

SMALL PLATES/ TAPAS

VEG CORNER

Samosas - 2 pieces 15zl

A small triangular pastry filled with seasonal veggies and potatoes.

Cauliflower Manchurian - 150 g 15zl

A popular Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger & garlic.

Dahi Vada - 6 pieces 15zl

Deep fried lentil fritters dunked in creamy yogurt, topped with different kinds of sweet spicy chutneys and garnished with mild spices.

Bombay Bombers - Pani Puri - 6 pieces 15zl

A popular street food of India, where crisp fried dough balls (puri) are stuffed with potatoes, sprouts, spicy tangy water or sweet chutney.

Tornado Potatoes - Croquettes - 200g 15zl

A delicious appetizer made with potatoes, eggs and cheese, golden and crispy on the outside and soft and delicate on the inside.

Indian Masala Fries - 250g 15zl

A revamp of the classic french fries recipe, loaded with spicy and scrumptious flavors, this snack recipe will be a great way to treat your taste buds to a enticing meal. Vegan friendly.

MEAT LOVERS

Masala Wings (Chicken) - 5 pieces 16zl

A lighter take on traditional fried wings- these wings are baked in a rich and spicy tomato paste and served with a sprinkle of fresh cilantro.

Chicken 65 Poppers - 6 pieces 16zl

A south -Indian dish with ambiguous origins and Indo-Chinese influence, boneless chicken chunks are marinated in a flavorful and spicy marinade and deep-fried. Maybe pair it with a shot of Tequila?

Nadan Mutton Roast - 200g 22zl

Pressure cooked mutton slowly roasted with spices, onion, ginger & garlic, and topped off with curry leaves. Best Paired with Malabar Parottas.

Kairali Punch (Beef Fry) - 200g 24zl

Dip into your food desires with this dish to dazzle your taste buds: beef, slow-roasted in a mixture of spices, onions, curry leaves, and coconut slivers, fried in coconut oil. Best Paired with Malabar Parottas



TANDOOR/CLAY OVEN SIZZLERS

Emperor Babur Chicken Tikka - 6 pieces 23zl

Small pieces of boneless chicken baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt) — Served on a heated plate with onions. Best Paired with Tandoori Naan.

Reshmi (Silk) Chicken Kebab - 6 pieces 23zl

Reshmi or Resham in Hindi means silk and these kebabs with their delicate taste and texture feel like silk in your mouth. Marinated in a juicy mixture of curd, cream, cashew nuts and light spices and then grilled in tandoor. Best paired with Tandoori Naan. Served on a heated plate with onions.

Original Bombay Cafe Lamb Seekh Kebab - 4 pieces 27zl

Gold Standard of Kebabs in India: ground lamb flavoured with garlic, ginger, cilantro, and to brighten the dish, with mint. Distinctively shaped so that the top of the ridges char while the furrows stay tender and juicy. Best paired with Tandoori Naan. Served on a heated plate with onions.

Tandoori Jhinga Shrimps - 6 pieces 33zl

Grilled shrimp skewers loaded with the bold Indian flavors. Best Paired with Kalikut 1498 Wheat Beer. Served on a heated plate.

Mutton Ribs on Fire - 250gms 33zl

Chef Special   
A tender *rack of lamb*, coated with spices and cooked in a tandoor/clay oven. A marriage made in oven!

HOT BREADS

Malabari Parotta 8.5zl

A layered Flatbread originating from the Indian sub-continent, it is a common streetfood in Southern India (Kerala) and also Srilanka, goes very well with tapas plates.

Tandoori Naan 8.5zl

Bread baked in tandoor. Typically, served hot and plain or brushed with ghee or butter.

'Choice' Naan - Cheese, Minced Meat Fillings 11zl

Naan is great, but it's even better when it's stuffed. Choose your stuffing. Ask our waiter for options.



SALADS

Raita - 150g 10zł

A *condiment* in *South Asian cuisine* made of *dahi* (yogurt) together with raw or cooked vegetables.

Chicken Tikka Caesar Salad - 250g 15zł

Lettuce leaves are tossed with the classic chicken tikka along with a mixture of garlic-infused olive oil, lemon juice and then topped with some garlicky croutons and a light grating of parmesan cheese.

SIDES

Punjabi Piyaz (Onion) -150g 5zł

No Punjabi meal is complete unless it's served with customary onion side dish. A perfect accompaniment to a rich nadan mutton roast and is equally good as a side salad with a lovely kebab.

Peanut Masala 'Toddy Shop' Style' -150g 8zł

A great Indian appetizer that is synonymous with clubs, bars and drinks. It's amazing what some onions, lemon juice and some spices can do to dress up the already popular peanut!

Around the World Flavors - Hummus - 150g 12zł

The quintessential Middle Eastern dip, spread, or savory dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. Best paired with one of the Hot Breads.



POLISH DELIGHTS

Ogórki / Kapusta Kiszzone - 3 pieces/150g 9zł

An integral part of Polish cuisine, known for their health benefits: Pickled Cucumbers or Cabbage. Goes smoothly with a Vodka Shot!

Biła kielbasa - 100/2/2g 15zł

Home-made white sausage boiled or grilled, served with mustard and horseradish

Polish Traditional Herring -200/100g 18zł

Herring in sour cream with onion, sour cream and served with bread/potato

Bigos Staropolski - 300g 28zł

Hot sauerkraut and meat - a traditional polish dish served in bread

Tatar - 170/100g 28zł

A meat dish made from *raw ground (minced) beef*, prepared with *onions, capers, pepper* and a raw *egg yolk* on top. Served with roasted bread.



USE THE SCALE BELOW TO CHOOSE YOUR LEVEL OF SPICE
...ASK OUR WAITER FOR GUIDANCE.



NO SPICE



WEAK SAUCE



MEDIUM



YOGA FLAME

MENU DISCLAIMER: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before ordering

KalikutTM

1498

is a brand inspired by the vibrant flavours of Calicut, one of South India's royal culinary capitals. In the age of exploration, on May 20, 1498, Vasco da Gama, a Portuguese navigator, landed on the shores of Calicut becoming the first European to reach India and heralded the beginning of spice trade between Europe and India.

The spice trade and the diaspora of traditional flavours has tracked along with globalization, expanding beyond the places where they originated But, what if there was a way to honor and reconstruct those traditional flavours?

Our passionate search led us to laying the foundations of Kalikut 1498 pub: An Indo - fusion bar blending the old world traditions & new world imagination, with a focus on culinary adventures based on an array of Indian herbs, spices and old clay oven cooking methods, bringing more color to mainstream culinary culture.

