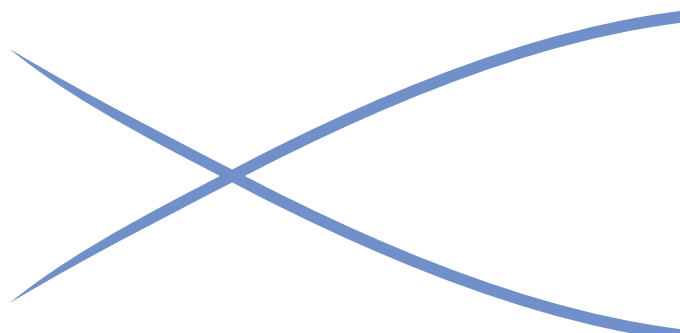


The Malabar Junction



creative cooking





The Malabar Junction is the crossroads between East & West innovative Keralite and Mediterranean influenced cuisine.

The dialogue of our homegrown & visiting chefs created a distinct cuisine based on flavours of our terroir & sea.

Chef Shivji & his talented team have taken this further, this menu is their creative contribution.

Making a better world through cuisine & hospitality

We are committed to the **Relais & Chateaux** vision of a cuisine that represents our local culinary culture and environment.

We support local fishing, use only the best of regional produce and prefer organic products whenever possible.

menu

Starters

Water melon & feta cheese, balsamic pearls & red onion jam **300.**

Chayote salad, mixed greens, apple, pear & rosemary vinaigrette **300.**

Bocconcini, datterino, basil, & aged balsamic caviar **500.**

Chilled clear tomato water in tubes with tomato air & spheres **350.**

Seafood soup, mixed seafood, leeks, celery, tomato & crispy croutons **400.**

Soto Ayam, chicken, glass noodles, cilantro & scallions **350.**

Assiette of tuna, tartar, sesame crusted & confit tuna **500.**

Gambas, honey moringa pesto, potato, radish, saffron & black aioli **500.**

Octopus, glazed red capsicum, tapioca crisps & greens **500.**

Tiger prawns, pappadam & ularthu masala **600.**

Hanging pork parcels, purple cabbage sauerkraut, plum purée, Pommery mustard **600.**

Flavours of India

Flavours of India, paneer makhani, vegetable jalfrezi, dal lasooni, Basmati rice, chapati and pickle **600.** **Non Vegetarian** with prawn in hara masala **700.**

Varutharacha koon curry, mushrooms cooked in a gravy of roasted coconut and coriander seeds, finished with kari leaves & tempered mustard **550.**

Hariyali Kofta, koftas made from malai paneer in a luscious gravy from spinach, coriander & black cardamom **550.**

Cashew nut & tender coconut korma, vegetable stewed in a creamy base of puréed cashew nuts & coconut milk **550.**

Fish pollichathu, masala made from shallots, ginger, kari leaf & kokum, wrapped & baked in banana leaf **650.**

Prawns moilee in coconut milk & turmeric broth, tempered with fenugreek seeds **850.**

Chicken Mulakittathu, a Calicut delicacy of chicken with dried chilis & cardamom en papillote banana leaf **650.**

Malabar pork vindaloo, pot roasted leg of pork with Kashmiri chilis, ground mustard & toddy vinegar **800.**

Beef peralan, beef short loin cooked in spicy gravy, fennel, shallot, kari leaves **600.**

Rogan Josh, mutton braised with an assortment of spices and yogurt finished with dried flowers of rattan jot **800.**

All the curries served with appam, chapati, Basmati rice or Malabari Gandhakasala aged rice

Mains

Baked eggplant in chermoula sauce

caramelized red onion, tomato, feta & carrot silk **500.**

Homemade wild mushroom ravioli, tomato, sundried tomato & Parmesan **750.**

Handmade charcoal gnocchi, salsa di pomodoro, kale & grana padano **500.**

Fruit de mer homemade spaghetti

seafood & organic turmeric infused basil pesto **650.**

Tiger prawns risotto, green peas, lobster reduction **750.**

Grilled scampi, baked pimentos, okra & confit turmeric tapioca **1200.**

Indian ocean seabass, tomato, caper, green peas purée & lemon **1000.**

Catch of the day, blue cheese polenta, rosemary, zucchini & shallots **1200.**

Sea & land, grilled lobster & tenderloin, datterino, tomato & green peas velouté **1400.**

