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fortekochi.in



Kumarakom Lake Resort
The Paul Bangalore
Forte Kochi
Coorg Wilderness Resort

A dark, atmospheric photograph of two traditional sailboats on a body of water at night or dusk. The boats are silhouetted against a dark sky, with their sails catching some light. The water is calm, reflecting the faint light from the boats.

JETTY

R E S T A U R A N T

A large, dark silhouette of a wine glass, positioned vertically. The glass is empty, and its shape is clearly defined against the dark background.

B E R A G E S
M E N U

Dear Guest,

At Forte Kochi 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.

- 1.Gluten 
- 2.Dairy 
- 3. Egg 
- 4. Celery 
- 5. Nuts 
- 6. Peanuts 
- 7. Fish 
- 8. Crustaceans 
- 9. Molluscs 
- 10. Soya 
- 11. Lupins 
- 12. Mustard 
- 13. Sesame Seed 
- 14.Sulphur dioxide 

The Management,
Forte Kochi



WINE LIST

INDIAN WHITE WINE

By Bottle

BIG BANYAN SAUVIGNON BLANC ₹ 3000/-

Karnataka, India

BIG BANYAN CHENIN BLANC ₹ 3000/-

Karnataka, India

By Glass

BIG BANYAN SAUVIGNON BLANC ₹ 650/-

Karnataka, India

BIG BANYAN CHENIN BLANC ₹ 650/-

Karnataka, India

INDIAN RED WINE

By Bottle

BIG BANYAN CABERNET SAUVIGNON ₹3000/-

Karnataka, India

BIG BANYAN SHIRAZ ₹ 3000/-

Karnataka, India

By Glass

BIG BANYAN CABERNET SAUVIGNON ₹ 650/-

Karnataka, India

BIG BANYAN SHIRAZ ₹ 650/-

Karnataka, India

INDIAN ROSE WINE

BIG BANYAN ROSA ROSSA (By Bottle) ₹ 3000/-

Karnataka, India

BIG BANYAN ROSA ROSSA (By Glass) ₹ 650/-

Karnataka, India

WINE LIST

IMPORTED WHITE WINE

By Bottle

JACOB'S CREEK CLASSIC CHARDONNAY ₹ 4000/-
South Eastern Australia

CONTI SERRISTORI CHIANTI ₹ 4000/-
Chianti, Italy

KUMALA SAUVIGNON BLANC ₹ 3500/-
Western Cape, South Africa

IMPORTED RED WINE

By Bottle

JACOB'S CREEK CLASSIC MERLOT ₹ 4000/-
South Eastern Australia

JACOB'S CREEK CLASSIC SHIRAZ CABERNET ₹ 4000/-
South Eastern Australia

HARDYS STAMP CABERNET MERLOT ₹ 4000/-
South Eastern Australia

TRAPICHE OAK CASK MALBEC ₹ 4000/-
Mendoza, Argentina

SPARKLING WINE

By Bottle

JACOB'S CREEK CHARDONNAY PINOT NOIR ₹ 4000/-
South Eastern Australia

MARTINI PROSECCO ₹ 4500/-
Prosecco, Italy

BEER

HEINEKEN LAGER 330ml/650ml ₹ 375/- 500/-

FOSTER'S 650ml ₹ 425/-

CARLSBERG 650ml ₹ 500/-

BUDWEISER MAGNUM BEER 650ml ₹ 500/-

BUDWEISER PREMIUM 330ml/650ml ₹ 350/- 475/-

KINGFISHER GOLD 330ml ₹ 325/- 425/-

KINGFISHER ULTRA 330ml/650ml ₹ 350/- 450/-

KINGFISHER STRONG 650ml ₹ 425/-



COCKTAILS

BEERMOSA ₹ 450/-

A classic lager topped up with the goodness of orange juice

SHANDY ₹ 550/-

A refreshing lager, blended fifty-fifty with lemonade or lime soda

MICHELADA ₹ 550/-

A Mexican favorite. Lager with a dash of hot pepper sauce, lime and salt

SANGRIA ₹ 650/-

A Classic red wine cocktail loaded with fruits and a splash of orange juice

SUMMER BERRY RED WINE SPRITZER ₹ 650/-

Red wine with the goodness of berries and lime. Topped with soda

WHITE WINE MOJITO ₹ 650/-

Taking the fragrant, fresh mint and lime themes of the classic mojito and swapping white rum for a favorite white wine



SMOOTHIES

STRAWBERRY FRUIT SMOOTHIE ₹ 250/-

Strawberries, orange and pineapple juices, coconut and banana, all blended with ice

PEACH SMOOTHIE ₹ 250/-

Blended juices and peaches, all swirled with raspberries

TROPICAL FRUIT SMOOTHIE ₹ 250/-

Mango, passion fruit, pineapple and coconut, all blended with ice

BANANA SMOOTHIE ₹ 250/-

Thick and healthy. Ripe bananas blended to a smooth and creamy texture



OUR SIGNATURE MOCKTAILS

STRAWBERRY DAIQUIRI ₹ 225/-

Ice blended with strawberries and lime. Cool and smooth

PINA COLADA ₹ 225/-

Pineapple juice and creamy coconut, ice blended

MOJITO ₹ 225/-

The classic with fresh mint and lime

ISLAND COOLER ₹ 225/-

Tropical juices with fresh lemon and sprite

BERRY SPRITZER ₹ 250/-

Strawberries, blueberries and raspberries blended and served over ice with a splash of sprite

