



**CHEF LATHA'S
KITCHEN**
RESTAURANT

Take Away Menu

**മാത്യത്യത്തിന്റെ
കൈപ്പുണ്യം**

SOUPS

Aattinkal Soup	12.00
Chicken Cheryulli Soup	12.00
Muringakkaya Soup	10.00
Choice Of Cream Soup (Veg,Chicken,Tomato,Mushroom)	12.00
Choice Of Chinese Soup (Sweet,com,Hot&Sour,Manchow)	12.00
Muringayila Soup	10.00



Aattinkal Soup



Muringakkaya Soup



Greek Salad

SALADS

Garden Fresh Salad	9.00
Raw Mango Salad	12.00
Chef Special Salad	16.00
Caesar Salad	14.00
Chicken Hawaiian Salad	12.00
Chemmeen Thenga Manga Salad	18.00
Chicken Avocado Salad	16.00

STARTERS

Chicken Malabar Tawa	24.00
Chicken 65	16.00
Puliyinchi Lollipop	22.00
Honey Glazed Chicken	24.00
Dragon Chicken	20.00
Kottayam Beef Fry	14.00/ 24.00
Beef Kallil Chuttathu	26.00
Idiyirachi	18.00
Golden Fried Prawns	24.00
Chemmeen Malabar Tawa	30.00
Chemmeen Cheryulli Fry	28.00
Koonthal Masala Fry	16.00
Crispy Fried Vegetables	14.00
Mushroom Pepper Salt	18.00
Crispy Fried Babycorn	18.00
Gobi 65	12.00



Chicken Malabar Tawa



Chicken 65



Beef Kallil Chuttathu

LATHAS GARDEN

Nadan Veg. Kuruma	12.00
Vendakka Mappas	14.00
Koonu Ulli Theeyal	18.00
Koonu Peera	18.00
Veg. Kadai	14.00
Palak Paneer	16.00
Paneer Butter Masala	18.00



കൊഴി രാജാജം (Chicken Varieties)

Malabar Kozhi Curry	16.00
Kadathanadan Kozhi Curry	20.00
Kozhi Varutharachathu	18.00
Kozhi Kurumulaku Curry	18.00
Kozhi Mappas	18.00
Kuttichira Kozhi Curry	18.00
Nadan Chicken Curry	18.00
Kozhi Mulakittathu	16.00

കുരുട്ടിയുടെ രാജാജം (Duck Special)

Tharavu Roast	24.00
Tharavu Kurumulaku Curry	24.00
Tharavu Mappas	24.00
Tharavu Malliperalan	24.00



ബുദ്ധിയുടെ കുരുട്ടിയുടെ രാജാജം (Buffalo & Beef)

Pothu Varattiyathu	18.00
Achayan Beef Curry	14.00/26.00
Pothu Kanthari Peralan	20.00
Pothu Idichularthiyathu	20.00
Pothum Koorkkayum	18.00
Pothu Kaya Curry	18.00
Pothu Kariveppila Sukka	20.00
Uruman Pothu Curry	18.00
Tharavadu Pothu Curry	24.00

മുട്ടയുടെ കുരുട്ടിയുടെ രാജാജം (Mutton)

Aattirachi Vattichathu	28.00
Chinnakkada Mutton Curry	28.00
Aadu Chatti Curry	36.00
Mutton Chaps	28.00
Mutton Mappas	24.00
Mutton Cheriulli Roast	28.00

Chinnakkada Mutton Curry



മീൻ ചാക്കര Sea Food Specialities (All as per size)

- Meen Manga Curry
- Meen Inchi Curry
- Meen Aviyal
- Meen Nellikka Curry
- Travancore Meen Curry
- Angamali Meen Curry
- Meen Paal Curry
- Kuttanadan Chemmeen Curry
- Chemmeen Manga Muringakka
- Nadan Njandu Curry
- Njandu Ghee Roast
- Koonthal Masala / Roast
- Koonthal Thoran
- Kallumakkaya Fry
- Karimeen Pollichathu
- Karimeen Roast
- Karimeen Fry

Chemmeen Koothathu



Chemmeen Karithari Tawa

Palli choru



RICE & PULAO

Ghee Rice	8.00
Biryani Rice	8.00
Kashmiri Pulao	14.00
Veg. Pulao	12.00
Thenga Choru & Beef	18.00
Erachi Choru	16.00
Palli Choru	16.00

FRIED RICE & NOODLES

Veg./Egg	14.00/16.00
Chicken/Mixed	18.00/22.00

(All Chinese dishes available on request)





