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sidra pristine

HOTEL & PORTICO HALLS
KOCHI



STARTERS

Spring Roll (Veg/Chicken)

Oriental

₹ 110/125

Crispy rolled-stuffed wrapper filled with shredded chicken, carrot, cabbage and other vegetables, served with garlic sauce

Southern Fried Chicken

Indian

₹ 200

Chicken pieces fried to perfection with seasoned coating of ginger, garlic and chilli

Crispy Fried Vegetables

Oriental

₹ 150

Veggie strips tossed in flavorful batter and deep fried to a crisp, served with hot garlic dip

Crumb Fried Lady's Finger (Bhindi)

Continental

₹ 125

A crispy, deep-fried breaded lady's finger, served with tartar sauce

Dragon Chicken

Oriental

₹ 200

Marinated, batter-fried chicken strips, tossed with vegetables and cashew nut

Fish Finger

Continental

₹ 200

Breaded fish fillets fried to a golden color and made soft inside and crunchy outside

Cheese Cherry Pineapple

Continental

₹ 125

A sweet and salty combination of cube-cut pineapple, cheese and cherry

- Preparation time of 20-25 minutes would be required for all A la Carte dishes (Additional 10mins for room service)
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SOUPS

**Cream Soup (Veg/
Tomato/Mushroom/
Chicken)**

₹ 125/150

Continental

A rich, creamy concoction prepared with stock and milk that will definitely melt in your mouth

**Noodle Soup
(Veg/Chicken)**

₹ 110/130

Oriental

This classic, aromatic soup is prepared with noodles and vegetables/chicken in a light broth

**Manchow
(Veg/Chicken)**

₹ 110/130

Oriental

A hot and sour soup made from mixed vegetables/chicken, scallions and stock, flavored with chilli sauce and garnished with crispy dry noodles

Dal Shorba

₹ 120

Indian

Truly Indian, the butter-flavored soup is a blend of lentils and cumin with a dash of lemon

**Hot and Sour Soup
(Veg/Chicken)**

₹ 110/130

Oriental

Spicy and sour, this healthy soup is a combination of shredded vegetables/chicken perfected with Kerala local spices

**Sweet Corn Soup
(Veg/Chicken)**

₹ 110/130

Oriental

The creamy, yummy, filling soup is a fusion of sweet corn and chopped vegetables, seasoned with salt and pepper

Kozhi Rasam

₹ 140

Indian

An ideal Kerala soup which blends chicken broth with flavors of pepper, cumin and garlic



SALADS

Garden Fresh

Crisp and refreshing, this salad highlights fresh vegetable cuts without any dressing

₹ 90

Hawaiian Salad (Veg/Chicken)

A creamy, delicious, freshening salad made of julienne-cut mixed vegetables and pineapple, tossed to coat with mayonnaise

₹ 115/145

Tossed Salad (Veg/Chicken)

A perfectly balanced, satisfying salad comprising diced vegetables well dressed with lemon

₹ 115/145

Caesar Salad

A classic salad with crunchy iceberg lettuce and croutons dressed with anchovy and grated cheese

₹ 195

Coleslaw Salad (Veg/Chicken)

A mix of finely shredded raw cabbage and carrot, dressed in mayonnaise to make a creamy and crunchy salad

₹ 115/145

Fruit Chat

This Indian salad is a healthy mix of fruits with a dash of chat masala

₹ 115

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MAIN COURSE

INDIAN CUISINE
Vegetarian

Aloo Jeera

Made of potato, cumin and Indian spices, this typical Indian side dish goes well with Indian breads and rice

₹ 135

Kadai Paneer

A tempting combination of paneer, capsicum, tomato and onion, flavored with Indian spices and cooked in ghee

₹ 135

Aloo Gobi Masala

Popular among vegetarian side dishes in India, Aloo Gobi Masala is prepared with potatoes and cauliflower, seasoned with Indian spices

₹ 140

Kofta Dilkhush

An Indian, vegetarian version of meat balls, this delicious fried dumpling balls are made of potatoes served in rich creamy gravy

₹ 135

Veg Khorma

Loaded with vegetables and braised in cream, stock and spices, this mild, creamy Indian side dish goes well with rice and Indian breads

₹ 125

Mix Veg Curry

A perfect combination for rice and Indian breads, this dish is a mix of vegetables cooked in mild spicy Indian gravy

₹ 125

INDIAN CUISINE Non-vegetarian

Veg Makhanwala

An authentic Indian recipe in which mixed vegetables are simmered in rich, creamy tomato butter gravy

