

Ghee Rice RESTAURANT



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The Spice Route...

- *Malabar forms the beautiful coastal area of North Kerala, India. It was one of the early Spice Route for the traders from Persia, Europe and Africa*
- *Tellicherry ("The Paris of Kerala") in North Malabar was once the layout & famous trading centre for spices.*
- *The Tellicherry peppercorn was the most favoured and sought after spice in Europe and is renowned for its pungency and flavour along with cinnamon, cardamom and cloves*
- *The Tellicheriens serve you the best and wide variety of rice, meat and seafood dishes along with unusual desserts and snacks without which no feast would be complete.*
- *Ghee Rice brings you the aroma and the rich flavors of the spices from the Tellicherry cuisine and around the world.*

Ghee Rice...

- *We at Ghee Rice want to bring the special traditional delicacies of Malabar to the world. It's a venture where we want you to explore these dishes and enjoy the good taste.*
- *Ghee Rice also wants to promote the local artist talent in the field of still photography which can provide more insight to the rich culture and heritage that Malabar has to tell about.*
- *The photographs in this menu are mainly from Tellicherry in Kannur District of Kerala where you can see the Old Sea Pier, Tippu Sultan's fort, The Juma Masjid, The St. John Anglican Church, Odathil Mosque, Dharmadam island, the Gundert Statue which tells you a 300 yrs old story.*
- *Our interiors also showcase the different picture which capture the history and past glory from Kannur, Murapilangad, Tellicherry, Mahe, Calicut which covers the Malabar costal line. We also welcome your contribution to the same series of collection by contacting Ghee Rice. we have extended our series to various famous cities where the taste buds grow.*

Start ups...

Appetisers

- Chicken Lollipop with a tangy dip 20
- Chicken Drumstick 22
- Chicken 65 22
- Tempura (Calamari / Prawns) 28/35
- Crispy Fried Veg 16
- Boiled Veg 16
- Gobi 65 16
- Paneer 65 16
- Finger Chips / French Fries 10

Salads

- Garden Fresh Green Salad 12
- Coleslaw Salad 12
- Russian Salad 13
- Arabic Salad 13
- Taboulie 15
- Futtoush 15

Soups

(We have the favorite selection from around the world which the local residents love...)

- Dal Soup (Lentil Soup) (V) 16
- Cream of Soup
(Chicken/Mushroom/Veg/Tomato) 17/15
- Hot n Sour Soup (Chicken / Veg) 17/15
- Sweet Corn Soup (Chicken / Veg) 17/15
- Clear Soup (Chicken / Veg) 17/15
- Manchow Soup (Chicken / Veg) 17/15
- Noodle Soup (Chicken / Veg) 17/15
- GRR Special Seafood Soup (Mixed seafood soup with a cream base which with a touch of saffron) 21
- Attinkaal Soup (Special Kerala style Lamb shank soup) 20

Ghee Rice Special

Ghee Rice Special (Non-Veg)

Aromatic Ghee rice served with accomplishments and 5 side-dishes of your choice 27

Side dishes:

- Naipathil
- Chicken Curry
- Pulled Beef Roast
- Paripu (Dal Curry)
- Chicken Dry fry
- Dessert

Ghee Rice Special – Mini Veg

Aromatic Ghee Rice served with Chappathi, Veg curry, Dal Fry and Dessert 18

Biryani & Malabar Rice

Malabar Biryani

Malabar Dum Biryani (short grain) served with accomplishments

- Vegetable 17
- Chicken 19
- Mutton 23
- Fish 24
- Prawns 32

Malabar Erachichore

Medium grain rice cooked in special spices and succulent meat and wrapped in plantain leaf to capture the aroma served with accomplishment

- Chicken 27
- Beef 27

GRR Pothichore

White rice mixed with vegetable curries and various condiments wrapped in plantain leaf along with a fish gravy, fish fry and omelet to bring back the tiffin memories 20

From the Tandoor Oven...

Served fresh with potato fingers and accomplishments

- Tandoori Chicken (Half / Full) 19/37
- Jaipur Kabab (Chicken) 27
- Reshimi Kabab (Chicken) 24
- Malaai Tikka (Chicken) 24
- Tikka (Chicken / Fish / Prawns) 21/30/32
- Hariyali Kabab (Chicken / Fish) 24/30
- Paneer Tikka (v) 21
- Tandoori Gobi (v) 20
- Vegetable Sheek Kabab (v) 20
- Tandoori Pomfret / Karimeen
as per size & availability

Platter to Share

- Tandoori Chicken Platter (Mixed plate with Chicken Tikka, Chicken Kebab, Grilled Chicken accompanied with potato fingers) 50
- Tandoori Seafood Platter (Mixed plate with Grilled Prawns, Squid, Fish accompanied with potato fingers) 85

Mains...Indian Style (Veg)

Rest of India

- Vegetable Stew / Khorma 15
- Mix Vegetable Curry 15
- Palak Paneer (Grilled cottage cubes in a spinach based gravy) 17
- Corn and Capsicum masala 17
- Mushroom Masala 17
- Aloo with Gobi/Jeera/ Palak (Potato cubes cooked with your choice of cauliflower/aniseeds/spinach) 17
- Paneer Masala with Mutter / Butter / Palak (Cottage cheese in your choice of pea / butter / palak base masala) 17
- Kadai Paneer / Assorted Veg 17
- Bindi Masala 17
- Dal Fry /Thadka /Palak / Tomato Curry (The humble lentils cooked your way to perfection with the base of your choice) 17
- Tomato Fry 17

