



Nalukettu

Nalukettu is a traditional homestead or Tharavadu in which many generation of matrilineal family lived and these types of building constructions are found only in Kerala.

A typical Nalukettu is a rectangular structure where four building blocks are joined with a central courtyard open to the sky.

These four blocks on the sides are named as

Kizhakkini - Eastern Block
 Padinjattini - Western Block
 Vadakkini - Northern Block

The architecture of Nalukettu was especially catered to large noble families of Kerala to live under one roof and enjoy the commonly owned facilities of "Marumakkathayam". The building blocks are made out of carved and slotted wood by strictly following the Thatchu Shastra or the art and science of carpentry along with vasthu the governing science in this architectural form of building construction. An ancient Nalukettu resembles the rich tradition, elegance and purity of Kerala and its architecture similarly our Nalukettu chain of restaurants stands and delivers the best of Kerala cuisine in a glorious setting.

SALA
PACHA
SWEET

PACHA MANGA SALAD	18	CHEMMEN ULARTHIYATHU
SWEET CORN SALAD	18	Dry Preparation Of Prawns With Onion, Tomato & Masala
		NATHOLI PORICHATHU
GREEN SALAD	16	Marinated Crispy Anchovies, Curry Leaves And Fried Onion
		SQUID PEPPER FRY
SOUPS		Toasted Squid With Shallots, Garlic And Curry Leaves
CHEF'S SPECIAL - SOUP OF THE DAY	14	MUTTON COCONUT FRY
ROASTED TOMATO SOUP	14	Stir Fried Mutton Toasted With Nalukettu Special Spices
SWEET CORN SOUP	14	NALUKETTU SPECIAL BEEF COCONUT FRY
Chicken Vegetables		Stir Fried Beef Toasted With Nalukettu Special Spices
		BEEF DRY FRY
HOT 'N' SOUR Chicken Vegetables	14	Slow Cooked Beef Tenderloin Toasted With Spices
		CHICKEN ULARTHIYATHU
NALUKETTU SPECIAL STARTERS		Sautéed Boneless Chicken With Shallots, Coconut & Black Peppers
VENDAKKAI KURKURE (V)	16	
Crispy Toasted Ladies Finger, Onion And Curry Leaf		NALUKETTU CHICKEN FRY Boneless Chicken Marinated With Nalukettu Special Masala
MIN VEGETARI E RAKORA (VO		
MIX VEGETABLE PAKORA (V) Gram Flour Fried Mix Vegetables, Mint Chutney	17	KOZHI VARAVAL
Grant Flour Flied Plix Vegetables, Plint Cridiney		Fried Chicken, Green Chili, Onion and Ajwain Seeds
VEGETABLE SPRING ROLLS (V)	16	CUTCVEN CE
Fried Mix Vegetables Spring Roll, Sweet Chill Sauce		CHICKEN 65 Cubes Of Chicken Marinated With Chat Masala
		cases of efficient flatilitated Watterfacture
MIX SEAFOOD PLATTER Masala Fried Prawns, Squid & Anchovy With Onion Lacha	45	CHICKEN LOLLIPOP
riasaia i ficu riawiis, squiu & Anchovy With Offort Lacila		Roasted Chicken Winglet Glazed With Hot Sauce
KONCHU PORICHATHU	38	
Fried Marinated Prawns With Fresh Curry Leaves & Cocon	iut	