Rosemary chicken with cheese filling, creamy cabbage & potato fondants **850.**

The lamb duet, coffee infused loin, herb marinated tenderloin, sour cherry, potato & smoked eggplant purée **1100.**

Beef tenderloin, sautéed button mushrooms, spinach & mashed potato **750.**

Braised beef cheek, mashed potatoes & tomatoes, kale & roasted pumpkin **900.**

Pork fillet, red wine, pink lady apple purée, Dijon mustard, red cabbage, celery & potato **1000.**

The Malabar House seafood platter, our signatory classic for two

Indian or western marinated fresh lobster, scampi, prawns, calamari, catch of the day with garden greens, vegetables, chimichurri mayo, lemon butter & tomato caper **4000.**

Staples & Meals

Kerala thali, chef's interpretation, **lunch time only**

Vegetarian thali **550.** **Seafood thali** **750.**

Surt & turf thali **750.**

Seafood biryani, aromatic and authentic Kerala style seafood biryani with spices, served with homemade pickle, pappadam & raita **850.**

Appam, traditional rice hoppers or **phulka** **100.**

Malabari Gandhakasala aged rice or **Basmati rice** **150.**



degustation menus

Celebrating **The Malabar House** cuisine with some of its finest recipes by chef Shivji
Two culinary excursions for a leisurely evening at **Malabar Junction**

Highlights of Malabar Junction

Water melon & feta cheese, balsamic pearls & red onion jam

Octopus, glazed red capsicum, tapioca crisps & greens

Handmade charcoal gnocchi, salsa di pomodoro, kale & grana padano

Lime & mint sorbet

Braised beef cheek, mashed potatoes & tomatoes, kale & roasted pumpkin

Apple pyramid, apple sand & vanilla ice cream

Tea, coffee & petit four

Discover the flavours of Kerala

Chayote salad, mixed greens, apple, pear & herb vinaigrette

Tiger prawns, pappadam & ularthu masala

Cashew nuts & tender coconut korma, assortment of vegetables
stewed in a creamy base made from pureed cashew nuts & coconut milk

Tender coconut sorbet

Fish pollichathu, masala made from shallots, ginger, kari leaf & kokum,
wrapped & baked in banana leaf, Malabari Gandhakasala aged rice

Daily homemade payasam & payasam sorbet

Tea, coffee & petit four

Served at dinner time only, each degustation experience for **2800**.

Degustation menus paired with 4 glasses of 75 ml. Indian wines for **4000**.



afters

Desserts

Apple pyramid, apple sand & vanilla ice cream **450.**

Dulcey pannacotta with coconut jelly, coconut crumble **450.**

Chocolate samosa, chocolate, coconut cream & mango **500.**

Banana semifreddo, cardamom, baked banana, tuile & sorbet **500.**

Fruits pancake flambé, topped with suzette sauce, caramelized pecans & chocolate twin chips **450.**

Daily homemade ice cream **400.**

Sorbet of the day **300.**

Hot Drinks

Nandavan estates, Arabica beans, Kodaikanal, altitude 1650 meters

Filter coffee | French press coffee **200.**

Espresso | Espresso macchiato **200.**

Cappuccino | Café latte | Café Shakerato **200.**

Hot chocolate **200.**

Fresh mint tea **175.**

Herbal teas, ask for the selection box **175.**

Green tea **175.**

Masala tea **200.**

Leaf tea Orange Pekoe, Mailoor Estate, Nilgiri **175.**

Leaf tea BOP, Mailoor Estate, Nilgiri **175.**

Tribal Pick BOP CTC, black tea pellets, Nilgiri **175.**

Indian wines

Sparkling

Sula Brut, méthode Champenoise, Sula vineyards Nashik Valley, Maharashtra **3750.**

Sula Seco Rosé, méthode classique, fruity sparkler, slightly sweet.
Sula vineyards Nashik Valley, Maharashtra **3750.**

Zampa Soirée Brut, Chenin Blanc, floral, fresh lemon with hints of toasted bread white fruits such as pear and persistent mousse with dry finish in classic brut style
Grover vineyards Nandi Hills, Karnataka **3750.**

