



LILLIPUT

RESTUARANT
MENU

SOUPS

SWEET CORN VEG \ NON-VEG 100 \ 110

HOT AND SOUR VEG \ NON-VEG 100 \ 110

CHOICE OF CREAM

TOMATO \ MUSHROOM \ CHICKEN 120 \ 130 \ 140



TOM YUM CHICKEN \ MUTTON \ SEAFOOD 140 \ 160 \ 180

MANCHOW SOUP VEG\NON-VEG\ MUTTON\SEAFOOD 120 \ 140 \ 150 \170

SHRIMP SOUP 150

CRAB PEPPER SOUP 140

STARTERS

CHICKEN LILLIPOP 160

CHICKEN 65 \ FISH 65 \ PRAWNS 65 180 \ 240 \ 260

SMOKED CHICKEN WITH BELLPEPPERS 200

ROSEMARY ROSE CHICKEN HALF \ FULL 300 \ 550

DRAGON BEEF \ CHICKEN \ MUTTON 150 \ 180 \ 270

DRAGON FISH \ SQUID \ PRAWNS 220 \ 230 \ 250

FISH FINGER 260

MUTTON TEMPURA 300

VEG STARTERS

FRENCH FRIES	100
CAPSICUM LOLLIPOP	150
MONEY BAG	160
HONEY CRISPY VEG	170
DRAGON PANEER \ PANEER SATAY	170
SALT AND PEPPER MUSHROOM \ BABYCORN	180

LILLIPUT STARTERS

▲▲▲ WAYANADAN IDIYAN BEEF	220
<i>Minced beef bursting with spices, redchillies mellowed to melt in your mouth.</i>	
▼▲ BEEF KANTHARI	240
<i>For those who like their beef spicy. Shredded beef sautéed with finely crushed Kanthari and fresh curry leaves.</i>	
▲▼▲ CHICKEN KANTHARI	280
<i>Chicken imbued with the flavor of home-grown kanthari, sautéed with ginger-garlic and finished with a touch of curry leaves.</i>	
▲ CHICKEN PODIMAS	300
<i>An eclectic amalgamation of boneless chicken cooked with eggs, capsicum and finely diced ginger-garlic.</i>	
▲ PERI PERI CHICKEN	230
<i>A spicy fusion platter prepared in peri peri sauce</i>	
▼▲ CHEMMEEN MANCHATTIYIL ULARTHIYITH	300
<i>Delectable mouth-watering dish prepared in traditional Travancore style with locally grown aromatic spices with diced coconut</i>	

▼▲ LILLIPUT SPECIAL CHICKEN FRY

300

A surprise that would please your taste buds. Chicken marinated in Kashmiri chilly, ginger-garlic paste, topped with crushed coconut, enclosed in bread crumbs and fried to perfection.



BUTTER GARLIC SQUID / PRAWN / CRAB

Scrumptious seafood soaked in garlic paste and egg white, finished in rice powder with a touch of vinegar.

290 / 350 / Seasonal

▼▲ KAYAL CHEMMEEN FRY

240

Rarefied prawns fished from the backwaters of Kerala exotically tempered with a blend of spices in traditional Travancore style.



MICKEY PRAWNS

400

A delicacy to be savored! Prepared to perfection with Lilliput special masala.

▼▲ CRAB PERALAN

400

Spiced crab stewed in a concoction of coconut, red chilli, turmeric, ginger-garlic, tomatoes and capsicum.

LILLIPUT SPECIAL SEAFOOD PLATTER

Seasonal

A lavish assortment of our seafood varieties, each cooked in a different masala emanating piping hot flavors.



FRIED PRAWNS WITH BROCCOLI AND CASHEWS
Fresh prawns and crispy vegetables garnished with coriander sprigs.

Seasonal

▲▼▲ **CHAMP-E-TANDOORI**

400

A royal specialty of mutton ribs marinated in spicy tandoori masala with an appropriate amount of cinnamon sticks.

FISH TAWA

▲▼▲ **LILLIPUT SPECIAL MASALA**

Seasonal

Oriental fish exotically tempered with aromatic spices and Chef's special masala.

