

Rikshaw



journey through the flavours of India

Light Bites

Papaddam Set 4

Crispy pappadams served with assorted homemade chutneys

Starters

Lamb Chop Adhiraki 10

Tandoori lamb chops marinated in spices, served with green chutney

Sheekh Kebab 10

Juicy spiced lamb skewers, grilled to perfection, with green chutney

Chilli Idli (V) 8

A famous South Indian snack, crispy idli cubes tossed in Chinese sauces

Chicken Tikka Trio 9

Tender chicken tikkas: tandoori, creamy malai, and herby hariyali

Aattirachi Varattiyathu 9

Deep-fried lamb bites sautéed with garlic, ginger and shallots

Kerala Beef Chilli 9

Tender beef in a spicy soy-chili sauce blend with curry leaves

Prawn Poori 9

Onion-tomato masala prawns, served over fried puffed bread

Chemmeen Varuthathu 9

Prawns marinated in Kerala spices and fried crisp

King Fish Masala Fry 9

Grilled king fish marinated with spices and lime

Paneer Tikka 8

Tandoori paneer, paired with fresh mint chutney

Chicken 65 7

Crispy fried chicken in a flavorful homemade masala

Cauliflower Chilli Fry (V) 6

Crunchy cauliflower, spiced with green chili and curry leaves

Onion Bhajee (V) 6

Crispy fritters of gram flour, onion, and curry leaves, with mint chutney

Pazham Pori (G) (V) 4

Ripe bananas dipped in batter and deep-fried until crisp



Vegetarian Specials

Paneer Butter Masala (N) Creamy butter tomato paneer	9	Thoran (V) Finely chopped vegetables with grated coconut, shallots, and green chilies	8
Bhindi Masala (V) Okra simmered in a rich onion- tomato masala	8	Aloo Gobi (V) Potatoes and cauliflower simmered in masala	7
Avial (V) Vegetables cooked with coconut, yogurt, and curry leaves	8	Chana Masala Curried chickpeas with tomato, onion, ginger, and fresh herbs	7
Aubergine Bhaji (V) Roasted coconut and tamarind aubergine curry	8	Bombay Aloo (V) Tossed baby potatoes with onion, tomato, and cumin	7
Cheera Parippu Thalichathu (V) Creamy lentil-spinach curry infused with garlic and shallots	8	Tadka Wali Dhal (V) Mixed lentil curry with ginger, garlic, and cumin-chili tempering	7

Non-Vegetarian Specials

POULTRY

Kuttanadan Duck Roast Boneless duck simmered in coconut milk and Kerala spices, tossed in dry masala	13
Nadan Kozhi Curry Chicken curry infused with Kerala spices and creamy coconut milk	11
Kerala Kozhi Roast Chicken marinated and roasted with aromatic dry spices	11

BUTCHERS

Lamb Madras (hot) Lamb in a flavorful blend of onions, garlic, and Indian spices (Chicken 12)	13
Erachi Mappas Lamb in a Central Kerala onion- tomato coconut milk curry	13
Beef Ularthiyathu Spiced beef roast with coconut and fresh curry leaves	12

Seafood Specials

Kerala Crab Masala Crab in a thick sauce with Indian spices, ginger, onion, and coconut milk	15	Kappa and Meen Curry Spicy tilapia fish curry and soft steamed tapioca	12
Kerala Konju Masala King prawns simmered in a thick coconut milk and ginger-onion sauce	13	Sea Bass Pollichathu Indian-spiced sea bass delicately cooked in banana leaf	12
Kerala Prawn Moilee King prawns simmered in a creamy coconut milk and green chili stew	13	Kerala Fish Curry Spicy king fish curry with Kerala spices and tangy kokum	12
Fish Moilee Tender kingfish simmered in a creamy coconut milk and green chili stew	12		

