

19.5CM x 27CM



# Menu

*Discover mystery & magic amid the paddy fields,  
folklore & culinary traditions of Kerala*



## ≈ About ≈

Where you will find the culinary art of cooking Kerala cuisine at its best in the region. Kerala, the land of God's own country, as it is known has a history of more than 20 years of serving this culinary art in Dubai.

We serve a blend of indigenous dishes with the authentic local taste. You will be able to find a blend of vegetarian and non-vegetarian dishes, made to order to your palate.

Our vision is to introduce the traditional Kerala food culture to the world, the cultural identity that has been lost in the pages of history with the huge influx of middle eastern and western food habits.



please give us your...

**feedback**

Email: [contact@fortunehotels.ae](mailto:contact@fortunehotels.ae)





## Starters

### Garden Green Salad

Fresh slices of tomato, cucumber, carrot and onions served on bed of lettuce leaves

15

### Squid Pepper Fry

Fresh squid tossed with onion and black pepper

29

### Tawa Grilled Jumbo Prawns

Fresh jumbo prawns marinated in spices and grilled to perfection

57

### Natholi Fry

Fresh anchovies marinated in spicy red masala and fried

29

### Chicken Chilly | Chicken Ularthiyathu

A spicy dry chicken preparation from the kuttanadan part of Kerala

29

### Chicken Lollipop

Deboned chicken winglets laced in a chef special masala and deep fried

29

### Beef Coconut Fry

Par boiled tender beef cubes sauteed with spices and coconut chips

30

### Chicken Nalukettu

Seasoned Medium pieces of chicken marinated with spices and deep fried

29

### Mushroom Pepper Fry

Slices of mushroom sauteed with onion and pepper

22

### Fried Cashew Nut

Cashew nuts deep fried

25

### French Fries

Batonnet of potato deep fried

17

### Beef Dry Fry

Strips of beef marinated in Kerala spices and deep fried

30

### Vegetable Spring Roll

Shredded vegetables sauteed and stuffed in a Chinese pancake and deep fried

17



All prices are in UAE Dirhams, inclusive of 7% Municipality fees, 10% Service Charge & 5% VAT



## *Soups*

### **Sweet Corn Chicken | Vegetable Soup**

18 | 16

A thick soup made out of creamed sweet corn garnished with chopped chicken / vegetable

### **Hot & Sour Chicken | Vegetable Soup**

18 | 16

Oyster and soya based spicy soup garnished with chicken /vegetables

### **Cream Soup**

18 | 16 | 16

Chicken | Vegetable | Tomato

### **Manchow Soup (Chicken | Veg)**

18 | 16

Traditional manchow soup

## *Red Meat*

### **Mutton Khorma/ Curry / Masala**

38

Fresh mutton pieces marinated and simmered on a slow fire with freshly ground spices & coconut milk

### **Mutton Varattiyathu / Coconut Fry**

38

Par boiled baby lamb pieces cooked with mild spices, garlic and tomato

### **Beef Roast / Curry / Ularthiyathu**

30

Fresh beef cubes sauteed with chopped onions, ginger, garlic, tomato and special spices

### **Erachi Kizhangu Curry**

30

Kerala specialty, morsels of well cooked beef with potatoes





## Main Course

### Mathi Fry | Pollichathu | Curry

20 | 22 | 20

Fresh sardine cooked in Kerala taste with Chef's Special spices, finally steam cooked

### Karimeen Fry | Pollichathu | Masala (as per size)

35

Fresh pearl spot fish wrapped in banana leaves with Chef's special spices and steam cooked

### Fish Moilee

30

Marinated king fish pieces cooked in coconut milk with green chillies, tomatoes and onions

### Neimeen Fry | Masala | Pollichathu

38

King fish slices seasoned and simply fried or cooked in tomato and onion flavored gravy

### Chemmeen Fry | Ularthiyathu

38

Marinated fresh prawns sauteed with chopped onions, ginger, garlic and fresh tomatoes

### Kanava Masala | Fry | Peera

31

Fresh sea squids marinated & tossed in chopped onion, ginger, garlic, crushed pepper & tomatoes

### Malabar Fish Curry

27

Seasoned king fish cooked in tomato flavored coconut gravy

### Sea Food Ularthiyathu

34

Marinated fresh prawns, squid and fish sauteed with chopped onions, ginger, chilly and garlic

### Jumbo Prawn Masala

57

Marinated jumbo prawns cooked in tomato flavored curry sauce with mild spices

### Traditional Fish Curry

29

Fresh king fish cooked in traditional Kerala style also known as Meen Mulakittathu

### Crab Masala | Ularthiyathu

35

Fresh crab cooked in Kerala spices

### Nadan Kozhi Curry

29

Fresh chicken pieces cooked with mild spices in a coconut based creamy curry sauce

