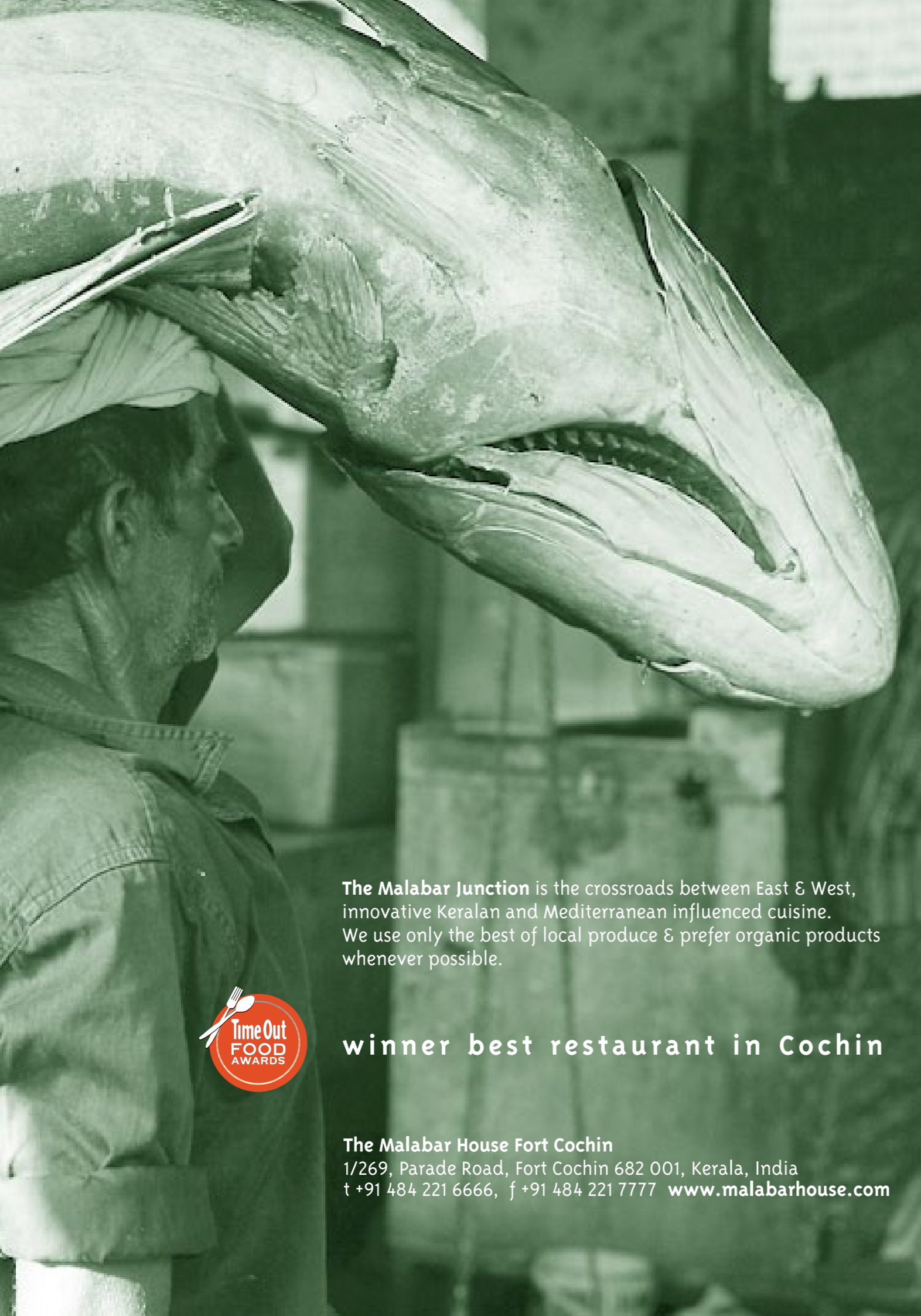


Fine dining



2016.03

Creative cooking

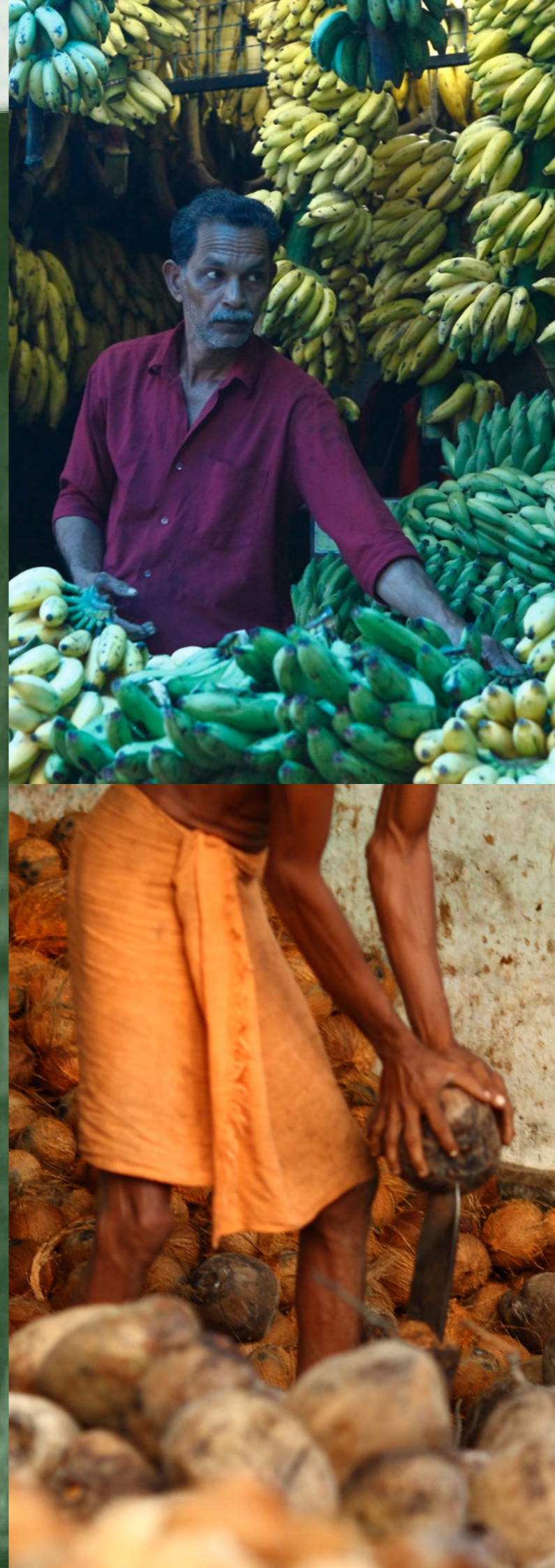


The Malabar Junction is the crossroads between East & West, innovative Keralan and Mediterranean influenced cuisine. We use only the best of local produce & prefer organic products whenever possible.



winner best restaurant in Cochin

The Malabar House Fort Cochin
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m e n u

Appetizers, Soups & Salads

Fresh prawns in crispy noodles with chimichurri and herbs dip **360.**

Samosas remix with creamed chutneys **300.**

Marinated & sesame crusted tuna
with drops of balsamic vinegar & honey-chili sauce **350.**

Tempura of mixed vegetables with soya sauce **290.**

Potted duck terrine, dates & fig chutney, chili toast **360.**

Drumstick leaf broth with fritters from its seeds **290.**

The chef's salad, a rich mix of tomatoes, potatoes, green beans, lettuce, boiled eggs, olives, grilled tuna & anchovy filets on a Dijon vinaigrette **390.**

Roasted beetroot & orange salad with thinly sliced fennel & onion, topped with crumbled Feta cheese and pomegranate dressing **300.**

Pasta, Rice & Biryani

Cheese tortellini, home made pasta dumplings filled with cheese & onion jam, toasted in green spinach, cherry tomato & bhaji chili, crispy parmesan **490.**

The classic spaghetti al pomodoro, a basil scented tomato sauce enriched with capers & olives and sprinkled with grated Parmesan cheese **420.**

