MENU



GSTN: 32AJAPS9120J1Z9 FSSAI: 11317008000248



BEVERAGES		Rate
TEA		20
SPECIAL TEA		32
BLACK TEA		10
LIME TEA		13
COFFEE		23
SPECIAL COFFEE		35
BLACK COFFEE		13
MILK		40
MILK WATER		15
HOT BADAM MILK		50
Breakfast 6.30 am to	10.00 AM	
IDLY		15
VADA	(Available all day)	22
CURD VADA (2 Pieces)	(Available all day)	60
SAMBAR VADA (2 Pieces)	(Available all day)	55
PLAIN ROAST	(Available all day)	65
MASALA ROAST	(Available all day)	80
UTHAPPAM (PLAIN)	(Available all day)	70

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UPPUMA		45
PONGAL		65
POORI WITH 2 CURRIES		70
POORI (1 Piece)		15
IDIAPPAM WITH VEG. CURRY ((4 Pieces)	70
IDIAPPAM (1 Piece)		12
APPAM WITH VEG. CURRY (4 Pi	eces)	70
APPAM (1 Piece)		12
PUTTU WITH KADALA CURRY	PUTTU WITH KADALA CURRY (2 Pieces)	
PUTTU (1 Piece)		18
SNACKS		
ONION ROAST	(10.00 am onwards)	70
ONION UTHAPPAM	(10.00 am onwards)	90
ADA	(11.30 am onwards)	35
VEGETABLE CUTLET	(11.30 am onwards)	17
CHAPPATHI WITH CURRY (1 Set- 2 Pieces)	(11.30 am onwards)	60
CHAPPATHI (1 Piece)	(11.30 am onwards)	15
BANANA FRY/BONDA/ BAJJI	(12.30 pm onwards)	15



KERALA POROTTA WITH CURRY (1 Set- 2 Pieces)	(12.30 pm onwards)	75
KERALA POROTTA (1 Piece)	(12.30 pm onwards)	20
WHEAT POROTTA (1 set - 2 pieces)	(4.00 pm onwards)	75
WHEAT POROTTA (1 piece)	(4.00 pm onwards)	20
BATTURA WITH CHANA	(4.00 pm onwards)	80
BATTURA	(4.00 pm onwards)	45
RAVA ROAST	(4.00 pm onwards)	80
ONION RAVA ROAST	(4.00 pm onwards)	85
LUNCH FROM 11.30 AM TO	3.00 PM	
MEALS (Rice, Sambar, 3 Curries, 2 pickles, Rasam, 6 Pappad, Payasam & Butter milk)	Curd,	120
SPECIAL MEALS (Rice, Chappathi, Biriyani, Dal, 4 curries, 2) Rasam, Curd, Pappad, Payasam, Butter milk		175
PAYASAM		30
VEGETABLE BIRIYANI		110
CURD RICE		90



DINNER FROM 6.00 PM ONWARDS

SOUPS

TOMATO SOUP	65
SWEET CORN SOUP	65
VEG. CLEAR SOUP	65
HOT & SOUR VEG SOUP	65
GARLIC SOUP	75
MUSHROOM SOUP	75
SALADS	
GREEN SALAD	90
TOMATO SALAD	55
CUCUMBER SALAD	55
ONION SALAD	55
ONION (1 Plate)	25
ONION RAITHA/ONION TOMATO RAITHA	65



STARTERS/DRY DISHES

PAPPAD (TANDOORI)		20
MASALA PAPPAD		40
ALOO FRY		150
BHINDI FRY		150
PEAS CHILLY FRY		150
GOBI CHILLY FRY		150
GOBI PEAS FRY		150
SUKHA GOBI		150
GOBI PANEER FRY		170
MIXED VEGETABLE PEPPER FRY		150
PANEER PEPPER FRY		175
CHILLY PANEER (DRY)	\sim	190
PANEER TIKKA		220
CURRIES		
DAL FRY		140
CHANA MASALA		140
GREEN PEAS MASALA		140
BHINDI MASALA		140
PALAK (PLAIN)		150

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NEELAGIRI KURUMA (Boiled vegetables cooked in palak and onion cashew gravy garnished with kismis and fresh cream.)	160
ALOO GOBI	140
ALOO MUTTER	140
ALOO PALAK	150
ONION TOMATO FRY	150
MALAI KOFTA (Deep fried potato kofta dipped in a creamy and rich white gravy made with cashewnuts and cream - garnished with fresh cream and fresh malai.)	160
MIXED VEGETABLE MASALA	140
MIXED VEGETABLE CURRY	140
MIXED VEGETABLE KEEMA	140
MIXED VEGETABLE KURUMA	140
MIXED VEGETABLE JAIPURI	150
MIXED VEGETABLE MOLY (Mixed Vegetables cooked in coconut based gravy with a touch of sour notes.)	150
SWEET AND SOUR VEGETABLE	160
NAVARATHNA KURUMA (Cooked vegetables in rich white gravy garnished with fresh fruits and cream.)	150
GOBI MASALA	140
GOBI MANCHURIAN	150



