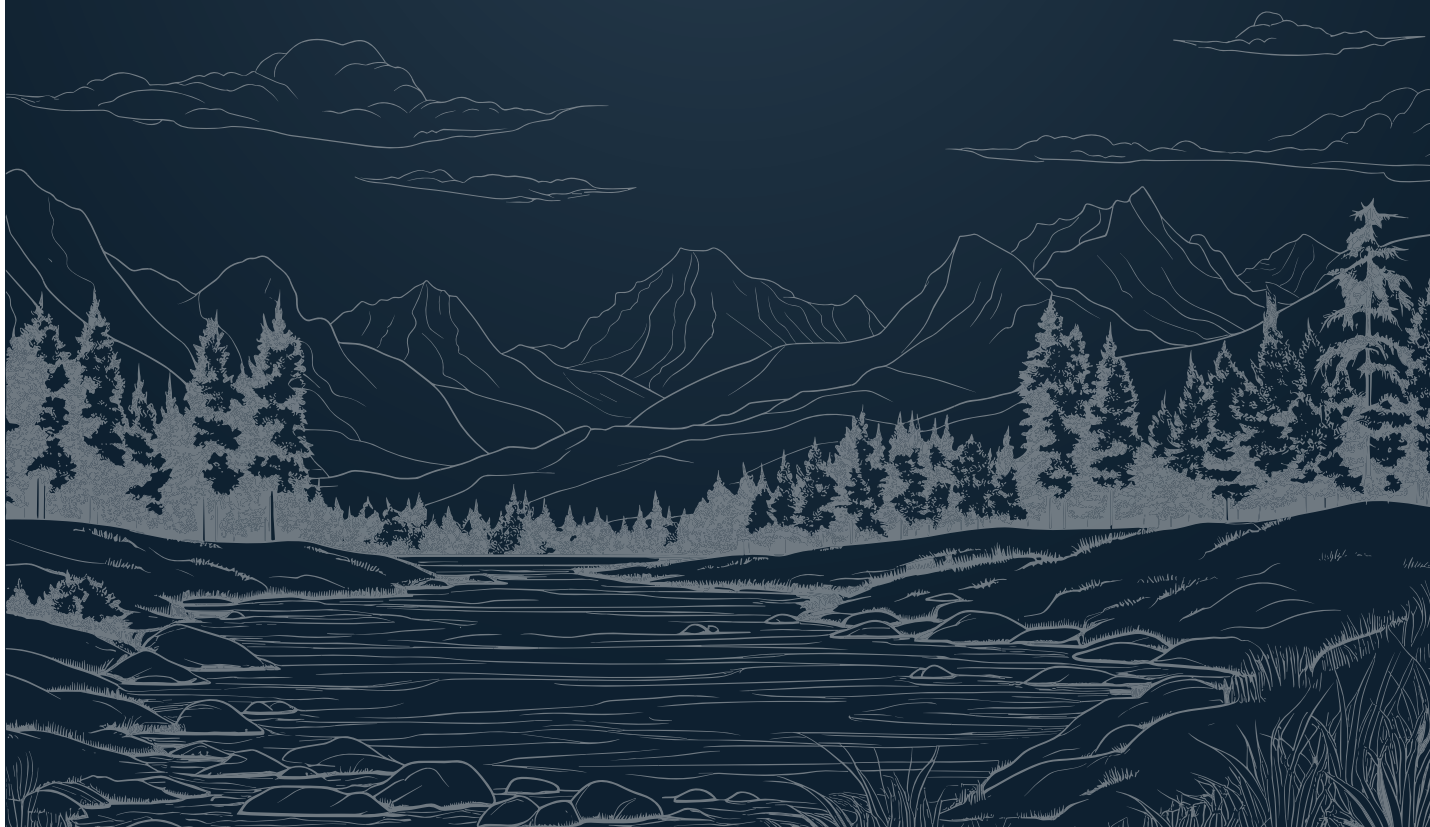




MENU



NAMASKAARAM KOOTUKAARE!

