



MENU



DEEP AMIDST THE HALLOWED GREENS IS A DOORWAY TO THE OTHER SIDE.
A PLACE WHERE HALOS ARE PUT AWAY TO LET MISCHIEF COME OUT AND PLAY.
COME OUT, OH SEEKERS OF JOY, AND SOAK IN THE OUTHOUSE RHAPSODY,
FOR LIFE IS MERRIER ON THE OUTSIDE.

FIND YOUR NOOK AND GET COMFORTABLE,
FOR JOLLY JUGGLERS ARE AFOOT
TO GET YOUR STARTED ON THE GOOD TIMES!

WHERE THE MERRY GET MERRIER!





MERRY
SPIRITS
TALES FROM THE BAR

COCKTAILS & MOCKTAILS



SIGNATURE COCKTAILS

LEGACY OF KARUVAPATTA

₹ 450

CINAMON INFUSED **VODKA** WITH
GINGERALE

THE OUTHOUSE RHAPSODY

₹ 450

THE OUTHOUSE SPECIAL **VODKA**
COCKTAIL WITH PASSIONFRUIT,
LIME AND GREEN CHILLIES

KIWI MINT COOLER

₹ 450

VODKA WITH MINT, KIWI AND LIME.
A PERFECT MIX FOR THE SUMMER
HEAT

PASSION CALABRIAN

₹ 450

WHITE RUM WITH PASSION FRUIT
AND TABASCO SAUCE

BLUEBERRY MINT SMASH

₹ 550

THE HERBAL **GIN** TWIST WITH
BLUEBERRY, MINT AND THIME

DREAM CATCHER

₹ 500

A **WHISKY** COCKTAIL WITH APPLE
AND CRANBERRY JUICE





CLASSIC COCKTAILS

HAWAIIAN BLUE

₹ 400

THE TROPICAL COCKTAIL MADE OF **VODKA**, PINEAPPLE JUICE AND BLUE CURACAO

COSMOPOLITAN

₹ 400

THE CLASSIC **VODKA** COCKTAIL WITH CRANBERRY JUICE AND LIME

SCREWDRIVER

₹ 400

VODKA COCKTAIL WITH LIME AND ORANGE JUICE

BLOODY MARY

₹ 450

THIS CLASSIC COMBINATION OF **VODKA** AND TOMATO JUICE REPLENISHES LOST ELECTROLYTES AND SETTLES YOUR STOMACH

MOJITO

₹ 400

THE CLASSIC CUBAN **WHITE RUM** BLEND OF SWEETNESS, CITRUS AND HERBACEOUS MINT FLAVOURS

DAIQUIRY

₹ 400

THE OLDEST **WHITE RUM** COCKTAIL WITH LIME AND SUGAR





PINACOLADA

₹ 450

THE IRRESTIBLE BLEND OF
WHITE RUM, PINEAPPLE JUICE AND
COCONUT MILK

BIRD WATCHER

₹ 450

WHITE RUM WITH MINT AND
BLUE CURACAO

HOT TODDY

₹ 400

BRANDY COCKTAIL WITH SPICES
AND HOT WATER, A SOOTHING
DRINK FOR THE COLD WEATHER

WHISKY SOUR

₹ 500

A MIXED DRINK CONTAINING
WHISKY, LEMON JUICE, SUGAR AND
OPTIONALLY A DASH OF EGG WHITE

MINT JULEP

₹ 400

WHISKY WITH MINT, SUGAR AND
CRUSHED ICE

OLD FASHIONED

₹ 500

THE TIMELESS CLASSIC **WHISKY**
COCKTAIL, MUDDLING SUGARS
WITH BITTERS AND A CITRUS
GARNISH ON TOP

MARGARITA

₹ 550

THE CLASSIC **TEQUILA** COCKTAIL
WITH TRIPLE SEC AND LIME.
SERVED WITH SALT ON THE RIM OF
THE GLASS

LONG ISLAND – CLASSIC / BLUE

₹ 750

THE SUMMER COCKTAIL WITH **FOUR**
WHITE SPIRITS AND BLENDED WITH
A DASH OF COKE OR BLUE CURACAO





MOCKTAILS

MINTY CUCUMBER

₹ 200

THE ULTIMATE COMBINATION TO BEAT THE HEAT - FRESH CUCUMBER, MINT, LIME AND SODA

MOJITO MOJO

₹ 200

THE ALL TIME FAVOURITE REFRESHING MIX OF LIME AND MINT

ITALIAN CREAM SODA

₹ 200

A DELIGHTFUL MOCKTAIL PREPARED WITH FRESH WATERMELON, PASSIONFRUIT, FRESH CREAM AND SODA

FLAVOURED KULUKKI SARBATH

₹ 200

THE SWEET, SPICY AND REFRESHING BLEND HAILING FROM GOD'S OWN COUNTRY IS MADE BY SHAKING LEMON JUICE WITH CUSCUS, GREEN CHILLIES, SUGAR SYRUP, GINGER JUICE AND ICE CUBES.

