Capalinas Salatinas

CELEBRATE VALENTINE'S DAY WITH COCHIN RESTAURANT



Lemon & Pepper rasam (Soup)



Choose a free bottle of organic French merlot /syrah (Or) organic south-african merlot/syrah

Non Veg- (Served as platter)

Chicken tikka, lamb tikka, Lamb chops, tandoori chicken

Veg (Served as platter)

Onion Baji, Paneer, hara bara kebab & veg croquettes



Non. Veg (Any two)

Nadan Kozhi curry

Kerala chicken style with gravy, roasted coconut & spices.

Malabar Aattu curry

Lamb cooked in medium spiced Malabar style curry.

Alapuzha Meen Curry

An thrilling fish curry from Alappuzha, the Venice of the East, tangy and spicy.

<u>Veg</u>

Paneer Tikka Masala

Clay - ovened cottage cheese cooked in mildly spiced rich tomato and creamy sauce.

Saag Aloo

Potatoes marinated in spices and cooked with spinach and onions

Served with Main Course Bread Basket (Butter Naan, Malabar Paratha and tandoori roti), Pilauo / Plain Rice & with side tarka daal



Kulfi Ice Cream

True rabdi is simply milk that has been brought to a boil and then simmered until most of the water evaporates, and it is thick and creamy. Mixed with sugar, nuts such as almonds and pistachios, and flavourings, rabdi is a dessert in itself.

Gulab Jamun with Vanilla Ice Cream

Milk-solids-based sweet, traditionally from freshly curdled milk, soaked in a light sugary syrup.