Chef's North Indian Recommendations

Lamb Roganjosh Tender lamb simmered in a rich, aromatic Kashmiri curry	13	Chicken Jalfrezi (medium hot) Boneless chicken in a flavorful tomato sauce with a sweet and sour kick	11
Lamb Korma Cooked in a smooth, mild sauce with coconut and cashew (Chicken 11, Vegetarian 10)	12	Butter Chicken Boneless chicken in a buttery sauce with chef's special spices and herbs	11
Lamb Saag Cooked in a flavorful blend of spinach and Indian spices (Chicken 11, Vegetarian 10)	12	Chicken Tikka Masala Marinated chicken, skewered and baked, in a spiced tomato and coriander sauce	11
Lamb Balti Cooked with onions, garlic, turmeric, and a blend of garam masala spices (Chicken 11)	12	Captain Patiala Hot tender chicken strips in a tangy yogurt sauce with coriander, mint, and curry leaves	11
Chicken Passanda Cooked in a fragrant, smooth sauce with cream and cardamom	11	Chicken Vindaloo (very hot) Chicken cubes tossed with garlic, ginger, tomato purée, black pepper, and potatoes	11
Ginger Garlic Chilli Chicken Masala (medium hot) Chicken breast cooked with aromatic ginger, garlic, spicy green chillies, and fresh coriander	11		



Tandoori Specials

Chef's Special Mix Platter

17

A flavorful platter of tandoor-cooked lamb chops, chicken tikka, salmon, sheekh kebab, chicken, and king prawns, served with mashed potatoes and green salad

Tandoori Chicken

13

Half chicken marinated in yogurt, lemon, and tandoori spices, cooked to perfection in a clay oven

Breads

Poori (G) (V)

4

Two pieces of deep-fried, puffed wheat flour bread

Naan (Garlic, Peshawari, Chilli) (G) (V)

4

Soft, leavened bread

Kerala Paratha (G)

4

Soft, layered, and flaky bread made from plain flour, cooked on a griddle

Plain Naan (G) (V)

3

Chappathi (G) (V)

3

Two pieces of round, unleavened flatbread made from wheat flour, cooked on a griddle

Tandoori Roti (G) (V)

3

Unleavened flatbread made from wheat flour, cooked in a tandoor

Kerala Crêpes & Pancakes

Masala Dosa (V)

8

Rice and lentil crêpe filled with spiced potatoes, served with sambar and coconut chutney

Appam (V)

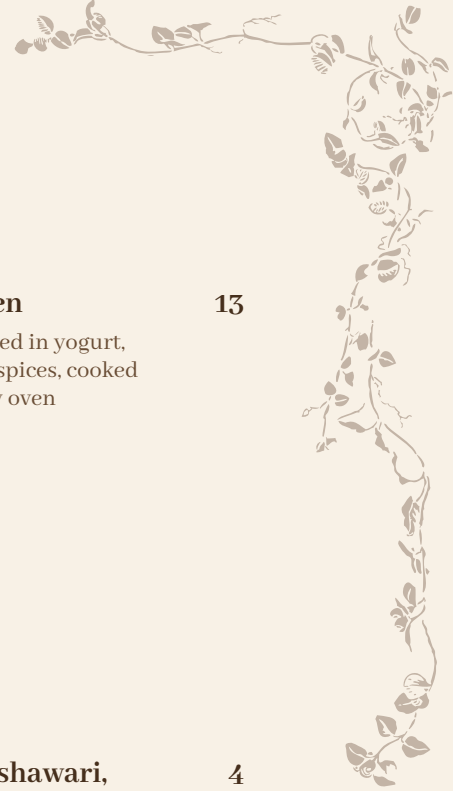
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2 pieces of soft-centered, lacy pancakes with crispy edges, made from a coconut milk and yeast-fermented batter, cooked in a special pan

Idli (V)

8

3 pieces of soft, fluffy steamed cakes made from rice and black lentils, served with chutney and sambar



Rice

Prawn Biryani (N)	13
Lamb Biryani (N)	13
Chicken Biryani (N)	12
Kappa Biryani	11
Spicy beef masala cooked with tapioca (cassava), served with raita and pickle	
Vegetable Biryani (N) (V)	10

Nadan Choru (V)	5
Fluffy, wholesome Kerala matta rice	
Flavoured Basmati Rice (Mushroom Mutter/Lemon/Pulao/Ghee/Coconut)	4
Plain Steamed Rice (V)	3

Thali Meals (brunch only)

A symphony of flavours served on a single platter

Lamb/ Fish	19
Chicken	18
Vegetarian	16

Soothing Soup

Rasam (V)	4
A tangy, spiced blend of lentils and tomato, crafted to delight your palate and aid digestion	

Desserts

Palada Payasam	6
Creamy dessert with tender rice flakes and the rich sweetness of caramelized milk	
Pistachio Kulfi	4
Rich, velvety sweetness infused with the crunch of pistachios	