Seafood Tagliatelle with grilled lobster, prawns and caramelized squid **650.**

Tandoori roasted chicken Risotto, our interpretation of the traditional north Indian recipe, with green capsicum & a hint of lime **520.**

Tiger prawn Biryani, our version of the famous rice dish of the Malabar coast, with raitha boondi, a yogurt infused with batter drops, salad, straw pappadam & pickle **690.**

Staples & Meals

Our chef's reinterpretation of the **Kerala thali** (Lunch time only)

Vegetarian thali **420.** **Seafood thali** **510.**

Appam, traditional rice hoppers or **chapati** **70.**

Basmati rice **110.**

Main Course

Trilogy of Indian curries

Paneer makkai kumbh - Indian cottage cheese in a creamy mushroom & babycorn gravy, bhindi masala-okra sauteed in chef's spices and methi channa masala - a chickpea curry with fenugreek leaves, served with Kashmiri pulao, chapati & pickles **490.**
non-vegetarian with kadai prawn curry **590.**

Fisherman's dream, grilled Asian sea bass or Barramundi, mahi-mahi & tiger fish - Kalanchi, marinated to taste & served with assorted gravies **660.**

Grilled tuna with green pepper and mango ginger
on roasted pepperonatta and red grape coulis & flavoured rice **630.**

Mahi-mahi steak, a traditional Keralan Pollichathu preparation baked in a banana leaf wrap, served with basmati rice, onion salad & grilled lime **630.**