₹ 140

Kumbh Muttor Masala

A must-try Indian dish, Kumbh Muttor Masala is a combination of mushroom chunks and green peas cooked in mild spicy sauce

₹ 140

Dal Fry

Delicious, aromatic and healthy, Dal Fry is a combination of lentils and Indian spices, and is rich in ghee

₹ 120

Dal Tadka

A simple but rich-flavoured dish, Dal Tadka is made of lentils and Indian spices, tempered with red chilli and garlic

₹ 125

Kadai Chicken

One of the classic Indian chicken curries which highlights fresh chicken cooked with tomatoes, onions and capsicum, flavored with Indian spices

₹ 225

Chicken Shahi Khorma

An appetizing, creamy curry in which chicken is cooked in rich cashew nut gravy, flavored with Indian spices

₹ 225

Methi Chicken

A must-try dish made of tender chicken chunks, complemented with fenugreek leaves and Indian local spices

₹ 225

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Nadan Chicken Curry

Fresh chicken is gently simmered in coconut milk with lightly roasted spices, making it the traditional Kerala-style chicken curry

₹ 225

Chicken Peralan

A traditional Kerala-style semi-gravy chicken curry in which chicken is roasted with grounded masalas

₹ 225

Chicken Thoran

A popular Kerala dish, Chicken thoran is prepared of boneless chicken pieces and grated coconut, flavored with traditional spices

₹ 225

Beef Varutharachathu

Kerala's much-celebrated way of preparing beef in roasted coconut gravy

₹ 275

Beef Pepper fry

Nothing makes beef so hot and delicious like this dry beef preparation with crushed pepper corns adding to the taste

₹ 275

Beef Mappas

An inviting preparation of beef cooked in coriander-flavored gravy

₹ 275



SEAFOOD

Kerala Fish Curry

Fresh fish cooked in a blend of spicy gravy, thickened with coconut milk

₹ 250

Tawa Fried Fish

Fish marinated in herbs and Indian spices, and grilled with coconut oil. A great combo for white steamed rice

₹ 275

Fish Molee

A mild and simple yet tasty preparation of fresh fish cooked in flavor-filled coconut milk gravy, and is truly from God's Own Country

₹ 275

Alleppey Fish Curry

This spicy version of fish curry is prepared with fresh fish and raw mangoes in thick and spicy coconut milk gravy. A great combo for Kerala rice.

₹ 275

Koonthal Kolkuthi Fried

A golden brown, crunchy squid fry made of fresh medium sized squids marinated with local Kerala spices and grilled to perfection

₹ 300

Chemmeen Thullichatu

A typical Kerala seafood delicacy, this dish is a tasty preparation of fresh prawns in rich coconut milk gravy with added spices and herb

₹ 275

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Karimeen Pollichatu

A spicy Kerala-style fish delicacy prepared by grilling fresh pearl spot marinated with Indian spices

₹ 450

Karimeen Molee

Lightly spiced Kerala-style pearl spot curry cooked in rich coconut milk based gravy and seasoned with Indian masalas

₹ 425

Karimeen Fry

A spicy Kerala-style fish delicacy prepared by grilling fresh pearl spot marinated with Indian spices

₹ 425

Koonthal Ularthu

An exotic yet traditional seafood recipe with squid cooked along with coconut chips in a semi tangy gravy

₹ 300

Koonthal Roast

All-time favourite of seafood lovers in Kerala, koonthal roast is made of fresh squid cooked in onion-based rich gravy thickened with coconut milk

₹ 300

Seafood Kizhi

Mixed seafood wrapped and steamed in banana leaf with added local herbs and spices

₹ 275



ORIENTAL CUISINE

Vegetarian

Garlic Yam

Crispy and equally tender, this batter-fried yam in garlic-fried gravy lends a unique taste

₹ 150

Peking Veg

A perfect mix of cut vegetables, batter fried and cooked in mild spinach-based gravy

₹ 150

Honey Glazed Potato

Crispy and crunchy chunks of fried potatoes tossed in honey to lend a sweet flavor

₹ 150

Paneer

Paneer cooked to succulent perfection in chilli / garlic / manchurian / ginger-based sauces

₹ 175

Cauliflower

Cauliflower cooked to taste soft and spicy with chilli / garlic / ginger / schezwan sauces

₹ 150

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Non-vegetarian

Chicken

Cooked to taste spicy and succulent with a combination of chilli / garlic / manchurian / schezwan sauces

