

A UNIQUE CULINARY EXPERIENCE



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FORT
PARAGON
RESTAURANT & CATERING



The Taste Destination

Fort Paragon is a part of the renowned Paragon Group of Restaurants, which has been delivering culinary excellence for over eight decades.

It represents the group's commitment to meeting customer expectations by setting new benchmarks in the restaurant industry. Fort Paragon is a mini size restaurant that offers a selection of signature dishes from the iconic Paragon restaurant, as well as regional culinary delights to cater to diverse tastes.





Fort Paragon Signatures

Crispy Fried Indian Anchovies - 375.00

Locally procured fresh anchovies in sweet tamarind sauce.

Chef's Signature Shrimps - 550.00

The senior chef of Mother Paragon has created an excellent prawn dish with pre-marinated fresh prawns cooked with green chillies, garlic, and coconut milk until it becomes dry. This flavourful preparation is sure to delight your taste buds.

Butter Garlic Crab - 550.00

Fresh ocean blue crab meat tossed in butter with garlic.

Mini Seafood Tasting Platter - 700.00

A remarkable dish crafted by the chef featuring four different pan-grilled seafood delicacies.

Meen Pori Kotta - 700.00

This is an authentic and traditional recipe of south Indians. Varieties of sea food fried in the same masala served in a basket.

Kanthari Grilled Fish - 500.00

Fish pan grilled with a combination of bird's eye chilli.



Fort Paragon Signatures

Chicken Pallipalayam - 400.00

Chicken meat, copious amounts of shallots, red chillies and coconut that is added to the dish as small bits.

Kozhi Kunji Pori - 400.00

Tender pieces of chicken are combined with shallots, coconut, and crushed red chillies, then deep-fried, resulting in a flavourful and crispy appetiser.

Kanthari Grilled Paneer - 350.00

Soft cottage cheese marinated in a creamy blend of coconut milk and crushed bird's eye chillies, and then grilled to perfection.

Pan Roasted Exotic Mushrooms - 400.00 🟢

Button, oyster, milky, and shiitake mushrooms tossed with fresh chilli and rice wine.

Spinach Tempura - 275.00 🟢

Crispy fried baby spinach served with sweet chilli sauce.





Salads

Sweet and Spicy Raw Mango Carrot Salad - 150 🟢

A Paragon special typical Kerala and Thai fusion preparation of raw mango and carrot.

Roasted Roots Salad - 200.00 🟢

The salad features char-roasted carrots, beetroot, potatoes, and shallots that have been tossed in a dressing made of honey and balsamic vinegar.

Asian Crunchy Salad - 200.00 🟢

A delicious mix of crisp lettuce, pickled cucumber, and tender sprouts, along with carrot, spring onion, and papaya strips. It is topped with a delectable peanut and sesame dressing that adds a burst of flavour to this refreshing salad.

Greek Salad - 200 🟢

A traditional Greek salad consists of sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese.

Guava Seafood Salad - 350.00

This seafood salad incorporates locally sourced guava and a medley of fresh seafood, all poached and served with a tangy passion fruit dressing.

Summer Beach Salad - 300.00

This Fort beach salad is both delicious and nutritious with its perfect mix of microgreens, lettuce, lean tuna, gherkins, onion, baby cucumber and cherry tomato with basil cream.



Soups

Njandu Kurumulaku Soup - 250.00

The thin fresh crab soup with pepper flavoured, the age-old recipe from the 'Malabar Thiya community' is considered a refreshing soup and can be a main meal as well, especially when you are feeling weak.

Kappadu Seafood Soup - 250.00

Mixed seafood with fresh cilantro leaves with coconut cream

Traditional French Onion & Chicken Soup - 300.00

Relish the refinement of timeless French cuisine in this chicken soup served in a classic bread bowl.

Nadan Mutton Soup - 300.00

Aromatic herbs and spices added to the slow-cooked lamb broth with bone and meat make for a delicious and hearty dish.

Sweet Corn Veg. / Chicken Soup - 200 / 225

This popular Indo-Chinese soup is always a hit, be it vegetarian or chicken.