Tiger prawns in mango Moilly, a mildly spiced gravy with shallots, mango & fresh coconut milk, served with appam **750.**

Assiette Fruit de mer on ice,
lobster, scampi, tiger prawns & crab, served on ice with an assortment of dips **1500.**

The Malabar House seafood platter, our signatory classic **3000.**

Malabar burger, our version of the gourmet burger made from prime beef filet, with green pepper sauce & chili-tomato sauce, masala potato wedges and tomato sorbet flavoured with ginger **660.**

Slow braised lamb shank & chickpea in Rajasthani laal maas, sweet potato crisps **690.**

Medallions of beef tenderloin, sealed in Kerala beef roast masala, coconut & shallot ragout and Kerala paratha **700.**

Desserts

Volcano of hot chocolate mousse & yogurt ice cream
allow a minimum of 15 minutes to prepare **340.**

Almond tart on pomegranate carpaccio **320.**

Chocolate samosas on a mango coulis **300.**

Home made Tiramisu with mascarpone, coffee & chocolate shavings **320.**

Sorbet of the day **220.**

Daily home made ice cream **220.**

Assorted Cheese traditionally handcrafted in Pondicherry
Blue cheese, Cheddar, Borsalino, garlic cheese served with dry fruit bread & grapes **480.**



degustation menu

Celebrating **The Malabar House** cuisine with some of its finest recipes, we offer you two culinary excursions for a leisurely evening at **Malabar Junction**

Discover the flavours of Kerala
highlights of the local cuisine
translated into a classical degustation menu

Crab & plantain cutlet with tamarind & date chutney

Ivy gourd & aubergine theeyal, vegetables on a roasted coconut sauce perfumed with coriander and served with uppuma

Tiger prawns with Thakkali curry, a ginger & garlic based tomato sauce, served with appam, Kerala's own rice hoppers

Kappayum meenum, a Travancore fish curry of searfish chunks on a reduced turmeric & coconut milk gravy with tempered tapioca

Vattelappam, a baked dessert with caramelized fruit layers, served with tender coconut sorbet

Masala chai

the complete degustation experience for **2000**.

Discover the flavours of Kerala is served at dinner time only.





degustation menu

Highlights of Malabar Junction

Marinated & sesame crusted tuna
with drops of balsamic vinegar & honey-chili sauce

Banana triptych
Banana flower tartlet, crispy plantain fritters & banana shoot in vol au vent

Tiger prawns in mango Moilly, a mildly spiced gravy
with shallots, mango & fresh coconut milk, served with appam

The duck duet, duck breast with orange & star anise
and duck leg confited in Kuttanadan gravy, braised red cabbage

Almond tart on pomegranate carpaccio

Espresso

the complete degustation experience for **2000**.

Highlights of Malabar Junction will be served at dinner time only.

Indian wine & beer

Sparkling

Sula Brut, méthode Champenoise
Sula vineyards Nashik Valley, Maharashtra **3500.**

Sula seco rosé, méthode Champenoise
Sula vineyards Nashik Valley, Maharashtra **3500.**

White

Viognier Art Collection

intense aromas of peach, apricot & tropical fruits
Grover vineyards Nandi Hills, Karnataka **1800.**
Carafe 250 ml. **650.** | 500 ml. **1300.**

Chenin Blanc

delicate, lightly aromatic with hint of apple, lemon & peach
Grover vineyards Nandi Hills, altitude 980m. Karnataka **1800.**

Fratelli Chenin Blanc 2012

fresh fruit and floral notes with smooth acidity & palatability,
Fratelli Winery, Solapur, Maharashtra **1800.**

Grover Sauvignon Blanc

well structured and crisp acidity, compliments best with seafood
Grover vineyards Nandi Hills, Karnataka **1900.** small bottle, 375 ml. **950.**

Sauvignon Blanc

herbaceous, crisp and dry, with hints of green pepper
Sula vineyards Nashik Valley, Maharashtra **1800.**

Sauvignon Blanc

fresh aromas of citrus & lime, dry emphasis with smooth finish
Chateaux de Banyan Nashik Valley, Maharashtra **1800.**

Fratelli Chardonnay 2012

Straw coloured, fresh citrus aromas of orange & lemon rounded by French oak
Fratelli Winery, Solapur, Maharashtra **2600.**

Rosé

Zinfandel Rosa Rosé

Lightly bodied, smooth with the right acidity and a bouquet of berries & cherry
Chateaux de Banyan Nashik Valley, Maharashtra **1800.**

Sula Blush Zinfandel

a versatile & fruity rosé for hot summer days, aromas of honeysuckle & fresh strawberries
Sula vineyards Nashik Valley, Maharashtra **1800.**

Red

Cabernet Sauvignon Big Banyan

deep red ruby, intense spicy notes of eucalyptus and sweet fruit
Chateaux de Banyan Nashik Valley, Maharashtra **2100.**

