

# Ghee Rice RESTAURANT



Musaffah, Shabia No:10, Near UAE Exchange, Tel:02-557 8188 | Electra Street, Behind Honda Showroom / ADCB Head office, Najda Area, Tel:02-6332302 / 6334203 | P O Box: 41775, Abu Dhabi, UAE

# The Spice Route...

- *Malabar forms the beautiful costal 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.*

# Breakfast

## Sandwich

Freshly made sandwiches of your choice with Brown / White Bread:

- Special Chicken Sandwich 12
- Veg Sandwich 10
- Club Sandwich 15

## GRR Special Continental Breakfast

Freshly made to order combo breakfast from the west with all the below options: 32

Seasonal fruit juice / Egg to order served with toast / Sauted mushrooms / Sausage / Choice of Cereals / Cut Fruits / with Tea or Coffee

## Choice of Dosa

Savoury crispy South Indian pancakes

- Ghee Roast Dosa 13
- Masala Dosa 13
- Rava Dosa 13
- Mysoor Masala Dosa 15
- Family Roast Dosa 20

(Also available between 3-6pm on weekdays)

## Malabar Special

Delicacies from the costal Malabar to wake you up in the morning:

- Egg and Porotta Roll ( Plain egg omelet rolled in fluffy hot kerala porotta) 6
- Uppumav (Savory dish made from Semolina and basic vegetables and Tellicherry spices) 10
- Poori Bhaji (Small puffed round breads served with a spicy potato curry) 13
- Appam & Stew (Rice Hoppers served with vegetable stew) 13
- Puttu & Kadala Combo (Steamed rice cakes with veg gravy along with baby planting and papads) 13
- Aloo Paratha (Stuffed flat bread with a potato mix) 10
- Roti n Curry (Kerala Porotta / Aripathiri with choice of either fish / chicken / beef curry) 13
- Brain Fry 21
- Liver Varattiyathu 20
- Idly / Vada (per piece) 3/4

# Start ups...

## Appetisers

- Chicken Lollipop with a tangy dip 27
- Chicken Kondaattam 27
- Crispy Fried Chicken 27
- Tempura (Calamari / Prawns) 28/32
- Golden Fried Prawns 32
- Grilled Chilly Prawns with parsley 32
- Prawns Skewers 32
- Calamari / Prawns Dry Fry 28/32
- Fish Fingers 21
- Fish n Chips 21
- Spring Rolls (Veg / Chicken) 16/20
- Crispy Fried Veg 16
- Tempura (Veg) 16
- Bhindi Jaipuri 16
- Paneer 65 16
- Finger Chips 16

## 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/Tomato) 17/13
- Hot n Sour Soup (Chicken / Veg) 17/13
- Sweet Corn Soup (Chicken / Veg) 17/13
- Clear Soup (Chicken / Veg) 15/13
- Manchow 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

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

# Salads n Snacks

## Salads

- Garden Fresh Green Salad 13
- Russian Salad 13
- Greek Salad 15
- Taboulie 15
- Spicy Pineapple 15
- Chicken Hawaiian Salad 17
- Chicken Caesars Salad 21

## Occasional / On Pre Order

- Chattipathil (Layers of sweet and savoury fillings between pancake sheets and laced with sugar and nutmeg syrup)
- Appam Nirachathu (Bread rolls with mildly spiced meat and egg fillings) 1 pc.
- Kakkorotti (Traditional malabar rice pasta cooked and simmered in meat and spice gravy)

## Snacks for the Day

(Snack in between; be it mid-day or with the evening tea from the Malabar cuisine based on chef's choice and seasonal availability)

- Unnakaya (Sweet stuffed Banana rolls) 3
- Erachipathil (mildly spiced puffed snack with meat filling) 3
- Meenada (Malabar momos with spicy fish filling) 3
- Mutta porichathu (Spicy fried egg) 3
- Pazham Pori (Banana Fritters) 3
- Pazham Nirachathu (Banana stuffed with sweet filling) 5
- Cutlet (Veg / Non-Veg) 3/4
- Mix Pakoda 4
- Kozhikaal (Tapioca Fritters) 10
- Kallumakkayi Fry (Fried Mussels with savoury rice fillings) Seasonal
- Variety of dosa, idly and vada also available from 3-6pm (occasionally)

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

## Ghee Rice Special (Veg)

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

Side dishes:

- Naipathil
- Veg Curry
- Veg Stew
- Paripu (Dal Curry)
- Mini- Veg fritters
- Dessert

## Ghee Rice Special - Tandoor

Aromatic Ghee Rice served with Tandoor dish and accomplishments for a healthy and light option 25

# Biryani & Malabar Rice

## Bamboo Biryani

Long grain rice specially cooked in the bamboo shoot and served in-house

- Chicken 32

## Pot Dum Biryani

Long grain rice laced in the aromatic spices and individually put on dum to seal the flavour in the pot

- Chicken 35

- Mutton 48

- Prawns 42

## Malabar Biryani

Malabar Dum Biryani (short grain) served with accomplishments

-Vegetable 17

-Chicken 19

-Mutton 28

-Fish 27

-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

- Chemmeen (Prawns) 37

## GRR Kallumakaichore

White rice cooked in kallumakai and spicy coconut base gravy and wrapped in plantain leaf and served with accomplishment

32

## GRR Pothichore

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

20



# From the Tandoor Oven...

Served fresh with potato fingers and accomplishments

- Tandoori Chicken (Half / Full) 21/42
- Jaipur Kabab (Chicken) 30
- Reshimi Kabab (Chicken) 30
- Malaai Tikka (Chicken) 30
- Tikka (Chicken / Fish / Prawns) 28/32/37
- Hariyali Kabab (Chicken / Fish) 30/32
- Tandoori Pomfret / Karimeen as per size
- Paneer Tikka (v) 23
- Harabara Kabab (v) 21
- Tandoori Gobi (v) 20
- Vegetable Sheek Kabab (v) 20

## Platter to Share

- Tandoori Chicken Platter (Mixed plate with Chicken Tikka, Chicken Kebab, Grilled Chicken accompanied with potato fingers) 48
- Tandoori Seafood Platter (Mixed plate with Grilled Prawns, Squid, Fish accompanied with potato fingers) 85
- Mixed Platter 125
- Vegetarian Tandoor Platter 37

# Mains...Indian Style (Veg)

## Rest of India

- Palak Paneer Kofta (Grilled cottage cubes in a spinach based gravy) 21
- Corn and Capsicum masala 21
- Mushroom Masala 21
- Vegetable Stew / Khorma / Kadai 18
- Vegetable Jalfarzy 20
- Aloo with Gobi/Jeera/ Palak (Potato cubes cooked with your choice of cauliflower/aniseeds/spinach) 20
- Paneer Masala with Mutter / Butter / Palak (Cottage cheese in your choice of pea / butter / palak base masala) 20
- Kadai Paneer / Assorted Veg 20
- Gobi Mussallam (Cauliflower cooked in authentic style with mughlai sauce) 20
- Dal Fry /Thadka /Palak /Makhani (The humble lentils cooked your way to perfection with the base of your choice) 17
- Tomato Fry 17

## Keralian

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

# Mains...Indian Style (Seafood)

## Rest of India

- Fish Tikka Masala 28
- Prawns Tikka Masala 32
- Butter Prawns (The popular tangy and buttery gravy with tandoor grilled prawns) 32
- Kadaai Jinga 32

## GRR Special

- Fish Tawa Fry (Kingfish / Pomfret / Pearl Spot / Hamour marinated in a spicy mix and fried on a tawa) as per size
- Meen Pollichathu (Kingfish / Pomfret / 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

## Keralian

- Meen Mulakitathu (Fish in a tangy and spicy gravy) 27
- Meen Mango Curry (Fish pieces tempered and cooked in a coconut cream base with green mangos) 27
- Meen Vaticheathu (Slow cooked Fish poached and reduced in the gravy) 27
- Meen Ularthiyathu 27
- Fish Moliee 27
- Fish Kaandhari Curry 28
- Chemeen (Prawns) Mulakitathu 32
- Chemeen (Prawns) Vattichathu 32
- Chemeen (Prawns) Ularthiyathu 32
- Prawns Moliee 32
- Squid Ularthiyathu / Dry Fry / Masala 28
- Crab Ularthiyathu / Masala / Pepper Fry (Seasonal) 28
- Kallumakaya Ularthiyathu / Fry (Seasonal) 32

