



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	Ī
3. Egg	
4. Celery	*
5. Nuts	
6. Peanuts	
7. Fish	
8. Crustaceans	
9. Molluscs	
10. Soya	
11. Lupins	
12. Mustard	Ì
13. Sesame Seed	
14.Sulphur dioxide	(\$0)

The Management, Forte Kochi

### SPECIALITY DRINKS

Tender Coconut ₹175

Served in natural form

Strawberry Daiquiri ₹350

Ice blended with strawberries and lime. Cool and smooth

Pina Colada ₹350

Pineapple juice and creamy coconut, ice blended

Banana Smoothie ₹350

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

Lemon Mint Cooler ₹350

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

Frozen Iced Mango ₹350

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

Mojito ₹350

The classic with fresh mint and lime

Citrus Splash ₹350

A refreshing combination of fresh citrus juices shaken and topped with 7up

Island Cooler ₹350

Tropical juices with fresh lemon and sprite

Strawberry Mojito ₹350

Strawberry, fresh mint and lime

Cucumber Mojito ₹350

Fresh cucumbers, mint and lime

Passion Fruit Mojito ₹350

Passion fruit juice, lime and fresh mint

Pineapple Mojito ₹350

Fresh mint, pineapple and lime muddled to perfection

Strawberry Fruit Smoothie ₹350

Strawberries and banana, all blended with yoghurt and ice

Berry Spritzer ₹350

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

Peach Smoothie ₹350

Blended juices and peaches, all swirled with raspberries

Tropical Fruit Smoothie ₹350

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

### SMALL PLATES AND SNACKS

(Served from 11.00 am to 11.00 pm/Tandoor 12.30-3.30, 7.00pm-11.00pm)

Peanut Masala / 220kcal / 200g
Roasted peanuts with chopped onions, tomatoes and masala pappad

Mushroom and Cheera Vada / 15lkcal / 200g
₹ 350
Fried Bengal gram patties with local spinach and mushrooms

Vegetable Samosa / 159kcal / 160g
Served with our tamarind dip

Puli Inji Crispy Fried Vegetables / 106kcal / 200g ₹ 350
Crispy fried vegetables with a Kerala twist

Bhindi Kurkure / I50kcal / 200g ₹ 350 Crispy fried ladies finger

Tandoori Kumbh / 135kcal / 200g ₹350

Mushrooms slow cooked in the tandoor

Masala Grilled Paneer / 183kcal / 200g ₹ 350
Cottage cheese and pimentos grilled with Kerala spices

Masala Fried Cauliflower / 163kcal / 200g ₹ 350
Cauliflower coated with spicy marination and crispy fried

Paneer Pakoda / 240 kcal / 200g ₹ 350 Savory gram flour batter coated Indian cottage cheese

House Salad / 125kcal / 280g ₹ 350
Pineapple, sprouts, tomato and jalapeno with curry leaf vinaigrette

Tossed Salad / 101kcal / 280g ₹ 350 Carrot, cucumber, tomato, pimientos with lemon dressing

Greek Salad / 92kcal / 280g
Classic with fresh vegetables and crumbled feta

Waldrof Salad / 132kcal / 280g \*\* 350
Cubes of apple, celery, walnut with mayonnaise

- Travancore Chicken fry / 199 kcal / 250g ₹ 450 Chunks of chicken deep fried in special Kerala spices
- Fish Orly / 176 kcal / 200g \$ 1 € ₹ 450 Crispy batter fried fish finger with dipping sauce
- Masala Grilled Prawn / 89 kcal / 160g 

  Prawns marinated with Kerala spices and grilled 

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- Beef Coconut Fry / Pepper Fry / 191 kcal / 250g 

   ₹ 475

  Beef cubes cooked with spices and then stir fried with coconut slices
  - Squid Ularthiyathu / 138 kcal / 200g 

    Sliced squid cooked with Kerala spices and onion tomato gravy
  - Golden Fried Squid / 146 kcal / 200g ♥ ₹ ₹450 Lightly seasoned deep fried squid rings served with sweet chili sauce
  - Chicken Samosa / 134kcal / 160g € 1 ♥ ₹450 Served with our tamarind dip
  - Chefs Surprise (Prawn) / 124 kcal / 160g ₹ 1 ♥ ₹ 550 Grilled prawns skewers in two different marination specially curated by our Chef
    - Barbecue Chicken Salad / IIOkcal / 280g ₹ 400

Chicken, tomato, grilled corn, cucumber and romaine all tossed with our own barbecue dressing.