Grand Cuvée Brut, méthode Champenoise, delicate creamy texture & touch of citrus
Fratelli Solapur, Maharashtra **3750.**

Zampa Soirée Selecte Brut Rosé, complex aromas of cherry & strawberry fruits, light & creamy with fine beads and persistent mousse, a great aperitif.
Grover vineyards Nandi Hills, Karnataka **3900.**

White

Viognier Art Collection, intense aromas of peach, apricot & tropical fruits
Grover, Nandi Hills, Karnataka **2000.** | Carafe 250 ml. **750.** | 500 ml. **1500.**

Chenin Blanc, delicate, lightly aromatic with hint of apple, lemon & peach
Grover vineyards Nandi Hills, Karnataka **2000.**

Fratelli Chenin Blanc

fresh fruits and floral notes with smooth acidity and palatability
Fratelli, Solapur, Maharashtra **2000.** | Carafe 250 ml. **750.** | 500 ml. **1500.**

Grover Sauvignon Blanc, crisp acidity, compliments best with seafood
Grover vineyards Nandi Hills, Karnataka **2200.** small bottle, 375 ml. **1050.**

Sauvignon Blanc, herbaceous, crisp and dry, with hints of green pepper
Sula vineyards Nashik Valley, Maharashtra **2000.**

Sauvignon Blanc, fresh aromas of citrus & lime, dry emphasis with smooth finish
Chateaux de Banyan Nashik Valley, Maharashtra **2000.**

Fratelli Chardonnay, aromas of tart apple, sugar melon and lemon chiffon. The French oak adds buttery notes.
Fratelli, Solapur, Maharashtra **2800.**

Sula Riesling, fruity & aromatic with hints of green apples, grape fruit, peach & honey, best enjoyed well chilled.
Sula vineyards Nashik Valley, Maharashtra **3500.**

Vijay Amritraj Reserve Collection White-viognier

Quintessence of peach, honey and dry apricot aromas with floral notes & hints of vanilla. Long persistence finish with fruity notes.
Grover vineyards Nandi Hills, Karnataka **3750.**

Rosé

Zinfandel Rosa Rosé

Lightly bodied, smooth with the right acidity and an intense bouquet of berries.
Chateaux de Banyan Nashik Valley, Maharashtra **2000.**

Sula Blush Zinfandel, a versatile & fruity rosé for hot summer days,
abounding with aromas of honeysuckle and fresh strawberries.
Sula vineyards Nashik Valley, Maharashtra **2000.**

Shiraz Rosé

Fruity notes of strawberries, orange and lemon flowers on nose and palate.
Fratelli, Solapur, Maharashtra **2000.**

Red

Cabernet Sauvignon Big Banyan

deep red ruby, intense spicy notes of eucalyptus and sweet fruit
Chateaux de Banyan Nashik Valley, Maharashtra **2300.**

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, Karnataka **3500.**

Reserva Shiraz Dindori

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

Fratelli Sangiovese, reminiscent aromas of strawberry and blueberry.

Fresh acidity, rare elegant tannins combined with the vanilla and violet notes.
Fratelli, Solapur, Maharashtra **3000.**

Merlot, intense red ruby color & notes of red cherry,
strawberries and a hint of liquorice, it's filled with mellow tannins.
Grover, Nandi Hills, Karnataka **2500.**

Cabernet Shiraz, taste of delicate spice aromas

Grover, Nandi Hills, Karnataka **2000.**

Carafe 250 ml. **750.** | 500 ml. **1500.**

Cabernet Shiraz, a smooth, medium body red wine,
cherry & plum fruit with aroma of black pepper

Sula vineyards Nashik Valley, Maharashtra **2000.** small bottle, 375 ml. **1050.**

Cabernet Franc Shiraz

a luscious, medium body red wine, vanilla & leather with aroma of black pepper
Fratelli, Solapur, Maharashtra **2500.**

