



BEVERAGE MENU

Published Date : 01-05-2022

Rum Cocktails

Orange and Basil Mojito

Delicious taste of fresh orange, Basil leaves, mint leaves and white rum

40

Pomegranate Mojito

Made with fresh Pomegranate, mint leaves, lime chunks, and white rum and brown sugar

40

Classic Mojito

Made with lime chunks, mint leaves and white rum and brown sugar

40

Mai Tai

A perfect combination of white rum, gold rum, triple sec, almond syrup, orange juice and pineapple juice

50

Pinacolada

White rum and coconut rum with pineapple juice and coconut milk

45

Blue Hawaiian

Made with white rum, vodka, blue curacao and coconut cream

35

Cuba Libra

White rum and coke with lime chunks

35

Vodka Cocktails

Green Apple Martini

Muddled fresh green apple with vodka and martini extra dry

40

Choco Mangotini

A perfect martini with chocolate syrup and mango juice

35

Whiten Cooler

An excellent combination of lemon grass, litchi juice, ginger and vodka

40

Cosmopolitan

Vodka, triple sec and cranberry juice, served in martini glass

50

Black Russian

Vodka, Kahlua

35

White Russian

Vodka, Kahlua and cream

40

Bloody Mary

Spicy tomato juice with vodka, served in a salt rimmed old fashioned glass with a stick of celery

45

Harvey Wallbanger

Mix of vodka and galiano

40

Blue Peach

Vodka, Peach Schnapps, blue curacao and pineapple juice

35

All Prices are in AED, Inclusive Of Taxes.



Gin Cocktails

Orange Blossom

Gin base cocktail with sweet vermouth and orange juice

35

Negroni

Gin, campari and sweet vermouth with a slice of orange

45

Bombay Highball

Gin, brandy, vermouth and ginger ale

35

Pink Lady

Gin with grenadine and lime juice

35

Martini

A classic cocktail with gin and martini extra dry

40

Whisky Cocktails

Old Fashioned

Bourbon whisky, bitters and sugar

35

Manhattan

Bourbon whisky, bitters and Martini Rosso

45

Mallu Classic

An excellent combination of coffee beans, curry leaves, pineapple juice and whisky

35

Backwaters Sunset

Whisky, muddled cardomom and ginger with pineapple juice, bitters, sugar and lemon juice

35

Somatheeram

Whisky, apple juice, ginger, cinnamon stick served in a sugar rimmed glass

35

Tequila Cocktails

Strawberry Margarita

Strawberry flavoured margarita served in salt rimmed margarita glass

40

Tequila Sunrise

Tequila and orange juice with a hint of grenadine

45

Long Cocktails

Long Island Iced Tea

Rum, gin, vodka, tequila and triple sec topped up with coke

65

Bullfrog

Rum, gin, vodka, tequila and blue curaaco topped up with energy drink

65

All Prices are in AED, Inclusive Of Taxes.

Wine Cocktails(150ml)

Sangria

House red wine and cut fruit

35

Red Wine Lemonade

House Red Wine Topped up with Lemonade

35

Shooters Cocktails

B - 52

Kahlua, Baileys and Cointreau

35

Brain Damage

Peach Schnapps, Baileys and grenadine

30

Kamikaze

Vodka, Cointreau and lime juice

40

Jagerbomb

Single shot of jager with energy drink

50

Aperitifs(30ml)

Campari

25

Martini Rosso/extra dry / Bianco

22

Cinzano rosso

25

Mocktails

Tropical Storm

Pineapple juice, orange juice, mango juice, grape juice and whipped cream

30

Virgin Pinacolada

Pineapple juice, coconut cream and coconut syrup

30

Virgin Mojito

Lemon/ Mint/ Strawberry/ Orange/ Pomegranate Flavour

30

Backwaters punch

Muddled fresh ginger and cucumber shaken with sweet and sour and hint of grenadine syrup

32

Backwaters Rimzim

Muddled cardomon and ginger with pineapple juice, bitter ,sugar and lemon juice

32

All Prices are in AED, Inclusive Of Taxes.