CITRUS CIRLCE

₹ 200

ORANGE JUICE BLENDED WITH A DASH OF STRAWBERRY AND KIWI CRUSH AND SHAKEN WITH SODA AND ICE

WATERMELON BELLINI

₹ 200

THE SMOOTH AND BALANCED MIX OF WATERMELON, GRAPE JUICE AND LIME





APPLE CRANBERRY MOJO

₹ 200

A FLAVOURFUL AND COLORFUL MIX OF APPLE AND CRANBERRY JUICE WITH NO ADDED SUGAR

POMEGRANATE MOJO

₹ 200

FRESH POMEGRANATE SEEDS BLENDED WITH LIME AND POMEGRANATE JUICE

BLUE DIAMOND LAGOON

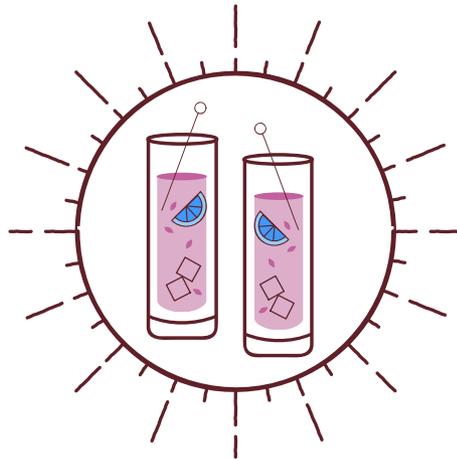
₹ 200

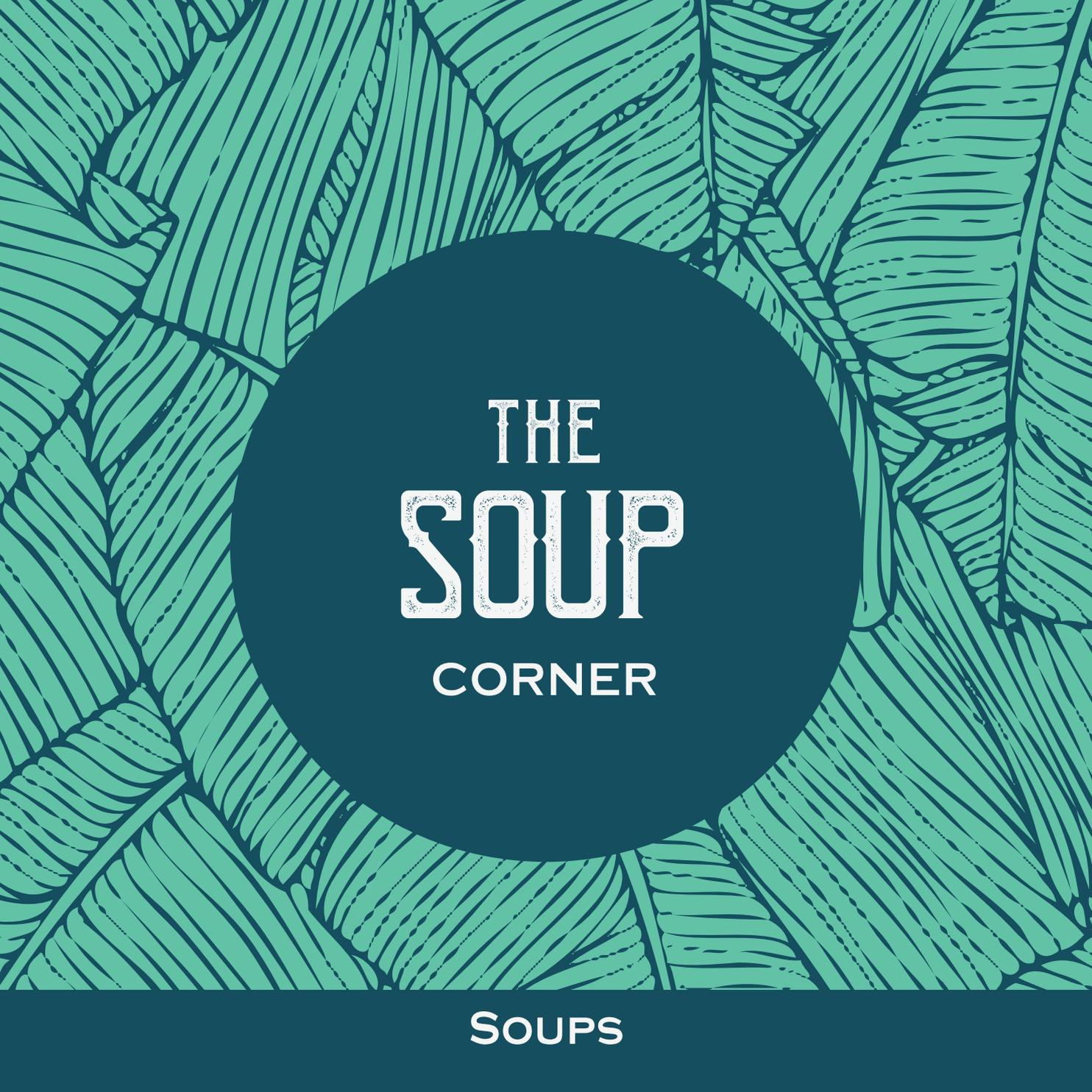
A BRIGHT AND REFRESHING MOCKTAIL WITH BLUE CURACAO AND SODA

GINGERATTI

₹ 200

GINGER FLAVOURED ORANGE MOCKTAIL GARNISHED WITH MINT





THE
SOUP
CORNER

SOUPS



SOUPS

CREAM OF TOMATO

₹ 130

THE CLASSIC COMFORT SOUP
FOR ANY SEASON

CREAM OF MUSHROOM

₹ 130

THE RICH, CREAMY AND DELICIOUS
SOUP FOR THE MUSHROOM LOVERS

CREAM OF VEGETABLES/CHICKEN

₹ 130 VEG CHICKEN ₹ 150

THE CLASSIC CREAMY SOUP WITH
A DASH OF HERBS

HOT N SOUR

₹ 130 VEG CHICKEN ₹ 150

THE SPICY, SOUR AND HOT SOUP