Vijay Amritraj Reserve Collection Red-cab Sauvignon/Viognier/Shiraz

Fragrant perfumed and elegant with lingering dark fruits, spice, pepper,
blackberry jam and violets. Matured 12 months in French oak barrels.
Grover vineyards Nandi Hills, Karnataka **3600.**

beer

Kingfisher Gold Premium, the all Indian classic, 650 ml. **400.**

Kingfisher Ultra made from imported malt & hops, a smooth beer with a full body & a great after taste, 650 ml. **475.** small bottle, 330 ml. **300**

Amstel, Dutch brewery founded in Amsterdam, Netherlands, 650 ml. **475.**

Foster's Special, Australia's famous beer brewed in India, 650ml. **400.**

Carlsberg, by appointment to the Royal Danish Court, the favourite from Copenhagen now brewed in India, 650ml. **450.**

Heineken, born in Amsterdam in 1873, enjoyed in more than 190 countries, making it the world's number one premium beer, 650ml. **475.**

Budweiser, the great American lager beer, 650 ml. **475.**

beverages

Natural juices, freshly squeezed 300.

Bloody carrot - carrot, beetroot, celery & lime juice

Cochin cooler - cucumber & watermelon

Pineapple ginger lifter - pineapple juice, ginger syrup, honey & mint leaves

Fruit smoothies, freshly blended 300.

Malabar dream - banana, pineapple, papaya & guava juice

Simply tropical - mango, banana & orange juice

Water melon punch - water melon, orange, lemon juice & mint

All natural anti-oxidants 300.

Tomato & carrot with a hint of lime

Pomegranate & watermelon

Beetroot, orange & ginger

Softies, bottled or canned

Ginger punch, our in-house specialty | **Lime & mint twister 200.**

Ice tea with lime & cinnamon | **Fresh lime soda** | All kind of **lassies 200.**

Himalayan, natural mineral water from the heavenly hills of the Himalayas, 1 litre **200.**

Packaged drinking water 100.

Soda 750 ml. 150.

Kombucha 250.

Pepsi Zero 200.

Pepsi | Mirinda | 7up | Indian tonic water 200.



between the meals

Between the meals 3.00 to 6.00 p.m.

Chayote salad, mixed greens, apple, pear & rosemary vinaigrette **300.**

Seafood soup, mixed seafood, leeks, celery, tomato & crispy croutons **400.**

Katti rolls

Rolled paper chapatti with choice of filling

vegetable | paneer | chicken, served with mint chutney **450. | 550.**

Charcoal beef burger, tomato, cucumber, caramelized red onion, cheese & tapioca fries **700.**

Apple pyramid, apple sand & vanilla ice cream **450.**

Chocolate samosa, chocolate, coconut cream & mango **500.**

Daily homemade ice cream **400.**

Sorbet of the day **300.**

Choice from the daily selection of artisan pastries & baked products

Danish, Muffins, Croissants, Cakes, Tarts **150.**

Cakes for special occasions starting from **850.**

The Malabar House Fort Cochin

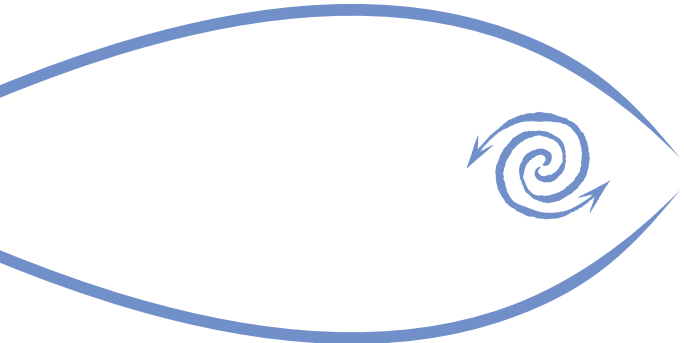
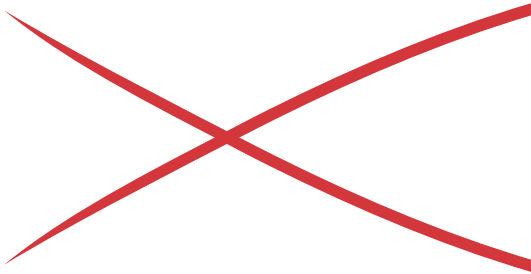
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All food & beverages taxes as applicable
All beverages subject to availability

The Malabar House cuisine at



fine dining