### Kozhi Varutharacha Curry

29

Fresh chicken pieces cooked with mild spices in a roasted coconut based creamy curry sauce

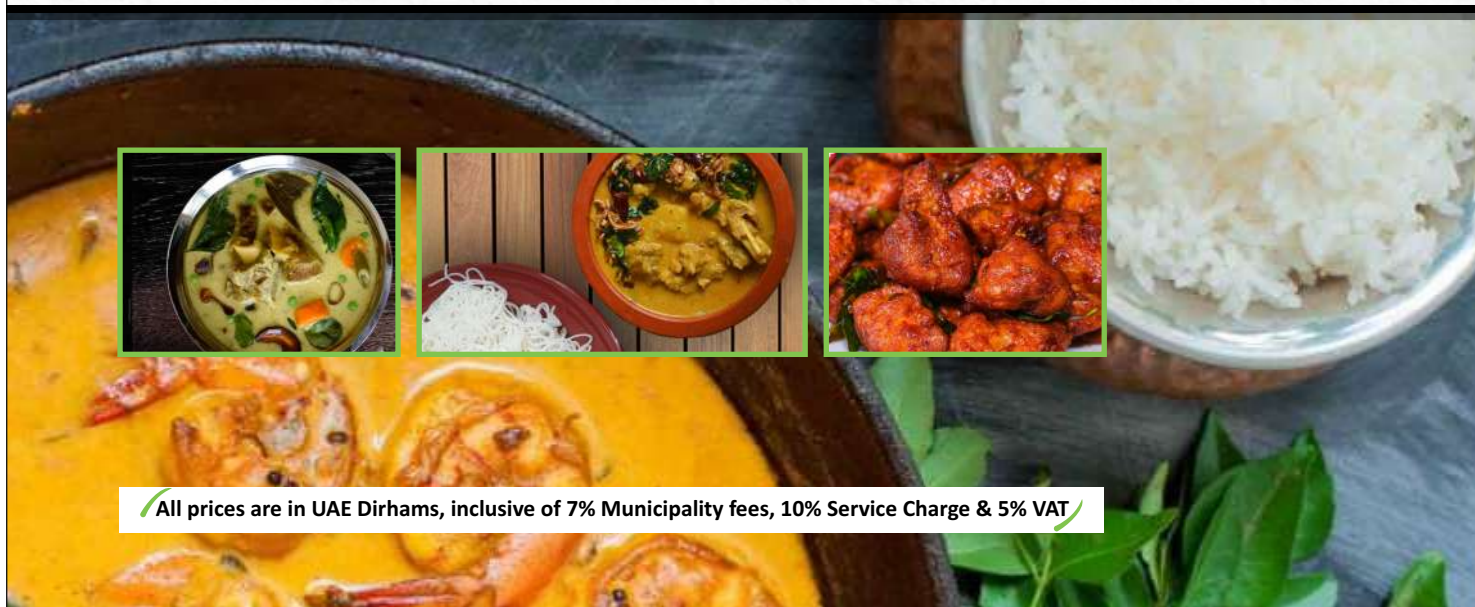


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## Main Course

<b>Kuttanadan Tharavu Varattiyathu   Roast</b>	<b>33</b>
A Kuttanadan delicacy fresh duck pieces roasted with spices	
<b>Duck Mappas</b>	<b>33</b>
Coriander based preparations of duck using coconut milk	
<b>Chicken Mappas</b>	<b>29</b>
Coriander based preparations of chicken using coconut milk	
<b>Karimeen Mappas</b>	<b>31</b>
Coriander based preparation of fresh Karimeen using coconut milk	
<b>Egg Roast</b>	<b>21</b>
Coriander based preparation of Egg using coconut milk	
<b>Chicken Stew</b>	<b>29</b>
Chicken cooked in coconut milk	
<b>Mutton Stew</b>	<b>35</b>
Fresh mutton cooked in coconut milk	
<b>Chemmeen Curry</b>	<b>38</b>
Prawns cooked in a mildly spicy curry laced with coconut milk	
<b>Chemmeen Masala</b>	<b>38</b>
Prawns cooked in a spicy Kerala Masala	
<b>Chicken 65 (Bon   Boneless)</b>	<b>29   35</b>
Small pieces of chicken marinated with mixture of masalas and deep fried	
<b>Crispy Fried Vegetable</b>	<b>21</b>
Freshly chopped vegetable batter fried until crisp and tossed in a spicy sauce	
<b>Baby Corn Chilly Dry (South Indian Style)</b>	<b>22</b>
Baby corn tossed in chilly paste and onions	
<b>Pepper Chicken</b>	<b>29</b>
Fresh chicken cooked with kerala spices and tossed with black pepper	