MADE WITH LOT OF VEGGIES /
CHICKEN AND VIBRANT SPICES

SWEET CORN

₹ 130 VEG CHICKEN ₹ 150

THE ALL TIME FAVOURITE INDO
CHINESE SOUP MADE WITH SWEET
CORN KERNELS, ONION, GARLIC
AND VEGETABLE / CHICKEN STOCK

MANCHOW SOUP

₹ 130 VEG CHICKEN ₹ 150

ANOTHER INDO CHINESE CREATION
FEATURING MIXED VEGETABLES,
GARLIC, GINGER, SOY SAUCE AND
GROUND PEPPER

NOODLE SOUP

₹ 130 VEG CHICKEN ₹ 150

NOODLES AND OTHER INGREDIENTS
SERVED IN A LIGHT BROTH.
A MILDLY SPICY SOUP





TASTY
GRUB
BITES

SALADS & STARTERS



SALADS

CAESAR SALAD

₹150 VEG

CHICKEN ₹170

ICEBERG LETTUCE, CROUTONS AND PARMESAN FILL OUT THE OUTHOUSE TAKE ON THIS CLASSIC

CRUNCHY CHICKEN SALAD

₹170

CRUNCHY CHICKEN AND PEANUT WITH VINAIGRETTE DRESSING ON A BED OF GREEN VEGETABLES

GREEK SALAD

₹150

CUCUMBER, BLACK OLIVES, TOMATO AND OREGANO TOSSED WITH A LEMONY DRESSING AND TOPPED WITH FETA.

HAWAIIAN CHICKEN SALAD

₹170

A GORGEOUS, COLOURFUL SALAD LOADED WITH HEALTHY GREENS, CHICKEN AND PINEAPPLE IN TROPICAL HAWAIIAN FLAVOUR!

