



*Once upon
the River...*



www.onceupontheriver.com



Menu

FROM THE GARDEN

Shrimp cocktail : ₹300.00

(Shrimp house-grilled and served with mustard, lemon, olive oil served with a mouth-watering cocktail sauce and / or Tabasco sauce)

Garden fresh vegetable salad : ₹150.00

(Freshest vegetables perfect as a healthy side or a light starter)

Tossed garden salad : ₹150.00

(Freshly diced cucumber, tomato, onion, pepper, and olives expertly tossed with zesty lemon juice, elegantly presented on a crisp bed of lettuce, adorned with savory cheese croutons.)

Caesar salad with grilled chicken breast : ₹250.00

(Crisp greens delicately coated in creamy Caesar dressing, accompanied by succulent grilled chicken breast, topped with flavorful parmesan cheese shavings and golden croutons.)

THE SIMMERING TUREEN

Cream soups : ₹150.00

(A luscious velvety cream base soup blended with your choice for chicken or tomato or carrot or mixed vegetables infused with aromatic herbs and spices)

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Choice of sweet corn (Chicken or Vegetables) : ₹150.00

(Experience a heartwarming bowl of comfort with our sweet corn soup, crafted from tender corn kernels simmered with a blend of aromatic spices and fragrant herbs.)

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Choice of shorba (Lentil, Tomato and Fish) : ₹150.00

(A spicy Indian broth infused with the titillating flavours of traditional Indian spices, herbs, and vegetables)

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Muringakkol chemmeen soup : ₹ 200.00

(The Chef's special dish featuring tender moringa drumsticks and succulent curried prawns immersed in a fragrant Kerala-style soup)

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TO START WITH...

Charcuterie : ₹450.00

Premium cured meats meticulously arranged on a platter

Butterfly prawns : ₹400.00

Delicately breaded and fried prawns, presented with crispy chips and accompanied by a tantalizing sweet chili sauce for a perfect harmony of flavors.

Curry veppila chicken / fish / prawns : ₹250.00/ 300.00/400.00

Chef's special dish of succulent chicken, fish, or prawns expertly prepared in a traditional South Indian style, infused with the aromatic essence of crushed curry leaves for an unforgettable burst of flavor.

Spice Infused grilled fish/ prawns : ₹350.00/400.00

Seer fish or prawns, expertly grilled on a traditional tawa and coated with an array of authentic Indian spices.

Beef pachakurumulagu peralan/coconut fry : ₹260.00

A fiery fusion of succulent beef cubes and vibrant green peppers, simmered to perfection in a flavorful masala sauce.

Njandu kaada mutta thoran : ₹400.00

Chef's special featuring delicately scrambled quail eggs and succulent fresh crab meat, expertly tossed with an array of aromatic South Indian spices, offering a fusion of flavors that will tantalize your palate

Squid fried your way : ₹350.00

Fresh squid delicately seasoned and expertly prepared to your liking pepper fry, tawa fry or salt & pepper.

Crispy fried masala vegetables : ₹200.00

A delightful assortment of fresh seasonal vegetables, expertly fried to perfection and infused with aromatic Indian spices.

Pakorras (onion, paneer or mixed vegetables): ₹200.00

Deep-fried medley of assorted veggies, delicately marinated in a tantalizing blend of traditional Indian spices.

Peanut masala : ₹150.00

A zesty combination of crunchy peanuts tossed with fresh onion, tomato, green chili, and tangy lime juice, creating a vibrant and flavorful salad that tantalizes the palate with every bite.

Baby corn mushroom pepper fry : ₹200.00

Tender baby corn, mushrooms, onions, and garlic wok-tossed to perfection

TRULY KERALA BLEND

Meen pollichathu (seer fish / pearl spot / pomfret) : ₹400.00/450.00/450.00

A Culinary Gem from Kerala! Embark on a journey of flavor with this beloved Malayalee delicacy. Succulent fish marinated in a rich blend of spices, expertly broiled, and encased in fragrant green banana leaves, offering a tantalizing symphony of

Tharavu ilayil pothinjathu : ₹350.00

Indulge in the Chef's recommendation—a quintessential Kerala semi-gravy duck, expertly wrapped in banana leaf and baked to perfection. Served alongside two fluffy Kallapam pancakes, these traditional coconut delights are made with a harmonious blend of raw and cooked rice, coconut milk, grated coconut, yeast, and sugar, providing a delectable taste of Kerala's culinary heritage.