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## *Nalukettu Combos*

### **Kappa with Mathi Curry**

**28**

All time favorite of keralites all over the world

### **Kappa Biryani (Beef | Chicken)**

**31 | 29**

A classic combination of tapioca and chicken or beef cubes cooked

### **Biryani of the Day**

**chicken**

**33**

**Mutton | Beef**

**37**

**Fish**

**33**

**Prawns**

**42**

**Vegetable**

**25**

cooked with basmati rice and served with raita

## *Special Kerala Thali*



## *Vegetarian Or Non-Vegetarian*

**ASK YOUR SERVER FOR PRICES**



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## Vegetarian

<b>Vegetables Khorma   Curry   Stew</b> Assortment of vegetables cooked with mild spics and coconut milk	21
<b>Paneer Butter Masala</b> Fresh cottage cheese pieces and cooked in tangy tomato gravy	25
<b>Koonu Varutharachathu</b> Button mushrooms cooked with roasted and ground coconut	22
<b>Kadai Vegetable</b> Fresh vegetables cooked in kadai sauce with selected herbs and spices	21
<b>Kadai Paneer</b> Paneer cooked in kadai sauce with selected herbs and spices	25
<b>Dal of the Day</b> Lentils cooked & tempered with cumin seeds	20
<b>Cashew Gobhi Masala</b> Cashew and Cauliflower cooked in Nalukettu special masala	22
<b>Mushroom Masala</b> Mushroom cooked in thick Kerala masala	22
<b>Vegetable Moilee</b> Fresh vegetable cooked in coconut milk based gravy	22
<b>Vegetable Chettinadu</b> An authentic South Indian preparation from Chettinadu	21





## *Across the Great Wall*

<b>Gobhi Manchurian (Dry   Sauce)</b> Cauliflower florets tossed in a tangy sauce	<b>21</b>
<b>Chicken with Crushed Pepper</b> Boneless chicken tossed in garlic and pepper	<b>29</b>
<b>ChilliChicken (Dry   Sauce)</b> Cubes of boneless chicken tossed with Chinese sauces, capsicum & soya garlic sauce	<b>29</b>
<b>Chicken Manchurian (Dry   Sauce)</b> All time favorite! Chicken tossed in a tangy sauce	<b>29</b>
<b>Chilli Beef (Dry   Sauce)</b> All time favorite! Beef tossed in a tangy sauce	<b>31</b>
<b>Chilli Fish (Dry   Sauce)</b> Ocean fried prawns tossed with red chilly paste and spring onion	<b>30</b>
<b>Chilli Prawns (Dry   Sauce)</b> Ocean fried prawns tossed with red chilly paste and spring onion	<b>38</b>
<b>Prawns Salt 'n' Pepper</b> Prawns tossed with spring onion and freshly crushed pepper, Chinese specialty	<b>38</b>
<b>Mix Fried Rice</b>	<b>28</b>
<b>Chicken Fried Rice</b>	<b>26</b>
<b>Egg Fried Rice</b>	<b>22</b>
<b>Vegetable Fried Rice</b>	<b>20</b>
<b>Vegetable Noodles</b>	<b>21</b>
<b>Noodles - Egg   Chicken   Mix</b>	<b>23   27   29</b>



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## Accompaniments

Kappa	15
CHOICE OF BREAD:	
Kerala Paratha	03
Chappathi	03
Appam	04
Egg Appam	08
Thattu Dosa (3 Nos)	17
Wheat Paratha	04
CHOICE OF RICE:	
Nei Choru	20
Vegetables Pulao	19
Jeera Rice	19
Steamed Rice   Boiled Rice	10

## Desserts

Payasam of the Day	10
Gulab Jamun	10
Fresh Fruit Cuts	10
Fruit Salad with Ice Cream	15
Choice of Ice Cream (Vanilla   Chocolate   Strawberry)	10
Dessert of The Day Kindly check with your attendant for the day special	22





**19.5CM x 27CM**

## *Shappile Onu*

**Every Friday & Saturday - 12noon - 4pm**

**Ask Your Server For Weekend Specials**



## *Weekend Special Buffet*

**Every Saturday - 7pm onwards**

**Every Sunday - 12noon - 4pm**

*Vegetarian Or Non-Vegetarian*

**Ask Your Server For Weekend Specials**

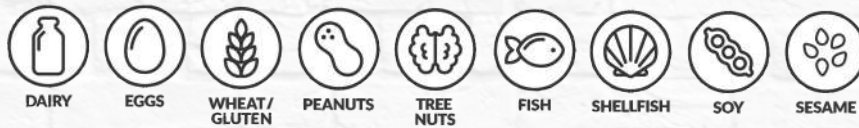




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if you have any concerns regarding food allergies  
please alert your server prior to ordering.



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