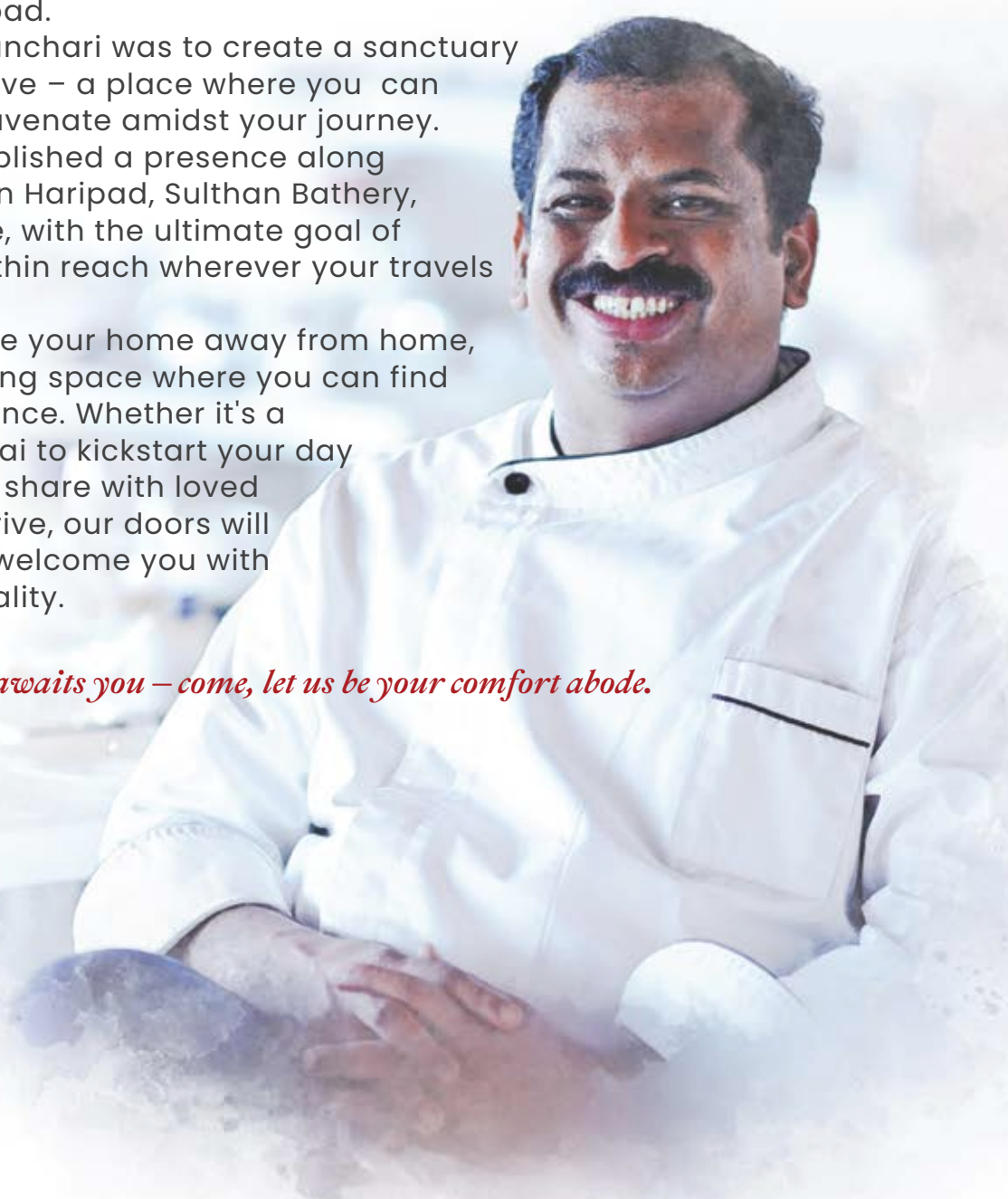
Sanchari was born from the concept of travel – inspired by the desire to create a haven for travellers along the highways of Kerala. The name 'Sanchari' itself translates to 'Traveller' in Malayalam, reflecting our mission to be your companion on the road.

At Sanchari, we prioritize providing a hygienic and welcoming environment, multi-cuisine offerings to cater to diverse palates, a family-friendly ambiance where all can find comfort, and affordable price points that ensure our hospitality is accessible to all. One of the main challenges faced by travellers is finding quality, tasty, clean food and accessible restroom facilities while on the go. Sanchari aims to solve this problem by being your oasis on the road.

The idea behind Sanchari was to create a sanctuary for those on the move – a place where you can rest, refuel, and rejuvenate amidst your journey. We've already established a presence along bustling highways in Haripad, Sulthan Bathery, Palakkad, and more, with the ultimate goal of having Sanchari within reach wherever your travels may take you.

Here, we strive to be your home away from home, a familiar and inviting space where you can find solace and sustenance. Whether it's a steaming cup of chai to kickstart your day or a hearty meal to share with loved ones after a long drive, our doors will always be open to welcome you with warmth and hospitality.

Travellers, Sanchari awaits you – come, let us be your comfort abode.



GLOSSARY

► TAXES EXTRA AS APPLICABLE.

► IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES,
PLEASE LET YOUR SERVER KNOW PRIOR TO ORDERING.

► FOOD ICONS:



VEGETARIAN



NON VEGETARIAN



DAIRY



GLUTEN



EGG



PEANUTS



CRUSTACEANS



FISH



SOYABEANS














TREE NUTS



SESAME

FRAPPES AND SHAKES

IRISH FRAPPE		150
CHOCOBERRY LEGACY FRAPPE		150
MELON AND CARDAMOM BLEND		140
MANGO MILK SHAKE		155
STRAWBERRY MILK SHAKE		155
PISTA MILK SHAKE		155
CHOCOLATE MILK SHAKE		155
VANILA MILK SHAKE		155
BUTTER SCOTH MILK SHAKE		155
BUTTER FRUIT MILK SHAKE		155
CLASSIC COLD COFFEE		145

SIGNATURE FALOODA

MANGO FALOODA	 	180
DRY FRUIT FALOODA	 	180
SANCHARI ROYAL FALOODA	 	220

ICED TEA

CLASSIC ICE TEA	100
LEMON ICE TEA	120
PEACH ICE TEA	120

MOCKTAILS

CLASSIC MOJITO	140
GINGER MOJITO	140
PASSIONFRUIT MOJITO	140
MANGO MOJITO	140
HAWAIIAN BLUE	145
PASSION FRUIT AND MANGO FIZZ	145
RAW MANGO AND KANTARI CHILLI FIZZ	125