Paratha kizhi (beef/chicken/prawns) : ₹400.00/350.00/450.00

Spicy meat, infused with a touch of gravy, delicately encased within a flaky paratha—a traditional Kerala bread made from all-purpose flour. The piping hot paratha, brimming with flavorful meat, is then lovingly enveloped in a banana leaf pouch known as "Kizhi" in Malayalam, creating a tantalizing culinary experience that's sure to delight your taste buds.

Fish moilee : ₹400.00

Experience the exquisite flavors of Kerala with delicate fish stewed in creamy coconut milk with subtle spices, allowing the natural essence of the fish to shine through. A mild and delicate curry that promises a culinary experience unlike any other.

Kozhi(chicken)/aadu (mutton) varutharacha curry : ₹250.00/350.00

A Kerala classic that is a tantalizing blend of roasted coconut and spices creates a rich and aromatic flavor profile that pairs perfectly with a variety of Indian breads and rice. If you crave spicy curries, this is a must-try dish that will satisfy your taste buds.

Malabari chicken/mutton curry : ₹250.00/350.00

Enjoy the essence of Kerala with our flavorsome curry, where authentic Kerala spices are toasted to perfection with roasted coconut, creating a dish that's as rich in flavor as it is in tradition. Ideal for pairing with a range of Indian breads and rice, this curry promises a culinary journey that delights the senses

FOR THE LITTLE ONES

Sweet chilli cheesy fry : ₹200.00

Perfectly crispy and golden fries bathed in sweet chilli and cheese.

Mac and cheese : ₹220.00

Al dente macaroni delicately intertwined with a velvety and decadent cheese sauce.

Fish fingers /chicken nuggets : ₹250.00

Favourful crumb fried fish or chicken served with crunchy potato fries and tartar sauce.

Pasta alfredo : ₹250.00

Pasta of the day made al dente married with butter, parmesan cheese and cream to form a smooth white sauce base.

RICE AND NOODLE

Biryani (chicken/beef/fish/) :

₹300.00/300.00/400.00

Traditional dish features a fragrant blend of spices, long-grain rice, and your choice of tender meat, fish, eggs, or vegetables. Served in a clay bowl with delectable accompaniments

Fried rice (vegetable/ egg/chicken/mixed) : ₹220.00

Fried rice expertly crafted to perfection. Made with fragrant rice stir-fried with a colorful medley of fresh vegetables/egg/chicken or all of them together.

Noodle (vegetable/egg/chicken/ mixed/flavored-) : ₹220.00

Immerse yourself in a symphony of flavors as these tender strands of noodles are tossed in a wok with a symphony of aromatic spices and fresh vegetables/egg/chicken/all together. If you want an additional flavour, our waiter will be delighted to recommend our specialties.

Ghee rice/jeera rice/pulao (vegetable/paneer/Kashmiri etc..) : ₹200.00

Indulge in our selection of aromatic rice dishes, each offering a unique blend of flavors and textures. From the buttery richness of Ghee rice to the fragrant simplicity of Jeera rice, and the vibrant medley of spices in our Pulao varieties.

Steamed rice /boiled rice /curd rice/ lemon rice : ₹150.00

Discover comfort in simplicity with our selection of classic rice dishes. Enjoy the purity of perfectly steamed or boiled rice, offering a fluffy and tender canvas to accompany your favorite flavors.

