



JUST

Kerala

Restaurant







# Soups

- **Chicken/Mutton JK's Style** **200/250**  
*A spicy, clear soup with shredded meat pieces*
- **Mulligatawny (Rasam)** **150**  
*A zesty lentil tomato broth flavored with lots of pepper + fresh fragrant herbs*
- **Dal Soup** **150**  
*A nutritious lentil soup topped with cream, garnished with croutons + mint leaves*
- **Prawn Rasam** **250**  
*A zesty lentil tomato broth flavored with lots of pepper + fresh fragrant herbs*

# Appetizers - Veg -

- **Parippu Vada** **250**  
*Spicy, crunchy dal vada flavored with onions, curry leaves + red chili*
- **Paneer Pepper Fry** **350**  
*Paneer marinated with freshly ground pepper, spices, lemon juice + deep fried*
- **Paneer Chilly Fry** **350**  
*Paneer with authentic Kerala masala, sautéed with onions and diced green capsicum*
- **JK's Soya Roasted** **250**  
*Juicy soya chunks, stir-fried with freshly ground spices, fresh curry leaves + coconut pieces*
- **Mushroom Pepper Fry** **350**  
*Marinated with a blend of spices and a kiss of lime, with an exaggeration of freshly ground pepper + deep fried.*



# Appetizers

## - Meats -

- **Syrian Buff Cutlet** **360**  
*Minced buff blended with choicest Kerala spices rolled into cutlets fried to a crisp brown.*
  - **Syrian Buff Fry** **384**  
*Marinated in spices from the spices gardens of Kerala with an extra sprinkling of freshly ground pepper & fried along with coconut slices.*

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  - **Egg & Pea Fry** **240**  
*Tasty egg cooked on a slow flame & with fresh green pea for a brilliant.*

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  - **Chicken 65** **375**  
*Boneless chicken marinated, stir-fried in garlic, ginger, red chillies & garnished with curry leaves*
  - **Chicken Porichathu** **350**  
*Kerala's signature fried chicken dish, an all-time favourite*
  - **Chicken Chilly** **375**  
*Marinated and stir-fried along with onions, capsicums, red & green chillies till golden-brown. Not the Chinese chicken chilly- a true Malayalee variant*
  - **Chicken Pepper Fry** **375**  
*Marinated with a blend of spices and a kiss of lime, with an exaggeration of freshly ground pepper & deep fried*
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- **Mutton Pepper Fry**

*Marinated with a blend of spices and a kiss of lime, with an exaggeration of freshly ground pepper + deep fried*

**560**

- **Mutton Coconut Fry**

*Boneless meat stir-fried with freshly ground spices + flavored with fresh curry leaves + coconut pieces*

**560**

- **Mutton Varattiyathu**

*Meat roasted in coconut oil with spices + curry leaves*

**560**

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## **Appetizers - Seafood -**

### ***Pan Fried***

*Rolled in a mix of traditional spices, chilies, ginger- garlic paste, showered with ground pepper + pan-fried*

- *Netholi Fry*

**250**

- *Surmai Fry*

**560**

- *Mathi Fry*

**300**

- *Karimeen Fry*

**APS**

- *Pomfret Fry*

**560**

- *Bangda Fry*

**250**

### ***Deep Fried***

*Marinated in spices and fried, crispy outside + juicy inside*

- *Prawns Fry*

**420**

- *Prawns Pepper Fry*

**420**



# Main Course

## - Veg -

- **Chettinad - Paneer** 320  
*A thick Paneer Gravy made with the authentic & flavorsome Chettinad spices.*
- **Varutharachathu (Mixed Veg)** 300  
*Vegetables cooked in freshly roasted and ground spices garnished with fried curry leaves*
- **Parippu Curry - (Moong Dal)** 280  
*It is a roasted lentil-based curry mixed with coconut and shallot masala. Moong dal with a truly Kerala twist!*
- **Thoran** 280  
*Is a stir-fried dry dish traditionally made from shallots, green chilies, coconut oil, curry leaves, grated coconut & cumin seeds*
- **Kadala Curry** 280  
*Black channa cooked with roasted spices & grated coconut in a thick gravy.*
- **Sambar** 180  
*A lentil-based stew prepared with mixed vegetables and roasted coconut with spices.*
- **Avial** 200  
*Avial is a thick mixture of vegetables (elephant yam, plantain, pumpkin carrots, beans, brinjal, cucumber, drum sticks & snake gourd and coconut, seasoned with coconut oil and curry leaves*



- **Vegetable Stew** **280**  
*lightly spiced mixed vegetables cooked in coconut milk flavored with freshly ground pepper + curry leaves, in a thick gravy.*
- **King Korma (Vegetable Korma)** **300**  
*Vegetables cooked in a rich, creamy coconut gravy and mediumly spiced.*
- **Tomato Fry** **250**  
*Diced tomatoes sautéed with stir-fried onions, ginger, garlic, green chilies, and roasted Kerala spices*
- **Bhindi Roast** **220**  
*Bhindi pieces tossed with a yum blend of spices + roasted in coconut oil to give it a nutty twist.*
- **Pachadi** **220**  
*It is a mildly spiced traditional recipe of vegetables cooked using yogurt and coconut paste.*
- **Moru Curry** **200**  
*Curd blended with mild spices + tempered with rai, onion slices + fresh curry leaves to give a unique flavour.*