Mains

Pairs well with Indian breads

Fish Mango Curry - 550.00

A creamy and tangy fish curry with raw mango slices.
Goes great with any Kerala bread.

Vallakaran Meen Curry - 500.00

Fishermen usually prepare their meal on their country boat with their first catch, a simple preparation with minimal ingredients. The freshness of the fish makes all the difference.

Prawn Onion Roast - 550.00

Medium, fresh ocean prawns are cooked with shallots, spices, and a dash of coconut milk.

Fish / Prawns Moilee - 500.00 / 550.00

Moilee is a famous mild and creamy seafood preparation in Kerala, made with fresh coconut milk, served with appam.

Old Officer's Chicken Curry - 400.00

This recipe is taken from the British Raj period Cochin Club cookbook.

Pachamulagu Kozhi Charu - 400.00

A classic chicken curry, made with fresh green chillies and onions cooked in creamy coconut milk. The curry is mild in spice and yet super flavourful.





Mains

Pairs well with Indian breads

Chicken Varattiyathu - 400.00

Tender chicken pieces take on a delightfully savoury turn when cooked with onions, ginger, garlic, and ground spice along with roasted coconut and curry leaves. The best combination is undeniably with Malabar paratha.

Butter Chicken Masala / Tikka Masala - 400.00

This dish is synonymous with Indian cuisine worldwide and is made with chicken and tomato butter gravy, enriched with spices.

Nazrani Pothu Ularthiyathu - 400.00

An authentic central Kerala special dish, this slow-cooked dry buffalo meat preparation is made with coconut slivers.

Kanthari Beef Roast - 400.00

Tender beef slow-cooked with shallots, bird's eye chillies, aromatic spices, to semi-dry perfection.

Mutton Stew - 500.00

This recipe has been passed down through three generations of chefs and remains virtually unchanged for over eight decades. Despite the passage of time, it is still one of the most popular dishes on the menu.



Vegetarian Mains

Kasoori Vegetable - 300.00

Mixed vegetables with mushroom and spinach cooked in a rich gravy.

Mushroom Roast - 300.00

Fresh button mushrooms are cooked with shallots and spices to make a delicious semi-dry dish.

Paneer Butter Masala - 350.00

Tender pieces of cottage cheese are cooked in a rich, buttery tomato-based gravy.

Dal Tadka - 280.00

Lentils finished with a tempering, at the end. Also known as Tarka daal, this is immensely popular in the Indian restaurants.

Vegetable Mango Curry - 300.00

This is the chef's special dish made with soft cottage cheese and vegetables cooked in a creamy coconut milk and raw mango.





Pan Grilled / Deep Fried

Koonthal Pacha Kurumulagu - 450.00

This traditional seafood dish features baby calamari cooked with fresh garden green black pepper, shallots, and coconut strips, all pan-tossed to perfection.

Tawa Grilled Fish - 550.00

This dish is loaded with traditional Kerala masala and grilled on a pan with coconut slices, resulting in a melt-in-your-mouth experience that unleashes a burst of flavours.

Chicken Porichathu - 400.00

Tender pieces of chicken are combined with shallots, coconut, and crushed red chillies, then deep-fried, resulting in a flavourful and crispy appetiser.

Coconut Grilled Chicken - 400.00

This dish features juicy chicken that is pan-grilled with creamy coconut milk and fresh red chillies.

Homely Grilled Aubergine - 300.00

Served as a steamed eggplant side dish, it is seasoned with a blend of pepper, roasted sesame seeds, sesame oil, minced garlic, and soy sauce.





Grills

Lari Thoom Kebab - 400.00

From the ancient land of Persia comes this exquisitely garlic-flavoured chicken kebab.

Iranian Kebab - 400.00

Tender chicken is marinated in saffron-flavoured yoghurt and slowly cooked over charcoal.

Shish Taouk - 400.00

A classic char-grilled Arabic kebab marinated with Arabic spices.

Shish Kebab - 400.00

An Egyptian variation of shish taouk with tender beef cubes skewered and char-grilled.

Assorted Kebab Platter (S / L) - 900 / 1750

For those who want to try a bit of everything; a platter of assorted kebabs, with a variety of delicious flavours and textures.