Sparkling wines

Castel Cuvee Rose	100
Nicolas Feuillatte Rose	580
Jacobs Creek Moscato	140
Martini Prosecco - Extra Dry	180
Luna Argenta Prosecco	100
Bottega Vino Poeti Prosecco	160
Castel Brut Cuvee	100
Nicolas Feuillatte Brut	550

Red Wines Glass(150ml/Bottle)

Chateau Rampeau	25/100
Nederburg Shiraz	30/120
Sileni Pinot Noir	35/175
Jacobs Creek Shiraz	100
Ego Bodegas Goru Jumilla	120
Le Grand Noir Merlot Bottle	120
Le Grand Noir Cab Sauv	100

White Wines Glass(150ml/Bottle)

Sileni Sauv Blanc	35/175
Cesari Pinot Grigio	35/90
Nederburg Chardonnay	30/115
Jacobs Creek Chardonnay	100
Chateaux Rousseau Bordeaux	120

Casa Ferreirinha Planalto	120
Le Grand Noir Chardonnay	120

Flavoured Alcoholic Drinks

Smirnoff Ice	22
Breezer	22

WHISKYS

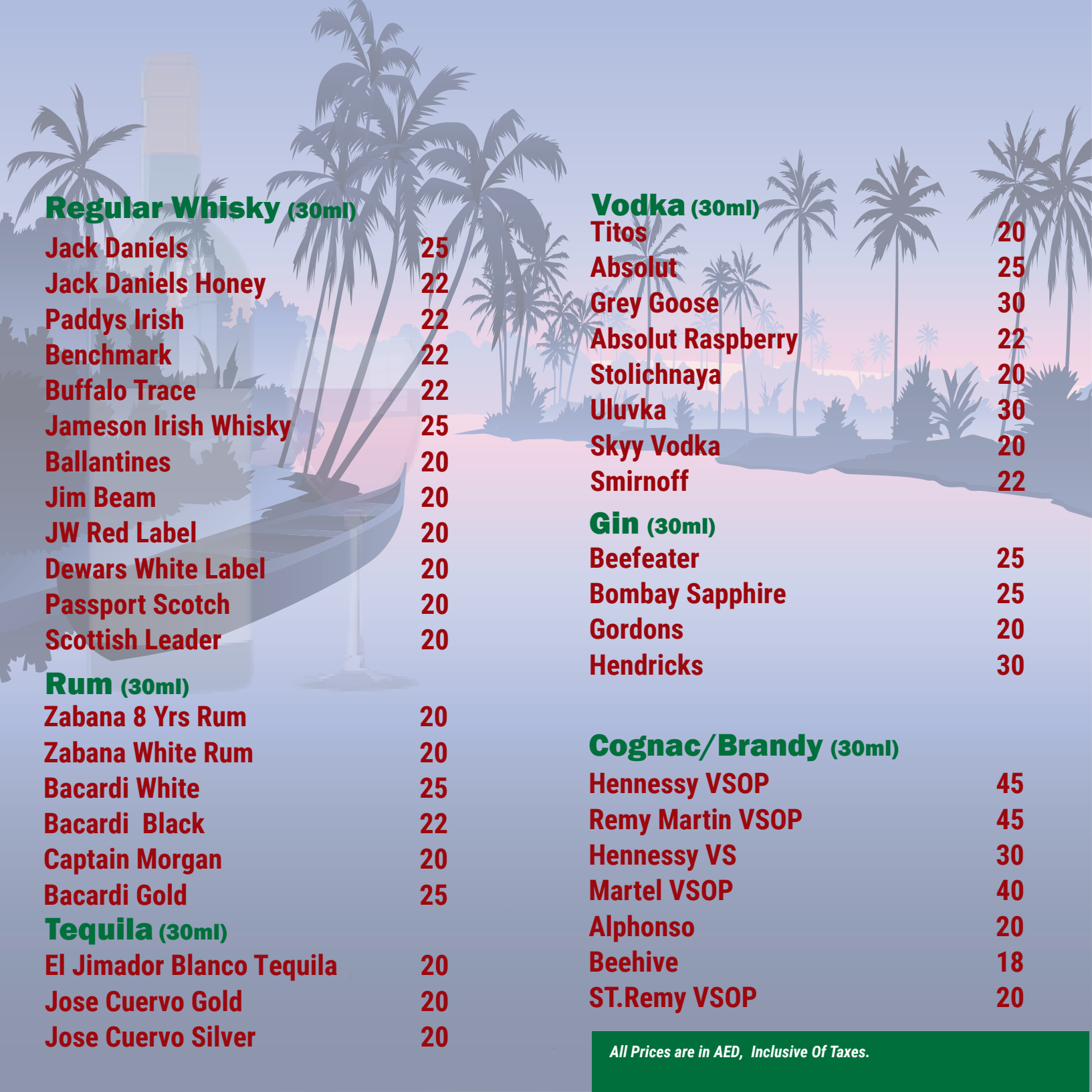
Premium Whisky (30ml)