BREAD BASKET

Kerala paratha : ₹20.00

Traditional Kerala flatbread, crafted from layers of flour and known for its flaky, ribbon-like texture

Chappathi : ₹20.00

A traditional Indian flatbread crafted from whole wheat flour, perfect for savoring with your favorite curries

Phulkas (3nos) : ₹50.00

A traditional Indian flatbread made from whole wheat flour, expertly cooked over an open flame to achieve its signature light and fluffy texture

Appam / Kallappam (2nos) : ₹30.00

Crafted from a blend of fermented rice batter and creamy coconut milk, Appam is a traditional delicacy with lace patterned edges, encasing a soft and fluffy center

Kallappam (2nos) : ₹30.00

traditional coconut delights are made with a harmonious blend of raw and cooked rice, coconut milk, grated coconut, yeast, and sugar

Puttu : ₹40.00

A traditional dish featuring steamed cylinders of ground rice layered with fragrant coconut shavings. Served piping hot puttu is the perfect accompaniment to curries fused with authentic Kerala flavours

Ari pathiri (3nos) : ₹30.00

A tender South Indian bread meticulously crafted from rice flour. Its soft texture melts upon the tongue, offering a delicate sensation with each bite.

Tawa paratha /wheat paratha : ₹40.00

A crisper and flakier alternative to phulkas

Stuffed parathas : ₹80.00

A whole wheat flatbread generously stuffed with your choice of paneer, vegetables or potato

AROUND THE WORLD

Indo Chinese Options : ₹300.00/350.00/350.00

Choose from succulent chicken, delicate fish, or savory beef, expertly cooked in your favorite Indo- Chinese sauces: chili, ginger, garlic, or the classic Manchurian/sweet and sour

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Thai red curry / Thai yellow curry (chicken) : ₹300.00

Choose between the fiery allure of our Thai red curry or the golden embrace of our Thai yellow curry, both featuring tender chicken simmered to perfection in a symphony of exotic herbs and spices

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Pepper chicken/beef masala : ₹300.00/ 350.00

Delight in the succulent tenderness of chicken or beef, infused with the bold warmth of freshly ground black pepper and a symphony of aromatic spices

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Chicken curry /masala/roast) : ₹300.00

Choose between our traditional chicken curry slow cooked with coconut and spices for a creamy, flavorful escape or our chicken masala with tender chicken cooked in spicy tomato gravy with coriander and cumin, enriched with cream or on the spicier side choose the Kerala Chicken roast marinated in black pepper, turmeric, and mustard and roasted with curry leaves for a crispy finish.

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Fish (Malabari/mulagittathu) : ₹350.00

Choose between our traditional chicken curry slow cooked with coconut and spices for a creamy, flavorful escape or our chicken masala with tender chicken cooked in spicy tomato gravy with coriander and cumin, enriched with cream or on the spicier side choose the Kerala Chicken roast marinated in black pepper, turmeric, and mustard and roasted with curry leaves for a crispy finish.

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Butter chicken /kadai/malai/Mughlai : ₹300.00

Delight in the creamy Butter Chicken, a northern favorite cooked in a rich tomato-based sauce. Or savor the complex flavors of a traditional Kadai Chicken, prepared with freshly ground whole spices for an unforgettable taste. Alternatively, try the luxurious Malai Chicken, where chicken is simmered in a delicate sauce of milk, onion-nut paste, and spices. For a taste of royal heritage, opt for our Mughlai Curry, featuring chicken slow-cooked in a thick, onion-based brown gravy.

Paneer (makhanwala/ butter masala/ chilly/Manchurian) : ₹220.00

Indulge in the creamy Paneer Makhanwala, a vegetarian delight bathed in a rich tomato-based sauce. Or delight in the aromatic Paneer Butter Masala, where succulent paneer cubes are simmered in a luxurious blend of spices and butter. For those craving a spicy kick, our Paneer Chilly offers a tantalizing fusion of Indo-Chinese flavors, perfectly balanced and utterly satisfying. And for a taste of the exotic, experience the tantalizing flavors of Paneer Manchurian, where soft paneer meets the bold spices of Chinese cuisine in a harmony of taste and texture.