Topped with lots of crispy fried onion rings for the perfect crunch

Chicken breast, avocado, cheese, bacon, tomato, egg and romaine & homestyle vinaigrette

- Tuna Nicoise Salad / 184kcal / 280g ₹ 400
  Classic french salad with tuna, tomatoes, potatoes, beans and boiled egg in french dressing

### SMALL PLATES AND SNACKS

(Served from 11.00 am to 11.00 pm)

Wrap of shredded vegetables or skewered chicken with mint chutney

- Crispy Crab Bites / 156kcal / 160g ₹ 500

  Bite sized crab cakes, Served with mustard sauce
- Chilli Garlic Prawns / 239kcal / 200g ₹ ₹550
  Fresh prawns pan glazed with oregano, parsley, white wine and loads of garlic
- Masala Grilled Fish Fingers / 14lkcal / 200g ₹ ₹ 450
  Fish fingers marinated with Kerala spices and grilled
  - Afghani Fish Tikka / 103kcal / 200g ₹ ₹ 450 Chunks of fish, marinated with hung curd & cream and cooked in the tandoor
  - Puli Inji Buffalo Wings / 229kcal / 200g
    ₹ 450
    Chicken wings with a Kerala twist
    - Chicken Tikka / 146kcal / 200g ₹ 450 Chicken marinated in a special masala and cooked in a tandoor
    - Anari Murgh Tikka / 144kcal / 200g ₹ 450 Chicken marinated with garam masala and dry pomegranate
    - Kariveppila Meen / 164kcal / 200g
      ₹ 450
      Strips of fish rolled in a roasted curry leaf and spice combo and crispy fried

### GRILLS, CURRIES & PLATTERS

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm)

#### Seasonal Seafood Caught Daily

Our fish is the finest quality local fish, handled with care, lightly marinated and grilled to perfection.

Fresh Fish of the Day ₹2000/ Kg (According to the availability)

Jumbo Prawns or Scampi ₹2500 / Kg

Tiger Prawns ₹ 2500 / Kg

Lobster ₹3250/ Kg

Grilled with your choice of marination and served with kallappam / Kerala rice / bread and curry sauce or lemon butter sauce

### OUR SPECIAL PLATTERS

Grilled with your choice of marination kerala red masala and served with kallappam / Kerala rice / bread and curry sauce or lemon butter sauce with veggies and potatoes

- Fish Platter / 276kcal / 460g ₹ 1600

  Pearl spot, seer fish steak, sea bral fillet and the day's catch
- Prawn Platter / 353kcal / 500g ₹ ₹1800 2 scampi, 4 tiger prawns and 6 shrimps
- Seafood Platter / 192kcal / 500g 

  2 scampi, 2 tiger prawns, 100 gms seer fish steak, 100 gms sea bral fillet, 100g squid
  - Shellfish Platter / 121kcal / 500g ₹ ₹2000 I baby lobster, 2 jumbo prawns, 4 tiger prawns and I mud crab

Sides ₹200

Boiled Kerala Rice 352kcal / Steamed Basmati Rice 129kcal / 2 nos Appam 234kcalt

#### PAN INDIAN TABLE

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm)

Subji Makhanwala With Phulka / 142 kcal / 440g 🕴 🌓 ₹ 600 Vegetable cooked with rich tomato gravy

Paneer Butter Masala / Mutter Masala with Garlic Naan / 228 / 234 kcal / 600

Paneer cooked with rich tomato gravy

Paneer Kheema Palak and Roti / 132 kcal / 400g Shredded paneer cooked with spinach and spices ₹ 600

Choice of Aloo - Aloo Jeera 59kcal 400g / Aloo Gopi Masala 86kcal 400g/ Aloo Rassa 87 kcal 400g

₹600

Zafrani Paneer Tikka with Naan / 207kcal / 440g ₹ 1 ₹600 Homemade cottage cheese with saffron and yoghurt, baked in tandoor

Broccoli Simla Mirch with Naan / 190kcal / 400g 🐉 🛑 📗 ₹ 600 Broccoli and sweet peppers, scented with cardamom and baked in tandoor