# Mains..Indian Style (Poultry/Meat)

## Rest of India

- Chicken Chilly / Dry Fry / 65 / Pepper Fry  
(Chicken pieces marinated and made to order at your choice) 26
- Butter Chicken (The popular tangy and buttery gravy with tandoor grilled chicken) 28
- Chicken Tikka masala 28
- Chicken Hyderabadi / Kadai / Mughlai  
(Chicken cooked in the choice of your gravy) 26
- Chicken Stew / Khorma 23
- Mutton Pepper Fry 28
- Mutton Rogan Josh / Stew/ Khorma (Mutton pieces marinated and made to order at your choice) 32
- Radda Gosht (Minced mutton cooked in methi flavoured gravy) 32
- Lamb Chops 32

## Keralian

- Varatharachathu (Kerala style curry made with meat in a coconut and coriander base with aromatic Malabar spices) Chicken / Mutton 23/28
- Naadan Curry (basic traditional home-made style gravy base with meat) Chicken / Mutton 23/28
- Ularthiyathu (Slow-cooked meat in the traditional pot with base spices until soft and succulent) Beef / Mutton 26/28
- Ghee Roast (Chicken / Beef) 23/26
- Chicken Peralan / Kumbalan / Travancore Curry 23
- Mutton Porichathu 32
- Beef Coconut Fry / Masala / Malliperalan 27
- Beef Dry Fry (BDF) 27

# Mains...Around the World

- Fish Colbert (Hand battered and crispy fried white fish with potato chips) 37
- Spanish Payala (a Spanish delight on a bed of savoury rice) 42
- Chilly Crab (The real Singaporean experience where you will be wanting more!!!) 37
- Grilled Fish served with steamed vegetables and mash 48
- Grilled Chicken (Grilled chicken on a bed of rice or mash) 42
- Cordon Blue (chicken with assorted vegetables and mash) 42

- Choice of Pasta (Chicken / veg with white / red sauce) 32
- Vegetable Au gratin (Cubes of vegetable cooked in a creamy sauce) 21
- American Chopsuey 32
- Manchurian (Chicken / Fish) 21/23
- Manchurian (Mushroom/Paneer/Gobi) 20
- Chilly Fry (Chicken / Fish) 21/23
- Chilly Fry (Mushroom/Paneer/Gobi) 20

# The Add-on

## Bread Basket

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

## Traditional Malabar Items

-Naipattil (Fried breads from mildly spiced sticky rice dough)	2
-Aappam (Fluffy hoppers made from fermented rice batter and coconut milk)	2
-Aripathiri Set (Tawa cooked flat bread from rice dough)	4

## Rice

-Ghee Rice	13
-Steamed / Boiled Rice	10
-Curd Rice	15
-Pulao (Veg / Kashmiri)	16/17
-Fried Rice (Veg / Egg)	16/17
-Fried Rice (Chicken / Prawns / Mixed)	20/21/23
-Noodles (Veg / Chicken / Mixed)	17/21/27

# Dessert & Beverages

## Dessert

- Chef Special 15
- GRR Special Falooda 17
- Seasonal Fruit Salad with Ice cream 15
- Fried ice cream 12
- Gulab Jamun 10
- Payasam of the day 10
- Choice of ice cream 10

## Hot Beverage

Try the traditional with a twist

- Lime Tea / Black Tea 3
- Kadak Chaai 4
- Coffee 6
- Masala Chaai 5
- Espresso Single / Double 10/15
- Cappuccino/coffee Frap/ latte 15

## Juices / Cold Beverage

- Fresh Juices (Seasonal) made to order (Orange / Watermelon / Pineapple / Mango) 13
- Lime with Mint 8
- Lime Soda 8
- Kuluki Sarbath (Original) 10
- Kuluki Sarbath GRR Spl (Pineapple) 12
- Kuluki Sarbath GRR Spl (Strawberry) 15
- Soft Drink (Coke / Fanta / Sprite) 5
- Local Water (S/L) 2 / 4
- Lassi (Plain / Flavoured) 10/13
- Cold Coffee 13
- Cold Coffee with ice cream 15
- Choice of Milk Shake 15

## GRR Special Mocktails

- Classic Shirley Temple 20
- Classic Mojito 20
- Pomegranate Spritzer 20
- Virgin Sangria 20
- Virgin Daiquiri 20

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

Call us on +971-2-5578188; or  
Email us to [sales@gheerice.com](mailto:sales@gheerice.com)  
[www.gheerice.com](http://www.gheerice.com)

Abu Dhabi Main

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