▲▼▲ **RAW GREEN PEPPER**

Seasonal

A sensational melody of whole spices and green herbs in oriental fish fresh from the ocean.

▲▼▲ **NADAN MASALA**

Seasonal

Delicious fish of your choice prepared in authentic flavors of Kerala with an abundance of aromatic spices.

BUTTER GARLIC FISH

Seasonal

A delicate, melt in your mouth preparation in fresh butter-garlic and finished in chickpea flour topped with ground husk wheat.

TANDOORI

TANDOORI CHICKEN (Full / Half / Qtr) 440 / 290 / 170

BBQ (Full / Half / Qtr) 450 / 300 / 190

MURGH ANARI TIKKA 350
Boneless marinated with pomegranate seed and ginger garlic paste

MURGH MINT MAYO TIKKA 350
Chicken marinated with peanut powder and mint mayo sauce

MURGH GULAB SHEEK KEBAB 350
Minced Chicken cooked with indian spices, onion and bell pepper

MURGH MALAI TIKKA/FISH MALAI 340 / 400
Chicken marinated with cream, cheese herb and yogurt

HARA PYAS KI FISH TIKKA 350
Fish cubes marinated with spring onion ghee and special masala



LASOONI JINGA (TIGER PRAWNS) As Per Size
Tiger prawns marinated with browns garlic yogurt and herbs

TANDOORI FISH As Per Size
Fish marinated with tandoori spicy masala

GOSH BOOTI KEBAB (LAMB) 430
Lamb marinated with papapya paste , garlic cooked with spicy masala

ASSORTED PLATTER 1500
Mix of fish chicken mutton prawns and breads

JINGA THELWALA (SHRIPMS) 450
Shripms marinated with seaseme seed yogurt and indian spices

TANDOORI VEG

TANDOORI ANARAS 180
Pineapple marinated with sweet masala

EK-PHOOL DO-SWAD 190
Cauliflower marinated in two different flavors

TANDOORI CHATT 370
Mix veg marinated with tomato sauce and black pepper

PANEER TUKKADA 220
Paneer marinated with roasted channa and cream

VEGETABLE DILDAR SHEEK KEBAB 250
Chopped mix vegetable with cardamom flavor

SALADS AND RAI THAS

GREEN SALAD 70

SPROUT SALLAD 100

RAW MANGO SALAD 120

PAPRIKA CHICKEN SALAD 150



MAIN COURSE

- ▲▼▲ BEEF KOORKKA 230
Nutritious chinese potato delicately prepared with juicy beef soaked in herbs and spices.
- ▼▲ BEEF KIZHI 300
Lilliput special mix of masala and beef wrapped in banana leaf and cooked to perfection.
- ▲▼▲ CHICKEN KURUMULAKU CHAPS 300
Boneless chicken cooked in an abundance of crackled black pepper emanating a delectable aroma.
- ▼▲ CHICKEN KOORKKA 250
Hand-picked Chinese potato simmered in select spices with boiled chicken.
- ▲ THARAAVU KIZHI Seasonal
Succulent duck simmered in coconut milk, pepper, and ginger-garlic. An age old recipe from the ancestors.
- ▲▼▲ THIRUVITHAAMKUR FISH CURRY As Per Size
Tickle your taste-buds with the flavor of fish and spices blended into coconut milk with the goodness of drumsticks.
- FISH CHATTI CURRY As Per Size
Cooked in an earthen pot retaining the flavors of the earth blended with a home-style spicy masala.



SQUID/PRAWNS in ELANEER ROAST 350

An over-pour of the richness of tender coconuts with some fresh catch. Mildly spiced squid/prawns sauted in tender coconut water, served inside tender coconut.

▼▲ **FISH MOLLY** Seasonal

In malayalam molly means stew. Well marinated fish cooked in coconut milk with a dash of coconut oil and served with freshly crushed black pepper - A must try

▲ **PACHAKKA CHICKEN ROAST** 200

A traditional preparation of plantain and chicken with a distinct mix of freshly ground spices.

