



Calicut Foodies

FAMILY RESTAURANT

For full Menu

PLEASE "WHATSAPP" US OR VISIT
"CALICUTFOODIES.COM"


LEVEL 2, MADINA MALL, DUBAI
@calicutfoodiesrest
www.calicutfoodies.com



DELIVERY PARTNERS :

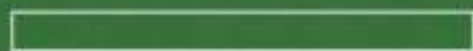


*VAT WILL BE EXTRA! *TERMS AND CONDITION APPLY

+971 527633100 
04 2380 292 

Calicut

The food capital of Kerala



In Calicut, the historic coastal town in south India, everyone' is a foodie. The place has been a focal point along the legendary spice route even before Vasco Da Gama set foot there. The city's unique culinary heritage has been influenced not just by local flavours, but also the Arab, Chinese, European and British, besides the various Indian cuisines and food preparations.

The Foodies of Calicut welcomed food from anywhere, and created a local variant which later became more popular than the original. The biryani originated from Persia which later transformed into Malabar Dum Biryani is typical example to this.

We are introducing a selection of menu items not only from Calicut, but also those popular elsewhere, and our Chefs have put their own magic touch to create a unique culinary experience to our patrons.



All our Food is prepared and cooked fresh on premises.
At busy times there may be a wait. If you have any allergies or queries please bring to our attention.
We will do our utmost to accommodate you.

MALABAR CHICKEN DUM BIRYANI

Biryani is a mixed rice dish originated from Persia. It is made with Indian spices, rice, and meat, and sometimes, in addition, eggs and/or vegetables such as potatoes in certain regional varieties.



CHATTI CHORU
(CHICKEN/BEEF)



DUM PUTTU
SPECIAL



KIZHI
PORATTA



Foodies *Selections*

Malabar Dum Biryani	14.00
Chatti Choru (Fish / Chicken / Beef)	15.00
Dum Puttu (Puttu, Beef,Chicken, Egg)	21.00
Kizhi Poratta (Poratta, Beef or Chicken)	16.00
Dum Poratta (Poratta, Chicken, Beef, Kada)	35.00
Kothu Poratta	16.00
Calicut Beef Chilli	18.00
Foodies Chicken Biryani	16.00
Kozhi Nirachathu	32.00
Kappa Biryani	16.00
Alleppey Beef Curry	17.00



GREEN
CHILLI
CHICKEN
CHARCOAL

The various regional variations of barbecue can be broadly categorized into those methods which use direct or indirect heating. Indirect barbecues are associated with North American cuisine, in which meat is heated by roasting or smoking over wood or charcoal.

Grill's Corner

Tandoori Chicken (H/F)	20/32
Charcoal Chicken (H/F)	20/32
Chicken Tikka	22.00
Malai Tikka	23.00
Reshmi Kebab	23.00
Tangdi Kebab	21.00
Chicken Seekh Kebab	21.00
Chicken Banjara Tikka	22.00
Naan / Roti	2.00
Butter Naan / Butter Roti	2.50
Garlic Naan	4.00
Masala Kulcha	4.00



RED CHARCOAL
CHICKEN (H/F)



TANDOORI
CHICKEN (H/F)



NAAN / ROTI
SPECIAL

CHICKEN FRIED RICE SPECIAL IN CHINESE

Fried rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables, seafood, or meat. It is often eaten by itself or as an accompaniment to another dish.



CHINESE
NOODLES



CHILLI
CHICKEN



GOBI
MANCHURIAN



Chinese *Cuisine*

Chicken Fried Rice	16.00
Veg. / Egg Fried Rice	14.00
Prawns / Mix Fried Rice	22/20
Mix Szechuan Fried Rice	20.00
Chicken Szechuan Fried Rice	18.00
Veg. / Egg Szechuan Fried Rice	16.00
Veg. / Egg Noodle	14.00
Chicken Noodles	16.00
Chicken Szechuan Noodles	18.00
Veg. / Egg Szechuan Noodles	16.00
Mix Szechuan Noodles	20.00
Chilli Chicken / Manchurian	16.00
Szechuan Chicken	18.00
Garlic Chicken	18.00
Gobi Manchurian	13.00
Chilli Paneer	15.00
Chilli Gobi	13.00
COMBO	
Chi. Fried Rice with Chilli Chi.	18.00
Veg. Fried Rice w. Gobi Manchurian	18.00
Chi. Noodle w. Chilli Chicken	18.00
Veg. Noodle with Gobi Manchurian	18.00