PURE NECTAR

ORANGE	120
MANGO JUICE	120
GARPE JUICE	120
PINEAPPLE	120
WATER MELON	120
MUSK MELON	120
FRESH LIME (WATER/SODA)	45/65
MINT LIME SODA	68
FRESH MINT LIME WATER	50
MASALA SODA	50

AERATED BEVERAGES

REDBULL	220
COLA	60
SPRITE	60
MIRINDA	60
STILL BOTTLED WATER 1 L	30
SODA WATER 500 ML	40

HOT BEVERAGE

SOUTH INDIAN COFFEE		35
TEA		25
MASALA TEA		25
BLACK TEA		20
LEMON TEA		22
BLACK COFFEE		26
GREEN TEA		25

SOUP

VEGETARIAN

MANCHOW VEGETABLE 160

Manchow Vegetable is a flavorful and aromatic soup that brings a variety of fresh vegetables in a savory broth infused with Chinese spices and herbs.

Serving size -180g , 215 Kcal

SWEET CORN VEGETABLE SOUP 160

A delightful and comforting soup that combines the sweetness of corn with a variety of vegetables in a flavorful broth.

Serving size -180g , 56 Kcal

HOT AND SOUR VEGETABLE SOUP 160

A rich vegetable soup. A tantalizing fusion of flavors, combining the fiery heat of chilli peppers with the tangy zing of vinegar.

Serving size -180g , 145 Kcal

FRENCH MUSHROOM SOUP 200

Smooth, rich soup made from a blend of sautéed mushrooms, cream, and broth.

Serving size -180g , 283 Kcal

CRÈME DE TOMATOES 180

A classic and comforting dish with smooth, rich texture and rich tomato flavour.

Serving size -180g , 203 Kcal

NON VEGETARIAN

ATTINKAAL NADAN SOUP 220

A flavorful soup made with tender pieces of mutton cooked in a spicy and aromatic broth.

Serving size -180g , 306 Kcal

HOT AND SOUR CHICKEN SOUP 190

A rich chicken soup. A tantalizing fusion of flavors, combining the fiery heat of chilli peppers with the tangy zing of vinegar.

Serving size -180g , 163 Kcal

SWEET CORN CHICKEN SOUP 190

A delightful and comforting soup that combines the sweetness of corn with shredded chicken and egg drops in a flavorful broth.

Serving size -180g , 334 Kcal

CREAM OF CHICKEN AND PARMESAN 210

A rich and velvety soup made with a creamy base and chunks of tender chicken.

Serving size -180g , 401 Kcal



SALADS

VEGETARIAN

GARDEN FRESH GREEN SALAD

180

A colorful medley of fresh greens and vegetables.

Serving size -200g , 70 Kcal

KERALA KACHUMBER

180

Sliced cucumber, tomato & onions mixed with salt and pepper with a dash of vinegar.

Serving size -200g , 45 Kcal

WALDORF

220

A classic American salad, typically consists of crisp apples, celery, and walnuts, all tossed together in a creamy dressing.

Serving size -220g , 103 Kcal

NON VEGETARIAN

CAESAR SALAD CHICKEN

270

A classic with romaine lettuce, grilled chicken breast, garlic bread, parmesan cheese, and creamy dressing.

Serving size -220g , 470 Kcal

SHORT EATS

VEGETARIAN

VEGETABLE SPRING ROLL



220

Thin pastry sheets are stuffed with seasoned vegetables and then rolled tightly around the filling and then deep fried until crispy and golden brown.

Serving size -180-220g , 196 Kcal

MALAI PANEER TIKKA



280

A delectable Indian dish consisting of cubes of paneer marinated in a creamy mixture along with various spices and herbs. The paneer cubes are skewered and grilled in a Tandoor.

Serving size -180-220g , 278 Kcal

ACHARI PANEER TIKKA



280

Achari Paneer Tikka is indeed marinated in a tangy and spicy mixture of yoghurt and pickling spices, and then traditionally cooked in a Tandoor.

Serving size -180-220g , 270 Kcal

LAVA CHEESE BALLS



280

A delicious appetizer featuring a crispy outer shell and a gooey, cheesy center.

Serving size -180-220g , 180 Kcal



SHORT EATS

NON VEGETARIAN

DRUMS OF HEAVEN 325

A popular Indo-Chinese appetizer that features crispy fried chicken wings coated in a sweet, spicy, and tangy sauce.

Serving size -180-220g , 423 Kcal

VENAD PAL KONJU 420

Prawns grilled with virgin coconut oil and coconut milk topped with sautéed curry leaves, mustard and crushed pepper.

Serving size -180-220g , 191 Kcal

BEEF PORICHATHU 380

A flavorful South Indian dish featuring tender beef pieces marinated in a blend of spices, roasted until cooked, coated in a dry spice mixture, and then deep-fried to perfection.