# Main Course

## - Meat -

### Ularthiyathu

*Comes with lots of masalas. A generous amount of shallots, roasted spices*

**Chicken/Mutton  
Buff /Pork**

**390/600**

**400/560**

### Roast

*Meat chunks marinated in spices and fried golden with onions & chopped tomatoes, curry leaves, and green chilies*

**Chicken/Mutton  
Buff /Pork/Egg**

**390/600**

**400/560/300**

### Mappas

*A typical Syrian Christian delicacy cooked in a velvety coconut milk with coriander & tomatoes in a thick yellow gravy*

**Chicken/Mutton  
Buff**

**390/600**

**400**

### Varutharachathu

*The gravy has a base of aromatic whole spices freshly roasted and ground into a fine paste, cooked in a tomato & onion gravy*

**Mutton/Buff  
Pork/Egg**

**600/400**

**560/300**



## Chicken Chettinad

*A delicious, spicy thick gravy, cooked in aromatic spices + garnished with coriander leaves*

390

## Chicken Malabar Curry

*Lavish use of whole spices with curry leaves, sliced madras onions, dried red chillies, ginger-garlic, grated coconut, + green chillies, cooked to perfection in a spicy thick gravy.*

390

## Chicken Stew

*lightly spiced meat cooked in coconut milk along with potatoes + carrots, flavoured with freshly ground pepper + curry leaves in a thick gravy*

390





# Main Course

## - Seafood -

### Allepey Curry

*A tangy preparation, medium spicy curry flavored with raw Green Mangoes*

- Pomfret **560**
- Surmai **560**
- Prawns **400**

### Malabar

*Lavish use of whole spices with curry leaves, sliced madras onions, dried red chillies, ginger-garlic, grated coconut, & green chillies, cooked to perfection in a spicy thick gravy.*

- Pomfret **560**
- Surmai **560**
- Prawns **400**

### Moilee

*Curry made in coconut milk with the subtle the flavor of whole spices*

- Pomfret **560**
- Surmai **560**
- Prawns **400**



## Mulakithathu

*This Teddy shop fish curry is a quintessential red fish curry with a spicy, sour & intense flavor*

- Pomfret **560**
- Surmai **560**
- Prawns **400**

## JK's Dry Masala

*Kerala style recipe where the meal is cooked in roasted onion, ginger, garlic & spices.*

- Kakka (Clams) Dry Masala **380**
- Squid Dry Masala **380**

## Poullichathu

*Authentic preparation with fish in fresh local spices wrapped in banana leaf & grilled a popular favorite.*

- Pomfret **600**
- Surmai **600**

## Meen Peera

*Boneless fish pieces fused with roasted coconut and our special spices.*

- Surmai **560**
- Natholi **420**
- Bangda **420**



## *JK's Special Curry*

- *Mathi* **400**
- *Bangda* **400**

## **Kerala Biryani**

- *Chicken* **400**
- *Mutton* **480**
- *Buff* **400**
- *Prawns* **440**
- *Egg* **300**
- *Veg* **250**

## **Kappa**

- *Biryani* **400**  
*Tapioca cooked with spicy buff masala and roasted coconut slices.*
- *Meen Curry* **400**  
*Mash fried tapioca with fiery tangy red fish curry*

## **Kizhi Parotta**

- *Chicken* **400**
- *Mutton* **480**
- *Buff* **400**
- *Prawns* **440**
- *Veg* **250**



## Rice & Breads

- |                          |            |
|--------------------------|------------|
| • Brown Rice (Red Rice)  | <b>100</b> |
| • Steamed Rice (Basmati) | <b>120</b> |
| • Curd Rice (Brown Rice) | <b>200</b> |
| • Ghee Rice              | <b>200</b> |
| • Kerala Parotta         | <b>50</b>  |
| • Appam                  | <b>40</b>  |
| • Idiappam (4)           | <b>175</b> |
| • Puttu                  | <b>175</b> |
| • Chapati (1)            | <b>25</b>  |
| • Kappa                  | <b>180</b> |

## Desserts

- |                   |            |
|-------------------|------------|
| • Ada Payasam     | <b>200</b> |
| • Parippu Payasam | <b>200</b> |
| • Paal Payasam    | <b>200</b> |
| • Kerala Halwa    | <b>110</b> |
| • Pazham Pori     | <b>130</b> |
| • Ice Cream       | <b>100</b> |



## Cold Beverages

- Red Bull **200**
- Tonic Water **125**
- Coke/Sprite 300m/600ml **40/80**
- Fresh lime - Soda / Water **60**
- Juice **100**
- Lassi **100**
- Soda **25**
- Jaljeera **70**
- Bisleri **50**
- Buttermilk **60**

## Hot Beverages

- Pot of Tea or Coffee **80**
- Tea / Coffee **50/60**
- Milk **100**
- Cold Coffee **140**



# Sadhya

- |                  |                   |             |
|------------------|-------------------|-------------|
| 01-Pazham pori   | 09-Pachadi        | 14-Moru     |
| 02-Pappadam      | 10-Thoran         | 15-Theeyal  |
| 03-Upperi        | 11-Avial          | 16-Kuthari  |
| 04-Sharkara      | 12-               | choru+Neyy  |
| Varatti          | Mezhukkupuratti   | 17-Sambar   |
| 05-Manga Achar   | 13-Ularthiyathu / | 18-Rasam    |
| 06-Naranga Achar | Erissery / Koottu | 19-Paayasam |
| 07-Chammanthi    | Curry             |             |
| 08-Inji Puli     |                   |             |

■ RS 575/- | 19 ITEMS | LUNCH

🍗🐟 RS 675/- | 21 ITEMS | LUNCH