La Reserve, Cabernet Sauvignon & Shiraz

deep ruby red wine with bouquet of ripe fruits & a hint of spices,
aged in French oak
Grover vineyards Nandi Hills, altitude 980m. Karnataka **3200.**

Reserva Shiraz Dindori

Grown at the hills of Dindori estate & aged for one year in new oak,
it is fragrant & smooth, with lush berry flavours & silky tannin.
Pair with grilled seafood & meat
Sula vineyards Nashik Valley, Maharashtra **3500.**

Fratelli Sangiovese 2012

aromas of strawberry & blueberry, fresh acidity,
elegant tannins combined with vanilla notes
Fratelli Winery, Solapur, Maharashtra **2800.**

Cabernet Shiraz

a taste of delicate spice aromas
Grover vineyards Nandi Hills, altitude 980m. Karnataka **1900.**
Carafe 250 ml **700.** | 500 ml **1400.**

Cabernet Shiraz

a smooth, medium body red wine, cherry & plum fruit with aroma of black pepper
Sula vineyards Nashik Valley, Maharashtra **1900.** small bottle, 375 ml. **950.**

Beer

Kingfisher Gold Premium, the all Indian classic, 650 ml. **280.**
small bottle, 330 ml. **190.**

Kingfisher Blue Premium, a fresh, clean & crispy premium beer
made from the finest malted barley & hops, 650 ml. **300.**

Kingfisher Ultra, made from imported malt & hops,
a smooth beer with a full body & a great after taste, 650 ml. **350.**

Foster's Special, Australia's famous beer brewed in India, 650ml. **300.**

Carlsberg, by appointment to the Royal Danish Court,
the favourite from Copenhagen now brewed in India, 650ml. **350.**

Heineken, Born in Amsterdam in 1873, enjoyed in more than 190 countries,
making it the world's number one premium beer, 650ml. **380.**

Tuborg Premium, genuine quality green Copenhagen, 650 ml. **320.**

all beverages subject to availability

b e v e r a g e s

Natural juices, freshly squeezed 230.

Tropical classic - pure pineapple or pineapple tang with lime

Cochin cooler - cucumber & watermelon

Tangy ginger - pineapple, sweet lime & ginger

Fruit smoothies, freshly blended 230.

Malabar dream - banana, pineapple, papaya & guava juice

Simply tropical - mango, banana & orange juice

All natural anti-oxidants 250.

Tomato & carrot with a hint of lime

Pomegranate & watermelon

Beetroot, orange & ginger

Softies, chilled to thrill 130.

Ginger punch, our in-house specialty | **Lime & mint twister**

Ice tea with lime & cinnamon | **Fresh lime soda** | All kind of **lassies**

Bottled or canned

Himalayan, natural mineral water from the heavenly hills of the Himalayas, 1 litre 110.

Packed drinking water 70.

Coca Cola | Fanta | Pepsi | Mirinda | 7up | Indian tonic water 90.

Pepsi diet | diet Coke 90.

Soda 600 ml. 80.

Hot Drinks 110.

Mysore filter coffee | **Fresh mint tea** | **Hot chocolate** | **Masala tea**

Leaf tea, BOP, Mailoor Estate, Nilgiri

Leaf tea, Orange Pekoe, Mailoor Estate, Nilgiri

Special blend of Orange Pekoe & BOP

Green tea and herbal teas, ask for the selection box

Espresso coffee | **Espresso macchiato** 110.

Cappuccino | **Café latte** 140.



between the meals

Between the meals 3.00 to 6.00 p.m.

Samosas remix with creamed chutneys **300.**

Drumstick leaf broth with fritters from its seeds **290.**

The chef's salad bowl, a rich mix of tomatoes, potatoes, green beans, lettuce, boiled eggs, olives, grilled tuna & anchovy filets on a Dijon vinaigrette **390.**

Roasted beetroot & orange salad with thinly sliced fennel & onion, topped with crumbled Fetacheese and pomegranate dressing **300.**

Katti rolls,
rolled paper chapatti with your choice of filling
vegetables | paneer | chicken, served with mint chutney **230. | 270.**

Sandwich of your choice
tuna, cheese & vegetables, masala omelette, mint & vegetables
served with French fries **230. | 270.**

Malabar burger, our version of the gourmet burger made from prime beef filet, with green pepper sauce & chili-tomato sauce, masala potato wedges and tomato sorbet flavoured with ginger **660.**

Home made Tiramisu with mascarpone, coffee & chocolate shavings **320.**

Sorbet of the day **220.**

Daily home made ice cream **220.**

Assorted Cheese traditionally handcrafted in Pondicherry

Blue cheese, Cheddar, Borsalino, garlic cheese
served with dry fruit bread & grapes **480.**



All food & beverages taxes as applicable
All beverages subject to availability