▲▼▲ **SQUID/PRAWNS KANTHARI** 280 / 330



Fresh from the backwaters and into the pot, simmered in a blend of coconut milk, spices and kanthari.

▲▼▲ **DUCK KANTHARI ROAST** Seasonal

Duck meat cooked in a stockpot with home-grown kanthari and traditional Kerala spices to give you a delightfully picante experience.

SPECIAL RICE

URULI OOTTU 300

A variety platter served in clay uruli along with exotic fish chutney, fish fry, fish curry, fish peera (minced fish fried with grated coconut) fish pickles, smoked pappads, tapioca and rice

FISH POLLICHATHU

▲▼▲ LILLIPUT SPECIAL MASALA	As Per Size
▲ FISH THENGAYIL POLLICHATHU	As Per Size
▲▼▲ MEEN KURUMULAKU POLLICHATHU	As Per Size
▲▼▲ FISH KANTHARI POLLICHATHU	As Per Size



KERALA NON-VEG

BEEF FRY\CURRY\ROAST\TENGAPAL(COCONUT MILK)	170 / 160 / 170 / 260
NAADAN CHICKEN CURRY (VARUTHARACHATHU)	200 / 250
STEW (CHICKEN \ MUTTON)	280 / 370
MUTTON ROAST	330
VEMBANATTU FISH CURRY	300
FISH MULAKITTATHU	300
SQUID ROAST \ PRAWNS \ CRAB	250 / 260 / Seasonal
SQUID \ PRAWNS VARUTHARACHATHU	300 / 360
PRAWNS COCONUT ROAST	300
KOZHUVA PEERA	180
KALLUMEKKAYA ULARTHIYATHU	SEASONAL
KONJU ROAST	SEASONAL

KERALA VEG

VEG KHURUMA	80
VEG STEW	130
VEG ROAST	150
MIX VEG MAPPAS	160
VENDAKKA MAPPAS	170
CHEERA PARIPPU MIXCURRY	170
ERRISSERY(PUMPKIN)	180

PUTTU

It is made of coarsely ground rice flour and grated coconut, steamed in a cheratta puttu maker

VELLA PUTTU	30
FRUITS PUTTU	120
VEGETABLE PUTTU	100
EGG PUTTU	110
BEEF PUTTU	120
CHICKEN PUTTU	120
FISH PUTTU	140

VARIETY OF APPAM

It is a type of pan cake made of fermented rice batter and coconut milk

PLAIN APPAM	15
BEETROOT APPAM	40
CARROT APPAM	40
EGG APPAM	50
CHICKEN APPAM	80
BEEF APPAM	80

BIRIYANI

KAPPA BIRIYANI (CHICKEN \ BEEF \ FISH \ PRAWNS)	170 / 150 / 220 / 250
DUM BIRIYANI (BEEF \ CHICKEN \ MUTTON \ PRAWNS \ FISH)	150 / 160 / 250 / 250 / 250
VEG \ EGG BIRIYANI	130

INDIAN NON-VEG

MURGH ANARKALI (Bone Less)	280
METHI MURG MASALA	270
CHICKEN HYDERABADI \ MUTTON	250 / 330
CHICKEN TIKKA MASALA	280
BUTTER CHICKEN(BL)	280
KADAI CHICKEN	230
BEEF VINDALOO	230
MUTTON JAHENGIRI	350
EGG OMLETE \ BURJI \ MASALA	60 / 80 / 90

INDIAN VEG

DAL FRY \ TADKA \ MAKKANI	120 / 130 / 190
ALOO GOBI MASALA	140
ALOO JEERA DRY	160
KADAI VEG \ MUSHROOM \ PANEER	140 / 160 / 170
VEG NAVARATHNA	220
PANEER MAKHANWALA \ PALAK \ TIKKA MASALA	170 / 190 / 190
MALAI KOFTA	280
BHINDI DO PAYAZA	150