RUSSIAN SALAD

₹150

AN EASY, HEALTHY, WHOLESOME SALAD MADE WITH BOILED POTATOES, BEANS, CARROTS AND EGGLESS MAYONNAISE AND TOPPED WITH FRUITS AND EGG WHITE





STARTERS

SCHEZWAN PEANUT

₹ 140

PUB GRUB DOESN T GET BETTER THAN CRISPY PEANUTS TOSSED IN HOT SCHEZWAN SAUCE

FRENCH FRIES (PLAIN / SPICY)

₹ 150

THE EVERGREEN POTATO DELIGHT

POTATO CHEESE SHOTS

₹ 150

UNION OF POTATOES AND HERBS, STUFFED WITH CHEESE

CRISY FRIED POTATO WEDGES

₹ 180

CRISPY ON THE OUTSIDE AND TENDER IN THE CENTER

MUSHROOM PEPPER FRY

₹ 250

MUSHROOM SAUTEED IN ONION, GARLIC, GINGER MASALA AND OTHER SPICES WITH BLACK PEPPER

CHILLY PANEER

₹ 250

SOFT PANEER TOSSED IN SWEET SOUR AND SPICY CHILLY SAUCE

PANEER TIKKA

₹ 250

CHUNKS OF PANEER MARINATED IN SPICED YOGURT AND GRILLED IN A TANDOOR

MOZZARELLA CHEESE STICK

₹ 250

FRIED CHEESE STICKS ARE A DELICIOUS AND CLASSIC APPETIZER THAT IS COATED IN BATTER AND DEEP FRIED TILL GOLDEN BROWN AND CRISPY





CHICKEN MOMOS

₹ 280

DELICIOUS DUMPLINGS FILLED WITH SEASONED MINCED CHICKEN, STEAMED TO PERFECTION

BEEF MOMOS

₹ 320

STEAMED DUMPLINGS STUFFED WITH GROUND MEAT AND VEGETABLES

FISH FINGERS

₹ 380

CRISPY FRIED FISH FILLETS COATED WITH BREAD CRUMBS

IRANI FISH TIKKA

₹ 400

SUCCULENT PIECES OF FISH MARINATED WITH SPICED YOGURT AND PERSIAN HERBS AND GRILLED IN A TANDOOR

CRUMB FRIED PRAWNS

₹ 400

BREADED PRAWNS DEEP FRIED TO THE PERFECT GOLDEN BROWN COLOR

PRAWNS CHILLY FRY

₹ 400

A DELIGHTFUL DISH THAT COMBINES SUCCULENT PRAWNS WITH BOLD FLAVOURS

WOK TOSSED PRAWNS

₹ 400

PRAWN STIR FRIED WITH GARLIC, GINGER AND CHILLI

BACON WRAPPED PRAWNS

₹ 450

IT DOESN'T GET BETTER THAN BACON WRAPPED PRAWNS PAN SEARED IN BACON FAT. IRRESISTIBLE!





SAUTED CHICKEN / PORK SAUSAGE

₹ 220 CHICKEN

PORK ₹ 250

KOTHINURUKKIYA CHICKEN POTHY

₹ 280

CHICKEN WINGS

₹ 280

CHICKEN TIKKA

₹ 300

GAI TOD CHICKEN

₹ 300

HONEY GLAZED CHICKEN

₹ 300

DRAGON CHICKEN

₹ 300

CHICKEN 65

₹ 300

STIR FRIED CHICKEN SAUSAGE WITH CAPSICUM AND ONION AND SEASONED WITH CRUSHED PEPPER

MINCED CHICKEN BLENDED WITH SPICES AND ONION, PACKED IN OMLETTE, WRAPPED IN RUMALI ROTI AND CUT INTO SMALL BITES

CHICKEN WINGS FRIED TO CRISPY PERFECTION (CHOICE OF SAUCE — SCHEZWAN / BBQ / PAPRIKA / PERIPERI)

BONELESS PIECES OF CHICKEN MARINATED IN SPICED YOGURT, THREADED ON A METAL SKEWER AND COOKED ON LIVE CHARCOAL

THE OUTHOUSE TWIST OF THE CLASSIC THAI DISH JUICY CHICKEN CHUNKS TOSSED WITH CAPSICUM, TOMATO, THAI SPICES AND SAUCES

A DELIGHTFUL CHICKEN DISH COOKED IN SOY SAUCE THAT STRIKES A SMOOTH BALANCE OF SPICINESS AND SWEETNESS.