Vendakka Mappas and Appam / 122kcal / 440g 

Tender lady's fingers slow braised in coconut milk and spices

▼ 600

Kadai Vegetables with Roti / 155kcal / 440g Mixed vegetables cooked in a kadai gravy

Choice of Dal / 358 / 231 / 316kcal / 350g 

■ ₹500

Makhani / Tadka / Lasooni

Sides **§** ₹200

Appam 234kcal / Kallappam 234kcal / Roti 104kcal / Paratha 95kcal / Naan 262kcal Steamed basmati rice 129kcal / Boiled Kerala rice 352kcal

### PAN INDIAN TABLE

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm)

Egg Roast with Kallappam / 143kcal / 440g ● 1 ₹ 500

Boiled eggs cooked in thick sauce made with tomatoes

and sweet caramelized onions and served with fermented rice pancake

Meen Vattichathu with Rice / 328kcal / 440g ◆ 1 → ₹750 Spicy fish curry with kokum

Nadan Kozhi Curry with Nei Chor / 276kcal / 440g ₹ ₹ 750 Chicken flavoured with homemade spices and served with ghee rice

Beef Thenga Roast and Porotta / 218kcal / 440g ♥ 🖠 🕽 ₹ 750 Truly Kerala, dry roasted beef in a traditional cast iron pot and served with flaky bread

Malabari Mutton Kuruma with Appam / 195kcal / 440g ₹800

Delicate blend of lamb with spices, coconut, cashew and green coriander

Prawn Kizhi with Porotta / 186kcal / 550g ♣ ♥ 🕽 🕴 ₹800 Masala grilled prawn with biriyani masala and wrapped in a banana leaf and steamed

### PAN INDIAN TABLE

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm)

Chicken Pepper Roast With Porotta / 165 kcal / 440g 

↑ \*\* \* 750 Chicken roasted with a thick onion & tomato gravy with pepper

Alleppey Fish Curry With Appam / 130 kcal / 440g ◆ 1 → ₹700 Fish cooked with perfect balance of flavors of fresh mangoes and coconut paste

Masala Grilled Fish / 141 kcal / 220g ◆ ₹ 700

Fish marinated with kerala spices and grilled. Served with kallappam / Kerala rice / bread and curry sauce

Mutton Mappas / Masala / Curry / With Appam 154 kcal / 440g 

Mutton cooked with rich coriander and coconut gravy

Prawn Masala With Kallappam / 113 kcal / 440g 1 → ₹ ₹ 800

Prawn mildly roasted with onion, tomato, spices and tangy cocum water

Murgh Malai Tikka with Naan / 268 kcal / 200g 

Chicken marinated in malai masala and cooked in tandoor

### JETTY'S SPECIAL VEG THALI (500g/510Kcal/)

Masala Buttermilk

Refreshing drink made with curd and spices

Masala Grilled Paneer

Kerala dish made from chunks of cottage cheese marinated in spices and grilled on a tawa

🔟 Malabari Vegetable Curry 🖠

Kerala dish made from mix vegetable and coconut base gravy

Kerala sambar made with various vegetables, lentils, and a roasted coconut and spices paste

Avial

A thick mixture of vegetables commonly found in the western ghats and coconut, seasoned with coconut oil and curry leaves

Thoran 🖶 🖠

A dry side dish made with various vegetables, coconut, onions and spices

Beetroot Pachadi

Finely chopped beetroot, spicy spices, and fresh yoghurt

Kerala Paratha

The flaky, layered bread made of refined wheat flour 🐉

Boiled Kerala rice

Curd

Pappad

Semiya Payasam A vermicelli sweetened pudding

## JETTY'S SPECIAL NON-VEG THALI (500g/570Kcal)



Refreshing drink made with curd and spices

■ Thoran ●



A dry side dish made with various vegetables, coconut, onions and spices





Kerala sambar made with various vegetables, lentils, and a roasted coconut and spices paste