Serving size -180-220g , 301 Kcal

INCHIPULI CHICKEN WINGS 325

Savor the addictive flavours of the classic chicken wings with a South Indian twist. Chicken wings are marinated in a traditional chicken 65 marinade is deep fried and tossed with a bright, tangy, savory Inchipuli barbecue sauce with hint of sweetness from jaggery.

Serving size -180-220g , 380 Kcal

CHICKEN 65 320

Spicy South Indian dish with bite-sized chicken pieces marinated in spices, then deep-fried until crispy.

Serving size -180-220g , 246 Kcal

PODIMEEN FRY 220

A flavorful and aromatic preparation where small anchovies are marinated with a blend of spices and then deep fried.

Serving size -180-200g , 240 Kcal

SCHEZWAN CHILLI PRAWNS 420

A flavorful dish featuring prawns cooked in a spicy and tangy Schezwan sauce.

Serving size -180-220g , 195 Kcal

TANDOORI CHICKEN (FULL / HALF) 610/ 320

A traditional Indian dish that involves marinating a whole chicken in a rich mixture of yoghurt and a blend of aromatic spices and then grilling them in a clay oven.

Serving size -800-400g , 430 Kcal

TANDOORI CHICKEN TIKKA 340

Tandoori chicken tikka is a popular Indian dish made by marinating chicken pieces in a mixture of yoghurt and spices, and then grilling them in a clay oven.

Serving size -180-240g , 312 Kcal

SHORT EATS

NON VEGETARIAN

CHICKEN MALAI TIKKA 340

A popular Indian dish made by marinating chicken pieces in a mixture of yoghurt and Indian spices, and then grilling them in a clay oven.

Serving size -180-240g , 280 Kcal

HARIYALI CHICKEN TIKKA 340

A flavorful and aromatic Indian dish with its vibrant green marinade and succulent pieces of chicken.

Serving size -180-240g , 280 Kcal

CHICKEN SEEKH KEBAB 340

Minced chicken seasoned with a blend of spices and herbs, shaped onto skewers, and then grilled to perfection.

Serving size -180-240g , 270 Kcal

LAMB SEEKH KEBAB 420

Minced mutton meat seasoned with a blend of spices and herbs, shaped onto skewers, and then grilled to perfection.

Serving size -180-240g , 240 Kcal

AJWAINI FISH TIKKA 400

A flavorful and aromatic Indian dish that's celebrated for its distinct blend of spices and its charred, smoky flavor.

Serving size -180-240g , 238 Kcal

TANDOORI JHINGA 450

Mouthwatering Indian dish featuring prawns marinated in a mixture of yoghurt and Indian spices, then grilled in a Tandoor oven.

Serving size -180-220g , 175 Kcal

CRUNCHY US CHICKEN TENDERS 290

A popular and delicious crispy and juicy chicken starter.

Serving size -180-220g , 499 Kcal

CRUNCHY CHICKEN NUGGETS 275

Bite-sized pieces of chicken breast that are breaded and deep-fried (or baked) until golden and crispy.

Serving size -160-180g , 445 Kcal

BUTTER GARLIC PRAWNS 450

Griddled succulent shrimp with garlic and herbs served with mango salsa.

Serving size -180-220g , 270 Kcal

SANCHARI PLATTERS

▲ NON VEGETARIAN

SEAFOOD PLATTER



2199

King Fish darne, fish fillet Squid rings, Prawns and crabs are coated with different marination, and then grilled. A traditional Kachumber salad comes as an accompaniment along with Kappa idichathu and Ashtamudi fish gravy.

Serving size -950g , 715 Kcal

TANDOORI PLATTER



1599

A sumptuous assortment of grilled meats, showcasing a variety of flavors and textures from traditional Indian cuisine.

Serving size -1100g , 680 Kcal

MEALS

(FOR LUNCH ONLY)

■ VEGETARIAN

SANCHARI SPECIAL MEALS 📱

Serving size -334 Kcal

180

▲ NON VEGETARIAN

SANCHARI SPECIAL MEALS 📱

Serving size -385 Kcal

240



RICE AND BIRIYANI'S

MALABAR BIRIYANI



A delicious and aromatic rice dish that hails from the region of Malabar.
Biryani is characterized by its rich and complex flavors.

CHICKEN    **248**

Serving size -280-300g , 360 Kcal



MUTTON   **380**

Serving size -280-300g , 642 Kcal

VEGETABLE PULAO   **180**



Vegetable pulao is a fragrant and flavorful rice dish made with basmati rice
and a variety of vegetables.

Serving size -180-220g , 359 Kcal

JEERA RICE   **165**



A fragrant and flavorful Indian rice dish made with basmati rice and cumin seeds.

Serving size -180-220g , 246 Kcal

KASHMIRI PULAO   **180**

A fragrant and flavorful rice dish that originates from the picturesque region of Kashmir.

Serving size -180-220g , 294 Kcal

GHEE RICE   **180**

Ghee rice, also known as Nei Choru, is a fragrant and flavorful rice dish made
with ghee and aromatic spices.

Serving size -180-220g , 225 Kcal

KUTHARI CHORU **90**

Matta rice, also known as Kerala red rice, is a unique and nutritious variety of
rice predominantly cultivated in Kerala.