Royal Salute	75
JW Blue Label	80
JW Gold Label	45
JW Double Black	45
JW Green Label	45
JW Black Label	35
Chivas Regal 12 Years	35
Chivas Regal 18 Years	50
J & B Reserve	42

Malt Whisky (30ml)

Glenfiddich 18yrs	40
Glenfiddich 15yrs	40
Glenfiddich 12yrs	30

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Regular Whisky (30ml)

Jack Daniels	25
Jack Daniels Honey	22
Paddys Irish	22
Benchmark	22
Buffalo Trace	22
Jameson Irish Whisky	25
Ballantines	20
Jim Beam	20
JW Red Label	20
Dewars White Label	20
Passport Scotch	20
Scottish Leader	20

Rum (30ml)

Zabana 8 Yrs Rum	20
Zabana White Rum	20
Bacardi White	25
Bacardi Black	22
Captain Morgan	20
Bacardi Gold	25

Tequila (30ml)

El Jimador Blanco Tequila	20
Jose Cuervo Gold	20
Jose Cuervo Silver	20

Vodka (30ml)

Titos	20
Absolut	25
Grey Goose	30
Absolut Raspberry	22
Stolichnaya	20
Uluvka	30
Skyy Vodka	20
Smirnoff	22

Gin (30ml)

Beefeater	25
Bombay Sapphire	25
Gordons	20
Hendricks	30

Cognac/Brandy (30ml)

Hennessy VSOP	45
Remy Martin VSOP	45
Hennessy VS	30
Martel VSOP	40
Alphonso	20
Beehive	18
ST.Remy VSOP	20

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Liqueur (30ml)

Cointreau	25
Archers Peach Schnapps	25
Drambuie	25
Amarula	25
Galliano	25
Blue Curacao	20
Jagermeister	20
Kahlua	20
Baileys Irish Cream	25
Grand Marnier	20
Arak Touma	25
Sambuca	25

Bottled and Canned Beers

Amstel Bottle/Can	20
Amstel Light Bottle/Can	20
Budweiser Bottle/Can	20
Heineken Bottle/Can	25/22
Corona	24
Dab Diet	20
Carlsberg Can	20

Draught Beers

Heiniken Draught	30
Amstel Light Draught	30
Budweiser Draught	30
Stella Draught	30