FOODIES SPECIAL CHATTI CHORU

Chatti Choru is a traditional Kerala meal served in a claypot. The bottom part of the claypot has a layer of gravy mixed with rice. One of the best southern pot meals we've had till date from Calicut Foodies Restaurant.

Lunch Section

Malabar Chicken Dum Biryani	14.00
Foodies Chicken Biryani	16.00
Beef Biryani (Fri - Sat)	18.00
King Fish / Prawns Biryani	20/25
Vegetable Biryani	12.00
Steam Rice	8.00
Ghee Rice	10.00
Chicken Kizhi Biryani	18.00
Mutton Biryani	20.00
Egg Biryani	13.00
Pothi Biryani Chicken	16.00
Irachi Choru	14.00
Chatti Choru	15.00
(Fish /Chicken / Beef)	
Kerala Meals (Sun - Thu)	10.00
Pothi Choru	16.00



FOODIES
BEEF BIRYANI



SPECIAL
PRAWNS BIRYANI



NAADAN
FISH CURRY MEALS

CHICKEN KONDATTAM

Chicken Kondattam Kerala Style is a popular dish in Malabar region, very spicy and delicious. Unlike other Kondattam dishes, chicken pieces are not sun dried. Chicken Kondattam Kerala Style is unique and special with boneless chicken pieces marinated in a spicy mixture, deep fried and sautéed in masala.



RAW
MANGO SALAD



Starter *Section*

Soup / Salad / Starter

NAADAN
KOZHI SOUP



Naadan Kozhi Soup	11.00
Mutton Soup	12.00
Sweetcorn Veg. Soup	10.00
Sweetcorn Non Veg. Soup	11.00
Hot & Sour Veg. Soup	10.00
Hot & Sour Non Veg. Soup	11.00
Manchow Veg. Soup	10.00
Manchow Non Veg. Soup	11.00

SWEETCORN
VEG./NON VEG



Arabic Salad	10.00
Raw Mango Salad	12.00
Chicken Salad	12.00

Gobi 65	14.00
Chicken 65	14.00
Chilly Mushroom	15.00
Chicken Lollypop	18.00
Chicken Kondattam	16.00



CHICKEN
65 SPECIAL
IN OUR
MENU

Chicken 65 is a spicy, deep-fried chicken dish originating from Hotel Bazaar, Chennai, India, as an entrée, or quick snack. The flavor of the dish can be attributed to red chilies, but the exact level ingredients for the recipe can vary.

Chicken *Section*

Malabar Chicken	14.00
Chicken Varutharachathu	16.00
Alleppey Chicken Curry	16.00
Chicken 65	14.00
Foodies Chicken Roast	16.00
Chicken Pepper Masala	16.00
Chicken Kanthari	18.00
Chicken Stew	16.00
Chicken Fry	12.00
Chicken Ularthiyathu	16.00
Chicken Masala	16.00
Butter Chicken Masala	18.00



CHICKEN
ULARTHIYATHU



MALABAR
CHICKEN CURRY



ALLEPPEY
CHICKEN CURRY

NADAN MUTTON CURRY SPECIAL

Easy, spicy Kerala Style Mutton Curry that can be prepared in no time. It goes well with parotta, any sort of rice variants (ghee rice, palao, normal rice) and any Indian bread.