CITRUS SPLASH ₹ 225/-

A refreshing combination of fresh citrus juices shaken with sprite

LEMON MINT COOLER ₹ 225/-

Our housemaid's lemonade, blended with mint and served on the rocks

FROZEN ICED MANGO ₹ 225/-

Mango, tropical juices and a hint of coconut, blended with ice

KULUKKI SARBHAT ₹ 150/-

A Fort Kochi favorite

LEMON MINT SARBHAT ₹ 150/-

GINGER FRESH LIME ₹ 150/-

LEMON ICED TEA ₹ 200/-

COLD PRESS ₹ 200/-

Apple, beet, carrot, cucumber, spinach and celery with wild honey, gooseberry, palm jaggery

Taxes as applicable

SOFT BEVERAGES

SCHWEPPE'S GINGER ALE ₹ 250/-

SCHWEPPE'S TONIC ₹ 250/-

RED BULL ₹ 200/-

PERRIER ₹ 350/-

COKE / DIET COKE / FANTA / SPRITE ₹ 125/-



SHORT BITES

■ VEGETABLE SAMOSA |159kcal | 160g | ₹ 250/-

A fried pastry with a savory veg filling, served with mint and tamarind dip



■ PANEER PAKODA |240kcal | 200g | ₹ 275/-

Paneer cubes wrapped in besan batter and deep fried



■ CAULIFLOWER PEPPER SALT |163kcal | 200g | ₹ 250/-

Battered and fried cauliflower tossed with bell peppers



■ MASALA GRILLED PANEER |183kcal | 200g | ₹ 275/-

Chunks of paneer, marinated in spices and grilled




MUSHROOM KURUMULAKU |160kcal | 200g | ₹ 250/-



Mushroom sautéed with Kerala spices and freshly crushed black pepper









SHORT BITES



▲ **BEEF COCONUT FRY** | 191kcal | 250g | ₹ 400/-  
Cubes of fresh beef, pan fried with spices, ginger, garlic, green chilli and finished with coconut flakes and curry leaves


▲ **MASALA GRILLED FISH FINGER** | 141kcal | 200g | ₹ 350/-  
Finger cut fish fillet, marinated in home-style spicy masala and grilled to perfection

▲ **GOLDEN FRIED SQUID** | 146kcal | 200g | ₹ 375/-  
Battered and fried squid with sweet chilli sauce


▲ **CHEF'S SURPRISE** | 124kcal | 160g | ₹ 525/-  
Skewered shrimps grilled with two different marinades - Chef's Special Kerala spicy masala and coriander yoghurt

▲ **SQUID ULARTHIYATHU** | 138kcal | 200g | ₹ 350/-   
Squid tossed in Kerala spices with brown onion masala, coconut and cucum

▲ **MASALA GRILLED PRAWN** | 89kcal | 160g | ₹ 400/-  
Fresh water prawns cooked in Kerala crushed chilli masala

▲ **TRAVANCORE CHICKEN FRY** | 199kcal | 250g | ₹ 375/- 
Deep fried chicken in special Kerala marinade

▲ **CHICKEN SAMOSA** | 134kcal | 160g | ₹ 275/- 
A fried pastry with a savory chicken filling, served with mint and tamarind dip

▲ **CHICKEN TIKKA** | 146kcal | 200g | ₹ 390/- 
Boneless chicken marinated in yoghurt, garlic, ginger and spices, barbecued over tandoor

SHORT BITES

▲ BEEF ULARTHIYATHU | 193kcal | 250g | ₹ 400/-
Slow roasted beef with onion,
tomato in a Kerala spicy aromatic masala



▲ PERI PERI CHICKEN | 236kcal | 180g | ₹ 350/-
Spicy peri peri marinated chicken,
grilled to perfection



▲ PULI INJI CHICKEN WINGS | 229kcal | 200g | ₹ 390/-
Chicken wings with a Kerala twist



■ PEANUT MASALA | 220kcal | 200g | ₹ 200/-
Roasted peanuts with chopped onions, tomatoes
and masala papad



■ TANDOORI KUMBH | 135kcal | 200g | ₹ 275/-
Mushrooms slow cooked in the tandoor



▲ MUTTON PEPPER FRY | 154kcal | 200g | ₹ 450/-
Mutton pieces cooked and roasted with
fresh black pepper and spice



▲ SHRIMPS TEMPURA | 172kcal | 180g | ₹ 420/-
Crispy batter fried shrimps with wasabi and soy



■ FRENCH FRIES / CRISPY FRIED POTATO WEDGES ₹ 200/-
Potatoes in wedges pan fried and seasoned with salt
and ground black pepper

▲ FISH ONLY | 176kcal | 200g | ₹ 375/-
Crunchy batter fried fish served with tartar sauce



▲ CRISPY PANKO CHICKEN | 269kcal | 180g | ₹ 375/-
Panko-crusted crispy fried chicken



▲ BACON WRAPPED PRAWNS | 275kcal | 200g | ₹ 400/-
Fresh catch prawns wrapped with bacon, pan grilled
and served with mustard BBQ sauce



Taxes as applicable