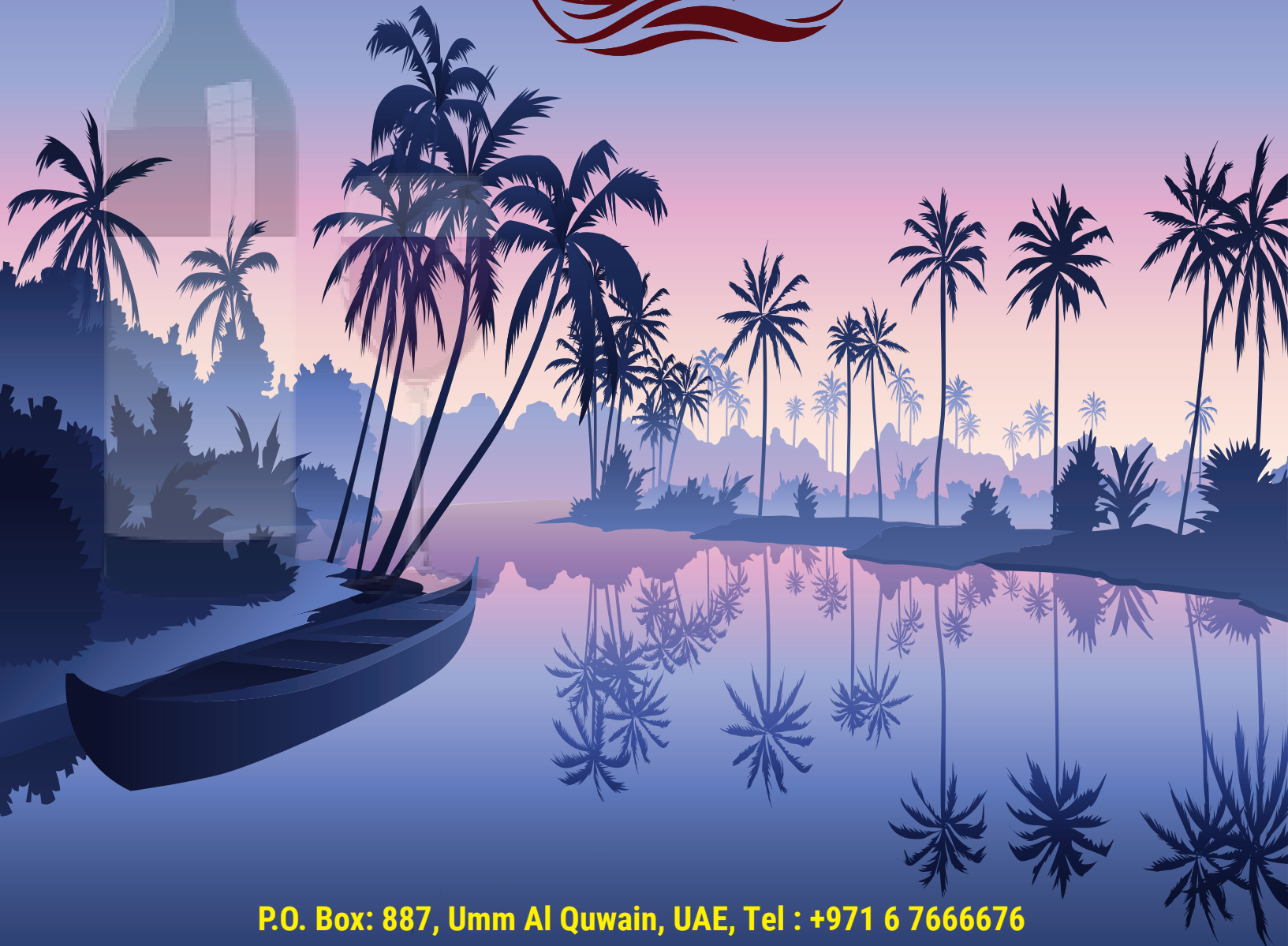
Soft Drinks

Coke/Diet Coke/7 Up/Diet 7 Up	10
Mirinda/Ginger Ale/Tonic water	
Soda water	

Chilled Juice

Orange/Mango/Pineapple	10
Cranberry/Apple/Mix Fruit	
Power Horse	30
Sparkling Water - Small	15
Water Small	5
Water large	10

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Kerala, the land of diverse culture is blessed with a wide number of waterways, lagoons, lakes and canals, which are popularly known as the backwaters of Kerala and internationally known as the "Venice of the east". This beautiful state was once a buzzing trading port for some of the world's most unique and precious spices owing to which the cuisine is now widely renowned for enigmatic recipes and aromatic delicacies.

Kerala has a wide variety of regional cuisines and we at **Backwaters** are inviting you experience this culinary journey across the regions of God's own country. **Backwaters** as a concept brings to you the authentic taste of traditional Kerala cuisine and we have handpicked some traditional heartwarming favorites such as the Thalasseri fish curry, Alleppey prawn curry, Travancore fried chicken and the Malabar lamb curry to name just a few from these regions that are rich in food culture to make you reminiscent of home. The must try though are our signature dishes, our chefs are there to assist you in the making the best choices.

The cuisine of "**Backwaters Restaurant**" is evident in terms of aromas, colours and flavours. Varieties of delectable dishes are prepared at **Backwaters** from traditional styles to modern methods of cooking, a unique south Indian gastronomic experience. At **Backwaters**, you will be taken into the wonders of an authentic "Kerala culinary experience"

So sit back, relax, and let our chefs work their magic!

Coolers & More

Keraleeyam / Creamy Tender Coconut punch

A tender coconut juice, pulp, ice cream & coconut milk drink blended with soda to added punch.

23

Kulukki Sarbath

A famous refreshing drink in Kerala. Lemon, ginger, basil seeds and green chillies.