CHICKEN STRIPS TOSSED IN SOY SAUCE AND SAUTED WITH CAPSICUM AND ONION — KNOWN FOR IT'S VIBRANT RED COLOR AND FIERY TASTE

CHICKEN MARINATED WITH VARIOUS INDIAN SPICES, DEEP FRIED AND COATED WITH TEMPERED SPICES





KOTHINURUKKIYA BEEF POTHY

₹ 300

MINCED BEEF BLENDED WITH SPICES AND ONION, PACKED IN OMLETTE, WRAPPED IN RUMALI ROTI AND CUT INTO SMALL BITES

BEEF COCONUT FRY

₹ 340

TENDER BITS OF SLOW COOKED BEEF, FLAVORED WITH AROMATIC SPICES, COCONUT SLICES AND CURRY LEAVES — THE A MALAYALEE S STAPLE MEAT DISH!

WOK TOSSED BEEF

₹ 340

TENDER BEEF SLICES SAUTEED WITH HERBS AND SAUCES FOR A FRESH NEW TAKE ON BEEF FRY

STIR FRIED BEEF

₹ 340

BEEF JULIENNE CUTS STIR FRIED WITH ONION AND CAPSICUM

SHREDDED GARLIC PORK

₹ 340

STIR FRIED PORK SAUTEED WITH BELL PEPPERS AND ONION IN GARLIC SAUCE

PORK SALT AND PEPPER FRY

₹ 340

SHALLOW FRIED PORK STRIPS SEASONED WITH FLAVOURFUL PEPPER AND SALT AND TOSSED WITH DRIED CHILLIES AND ONION

PORK SUKKA

₹ 340

A FLAVOURFUL DRY PORK CURRY RECIPEE FROM THE MANGALOREAN COAST. A TOUCH OF GHEE MAKES IT EXTRA SPECIAL.

MUTTON PEPPER FRY

₹ 400

FRIED MUTTON PIECES TOSSED WITH ONION, CURRY LEAVES AND FRESHLY GROUND PEPPER AND FENNEL





**BINGE ON ME
BURGERS**

BURGERS & SANDWICHES



BURGERS & SANDWICHES

GRILLED CHICKEN SANDWICH

₹ 225

GRILLED CHICKEN SANDWICH IN CIABATTA BREAD AND SERVED WITH VEGGIES, FRIES AND DIPS

SAUTEED BEEF SANDWICH

₹ 250

SAUTEED BEEF TOSSED IN BBQ SAUCE AND SANDWICHED IN CIABATTA. SERVED WITH VEGGIES, FRIES AND DIPS

CRISPY CHICKEN BURGER

₹ 270

BUTTER MILK MARINATED CRISPY FRIED CHICKEN BREAST, LAYERED WITH LETTUCE, TOMATO, CHEESE AND SPICY MAYO

BBQ CHICKEN BURGER

₹ 270

GRILLED CHICKEN SAUTEED WITH BBQ SAUCE AND LAYERED WITH LETTUCE, TOMATO AND SPICY MAYO

GRILLED CHICKEN BURGER

₹ 270

MASALA MARINATED GRILLED CHICKEN, LAYERED WITH LETTUCE, CHEESE, TOMATO AND SPICY MAYO

THE OUTHOUSE BEEF BURGER

₹ 300

GRILLED MINCED BEEF PATTY TOPPED WITH CHEESE AND LAYERED WITH LETTUCE, ONION, TOMATO AND MAYO





PARTY ON
PIZZA

PIZZAS



PIZZAS

8" THIN CRUST

CLASSIC MARGHERITA PIZZA

₹ 300

THE UNIVERSALLY LOVED TIMELESS ITALIAN PIZZA. FRESH TOMATOES, ITALIAN BASIL AND MOZARELLA CHEESE MAKE UP THE COLORS OF THE ITALIAN FLAG!