CHINESE RICE AND NOODELS

FRIED RICE VEG\ EGG \ CHICKEN \ MIXED \ SEAFOOD	130 / 140 / 160 / 200 / 240
SCHEZWAN FRIED RICE VEG \ EGG \ CHICKEN	140 / 150 / 180
SCHEZWAN FRIED RICE MIXED \ SEAFOOD	220 / 250
TRIPPLE SCHEZWAN RICE	350
NOODELS VEG \ EGG \ NON - VEG \ MIXED \ SEAFOOD	140 / 150 / 180 / 210 / 250
SCHEZWAN NOODLES VEG \ NON-VEG \ MIXED	140 / 180 / 220
LILLIPUT SPECIAL FIRED RICE	350
AMERICAN CHOPSEY VEG \ NON-VEG \ MIXED	260 / 300 / 350

CHINESE VEG

VEG BALLS IN HOT GARLIC SAUCE	160
CHILLY GOBI \ GOBI MANCHURIAN	120 / 110
SWEET AND SOUR VEGETABLE	160
BROCOLI WITH COTTAGE CHEESE	200

CHINESE NON-VEG

CHILLY BEEF \ CHICKEN \ FISH \ PRAWNS	150 / 180 / 220 / 240
SWEET AND SOUR FISH\PRAWNS	240 / 260
TERIYAKI CHICKEN	280
FISH N SPICY BLACK BEAN SAUCE \ PRAWNS	260 / 300
SCHEZWAN BEEF \ CHICKEN	180 / 200

BREADS

TANDOOR ROTI \ BUTTER \ METHI \ GARLIC	25 / 30 / 40 / 40
NAAN BUTTER \ GARLIC \ CHEESE \ PESHWARI	30 / 40 / 50 / 60 / 70
GARLIC CHEESE NAAN	80
MIXY ROTI	40
KHASTA ROTI	40
KULCHA	30
KASHMIRI NAAN	80
CHAPATHI	15
KERALA PORATTA	20

RICE

STEAM RICE	70
JEERA RICE	90
COCONUT RICE	130
GARLIC RICE	130
PALAK RICE	150
PULAV VEG \ PANEER \ KASHMIRI	150 / 160 / 180

FRESH JUICE

FRESH LIME \ MINT \ GINGER

25 \ 30 \ 60

SEASONAL FRESH JUICES

80

(Mango, Pineapple, Orange, Grape, Carrot, Watermelon, Pappaya)

FRUIT MILKSHAKES

BANANA

100

MANGO

120

PAPPAYA

100

APPLE

130

CARROT

120

FREAK SHAKES

OREO PINK LOVE

180

SNICKERS FREAK

200

DRY FRUIT KILLER

220

FERRORO ROCHER

240

ARABIAN FREAK

220

SUNDAE TRIPLE

GUD BUD VANILA \ MANGO \ PISTA

180

FRESH LIPMACK

220

VANILA \ BUTTERSCOTCH \ STRAWBERRY



SUNDAE DOUBLE

JACKPOT	210
(BUTTERSCOTCH \ MANGO \ SPANISH DELIGHT)	
SUNDAE DOUBLE	160
(CHOCOLATE CREAM \ VANILA \ CHOCO CHIPS)	
PINK LADY (VANILA / STRAWBERRY)	160
LITCHI CURRENT (VANILA / LITCHI)	180



SPARKLING STRAWBERRY	90
BLUE LAGOON	90
VIRGIN KIWI	90
GRENADINE	90
PINEAPPLE STINGER	90
MINT	90
SAFFRON JUNGLE	90

MOCKTAILS

MANGO DELIGHT	120
GINGER COOLER	120
MIRCHI CITRUS	120
PINEAPPLE DELIGHT	100
SERIAL PASSION	100

FALOODA

LILLIPUT FALOODA	250
MANGO FALOODA	190
COLD PUNCH	190

OUR SPECIALITY

CHOCOLATE BROWNIE SIZZLERS	300
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CHOICE OF PAYASAM	120
CHOICE OF PUDDING	100

- Minimum time to cook your food is 20 minutes.
- Some dishes are subject to availability.
- The red colour symbol indicate the spice intensity.

We use artificial flavour enhancer (MSG) in Chinese dishes;
if not required, kindly inform us while placing your order.

Please write your valuable comments on
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