17

Sharjah Milk Shake (N)

Rightfully regarded as the king of summer shakes, the sharjah shake's main ingredient is banana the legend has it that the drink was first introduced in calicut in the 1980s by the late kalanthan koya

25

Sambaram / Spiced Buttermilk (S)

Sambaram is kerala style spicy buttermilk which is spiced with curry leaves green chillies, and ginger

10

Mango Lassi

28

Seasonal Fresh Fruit juice

Orange, watermelon, Pineapple, apple, mixed fruit

30

Traditional Tea / Nadan Chaya

Prepared in true traditional style, slow-cooked whole milk, tea powder and sugar

06



(S) Spicy | (N) Nuts | (F) Fish & Seafood | (M) Mushroom | (D) Dairy



Special Dish



Signature Dish

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Soups

Tomato Soup /Naadan Thakkali Soup

Not sure what to have? this coconut infused tomato soup is easy and delicious

19



Drumstick Soup / Murungakkai Soup

A very flavorful and nutritious soup with lots of health benefits

19



Chicken Coconut Soup / Kozhi Thengapal Soup

This soup is bursting with flavors, made with a chicken stock and coconut milk base

23



Atinkal soup(mutton leg)

A spiced Mutton broth from Malabar coast

26



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Salads & starters

Green salad platter

Sliced cucumber, tomato, onion, chilly and lemon wedge



12

Mango Salad / Manga salad

sweet, sour, hot and salty mango salad flavored with coconut oil



15

Fish & Tapioca cutlet / Meen kappa cutlet (Backwaters special) (F)

Cutlets formed from a combination of fish & tapioca, definitely a favourite



22

Masala Fried Anchovy /Natholi Fry

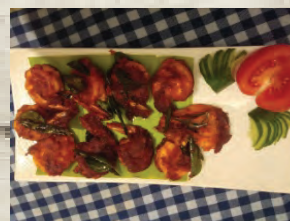
Crispy and spicy anchovies marinated with spices and then shallow fried a quite easy and tasty appetizer



35

Masala Grilled Prawns / Chemmeen Chuttath (S)

Marinated prawns, chargrilled to bring together the distinctive flavours of Malabar spices



55

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Mathi kurumulaku fry (sardine)

Sardine marinated in pepper masala and shallow fried.

30



Spicy Squid Fry / Kanava porichathu

An all-time seafood delicacy, tender squids take on a piquant turn when cooked with ground spices and curry leaves

45



Beef Dry Fry

The amazing flavours of this dish will make it extremely easy to fall in love with Beef coated with a mixture of curry leaves, ginger garlic paste and the Backwaters special spice mix

39



Chicken 65

Marinated tender chicken pieces with Kerala spices, deep fried

35



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Main course

Fish & Seafood (F)

Seafood Platter (squid,crab,king fish, anchovy and prawns-(Backwaters Special Dish)

An exclusive Backwater special platter served with ghee rice, paratha and appam

199



Prawns Cooked in Banana Leaf Pouch / Chemmeen kizhi

Yet another delicious dish from malabar cuisine. kizhi means a pouch in English, prawns cooked in a kizhi with a tangy onion gravy

55



Prawn Curry with Tender Coconut / Konju Ilaneer (Backwaters Signature Dish)(N)

Don't miss out on our signature dish. Succulent prawns sprinkled with chilli, pepper, coconut milk, finished with the Backwaters special spice mix and Served in the humble tender coconut shell. Definitely notches up this dish to another level

60



Chemmeen manga curry (prawns)

Delicious prawn curry cooked in coconut based gravy with raw mango

55



Chemmeen varutharacha curry (prawns)

Avery traditional recipe of Kerala, prepared with roasted coconut and homemade spices

55



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Chemmeen mulakidichathu (prawns)(Backwaters Special Dish)

Prawns sautéed with ginger-garlic, onion, green chilly, coconut flakes, dry chilly flakes and spices. A spicy dish very common in southern Kerala.

55



Chemmeen coconut masala(prawns) (Backwaters Special Dish)

Prawns cooked in a tangy masala with coconut paste

55



Kozhuva peera (anchovy)

Steamed preparation of anchovy with crushed coconut marination in a clay pot.

45



Meen mappas (king fish)

Fish Mappas is a traditional preparation from Kuttanadan, the waterlogged region in the south of Kerala. The fish is cooked in creamy fragrant sauce made with coconut milk and spices

45



Meen thala curry(king fish head)

Toddy shop favorite spicy preparation in traditional clay pot.