₹ 225

Fish

A mild, tender and spicy fish preparation with chilli / garlic / manchurian / schezwan sauces

₹ 250

Koonthal

A tasty, spicy must-try squids preparation made of chilli / garlic / manchurian / schezwan sauces

₹ 275

Honey Glazed Chicken

Crispy and crunchy chunks of fried chicken tossed in honey to lend a sweet flavor

₹ 250

Fish with Vegetables

A healthy dish made of fish perfectly cooked with vegetables and sauces

₹ 250



FROM THE CLAY OVEN

Vegetarian

Paneer Tikka

A popular paneer delicacy prepared from marinating paneer chunks with Indian spices and grilled in tandoor

₹ 175

Paneer Hariyali Kebab

Soft and mildly spicy, it is made of paneer marinated with mint and coriander paste, and grilled in tandoor

₹ 175

Veg Sheekh Kebab

An assortment of vegetables and spices well kneaded and grilled in tandoor, leaving a tender, spicy flavor

₹ 175

Non-vegetarian

Tandoori Chicken (half/full)

A soft, juicy and spicy chicken recipe made of chicken marinated with yogurt and spices, and grilled in tandoor

₹ 325/550

Chicken Tikka

A popular spicy Indian chicken recipe, it is tandoor grilled chunks of chicken wrapped in tandoori masala

₹ 275

Hariyali Tikka

Flavoured with a touch of mint and coriander and grilled in tandoor, Hariyali Tikka is a fresh and mildly spicy delicacy

₹ 275

Reshmi Kebab

A must-try tender and juicy traditional Mughlai kebab, grilled in tandoor

₹ 300

Tangdi Kebab

Moist chicken marinated with aromatic Indian sub-continental spices, grilled in tandoor

₹ 350

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INDIAN BREADS

Chappathi	₹ 15
Phulka	₹ 10
Tawa Paratha	₹ 15
Nan (Plain/Butter/Garlic)	₹ 20/25
Tandoori Roti (Plain/Butter)	₹ 20/25
Plain Kulcha	₹ 20
Kerala Paratha	₹ 15
Aloo Paratha	₹ 20



RICE

Biriyani (Veg/Chicken)	₹ 150/225
Veg Fried Rice	₹ 140
Chicken Fried Rice	₹ 190
Egg Fried Rice	₹ 150
Schezwan Chicken Fried Rice	₹ 190
Steamed Rice	₹ 100
Kerala Rice	₹ 100
Lemon Rice	₹ 120
Pulao (Veg/Peas/Plain/Mushroom)	₹ 125



Egg Noodles	₹ 150
Veg Noodles	₹ 140
Hakka Noodles (Veg/Chicken)	₹ 150/190
Mixed Noodles	₹ 210
Chicken Noodles	₹ 175



Carrot Halwa	₹ 125
Gulab Jamun	₹ 125
Ice Cream (Vanilla/Pista/Chocolate/Strawberry)	₹ 110
Banana Split	₹ 175
Fruit Salad	₹ 125
Fruit Salad with Ice Cream	₹ 175
Cut Fruits Platter	₹ 150
Shahi Tukra	₹ 150



Chicken Sandwich	₹ 175
Veg Sandwich	₹ 125
Egg Sandwich	₹ 150
Cheese and Tomato Sandwich	₹ 150
Caramelized Onion and Chicken Sandwich	₹ 175
Chicken Cheese Sandwich	₹ 200

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Served with Dip and Potato Fries/Wedges or Pickled Vegetables



SNACKS

Pazham Pori (Banana Fritters)	₹ 75
French Fries	₹ 100
Veg Pakoras (Mixed Veg/Onion)	₹ 120
Non Veg Pakoras (Egg/Chicken)	₹ 130/160
Aloo Bonda	₹ 75
Bread Fry	₹ 75
Potato Wedges	₹ 100
French Toast	₹ 75



BEVERAGES

Tea	₹ 45
Green/Lemon/Ginger/Black Tea	₹ 45
Coffee	₹ 50
Cold Coffee	₹ 100
Espresso	₹ 75
Latte	₹ 75
Cappuccino	₹ 100
Fresh Lime Soda (Ginger/Mint/Salt/Sweet)	₹ 100
Seasoned Fresh Juice	₹ 120
Milkshake (Pista/Chocolate/Vanilla/Strawberry)	₹ 120
Lassi	₹ 150
Butter Milk	₹ 100



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