Serving size -180-220g , 170 Kcal

STEAMED BASMATI RICE **120**

Basmati rice is a long-grain rice variety known for its distinctive fragrance,
delicate flavor.

Serving size -180-220g , 210 Kcal

NORTH INDIAN MAINS

VEGETARIAN

ALOO GOBI MASALA

240

This dish featuring a delightful combination of potatoes and cauliflower cooked in flavorful, spiced gravy.

Serving size -250-280g , 208 Kcal

BAINGAN BHARTA

245

Popular Indian dish made from roasted and mashed eggplant that is cooked with a blend of spices, tomatoes, onions, and herbs.

Serving size -250-280g , 253 Kcal

VEG HYDERABADI

255

A flavorful and aromatic vegetarian dish that hails from the rich culinary traditions of Hyderabad.

Serving size -250-280g , 257 Kcal

MUSHROOM MASALA

260

A delicious and aromatic Indian dish that features tender mushrooms cooked in a rich, spiced gravy

Serving size -250-280g , 152 Kcal

PANEER BUTTER MASALA

290

A popular North Indian dish made with cottage cheese cooked in a rich and creamy tomato-based gravy.

Serving size -250-280g , 331 Kcal

NORTH INDIAN MAINS

VEGETARIAN

KADAI PANEER 290

A flavorful Indian dish featuring paneer cooked with bell peppers, onions, tomatoes, and a blend of aromatic spices.

Serving size -250-280g , 320 Kcal

SUBZ KOLHAPURI 260

A delicious and spicy vegetarian dish typically featuring a medley of mixed vegetables cooked in rich and aromatic gravy.

Serving size -250-280g , 210 Kcal

PALAK PANEER 280

Tender cubes of cottage cheese cooked in a vibrant and creamy spinach gravy.

Serving size -250-280g , 290 Kcal

YELLOW DAL TADKA 210

Dal Tadka is a classic Indian dish that consists of cooked lentils tempered with spices and aromatic herbs.

Serving size -250-280g , 189 Kcal

DAL PALAK 210

A nutritious and flavorful Indian dish that combines lentils with fresh spinach in a spiced gravy.

Serving size -250-280g , 192 Kcal

DAL MAKHANI 240

Dal Makhani is a luxurious dish in Indian cuisine. A creamy and indulgent lentil preparation that originates from the Punjab region.

Serving size -250-280g , 278 Kcal

NORTH INDIAN MAINS

NON VEGETARIAN

BUTTER CHICKEN 340

A classic Indian chicken recipe made with tender juicy chicken pieces cooked in creamy, mildly spiced tomato gravy.

Serving size -250-280g , 410 Kcal

CHICKEN TIKKA MASALA 340

Popular Indian dish that features tender pieces of chicken marinated in yoghurt and spices, grilled and then simmered in a rich and creamy tomato-based sauce.

Serving size -250-280g , 348 Kcal

KADAI MURGH 330

Kadai Chicken is a flavorful and aromatic Indian dish that features tender chicken pieces cooked with an assortment of spices and fresh ingredients in a traditional vessel.

Serving size -250-280g , 340 Kcal

CHICKEN DO PYAZA 330

A traditional Indian chicken curry that features a rich blend of onions, spices, and robust flavors.

Serving size -250-280g , 330 Kcal

CHICKEN PEPPER MASALA 330

A spicy and aromatic Indian chicken dish that showcases the bold flavors of black pepper.

Serving size -250-280g , 325 Kcal

LAMB ROGAN JOSH 420

Lamb Rogan Josh is a classic dish originating from the Kashmir region. Tender pieces of lamb are cooked in rich, aromatic gravy to perfection.

Serving size -250-280g , 376 Kcal

KADAI MUTTON 420

Delicious and aromatic Indian dish featuring robust flavours and tender pieces of mutton cooked in spicy, rich gravy.

Serving size -250-280g , 276 Kcal

MUTTON KOLHAPURI 420

Delicious and aromatic Indian dish featuring robust flavours and tender pieces of mutton cooked in spicy, rich gravy.

Serving size -250-280g , 298 Kcal

ASIAN/ORIENTAL

VEGETARIAN

CHILLI MUSHROOM



290

Crispy mushrooms that are sautéed with onions, bell peppers, and green chillies in a flavorful sauce.

Serving size -250-280g , 263 Kcal

GOBI MANCHURIAN



240

Popular Indo-Chinese dish that features crispy cauliflower florets tossed in a tangy and spicy sauce.

Serving size -250-280g , 254 Kcal

DRAGON COTTAGE CHEESE



290

Flavorful and spicy vegetarian dish that showcases cottage cheese in a bold and vibrant sauce.

Serving size -250-280g , 312 Kcal



ASIAN/ORIENTAL

NON VEGETARIAN

CHILLI CHICKEN – DRY / GRAVY 290/270

Chilli Chicken is a popular Indo-Chinese dish that features tender pieces of chicken coated in a flavorful sauce with bold spices and aromatic vegetables.

Serving size -250-280g , 238 Kcal

SCHEZWAN CHICKEN – DRY / GRAVY 290/270

Schezwan Chicken features tender pieces of chicken stir-fried with a spicy and aromatic Schezwan sauce.