40



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Thrissur fish curry

Delicious Thrissur style fish curry cooked in coconut based gravy with raw mango.

45



Kuttanadan Fish Curry /Kuttanadan Meen Chatty Curry

A toddy shop style fish curry from the depths of the Backwaters an authentic Kerala dish where the taste lingers, you will come back for more

60



Tapioca with Fish /Palkappa with Fish (Backwaters Special Dish)

A not to miss combination of tapioca and fish with coconut milk, wrapped in banana leaf

55



Thalassery Fish Curry

A typical fish curry with coconut from the Malabar Coast.
This creamy traditional gravy will instantly transport you to God's own country

45



Fish Molly

An amazing element of the Portuguese influence on Kerala food, the remarkable flavour of Coconut and other spices will simply blow your senses a specialty from Kumarakam, a village on Vembanad Lake in the backwaters of Kerala

45



Fish pollichathu (king fish/karimeen)

Yet another delicious dish from central kerala.Fish cooked in a banana leaf wrap with a tangy onion gravy

45



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Tawa fried king fish

Authentic Kerala masala marinated and grilled.

45



Kanthari karimeen (pearl spot)

Crushed spices marinated fish grilled and served in clay pot.

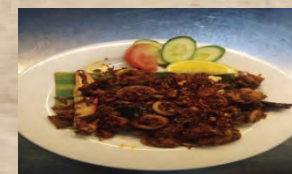
45



Avoli porichathu(pomfret)

Authentic kerala masala marinated and grilled.

48



Avoli manga curry(pomfret) (Backwaters special)

Delicious pomfret curry cooked in coconut based gravy with raw mango

48



Kallummakkai Ularthiyathu (mussels) (Backwaters special)

Mussel's sautéed with ginger-garlic, coconut flakes and spices A spicy dish, and very common in Northern Kerala (Malabar)

48



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Njandu masala fry(crab)

Traditional kuttanadan spicy preparation of crab

49



Njandu curry(crab)

Coastal area favorite curry prepared with tangy masalas and coconut milk.

49



Njandu roast (crab)

Kumarakom style preparation of masala roasted crab with shallots and spices

49



Koonthal ularthiyathu(squid)

Squid sautéed with ginger-garlic, coconut flakes and spices A spicy dish, and very common in Northern Kerala (Malabar)

49



Koonthal coconut masala (Backwaters special)

squid cooked in a tangy masala with coconut paste

49



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Chicken / Duck

Chicken Curry with Tender Coconut /Chicken Ilaneer (Backwaters special)

Chicken tenders sprinkled with chilli, pepper, coconut milk and finished with the Backwaters special spice mix

52



Kozhi kurumulaku masala(chicken)

Chicken cooked in a rich gravy with crushed pepper corn

45



Wayanadan chutta kozhi(tribal chicken)

Typical tribal preparation of spicy marinated grilled chicken

45



Kozhi mulakidichathu(chicken)

Chicken sautéed with ginger-garlic, onion, green chilly, coconut flakes, dry chilly flakes and spices. A spicy dish very common in southern kerala.

45



Chicken Curry in Clay Pot / Nadan kozhi Chatty Curry

The red pungent Kerala chicken curry is a perfect blend of spices and tender meat. Served on clay pot to infuse earthy flavor

48



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Tharavu Mappas (duck)

Duck Mappas is a traditional preparation from Kuttanadan, the waterlogged region in the south of Kerala. The Duck is cooked in creamy fragrant sauce made with coconut milk and spices

45



Tharavu ularthiyathu(Duck roast)

Duck sautéed with ginger-garlic, coconut flakes and spices. A spicy dish, and very common in kumarakom from kerala.