CHEF LATHA'S SPECIAL

Kozhi Keman Pori	22.00
Kunjikozhi Nirachu Porichathu	38.00
Kozhi Idichu Ularthiyathu	26.00
Kozhi Kanthari/kurumulaku Tawa	26.00/26.00
Latha's Chicken Fry	22.00
Kozhi Vellulli Fry	24.00
Kada Perattu	20.00
Kada Chathachu Porichathu	20.00
Pidiyum Kozhiyum	20.00
Mullapanthal Platter	35.00
Coco Chicken	28.00
Paalkappa Chicken/beef /fish	20./22./24.00
Elaneer Chemmeen	42.00
Konju Tawa Masala	
Kadal Koottu Kizhi	
Kariveppila Konju	
Chemmeen Korthathu	
Koonthal Nirachu Porichathu	
Meen Pachamanga Tawa	
Meen Kanthari Tawa	
Meen Kurumulaku Tawa	
Meen Thavayil Chuttathu	
Meen Kurumulaku Varuval	
Meen Nirachu Porichathu	
Meen Kariveppila	
Meen Chuttarachathu	
Meen Cheriyyulli Varuval	

(Custom-made,
Seasonal Price)



Mullapanthal Platter



Kozhi Keman Pori



Grilled Salmon with Blue Rice



Pothichoru

RESTAURANT

MEALS

Fish Curry Meals	10.00
Lathas Special Pothichoru	16.00
Lathas Special Mix Chattichoru	20.00

DESSERTS

Lathas Special Falooda	18.00
Normal Falooda	15.00
Gulab Jamun	6.00
Fresh Fruit Salad	10.00
Payasam Of The Day	8.00
Elaneer Pudding	12.00
Lathas Special Aval Milk	16.00



CHARCOAL & GRILLS

Lathas Special Chicken Charcoal	20.00/ 38.00
Choice of Fish Grill	(As Per Size)



THE HINDU

Kerala's first woman chef blessed a trail but had to fight to get there

Latha K. was seven when she saw her neighbour's brother in chef's uniform and decided that she too would become a chef. She was nine when she cooked her first meal. Her mother had taken ill while making lunch, so Latha stepped in, cleaning the fish and grinding masala the way she had seen her mother do.

The result was a hit. 'I can still hear my father's words in my ears. This is so delicious.' That was enough encouragement,' says Latha.



For Read More...



ആ വിൻകറി ബുദ്ധിയ്ക്കു അല്ലെങ്കിൽ അതേ ചാനലോടു കൂടി ആകേണ്ടതാണ് നീ;



കൊല്ലി സ്റ്റാഫ് ഹോസ്പിറ്റലിൽ രോഗാധി കരകാലിലെ നല്ല കോമ്പിട്ടാറ്റം തന്നെ ഇന്ത്യയിൽ ആപിഷ്ടാറ്റം കൈകളാറ്റം കൊണ്ട് കൊണ്ട് അതേക്ക് അനുകൂല ചെറുതാൽ കൈകളാലിലെ ആറ്റം അധി.



For Read More...

ONmanorama

CHEF LATHA AND VIJAY YESUDAS COOK MADHURA ADA...

YouTube has become the favourite culinary destination for those who are trying to learn cooking and for expert chefs too. Earlier, people were keen to refer recipe books or articles that appeared in housekeeping magazines for tips and tricks to run the kitchen.

However, YouTube has now taken that spot as it caters to all sorts of people, from toddlers and senior cooks to seasoned chefs, with a variety of videos and channels related to food. Gold winner has started a YouTube channel called Indiyam Pachalam where the traditional flavours of Kerala are recreated. Latha Kuriyil

the first woman chef of Kerala, whips up some amazing dishes in this YouTube channel that is already grabbing attention.

The first episode of Gold Winner Indiyam Pachalam featured a special item called Madhura Ada Porichathu. Young playback singer Vijay Yesudas was the guest in this episode.

The delightful first episode was so promising that those who are interested in cooking should check out the channel.



For Read More...



Outdoor And Indoor Catering Any Number, Any Where In Abudhabi

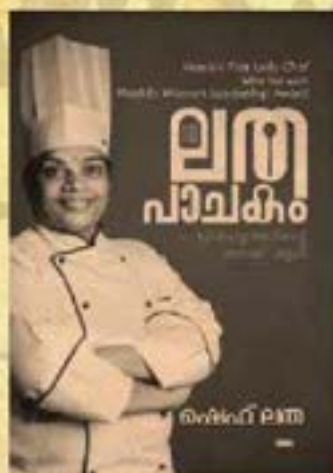
What We Offer:

We offer a variety of delicious, freshly made dishes for any special occasion. Our experienced chefs are dedicated to creating custom menus that will make your event truly unforgettable. From appetizers to entrees to desserts, whatever your needs may be, we can provide the perfect culinary experience.

Our Service:

- Dinner Party
- Wedding Party
- Corporate Party
- Birthday Party
- Get Together & More..

Please contact us for more information and a free consultation we look forward to helping you make your event a success!



Follow us on Instagram

Locate Us



☎ 02 8843377

☎ 058 5843377

📍 /chefathaskitchen 🌐 www.chefathaskitchen.com

Mussafah -M4, Abu Dhabi, U.A.E