Kerala Paratha \$



The flaky, layered bread made of refined wheat flour

Masala Grilled Squid



Squid marinated in Kerala spices and grilled on a tawa

Prawns Ularthiyathu < \*\*</p>





Prawn cooked in onion tomato based gravy with Kerala spices

Nadan Chicken Curry





Local chicken curry made of spices and coconut milk

🔼 Kerala fish curry 🔷 🏶 🖠







Traditional fish curry made with spices, Kokum and coconut milk

Boiled Kerala rice

Curd



Pappad



📵 Semiya Payasam 📗 🌩

A vermicelli sweetened pudding

### CHATTI CHORU (600g /636 Kcal /)

Rs. 999



Refreshing drink made with curd and spices

A dry side dish made with various vegetables, coconut, onions and spices

Avial

Mix vegetables with grated coconut and spices

Chammanthy

Local Kerala coconut chutney

Chicken Fry

Chunks of chicken deep fried with Kerala style

Beef Fry



Slow cooked beef dry preparation with Kerala spices





Local deep fried fish

🔼 Masala Grilled Prawns 純 🍵



Tawa grilled prawns in Kerala masala

🔼 Kakka Fry 🇁 🤍





Sauteed clams in local style

🔼 Squid Ularthiyathu 🌞 🖤





Squid cooked in onion tomato based gravy with Kerala spices

Meen Peera







Fish cooked with grated coconut, turmeric and spices

Nadan Chicken Curry



Local chicken curry made of spices and coconut milk

🔼 Kerala fish curry 🌰 🛉 💓







Traditional fish curry made with spices, Kokum and coconut milk

Boiled Kerala rice

Mango Pickle



Omelette • •



Pappad 👙

Semiya Payasam



A vermicelli sweetened pudding made with either milk

#### PASTA

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm)

- Fettuccini Alfredo / 253kcal / 350g → ₹ 1 ₹ 475

  A rich parmesan cream sauce
- Penne, mozzarella, ricotta, romano and parmesan cheese, cream sauce and fresh basil

Spaghetti, asparagus, shiitake mushrooms, oven-roasted tomatoes and parmesan in a delicious tomato garlicsauce

- - With Shrimps / 155kcal ₹ 590
- Tomato Basil / 192kcal / 350g → ₹ ▼ ₹ 550

  Grilled chicken, fresh mozzarella, a touch of garlic and penne pasta.

  Light and fresh
- Carbonara / 24lkcal / 250g ₹ ₹ 590

  Spaghetti with a garlic parmesan cream sauce with egg and bacon
- Farfalle with Chicken and Roasted Garlic / 213kcal / 350g ₹ ₹ 550

  Bow-tie pasta, chicken, mushrooms, tomato, bacon, peas and caramelised onions in a roasted garlic- parmesan cream sauce

#### THE BRITISH RAJ

(Served from 12.30 pm to 3.30 pm and 7.00 pm to 11.00 pm) Served with homemade buns, herb butter and chutney

Rich soup thickening with cream and butter

Vegetable Clear Soup / 42kcal / 250ml ₹ 300

Classic healthy thin soup with vegetables

- Lemon Coriander Vegetables Soup / 42kcal / 250ml ₹300
  Vegetable broth with coriander and lemon
  - Minestrone Soup/99kcal/250ml \$ 1 → ₹300

Tomato based Italian soup with pasta, vegetable and parmesan cheese

Pesto marinated cottage cheese with vegetable

- Lemon Coriander Chicken Soup /117kcal/ 250ml ₹ 350 Chicken broth with coriander and lemon
- Chicken Clear Soup / 83kcal / 250ml ₹ ₹350

  AClassic healthy thin soup with chicken

Medallions of steak covered with black pepper corns and a rich mushroom sauce. Served with mashed potatoes and grilled onions

Fish 'n' Chips / 264kcal / 200gl 

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Hand battered and fried crisp. Served with coleslaw, French fries and tartar sauce

Lobster Thermidor / 164kcal / 450g 

□ □ □ ₹ 1650

Creamy lobster with mustard, wine and mushrooms and served in its own shell with baked potato and grilled tomato

Side ₹250

French Fries / Cheesy Fries / Potato Wedges / Mashed Potatoes Broccoli / Zucchini / Buttered Corn

### PRINCESS STREET DELI

(Served from II.OO am to II.OO pm)