Keralian

- Naadan Veg Curry 17
- Varutharachathu 17
- Veg in Herbs (Ayurvedic) 17
- Avial (as per availability) 17
- Theeyal (as per availability) 17
- Moliee (as per availability) 17
- Olan (as per availability) 17
- Kaalan (as per availability) 17

Mains...(Seafood / Chinese)

Seafood

-Prawns Tikka Masala	36
-Butter Prawns (The popular tangy and buttery gravy with tandoor grilled prawns)	36
-Chilly Prawns	36
-Prawns Dry Fry	33
-Prawns Roast / Masala / ularthiyathu	33
-Squid Dry Fry	21
-Squid Roast / Masala / ularthiyathu	23
-Crab Roast / Masala / ularthiyathu	23

GRR Special

-Fish Tawa Fry (Kingfish / Pomfret / Sheri / Pearl Spot / Hamour marinated in a spicy mix and fried on a tawa)	as per size
-Meen Pollichathu (Kingfish / Pomfret / Sheri / Pearl Spot / Hamour marinated in a special thick gravy and wrapped in plantain leaf and cooked to perfection with the flavour of the plantain leaf)	as per size
-Meen Vatichathu (Slow cooked Fish poached and reduced in the gravy)	as per size
-Malabar Meen Curry	as per size
-Fish Masala	as per size

Chinese

- Manchurian (Chicken / Fish)	21/24
- Chilly (Chicken / Fish)	21/24
- Garlic / Ginger (Chicken / Fish)	21/24
- Manchurian (Mushroom/Paneer/Gobi)	20
- Chilly (Mushroom/Paneer/Gobi)	20
- American Chopsuey	27

Mains..Indian Style (Poultry/Meat)

Chicken

- Chicken Chilly / Dry Fry / Pepper Fry / Ghee Roast (Chicken pieces marinated and made to order at your choice) 21
- Butter Chicken (The popular tangy and buttery gravy with tandoor grilled chicken) 28
- Chicken Tikka masala 28
- Chicken Hyderabadi 26
- Chicken Pepper Masala / Coconut Fry / Khorma / Kadai / Chettinad (Chicken cooked in the choice of your gravy) 23
- Chicken Ularthiyathu (Slow-cooked meat in the traditional pot with base spices until soft and succulent) 23
- Chicken Stew 21
- Chicken Varatharachathu / Naadan Curry 19

Eggs

- Egg Masala / Roast / Chilly (Egg made to order at your choice) 15

Mutton

- Mutton Naadan Curry (basic traditional home-made style gravy base with meat) 21
- Mutton Ularthiyathu (Slow-cooked meat in the traditional pot with base spices until soft and succulent) 23
- Mutton Kadai Gosh 23
- Mutton Rogan Josh / Pepper Fry / Khorma (Mutton pieces marinated and made to order at your choice) 23

Beef

- Beef Fry / Ghee Roast / Roast / Masala 21
- Beef Coconut Fry 23
- Beef Ularthiyathu (Slow-cooked meat in the traditional pot with base spices until soft and succulent) 23

The Add-on

Bread Basket

-Kerala Paratha	2
-Wheat Paratha	3
-Chapathi	2
-Naipattil	2
-Roti	3
-Plain Naan	3
-Butter / Garlic Naan	5
-Phulka	5
-Cheese Naan / Stuffed Kulcha	6

Rice

-Ghee Rice	11
-Steamed / Boiled Rice	06
-Curd Rice	11
-Jeera Rice	11
-Pulao (Veg)	14
-Fried Rice (Veg / Egg)	15/16
-Fried Rice (Chicken / Mixed / Prawns)	17/19/21
-Szechwan Fried Rice (Veg / Egg)	15/16
-Szechwan Fried Rice (Chicken / Mixed / Prawns)	17/19/21
-Szechwan Noodles (Veg / Egg)	15/16
-Szechwan Noodles (Chicken / Mixed / Prawns)	17/21/27

Dessert & Beverages

Dessert

- Chef Special	15
- Seasonal Fruit Salad with Ice cream	12
- Fried ice cream	12
- Gulab Jamun / Rasagula (1 pc)	04
- Payasam of the day	10
- Choice of ice cream (single / double)	4/8

Juices / Cold Beverage

- Fresh Juices (Seasonal) made to order (Orange / Watermelon / Pineapple / Mango)	13
- Lime with Mint	8
- Lime Soda	8
- Soft Drink (Coke / Fanta / Sprite)	5
- Local Water (S/L)	2 / 4
- Lassi (Plain / Flavoured)	10/13

Hot Beverage

Try the traditional with a twist

- Lime Tea / Black Tea	3
- Kadak Chaai	4
- Coffee	4
- Masala Chaai	5

All the above price are inclusive of VAT as per local regulatory requirement effective 01Jan2018

We, at *Ghee Rice* also:

- Delivery / Dine-in
- Banquet facility
- Cater for Corporate / Party Orders
- Provide large take-out orders

Follow us on

Ghee Rice Restaurant LLC



Opening shortly in other Emirates where our
aroma routes...

Musaffah

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Abu Dhabi Main

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