VEGGIE SUPREME PIZZA

₹ 300

BELL PEPPERS, ONION AND VEGETABLES PAIRED WITH MOZARELLA CHEESE MAKE THIS A FLAVOUR BOMB

BBQ CHICKEN PIZZA

₹ 360

DEADLY COMBO OF BBQ ROASTED SHREDDED CHICKEN WITH ONION, BLACK OLIVES AND CHEESE

CILANTRO CHICKEN PIZZA

₹ 360

SPREAD WITH CILANTRO PUREE AND TOPPED WITH CHICKEN AND CHEESE

CHICKEN TIKKA PIZZA

₹ 360

CHEESY INDIAN PIZZA TOPPED WITH DELICIOUS CHICKEN TIKKA MASALA

MEXICAN GROUND BEEF PIZZA

₹ 400

MEXICAN STYLED GROUND BEEF SEASONED WITH TACO SPICES AND TOPPED WITH CHEESE





CLASSIC PEPPERONI PIZZA

₹ 400

ANOTHER TIMELESS FAVOURITE. CRISPY PEPPERONI WITH MOZARELLA AND ZESTY TOMATO SAUCE IS HARD TO RESIST

PEPPER PORK PIZZA

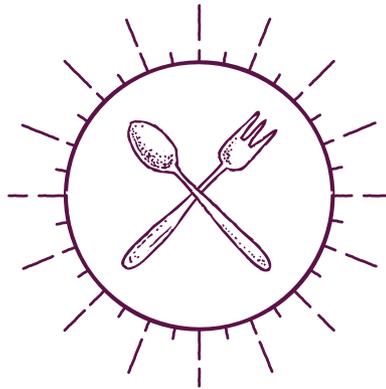
₹ 400

GROUND PORK PIZZA WITH SAUTEED ONION AND PEPPER

BACON AND PINEAPPLE PIZZA

₹ 400

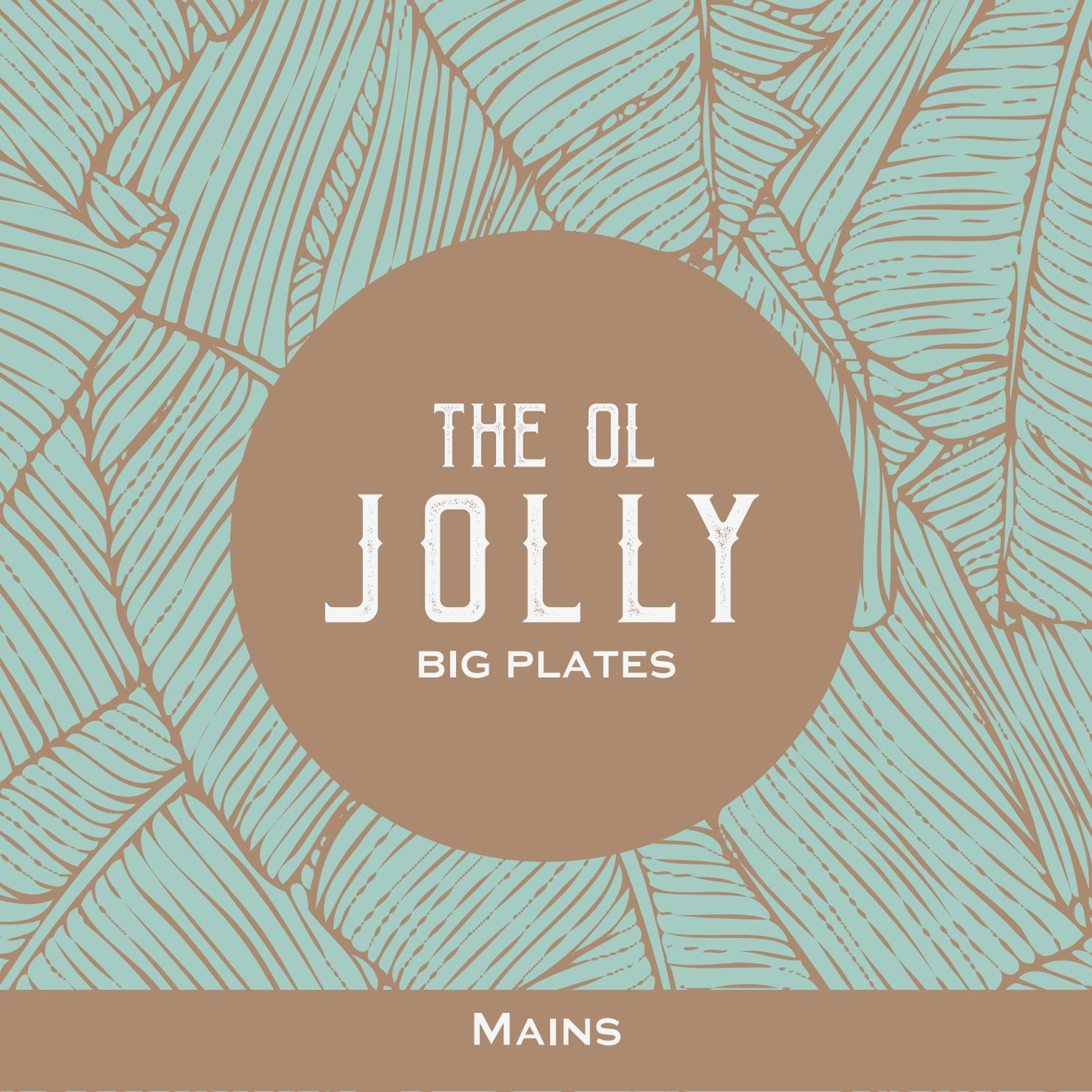
THE DELIGHTFUL COMBINATION OF SWEET AND SAVORY