NALUKETTU SPECIAL SEAFOOD		Grilled - Overnight Marinated And Grilled On A Tawa	
Pearl Spot	37	Roast - 'Toddy Shop Style' Mild Spiced Preparation	
Porichathu - Marinated And Deep Fried In Coconut Oil		Mappas - Simmered In A Mild Gravy Of Coconut Milk And	
Pollichathu - Pollicha' Masala, Wrapped In Banana Leaf		Green Chili	
And Grilled		Mulakittathu - Chili And Cocum Broth And Finished With Coconut Milk	
Mappas - Mild Coconut Gravy And Fresh Spices		Cocordic Milk	
King Fish	35	Shrimps	3
Tawa Grilled - Marinated With Grounded Dry Chili Paste		Kizhi - A Pouch Of Shrimps In Banana Leaf With Special	
Moilee - Coconut Milk, Spices, Curry Leaves		Masala	
Porichathu - Marinated And Deep Fried In Coconut Oil		Roast - 'Toddy Shop' Style Mild Spiced Preparation	
Pollichathu - 'Pollicha' Masala, Wrapped In Banana Leaf And Grilled		Theeyal - Shrimps Cooked In Roasted Shallots & Coconut Sauce	170
Mango Curry Alleppey Style With Mango, Curry Leaves And Coconut Milk		Mango Curry - Alleppey Style With Mango, Curry Leafs And Coconut Milk	
Chatti Curry Kottayam Style Fish Curry, Simmered In		Crab	3
Chili And Cocum		Roast - 'Toddy Shop' Style Mild Spiced Preparation	
Malabar Style - With Coconut, Tomato & Chili		Ularthiyathu - Onion, Tomato, Ginger & Garlic Masala	
Arappura Meen Curry - Nalukettu Signature		Sardine	2
King Prawns	70	Pollichathu - 'Pollicha' Masala, Wrapped In Banana Leaf And Grilled	
Pollichathu - 'Pollicha' Masala, Wrapped In Banana Leav And Grilled	res de la companya de	Porichathu - Marinated And Deep Fried In Coconut Oil	

NALUKETTU SPECIAL MEAT DISHES		EGG AND VEGETARIAN DISHES	
Beef	30	Mix Vegetable Stew (V)	22
Kottayam Beef Roast		Green Peas Masala (V)	20
Pothu Curry		Mushroom Varutharacha Curry (V)	22
Beef Kondattam - A Variation Of Beef Ularthiyathu		Mushroom Pepper Roast / Fry (V)	22
Chicken Kozhi Porichathu - Thatukada Style	28	Kadala Curry (V)	22
Mappila Chicken Chatty Curry – Kabeer's Recipe		Egg Burjee Choice Of Omlette	20
Nazarani Chicken Stew		Egg Roast	20
Nadan Kozhi Curry		BIRYANI AND RICE	
Varathuaracha Curry		Biryani - Chicken Biryani 'Dum' Cooked	22
Pepper Chicken		Nalukettu Mutton Biryani	32
Duck	37	Fish Biryani	30
Kuttanadan Tharavu Roast		Prawns Biryani	39
Mappas		Vegetable Biryani (V)	20
Varattiyatu		Neychoru (V)	20
Mutton	35	Plain Rice (V)	10
Mutton Stew		Vegetable Pulao (V)	20
Traditional Mutton Pepper Roast			

Varattiyatu

NORTH	INDIA	FAVO	URITES
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Butter Chicken	30	Chilli Prawns
Kadai Chicken	30	Chilli Beef
Methi Malai Chicken	30	Chilli Chicker
Daal Gosht	34	Gobi - Chilli
Gosht Rogan Josh	34	Baby Corn Cl
Jhinga Malai Curry	38	Crispy Fried
Paneer Butter Masala (V)	24	Fried Rice -
Kadai Vegetables (V)	24	Chicken Mix
Dal Of The Day (V)	18	Szechwan Ne Chicken Mix

HOUSE SPECIALS	
Kappa Biriyani	25
Chicken 66	28
Chicken Kizhi	29
Seafood Platter	50

INDO CHINA

Chilli Prawns	40
Chilli Beef	34
Chilli Chicken	32
Gobi - Chilli Manchurian	22
Baby Corn Chili	22
Crispy Fried Vegetables	22
Fried Rice — Chicken Mix Seafood Egg	25 35 20
Szechwan Noodles – Chicken Mix Seafood Egg	25 35 20

BREADS

Special MealTraditional Kerala Meal With Chicken Curry & Fish Fry

Naan Plain / Garlic / Butter	4		
Tandoor Roti	4		
Pudina Paratha	5		
Kerala Paratta - Normal Wheat	3	NALUKKETU SWEETS	
Palappam – Normal Egg	3 15	Coconut Tapioca Pudding With Mango	14
Thattu Dosa - Normal Wheat	3	Falooda	14
Chappathi	3	Gulab Jamun	14
Kappa Vevichathu	12	Payasam Of The Day	14
NALUKKETU MEALS 12pm to 3pm Vegetarian Meal Traditional Kerala Meal With Vegetables	20	Seasonal Fruit Platter Choice Of Ice Creams	14 14
Fish Curry Meal Traditional Kerala Meal With Fish Curry	25		

30

Annual Minimum