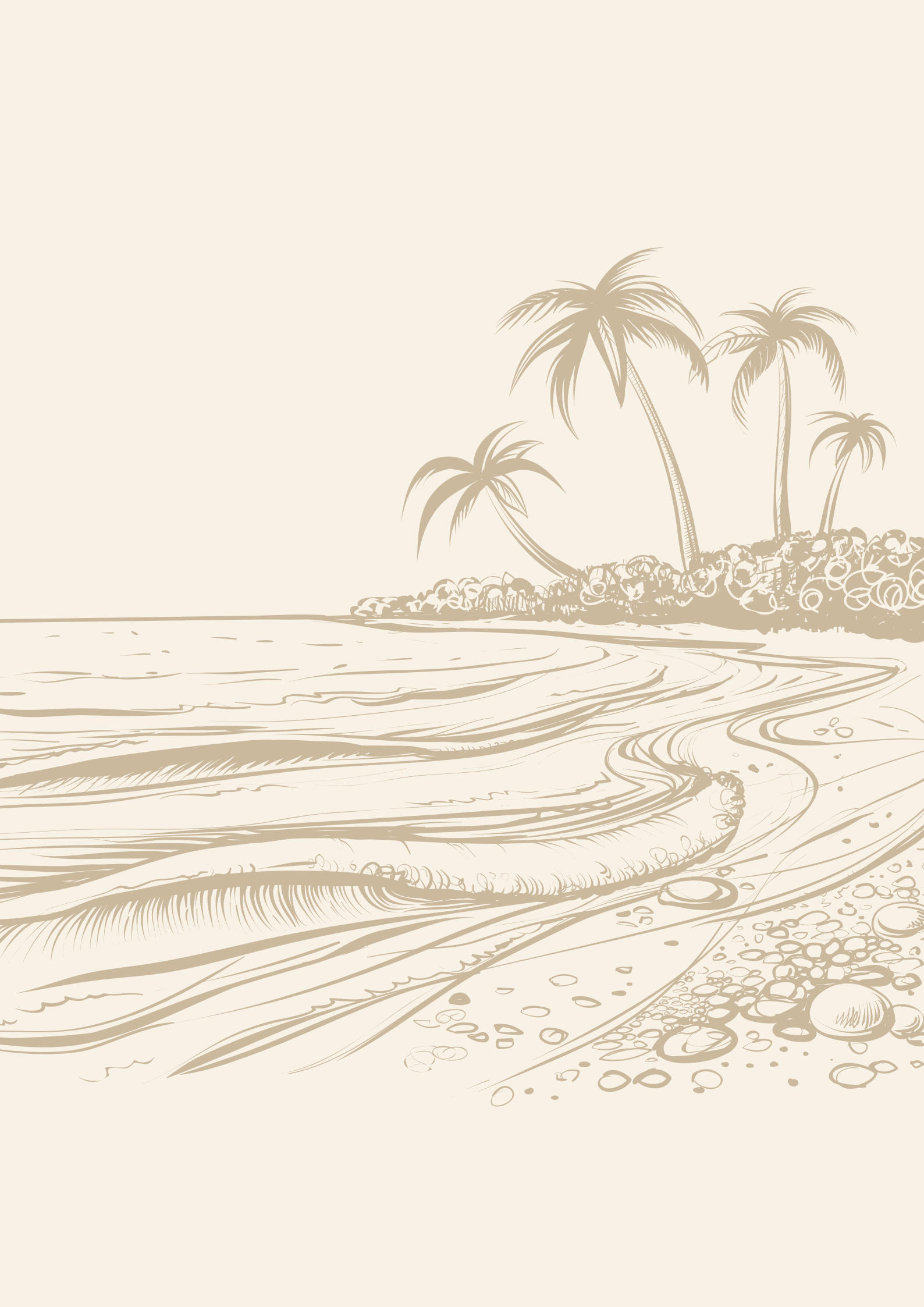
Gulab Jamun	5
Soft, fluffy dumplings soaked in aromatic syrup	
Mango Kulfi	4
Smooth, creamy indulgence curating with the vibrant sweetness of ripe mangoes	

Sides & Condiments

Raita	3
Cucumber and coconut yogurt seasoned with mustard seeds	

Pickles	3
Home-made mango/ lime pickles	





Thank you
for
dining with us



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