“ GOOD FOOD IS THE FOUNDATION OF GENUINE
HAPPINESS ”

- AUGUSTE ESCOFFIER



THE OL
JOLLY
BIG PLATES

MAINS



PASTAS

ARRABIATTA

₹ 280 VEG

CHICKEN ₹ 330

MILDLY SPICY CLASSIC ITALIAN PASTA MADE WITH GARLIC, TOMATO, RED CHILLY, PEPPER AND COOKED IN OLIVE OIL

ALFREDO

₹ 280 VEG

CHICKEN ₹ 330

THE FAMILY FAVORITE CREAMY ITALIAN PASTA

SPAGHETTI BOLOGNESE

₹ 400

SPAGHETTI WITH ITALIAN RAGU (MEAT SAUCE). PREPARED WITH MINCED BEEF

BEEF LASAGNA

₹ 400

MEAT SAUCE MADE WITH SUCCULENT GROUND BEEF, ONION, TOMATO PASTE AND PEPPER, STUFFED IN LAYERS OF PASTA SHEETS

CONTINENTAL

GRILLED FISH

₹ 480

FRESH FILLET MARINATED AND GRILLED AND SERVED WITH ROASTED POTATOES, BOILED VEGETABLES AND SAUCE (LEMON BUTTER OR CREAMY PERIPERI)

CHICKEN STUFFED WITH CHEESE AND SPINACH

₹ 400

CHICKEN BREAST STUFFED WITH SPINACH, CHEESE AND HERBS AND PAN SEARED TO CRISPY PERFECTION. SERVED WITH ROASTED POTATOES AND SAUTEED VEGETABLES





CHICKEN STEAK

₹ 400

GRILLED CHICKEN STEAK SEASONED WITH HERBS AND SERVED WITH ROASTED POTATOES, SAUTEED VEGETABLES AND SAUCE (MUSHROOM OR PEPPER SAUCE)

CHICKEN FRANCAISE

₹ 400

EGG DIPPED MARINATED CHICKEN BREASTS, GRILLED AND SERVED ON A BED OF SAUTEED SPAGHETTI. AN ITALIAN — AMERICAN DELIGHT.

BANGERS AND MASH

₹ 350

GRILLED PORK SAUSAGES ON A BED OF MASHED POTATOES AND PAIRED WITH PEPPER SAUCE

SWEEDISH MEAT BALLS WITH PEPPER RICE

₹ 380

MEAT BALLS SMOTHERED IN RICH AND CREAMY GRAVY AND SERVED WITH PEPPER RICE

BEEF STROGANOFF

₹ 400

TENDER STRIPS OF BEEF AND MUSHROOMS IN AN INDULGENT CREAMY SAUCE, LAYERED ON A BED OF RICE

BEEF STEAK

₹ 450

JUICY DELICIOUS TENDERLOIN COOKED AS PER YOUR PREFERENCE AND SERVED WITH MASHED POTATO AND PEPPER OR MUSHROOM SAUCE





INDIAN

CURRIES

DAL FRY

₹ 200

DAL TADKA

₹ 200

ALOO DHUM

₹ 225

ALOO GOBI / ALOO JEERA

₹ 225

**PANEER BUTTER MASALA /
PALAK PANEER**

₹ 250

**GOBI MASALA /
MUSHROOM MASALA**

₹ 250

MIXED VEGETABLE CURRY

₹ 225

VEGETABLE KHORMA

₹ 225

**FISH MASALA /
FISH MANGO CURRY**

₹ 360

TOMATO FISH

₹ 360

**PRAWN MASALA /
PRAWN MANGO CURRY**

₹ 380

CHICKEN CURRY

₹ 280





BREADS

BUTTER CHICKEN

₹ 300

CHICKEN BARTHA

₹ 300

CHICKEN TIKKA MASALA

₹ 300

CHICKEN PEPPER MASALA

₹ 300

BEEF ROAST

₹ 340

MUTTON CURRY

₹ 400

MUTTON ROGAN JOSH

₹ 400

CHAPPATHI

₹ 20

KALLAPPOM SET (3 NOS)