Your Fish Your Way - As Per Market Rate

The fish of your choice marinated with chermoula or fresh green pepper or spicy tawa masala, the masala base of your liking.

Al Faham (H / F) - 425 / 800

This Lebanese delicacy features tender chicken that is slow-cooked over charcoal.



Rice

Seafood Rice - 650.00

The Malabar version of Spanish paella, made with a delightful mix of assorted seafood and flavourful khaima rice.

Chemmeen Choru - 450.00

A mild and flavourful rice preparation with medium prawns.

Vegetarian Meals - 190.00

A simple complete meal option for a vegetarian lunch that includes boiled rice, multiple vegetable sides, pappad, curd, and payasam.

Fish Curry Meals - 240.00

Vegetarian meals are served along with fish curry.

Chicken Biryani (S / L) - 180 / 280.00

Mutton Biryani (S / L) - 250 / 450.00

Ghee Rice - 160.00





Oriental Treasures

Chilli Fish - 550.00

Fresh catch, generously spiced and aromatised with ginger and garlic.

Dragon Chicken - 400.00

Julienne of chicken pieces tossed in sweet and spicy dragon sauce.



Chilli Chicken - 400.00

Tender chicken cooked with green chilli, green pepper, and onion.

Hakka Noodles / Fried Rice

Chicken - 250.00

Prawns - 300.00

Mixed - 300.00

Vegetarian - 200.00

Pan-Asian Rice - 350.00

A flavourful rice dish with chicken and lots of exotic vegetables.

Dragon Paneer - 350.00

The popular dragon-style dish made with crunchy fried strips of juicy paneer.

Gobi Manchurian - 300.00

A dish made with crispy-fried cauliflower coated in a savoury sauce flavoured with ginger, garlic, cilantro, and soya.



From the World Kitchen

Pasta Pollo Alfredo - 550.00

Penne pasta cooked in a creamy cheese-sauce with chicken and mushrooms.

Baked Rigatoni with Bolognese - 550.00

This dish is prepared by baking rigatoni pasta with a delicious Bolognese sauce.

The pasta is then layered with a mixture of parmesan cheese, providing a rich and savoury flavour to the dish.

Once the rigatoni is baked to perfection, it is topped with a generous amount of melted mozzarella cheese, creating a gooey and satisfying texture.

Pasta Frutti di Mare - 650.00

A very popular Italian pasta dish meaning “fruit of the sea” made with the freshest seafood you can get your hands on and a thick homemade arrabiata sauce.

Filet Mignon - 700.00

Filet mignon is the smaller tip of the tenderloin and one of the most tender cuts of steak, served with sautéed mushrooms and boiled vegetable.





Kerala Breads

Appam - 25

Pal Pathiri - 15

Paratha / Thenga Pathiri - 30

Puttu (Steamed Rice Cakes) - 30.00

Indian Breads



Tandoori Roti - 50.00

Butter Naan - 50.00

Lacha Paratha - 50.00



Desserts

Soft Chocolate - 300.00

**Yoghurt Panna Cotta with
Fresh Passion Fruit - 250.00**

**Hot Homemade Jackfruit Halwa with
Ice Cream - 250.00**

Pal Banana with Jaggery Sauce - 250.00

**Plum Pudding with
Hot Custard Sauce - 250.00**

Chatta Mary's Pudding - 225.00

Classic Fruit Truffle - 250.00

Chilled Tender Coconut Payasam - 200.00





Coolers & Hot Beverages

Coconut Cucumber Lime & Mint Cooler - 180.00

Refreshing and blissful, this drink is filled with coconut water, sliced baby cucumbers, lime juice, fresh mint leaves, and a dash of sugar.

Mojito

Choice of Classic / Passion Fruit / Dill / Green Apple - 150.00

Orange / Strawberry - 180.00

Pineapple / Mango / Watermelon - 125.00

A great choice to beat that Kochi heat!

Fresh Lime Soda - 90.00

Tea - 50.00

Coffee - 75.00



*Got allergies? Let us know before you place the order.

**All prices are exclusive of taxes.



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   [fortparagonkochi](https://www.instagram.com/fortparagonkochi)