Mushroom (masala/curry /chilly/ Manchurian) : ₹240.00

Savor the rich flavors of Mushroom Masala, a vegetarian classic simmered in a fragrant blend of spices and aromatic tomato-based sauce. Alternatively, indulge in the comforting warmth of Mushroom Curry, where tender mushrooms bathe in a luscious gravy, creating a symphony of taste and texture. For those seeking a spicy sensation, our Mushroom Chilly offers a tantalizing fusion of bold spices and savory mushrooms, perfectly complemented by crisp vegetables. And for a delightful twist, experience the exotic allure of Mushroom Manchurian, where earthy mushrooms are transformed by the vibrant flavors of Indo-Chinese cuisine, creating a dish that's both bold and irresistible.

Chilly gobi /Manchurian : ₹220.00

Experience the bold flavors of Gobi Chilli, where crisp cauliflower florets are tossed in a zesty blend of spices and sautéed vegetables, creating a dish that's both fiery and satisfying. Or, delve into the irresistible allure of Gobi Manchurian, where tender cauliflower bites are coated in a tangy-sweet sauce infused with hints of garlic and ginger, offering a delightful fusion of Indian and Chinese flavors.

Mixed vegetable curry / Khorma : ₹200.00

Indulge in our Mixed Vegetables selection, available in either a hearty Curry or a rich Khorma. In the Curry, a medley of seasonal vegetables is bathed in a fragrant blend of spices and simmered to perfection, offering a comforting and flavorful experience. Alternatively, opt for the Khorma, where tender vegetables are cooked in a luxurious sauce infused with creamy coconut milk and aromatic spices, creating a dish that's both indulgent and satisfying.

LIGHT REPAST

Banana fritters with honey (3 nos)	: ₹ 120.00
Ela ada (stuffed steamed pan cake)	: ₹ 120.00
Vegetable/chicken samosa (8 nos)	: ₹ 150.00/ 180.00
Vegetable/chicken cutlets (2 nos)	: ₹ 150.00/200.00
Vegetable/chicken spring rolls (8 nos)	: ₹ 150.00/200.00
Chicken nuggets (8 nos)	: ₹ 200.00
Golden fish fingers (8 nos)	: ₹ 400.00
Vegetable/chicken/club Sandwiches	: ₹ 160.00/200.00/ 250.00
Eggs to order (omelets , fried egg, poached)	: ₹ 120.00

THE FINISHER

- Poached Tamarillos served with your choice of fresh cream or ice cream : ₹200.00
- A beautiful medley of fruits served in a sweet base optionally available with ice cream : ₹150.00/ 200.00
- A decadent dessert of roasted coconut flakes, dry fruits and nuts mixed delightfully in a milk base sweetened with raw palm sugar, Madhurakootu can be savoured as is or with Ice cream : ₹150.00/ 200.00
- Golden brown and beautifully fried scoop of ice cream, with a warm and crisp outside and cold center : ₹200.00
- The ever loved Kerala special Unniyappam, made into a delectable Sundae : ₹200.00
- The House Special House Special Payasam : ₹150.00
- 2 scoops of ice cream with options of Vanilla / Chocolate / Strawberry : ₹150.00

BEVERAGES

- Tea / Coffee : ₹ 50.00
- Horlicks / Boost / Bornvita : ₹ 100.00
- Seasonal fresh fruit juices : ₹ 150.00
- Fresh lime water / soda : ₹ 100.00
- Lassi (sweet/salt/masala) : ₹ 150.00
- Choice of milk shakes : ₹ 150.00
- Aerated drinks (300.ml) : ₹ 100.00

*all prices are INR and exclusive of taxes



Dear Guest,

At Once upon the river our top priority is the safety and health of our guests. As part of this ongoing commitment, we provide food allergen information about the most common food allergens in all our menus. We avoid trans fats in our cooking. If you are allergic to any of the mentioned food allergens, please inform us while placing your order.

Common Food Allergens:

1. Milk
2. Egg
3. Peanuts
4. Tree nuts like almonds, walnuts etc.
5. Fish
6. Shellfish
7. Soya
8. Gluten / Wheat

**The Management,
Once upon the river.**

Thank you