Serving size -250-280g , 250 Kcal

CHICKEN MANCHURIAN – DRY / GRAVY 290/270

A popular Indo-Chinese dish consisting of tender chicken pieces coated in a flavorful batter, deep-fried until crispy, and then tossed in a tangy and spicy sauce.

Serving size -250-280g , 380 Kcal

KUNGPAO CHICKEN 290

Tender pieces of chicken stir-fried with nuts, vegetables, and chilli peppers in a savory and slightly sweet sauce.

Serving size -250-280g , 230 Kcal

DRAGON CHICKEN 280

Tender chicken pieces are marinated, fried until crispy, and then tossed in a flavorful sauce.

Serving size -250-280g , 215 Kcal

FISH CHILLI OYSTER 340

Fish Chilli Oyster is a delicious seafood dish that combines the flavors of fish, chilli, and oyster sauce.

Serving size -250-280g , 425 Kcal

CHILLI GARLIC PRAWNS DRY 390

Chilli Garlic Prawns is a delicious seafood dish featuring succulent prawns cooked in a flavorful sauce made with chilli and garlic.

Serving size -250-280g , 255 Kcal

STIR-FRIED BEEF 340

A delectable dish, thinly sliced beef marinated in a vibrant blend of spices and then stir-fried to perfection with a flavorful sauce.

Serving size -250-280g , 479 Kcal



RICE AND NOODLES

VEGETARIAN

VEGETABLE FRIED RICE

180

Vegetable Fried Rice is a delightful and versatile dish that is made by stir-frying cooked rice with a medley of colorful vegetables and aromatic seasonings.

Serving size -180-220g , 220 Kcal

SCHEZWAN VEGETABLE FRIED RICE

180

Schezwan Vegetable Fried Rice is a spicy, flavorful and aromatic dish that combines the bold flavors of Schezwan cuisine with the comforting appeal of fried rice.

Serving size -180-220g , 171 Kcal

VEGETABLE HAKKA NOODLES

180

A delightful dish made by stir-frying boiled noodles with a colorful array of vegetables and aromatic seasonings.

Serving size -180-220g , 165 Kcal

RICE AND NOODLES

NON VEGETARIAN

CHICKEN FRIED RICE 260

A delightful and fulfilling dish prepared by stir-frying cooked rice with diced chicken, eggs, and an assortment of seasonings.

Serving size -180-220g , 343 Kcal

EGG FRIED RICE 230

A delightful and fulfilling dish prepared by stir-frying cooked rice with eggs, and an assortment of seasonings.

Serving size -180-220g , 261 Kcal

SCHEZWAN EGG FRIED RICE 230

Schezwan Fried Rice is indeed a delightful dish made by stir-frying cooked rice with spicy Schezwan sauce, eggs and vegetables.

Serving size -180-220g , 310 Kcal

SCHEZWAN CHICKEN FRIED RICE 260

Schezwan Fried Rice is indeed a delightful dish made by stir-frying cooked rice with spicy Schezwan sauce, chicken, eggs and vegetables.

Serving size -180-220g , 327 Kcal

CHICKEN HAKKA NOODLES 270

A popular Indo-Chinese dish that combines stir-fried noodles with diced chicken, eggs, a variety of vegetables and aromatic seasonings.

Serving size -180-220g , 250 Kcal

EGG HAKKA NOODLES 260

A popular Indo-Chinese dish that combines stir-fried noodles with eggs, a variety of vegetables and aromatic seasonings.

Serving size -180-220g , 220 Kcal

SCHEZWAN EGG NOODLES 250

Schezwan noodle is indeed a delightful dish made by stir-frying cooked rice with spicy Schezwan sauce, eggs and vegetables.

Serving size -180-220g , 225 Kcal

SCHEZWAN CHICKEN NOODLES 270

Schezwan noodle is indeed a delightful dish made by stir-frying cooked rice with spicy Schezwan sauce, chicken, eggs and vegetables.

Serving size -180-220g , 262 Kcal

WESTERN

BEEF STROGANOFF



420

Beef stroganoff is a hearty and comforting dish that features tender strips of beef cooked in a creamy sauce.

Serving size -250-280g , 298 Kcal

CHICKEN ROULADE



380

A sophisticated and flavorful dish that features chicken meat rolled around a filling, then cooked to perfection.

Serving size -250-280g , 416 Kcal

COTTAGE CHEESE WITH CHIMICHURRI



310

Herb-dusted cottage cheese 'steaks' grilled and served with classic Chimichurri.

Serving size -250-280g , 320 Kcal

CHOICE OF PASTA'S

CHOICE OF PENNE AND FETTUCCINE WITH ARRABIATA



290

Serving size -250-280g , 330 Kcal

CHOICE OF PENNE AND FETTUCCINE WITH ALFREDO VEG



290

Serving size -250-280g , 370 Kcal

CHOICE OF PENNE AND FETTUCCINE WITH ALFREDO CHICKEN



340

Serving size -250-280g , 370 Kcal

CHOICE OF PENNE AND FETTUCCINE WITH SALSA ROSA



300

Serving size -250-280g , 293 Kcal



SOUTH INDIAN

VEGETARIAN

AVIAL

220

The classic Kerala Avial of Central Travancore. A wide assortment of traditional vegetables like green banana, elephant yam, vellarikka (Cucumber), snake gourd and long string beans etc., go in its mainstay vegetable dish of any Kerala Sadhya. These vegetables are cooked with coconut and spices and finally yoghurt adds the sour touch along with tempered curry leaves, mustard, chilli and a final splash of virgin coconut oil.