Platter of Cheese / 247kcal / 190g 🕴 📗 🕈 ₹ 450



Chef's selection, olives, walnuts and celery with crackers

Veggie Burger / 223kcal



₹500

Veg patty, fried mozzarella, tomatoes, lettuce and coleslaw and fries

The Club | 274kcal | 350g



Chicken 'n' turkey, egg, bacon, tomatoes with wedges and grainy mustard

Grilled Philly Sandwich / 148kcal / 350g



₹550

Shredded steak, peppers, cheese on a sub and fries

Cuban Sandwich / 137kcal / 350g



Slow roasted beef, ham, cheese, pickles, mustard and mayonnaise on a pan pressed roll with fries

Burgers / 298 / 284 / 243 kcal



₹550

Beef / Chicken / Crumbed Fish 'N' Tartar Fried mozzarella, tomatoes, lettuce and coleslaw and fries

# PIZZA

(14 inches, serves 2)

- Margherita / 237kcal / 550g
- ₹600

Classic Italian cheese pizza with tomato and basil

Sun-dried Tomato and Goat Cheese / 263kcal / 550g



₹650

Thin crust pizza with toppings of sun-dried tomato and goat cheese

Indiana / 237kcal / 550g 💈 📗 🌞 650



An Indian twist with tandoor roasted paneer, onion, chilly and tomato with makhani sauce

Pesto / 246kcal / 550g



Italian mozzarella with mushroom, zucchini, artichoke and sun dried tomatoes with pesto sauce

Pepperoni / 23lkcal / 550g



Classic thin crust pizza topped with IOO% pork pepperoni

Meat Lover's Delight / 215kcal / 550g 🕴 📗





BBQ ham, chicken sausage, ground beef, chicken salami, onion and olives

Barbecued Chicken | 204kcal / 550g



₹800

Barbecued chicken with onion, peppers, jalapeño, olives with cheese

### DESSERT

Two varieties of payasam served with banana and pappad

- Coconut and Jaggery Mousse / 340kcal / 350g 

  Coconut and jaggery with creamy white chocolate

  - Cane Jaggery Baked Yoghurt / 257kcal / 200g ₹ 1 ₹ 350
    Delicious dish of jaggery and yoghurt
    - Blueberry Cheesecake / 380kcal / 200g
      Cold cheesecake topped with blueberry
  - © Gulab Jamun with Ice Cream / 387 kcal / 150g 🕴 📗 ₹350 Fried dough balls soaked in a sweet sticky sugar syrup
    - Cut Fruit Platter / 78 kcal / 200g ₹300
    - Bowl of Ice Cream / 201 kcal / 150g
      ₹250

### DESSERT

- Crème Brulee / 339kcal / 250g

₹375

Rich custard topped with caramelized sugar

Apple 'n' Raisin Pie with Honey Nut Ice Cream 🕴 🗍 🗨 🔻 ₹400



- Apple and raisin with crust pastry
- Baked Cheesecake with Coconut Ice Cream / 380kcal 200g 🖸 🗍 🔘 ₹400



Sweet tart made with cream and soft cheese

Chocolate Brownie with Ice Cream / 377kcal / 375g 🗍 🕽 🖫



Moist and chocolatey dessert

Hot Fudge Sundae / 395kcal / 400g 🗓 🛛 🛊 ₹ 450



Three layers of ice cream with thick chocolate sauce



Soft and smooth chocolate cake served with hot chocolate sauce

Devil Chocolate Cake with Ice Cream / 459 kcal / 200g



Double layer chocolate cake

### COLD BEVERAGES

Cold Coffee ₹250

Seasonal Fresh Juice ₹250

Butter Milk ₹200

Plain / Masala / Salted / Sambaram

Lassi ₹250

Sweet / Salt

Milk Shakes ₹275

Cold Press ₹300

apple, beet 'n' carrot

cucumber, spinach 'n' celery with wild honey gooseberry, spinach with jaggery

Kulukki Sarbhat ₹200

A Fort Kochi Favourite

Lemon Mint Sarbhat ₹200

Ginger Fresh Lime ₹200

Lemon Iced Tea ₹200

Fresh lime soda ₹200

Red Bull ₹200

Aerated Beverages ₹175

Mineral Water ₹350

Perrier ₹350

Soda Sparkling Water ₹175

### HOT BEVERAGES

TEA

Mumbai Cutting Chai ₹175

Thattu Chai ₹175

Sulaimani ₹175

Green Tea ₹175

COFFEE

Cappuccino, Espresso, Café Latte ₹250 South Indian Filter Kaapi ₹175