49



Egg

Mutta Roast (egg)

A dish from the coastal south Indian state of Kerala, the eggs are coated in a thick sauce

30



Beef

Beef Roast /Ammachi Style Pothirachi Varattiyathu (Backwaters special)

One of the most popular dishes from kerala. Beef varattiyathu is a delicious cubed red meat, slow roasted with essential spices

45



Beef Coconut Fry

A 'Thattukada' special the succulent beef pieces cooked in freshly ground spices and sautéed dry with onions, curry leaves & coconut slices

45



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Beef Curry / Varutharacha Beef Curry

A very traditional recipe of Kerala, the preparation involves frying and grinding the homemade spices with roasted coconut before mixing in a base of beef, onion & tomato

40



Beef mappas

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45



Tapioca Beef Biryani / Kappa Biryani

A very common dish in central Kerala, spicy beef masala, cooked with tapioca

45



Mutton

Malabar Mutton Curry

In this timeless favourite of Malabar, the tender lamb pieces are slow cooked in coconut gravy

49



Mutton Roast

Succulent pieces of mutton cooked Kerala style gravy

49



Mutton Pepper fry

A famous kerala style recipe, meat marinated in typical kerala spices with the hint of black pepper

50



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Mutton coconut fry

A spicy lovers favor, meat marinated in typical kerala spices with the flakes of coconut

55



Mutton malliperalan (Backwaters special)

A roast preparation of mutton coated with crushed whole coriander seed.

49



Mutton Mappas

Mutton Mappas is a traditional preparation from Kuttanadan, the waterlogged region in the South of Kerala. The Mutton is cooked in creamy fragrant sauce made with coconut milk and spices

49



Vegetable

Vegetable Khorma

Its get-together of vegetables from the garden, perfectly cooked in coconut milk

30



Kadala curry

Kadala curry is a conventional dish of kerala, one of the popular combinations You would find in kerala is puttus kadala curry

20



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Angamali Mango curry

This mango curry from angamaly has the perfect blend of spices and sour.

30



Vadakkan Veg curry

Northern kerala style preparation.

30



Manga Muringakkai curry (drumstick and raw mango)

Village style preparation of drumstick and raw mango curry is good option for veg lovers.

30



Veg mulakittathu

A spicy option for vegans

30



Tapioca Stir Fry / Kappa Ularthiyathu

Stir fried tapioca, an authentic flavour from kerala cuisine, it is well known accompaniment with various dishes like fish curry, chicken curry & beef curry

22



Dal Fry Kerala Style / Nadan Paripu Curry

The Dal Curry made from small gram and ghee with a considerable amount of spices and chillies.

25



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Kozhikode Biryani

Biryani from Kerala, amongst the most exotic of Kerala cuisine, Kozhikode offers the most delectable biryani

Prawn Biryani (F) 55
Fish Biryani 45
Mutton Biryani 49

Egg Biryani 29
Vegetable Biryani 30
Chicken Biryani 35



Ghee Rice / Neychoru

A popular dish in Northern Kerala, rice fried in ghee along with aromatic spices and cooked to perfection, goes well with chicken, mutton & beef curries

18



Steamed Rice

Long grain basmati rice cooked to perfection

15



Palakkadan Matta Rice

15



Adar Lunch (Weekdays only)

40

Breads

Appam

A rice pancake with a soft and thick center and a crispy & paper-thin outside, it is usually paired with Southern style curries

03



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Puttu

A type of steam cake, made from rice flour and steamed, an extremely popular breakfast item and staple food of Kerala

Paratha (wheat / Plain)

A well-known street **Bread** from the coast of Malabar, crispy, flaky texture, an all-time favourite

Thattu Dosa

Traditional form of dosas (rice pancake) which are made popular by the Thattukada

DESSERTS

Royal Falooda (N)

A creamy street food dessert in Kerala made with dry fruits, mixed fruits rose syrup and assorted ice cream

Ada pradhama (D)(N)

A traditional dessert, creamy and delicious, moong dal & jaggery with coconut milk

Tender coconut pudding /Elaneer pudding

A typical dessert made with tender coconut

06



04



03



30



19



23



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Vattalappam (D)

Coconut custard pudding made of egg, coconut milk & jiggery

23

Kaipola (D)(N)

Ripe banana pudding with ghee tossed nuts and coconut

23



SPECIAL REQUEST ITEMS IN 3 HRS ADVANCE ORDER

Clay Chicken (Backwaters special)

89

Slow roasted whole spicy marinated chicken wrapped in banana leaf
And Coated with clay served along with ghee rice

Rice served in thali plate with beef, chicken, fish and veg combination.

(S) Spicy | (N) Nuts | (F) Fish & Seafood | (M) Mushroom | (D) Dairy



Special Dish



Signature Dish

All Prices in AED. Inclusive of Tourism Tax, VAT & Service Charge | Kindly Inform us, if you have any dietary Requirement or allergies to any food