Serving size -200-220g , 224 Kcal

BABY CORN VENDAKA MANGA MURINGA CHARU

230

A traditional South Indian dish that combines the tartness of raw mangoes with the savory flavors of tomatoes and spices.

Serving size -200-220g , 235 Kcal

VEGETABLE MAPPAS

230

A dish that celebrates the freshness of vegetables, where an array of vegetables is gently simmered in creamy coconut milk and lightly spiced with a ground masala with distinct notes of fennel and black pepper.

Serving size -200-220g , 210 Kcal

VEGETABLE STEW

230

The vegetarian rendition of the iconic Kerala stew where a medley of beans, carrots and potatoes are stewed in creamy, fresh coconut milk.

Serving size -200-220g , 220 Kcal

MUSHROOM PEPPER ROAST

260

Earthy mushrooms are slow roasted in fragrant coconut oil with lots of freshly cracked black pepper, curry leaves and aromatic spices to create a symphony of flavours.

Serving size -200-220g , 176 Kcal

SOUTH INDIAN



NON VEGETARIAN

VEETTILE KOZHI CURRY

290

The rustic Kerala chicken curry cooked in the home kitchen of southern Kerala. It is the slow fire cooking with coconut milk and traditional Kerala spices that gives it a rich, home-cooked flavor.

Serving size -220-250g , 245 Kcal

KERALA CHICKEN ROAST

320

Tender chicken is marinated with mild spices and grilled. This is then slow roasted with onions and tomatoes with the special Kerala spices and then the roast is finished off with coconut milk.

Serving size -220-250g , 258 Kcal

VARUTHARACHA KOZHI CURRY

290

A traditional South Indian dish. The name "Varutharacha" translates to "roasted coconut". This curry is known for its rich and aromatic flavor through the use of roasted coconut along with a blend of spices.

Serving size -220-250g , 245 Kcal

CHICKEN STEW

290

Traditional dish made with chicken simmered in a spiced coconut milk gravy.

Serving size -220-250g , 266 Kcal

NATTU KOZHI PERATTU

360

Aromatic chicken stir-fry made with tender pieces of "Nadan" chicken cooked in a blend of spices, coconut oil, and fresh ingredients.

Serving size -220-250g , 317 Kcal

CHAYAKADA POTHU CURRY

320

Kerala's iconic beef curry available in many tiny eateries in the State. This slow cooked beef with onions and the spicy Kerala masala slowly blend into each other for that dark, delicious flavor, best eaten with Porottas.

Serving size -220-250g , 268 Kcal

BEEF ULARTHIYATHU

350

Tender pieces of beef slow cooked in the traditional Kerala way. This medium spicy dish is created with the choicest of fennel seeds, black pepper and plenty of coconut pieces cooked in coconut oil.

Serving size -200-220g , 275 Kcal

MUTTON GHEE ROAST

440

Mutton ghee roast features tender mutton marinated in a blend of spices and cooked in ghee along with vegetables until tender and caramelized, creating a rich and flavorful dish.

Serving size -220-250g , 234 Kcal

SOUTH INDIAN

NON VEGETARIAN

SEER NIRVANA 800

Experience pure culinary bliss with Chef Pillai's unique rendition of fish Pollichathu, aptly named "Nirvana". Well marinated fish is delicately pan fried and transferred to a hopper pan lined with fresh banana leaf. Creamy coconut milk infused with aromatic herbs and spices is gently poured around the fried fish and cooked until the fish absorbs the rich and fresh flavors of the coconut milk. The coconut milk in turn is further infused with the umami rich flavors of the pan-fried fish and the result is sublime gravy with a fried, yet juicy piece of fish.

Serving size -250-280g , 225 Kcal

QUILON FISH CURRY 390

Kollam meen curry is a tangy and spicy fish curry from Kerala, prepared with fresh fish cooked in a coconut-based gravy with aromatic spices.

Serving size -220-250g , 221 Kcal

CHEMMEEN MANGA PAAL CURRY 420

Chemmeen Manga curry is a delightful combination of succulent prawns and tangy raw mango cooked in flavorful coconut-based gravy.

Serving size -220-250g , 243 Kcal

KOONTHAL ROAST 360

A flavorful dish featuring tender squid cooked with aromatic spices in the traditional Kerala style.

Serving size -200-220g , 425 Kcal

KOLLAM MUTTON CURRY 420

From Chef Suresh Pillai's hometown, this is the classic mutton curry that goes with the Kerala Parotta. The specialty of this mutton curry is the use of shallots or Madras onions slow cooked in a combination of spices that wrap up the flavor of meat cooked till, deliciously tender.