CHILLY GOBI	150
CHILLY MANCHURIAN ~	150
PORTUGUESE GOBI (Marinated and deep fried cauliflower florets with diced onion and tomato cubes cooked in a mixture of white sauce, tomato puree & white pepper powder.)	150
PANEER BUTTER MASALA	180
PANEER MUTTER MASALA	180
PALAK PANEER	180
METHI PANEER	180
DO PYASA (MIX. VEGETABLE/PANEER)	150/180
CHETTINAD (PANEER/ MIX VEGETABLE/ GOBI) (Spicy gravy with prominent flavours of black pepper in an onion, garlic, and tomato gravy mixed with coconut.)	180/150/150
KADAI (PANEER/ MIX VEGETABLE/MUSHROOM) (Spicy masala made of freshly ground roasted spices in thick tomato puree and onion paste with dried fenugreek leaves and bell peppers)	180/150/150
MAKHANI (PANEER/ GOBI/ MIX VEGETABLE) (Tomato and onion gravy with ginger, garlic, dried red chili, cashew and spices garnished with fresh cream and butter.)	180/150/150
MUSHROOM MASALA	150
TANGARI MUTTER MASALA (Mushrooms and green peas in a gravy made of cashew nuts, poppy seeds and tomatoes with garam masala	150

CARDAMOM MUSHROOM (Sliced mushroom with diced onion and tomato cubes cooked in a mixture of white sauce, tomato puree, white pepper powder & cardamom.)	150
TODAY'S SPECIAL	180
Indian Breads - Thandoori	
ROTI	40
BUTTER ROTI	45
RUMALI ROTI	40
NAN	45
BUTTER NAN	50
STUFFED NAN	75
GINGER NAN	75
CARROT NAN	75
GARLIC NAN	75
KULCHA	45
BUTTER KULCHA	50
ONION KULCHA	55
STUFFED KULCHA	75
PANEER KULCHA	85
TANDOORI POROTTA	65
STUFFED POROTTA	75



RICE/NOODLES

IDIAPPAM WITH VEG. CURRY (4 Pieces)	70
IDIAPPAM (1 Piece)	12
APPAM WITH CURRY (4 Pieces)	70
APPAM (1 Piece)	12
VEGETABLE BIRIYANI	110
NAVARATHNA PULAV	120
MIXED VEGETABLE FRIED RICE	120
MIX.VEG.SCHEZWAN FRIED RICE	130
MIXED VEGETABLE NOODLES	130
MIX.VEG.SCHEZWAN NOODLES	140
Fresh Juices 9.30 am onwards	
FRESH LIME JUICE	30
FRESH LIME SODA	40
FRESH JUICE (Seasonal) Pineapple/Grape/Orange/Mango/Musambi]	85
Icecreams 9.30 am onwards	
VANILA/ STRAWBERRY	70
CHOCOLATE/ PISTA GREEN/ Butterscotch	80

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SPANISH DELITE	80
CHOCOLATE TRUFFLE	130
CHOCOLATE LAVA	130
STRAWBERRY FRUIT SUNDAE	130
FRUIT TRUFFLE SUNDAE	130
BLUEBERRY FRUIT SUNDAE	130
CHOCOLATE SUNDAE	150
HONEY MOON SPECIAL	150
BLACK FOREST	150
ROZY COZY	150
CHOCO CARNIVAL WONDER	150
MELTING WONDERLAND	150
CINDERELLA SPECIAL	150
IN-HOUSE SPECIAL	170
The Fruit Garden 9.30 am onwards	
FRUITS SALAD	130
FRUITS SALAD WITH ICE CREAM	160

ഇവിടെ പാചകത്തിനായി ശുദ്ധീകരിച്ച എണ്ണ, വെളിച്ചെണ്ണ, നെയ്യ്, വെണ്ണ എന്നിവ ഉപയോഗിക്കുന്നു.

- Food items are prepared in Refined Oil/Coconut Oil/ Ghee/ Butter
- Order Requires Minimum 20 Minutes to Execute
- Items According to Availability of Ingredients
- For Parcel Packing Charges Extra



Chembottil Lane, Thrissur - 680 001 0487 2421720 hotelbharathtcr@gmail.com www.hotelbharathtcr.com

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