₹ 70

KERALA PAROTTA

₹ 30

**PLAIN NAN / TANDOORI ROTI /
KULCHA**

₹ 40

BUTTER NAN / BUTTER ROTI

₹ 45

BHATURA / RUMALI ROTI

₹ 50





RICE & BIRIYANI

GHEE RICE /

₹ 200

VEG PULAO

₹ 200

CHICKEN BIRIYANI

₹ 300

MUTTON BIRIYANI

₹ 400

CHINESE

RICE & NOODLE

VEG FRIED RICE /
VEG NOODLES

₹ 210

EGG FRIED RICE /
EGG NOODLES

₹ 220

CHICKEN FRIED RICE /
CHICKEN NOODLES

₹ 250

MIXED FRIED RICE /
MIXED NOODLES

₹ 300





CURRIES

**GOBI MANCHURIAN /
CHILLY GOBI**

₹ 225

VEG MANCHURIAN

₹ 225

CRISPY FRIED VEGETABLES

₹ 225

CHILLY PANEER

₹ 250

MANCHURIAN / CHILLY FISH

₹ 360

CHILLY PRAWNS

₹ 380

CHILLY / SZECHUAN CHICKEN

₹ 280

CHILLY / SZHECHUAN BEEF

₹ 340

CHILLY / ROAST PORK

₹ 340





“ DESSERTS ARE THE FAIRY TALES OF THE KITCHEN
A HAPPILY - EVER - AFTER TO SUPPER ”

- TERRY GUILLEMETS



**SWEET LITTLE
SOMETHING**

DESSERTS



DESSERTS

GULAB JAMUN

₹ 90

THE POPULAR INDIAN SWEET OF FRIED SOFT DOUGH BALLS SOAKED IN A SWEET AND STICKY SUGAR SYRUP

CREME CARAMEL

₹ 130

THE HEAVENLY DESSERT CONSISTING OF A SILKY CUSTARD BASE AND A SWEET CARAMEL LAYER TOPPING

CHOCOLATE BISCUIT PUDDING

₹ 130

OUR MOST POPULAR DESSERT THAT COMBINES THE RICHNESS OF CHOCOLATE WITH THE CRUNCH OF BISCUITS

TENDER COCONUT PUDDING

₹ 130

THE DELIGHTFUL DESSERT MADE WITH FRESH TENDER COCONUT PULP AND TOPPED WITH ROASTED GRATED COCONUT POWDER

ICE CREAM

(DOUBLE SCOOP)

₹ 120

CHOICE OF FLAVOURS — VANILLA, CHOCOLATE, BUTTERSCOTCH, PISTA & STRAWBERRY

FRUIT SALAD WITH ICE CREAM

₹ 150

FRUIT SALAD TOPPED WITH VANILLA ICECREAM





CHOCOLATE BROWNIE

₹ 150

THE DELECTABLE RECIPE THAT COMBINES THE RICH FLAVOURS OF COCOA POWDER AND MELTED CHOCOLATE

BLUE BERRY CHEESE CAKE

₹ 150

THE RICH VELVETY AND LUSCIOUS CHEESE CAKE STUDED WITH BLUEBERRIES THAT BURST WITH SWEETNESS IN EVERY BITE

STICKY TOFFEE PUDDING

₹ 150

A CLASSIC BRITISH DESSERT CONSISTING OF A DARK DENSE SPONGE CAKE MADE WITH CHOPPED DATES THAT IS TOPPED WITH A SWEET TOFFEE SAUCE

CHEF'S SPECIAL FOR THE DAY

₹ 150

PLEASE ASK FOR THE DETAILS

GST EXTRA
ALL ITEMS SUBJECT TO AVAILABILITY
MINIMUM TIME FOR ORDERS - 25MIN

FOR RESERVATION DIAL - 9072600999





WHEN THE MERRY GET MERRIER!

HOTEL AIDA | KOTTAYAM

Ph : +91 9072 600999, 0481 2568390

www.hotelaida.in

@ theouthousebistro