Serving size -220-250g , 232 Kcal

SOUTH INDIAN

▲ NON VEGETARIAN

FROM THE HOT PLATE

NEI MEEN POLLICHATHU

420

Indulge in the spicy, savory flavors of fresh fish combined with the delicate aroma of fresh banana leaf. Gently marinated fish is nestled in a flavorful masala of onion and tomato, infused with spices like chilli powder and black pepper before wrapping it up a fresh banana leaf and slow roasting on a tawa.

Serving size -200-220g , 346 Kcal

AYAKURA TAWA FRY

400

Featuring succulent fish is marinated in a flavorful blend of spices, then pan-fried on a tawa.

Serving size -200-220g , 340 Kcal

PRAWNS

420

Featuring succulent prawns is marinated in a flavorful blend of spices, then pan-fried on a tawa.

Serving size -180-200g , 248 Kcal

TIGER PRAWNS

550

Featuring succulent Tiger prawns is marinated in a flavorful blend of spices, then pan-fried on a tawa.

Serving size -200-220g , 255 Kcal



ACCOMPANIMENTS AND INDIAN BREADS

KAPPA THALICHATHU

120

Steamed kappa is mashed with a masala blended with coconut, mustard seeds and garlic. This is finally tempered in coconut oil with small onions, mustard and curry leaves.

Serving size -340 Kcal

APPAM

20

Fermented rice batter and coconut milk made into round, pancakes with thin lacy edges.

Serving size -99 Kcal

EGG APPAM

30

Appam with a hen's egg in the spongy centre.

Serving size -125 Kcal

MALABAR NOOL POROTTA

25

The traditional Porotta from Kerala's Malabar region in the North. Fluffy, yet soft Porottas skillfully handcrafted and tawa fried.

Serving size -198 Kcal

WHEAT PARATHA

25

Layered Indian bread made from whole wheat flour, cooked on a griddle until golden brown and flaky.

Serving size -126 Kcal

TANDOORI ROTI - PLAIN, BUTTER, GARLIC

30/35/40

Indian flatbread cooked in a Tandoor oven, made with wheat flour.

Serving size -125 Kcal

TANDOORI NAAN - PLAIN, BUTTER, GARLIC

30/35/40

Indian flatbread cooked in a Tandoor oven, made with wheat flour.

Serving size -185 Kcal

LACHA PARATHA- PLAIN, BUTTER

40/45

Indian layered flatbread made from whole wheat flour.

Serving size -130 Kcal

SANCHARI SMOKE GRILLS

 **NON VEGETARIAN**

ARABIAN BARBEQUE PERI-PERI CHICKEN  **580/300/170**


Serving size -900/450/225g

MEXICAN BARBEQUE CHICKEN  **580/300/170**



Serving size -900/450/225g

MOROCCAN BARBEQUE CHICKEN  **580/300/170**


Serving size -900/450/225g


CHICKEN SHAWAI  **540/180/160**


Serving size -900/450/225g

SNAPPER (PERI-PERI)   **650**

Serving size -450-500g

AL-FAHAM MANTHI  **760/390/210**

SHAWAI MANTHI  **740/360/190**

MANTHI RICE  **420/210/120**

SANCHARI BARBEQUE PLATTER    **2199**

A delightful and hearty selection of grilled meats often featuring a variety of flavours and textures. Whole catch of the day, alfaham, chicken skewers, and beef seekh served with hummus and kuboos.

Serving size -1100g

DESSERTS

TENDER COCONUT PANNA COTTA



220

This refreshing creamy dessert with the sublime flavors of fresh tender coconut is light and fluffy, yet decadent in taste.

Serving size -120g , 217 Kcal

CLASSIC BROWNIE WITH ICE-CREAM



280

Crafted for the chocolate lovers, this baked confection features a sinful blend of rich chocolate served with a scoop of ice-cream.

Serving size -150g , 420 Kcal

UNNIYAPPAM THEN MUTTAI FALOODA



280

The origination of the Falooda from Iran takes on an evolved Kerala twist by Chef Pillai. This colourful dessert is a multi-layered concoction of Jelly, vermicelli, assorted dry fruits, ice cream and the nostalgic 'Then Muttai'. This is then topped up with mini unniappams, a unique Kerala delicacy topped off with basundi milk.

Serving size -120g , 307 Kcal

DOUBLE CHOCOLATE MOUSSE



240

A decadent dessert featuring layers of rich chocolate mousse made from white and milk chocolate.

Serving size -120g , 280 Kcal

PAYASAM OF THE DAY



180

Traditional South Indian dessert that is cherished for its rich, creamy texture and sweet, aromatic flavours.

Serving size -120g , 308 Kcal

CARROT HALWA



200

Traditional Indian dessert made from grated carrots, milk, sugar, and ghee, flavored with cardamom and garnished with nuts.

Serving size -120g , 319 Kcal

ICE-CREAMS



110/220

(Vanilla, Tender Coconut, Chocolate, Butter Scotch, Alphonso Mango and Coffee).

Serving size -120g , 207 Kcal



RCP
EVENTS &
CATERERS

**FOR PARTY ORDERS AND CATERING SERVICES,
CONTACT: 7204868003, 7204869003**



*My sincere gratitude to you for visiting Sanchari, Palakkad.
It is our pleasure to serve you.
Thank you for choosing us and relishing the food we prepared.*

Your appreciation is our greatest reward.

We wish to see you soon again!