ANGAMALY
MUTTON ROAST



Beef/Mutton *Cuisine*

BEEF
ROAST



BEEF
COCONUT FRY



Naadan Mutton Curry	20.00
Mutton Pepper Masala	20.00
Angamaly Mutton Roast	22.00
Mutton Varutharachathu	22.00
Mutton Stew	21.00

Kottayam Beef Curry	15.00
Nadan beef Curry	16.00
Beef Varutharachathu	17.00
Beef Coconut Fry	18.00
Beef Pepper Fry	16.00
Beef Roast	17.00
Beef Ularthiyathu	17.00
Beef Komban Koth	20.00
Beef Varattiyathu	17.00
Beef Fry	16.00



GREEN CHILLI FISH TAWA

This Masala fish fry is made with an oil marinade. The masalas are mixed in oil and that I think is a game changer. The fish gets seasoned well and turns out super flavorful. I have used king fish today for making the fish fry.

Seafood Section

King Fish Malabari Tawa	20.00
King Fish Green Pepper Tawa	20.00
King Fish Pollichathu	22.00
King Fish Lemon Grill	20.00
King Fish Mango Curry	20.00
King Fish Kudamaloor	20.00
King Fish Mulakittathu	20.00
Prawns Tawa Fry	23.00
Kumarakom Prawns Curry	21.00
Prawns Roast	22.00
Prawns Masala	22.00
Prawns Mango Curry	21.00
Squid Ularthiyathu	19.00
Squid Pepper Roast	19.00
Ayala Malabari Tawa	15.00



KING FISH
KUDAMALLOOR



KING FISH
MANGO CURRY



PRAWNS
TAWA FRY

VEGETABLE STEW SPECIAL

Kerala Style Vegetable Stew with Spices and Vegetables simmered in a Coconut Milk based gravy. Perfect for a cozy breakfast with Appam or Idiyappam on the side.



EGG
ROAST



NADAN
APPAM



KERALA
POROTTA



Veg./Egg / Bread *Special's*

Gobi Manchurian	13.00
Kadai Vegetable	12.00
Alleppy Veg. Curry	12.00
Veg. Stew	12.00
Mushroom Masala	14.00
Paneer Butter Masala	16.00
Dal Thadka	10.00
Dal Fry	10.00
<hr/>	
Egg Masala	10.00
Egg Roast	10.00
Egg Chilly	10.00
Omelette	6.00
<hr/>	
Appam	2.00
Puttu	1.50
Nice Pathiri	1.00
Kerala Porotta	1.50
Chappthi	1.50
Naan / Roti	2.00
Butter Naan / Butter Roti	2.50



SPECIAL
SNACKS

Sweet and savoury, Kerala has a range of snacks that have stood the test of time and have remained a hot favourite among generations.

Snacks / Dessert Section

Pazham Pori	1.00
Chicken Cutlet	2.00
Pakkuvada	2.00
Egg Baji	1.00
Chicken Samosa	1.50
Ila Ada	2.00
Chicken Spring Roll	2.00
Sweet Snack	1.00
Falooda (Vanilla / Strawberry)	13.00
Special Falooda	15.00
Choice of Ice Cream (Vanilla / Strawberry / Pista / Chocolate)	5.00
Fruit Salad with Ice Cream	10.00
Madka Kulfi	8.00
Malai Kulfi	5.00
Flavourd Kulfi	6.00



FALOODA

A Falooda or Shirya Bendi Faluda is an Indian version of a cold dessert made with noodles. It has origins in the Persian dish Faloodeh, variants of which are found across West, Central, and South Asia.



FRUIT SALAD
WITH ICE CREAM

NADAN FRESH MILK CHAI

Tea is an aromatic beverage prepared by pouring hot or boiling water over cured or fresh leaves of *Camellia sinensis*, an evergreen shrub native to China and East Asia.



NANNARI
COOL SARBATH



FOODIES
SPECIAL CHAI

Hot & Cool *Special's*

Fresh Milk Tea	2.00
Foodies Special Chai	3.00
Karak Tea	1.00
Black Tea	1.00
Lemon Tea	1.00
Mint Tea	1.00
Fresh Milk Coffee	3.00
Black Coffee	2.00
Fresh Lime	6.00
Mint Lime	7.00
Fresh Orange	8.00
Watermelon	8.00
Lassi (Sweet /Salt)	8.00
Milk Sarbath	10.00
Nannari Sarbath	6.00
Passion Fruit Masti	10.00
Water (S/L)	1/3
Soft Drinks (330ml)	3.00