

MUGSHOTS SPECIALS

Kappa Meat Connection30
A culinary creation where we combine best of Mugshot.
Sauteed tapioca layered with beef fry, kallummekaya roast
and topped with fish curry

Thattukada Chicken (Quarter/Half/Full).....14/20/35
A popular street food dish from Kerala, made with chicken
marinated in a blend of spices & deep-fried

Lamb Shank Biryani.....25
Our unique interpretation of beloved indian classics.
Slow cooked lamb shank in Mug’s special masala
with flavourful briyani rice

SIGNATURE COMBOS

Porotta + Chicken Fry + Beef Roast 18
Appam + Mutta Roast 12
Puttu + Kadala 13
Puttu + Mutton 17
Puttu + Meen Curry..... 15
Thattukada Set 20
Dosa + ChickenFry + Omlette + Sambar
Pazhampori + Beef 12
Porotta + Pazhampori + Beef 16
Idiyappam + Mutta Curry..... 12
Appam + Fish Molee 13
Porotta + Beef Fry 13

KAPPA KICKS

Kappa Fish Curry.....15
Sauteed Tapioca with Tangy and spicy fish curry
Kappa Kanthari.....10
Boiled tapioca with kanthari chilli blend
Kappa Beef Cutlet.....10
Mashed tapoica blended with spiced beef and deep fried
🔥 Kappa Biryani.....14/15
Tapioca with Beef/Mutton with flavuorful Kerala spices

LUNCH SPECIALS

TIMING: 12PM-4PM ONLY

KALAM BIRIYANI

Biryani served in traditional claypot

Egg 11
Chicken13
Beef 14
Mutton15
Fish16
Prawns18
Kada.....18

Chatti Choru 20
Kerala rice served in claypot with Aviyal, Thoran,
Mezhukkuvaratty, Beef Roast, Prawn masala,
Kallumakkaya, Fish Fry, Chammanthi, Omlette, Mooru
Curry, Pickle, Pappadam

Chatti Puttu 22
Puttu(Steamed rice cake) served in claypot with Payar,
Kadala, Beef Fry, Fish Curry, Chicken 65, Mutton Rib
Masala, Pappadam

MEALS

Kerala rice set meals

Veg Meals 8

Addons

Fish Fry/Fish Curry/Chicken Curry..... 6
Chicken 65 7
Beef Fry/Mutton Fry 7/8



WWW.MUGSHOTS.COM

120 DESKER ROAD

BAR BITES

VEGETARIAN

Onion Pakoda	8
Mushroom Pepper Fry	12
Spicy Mushroom Blooms	13
Paneer Burji (with egg)	15
Chickpea Masala	12
Chilli Paneer	15
Gobi 65	13
Gobi Manchurian	15
Aviyal	10
French fries Regular/Spicy/Cheese	7/8/9
Potato Wedges.....	8

NON-VEGETARIAN

Spicy Wings	13
Garlic prawns	14
Kallummekaya Roast (Mussels).....	14
🔥 Kerala Beef Fry	15
Mutton Coconut Fry	16
Chicken 65	15
🔥 Beef Dry Fry (BDF).....	16
Beef Liver Fry.....	13
🔥 Chilli Chicken/Beef.....	16/18
Kada Fry (Quail)	17
Tawa Prawn.....	18
Tawa Fish Fry	18
Chilli Fish	15
Podimeen Fry	14
Ayala Fry	8
Omelette	6
Burji Egg/Beef/Mutton/Prawns.....	8/14/15/16

BREADS

🔥 Kerala Porotta	2.5
Chapati	2.5
Plain Naan/Butter Naan.....	2.5/3
Garlic Naan.....	3.5
Kallappam	3
Puttu (Kerala Rice Cake).....	7
Paalappam/Idiyappam (Kerala Breads).....	2.50

RICE

Brown Rice/Basmati Rice.....	3/4
Dill Rice/Ghee Rice	5
Saffron Rice	6
Chicken Fried Rice	12
Seafood Fried Rice	15

MAINS

🔥 Fish Pollichathu	16
Grilled pomfret with special masala wrapped in banana Leaf	
Pepper Chicken Masala	14
Chicken pieces cooked in a thick gravy made with a blend of peppercorns, bell peppers, onions, and tomatoes	
Prawn Mango Curry	16
Prawns cooked in a thick coconut milk gravy with mango and Kerala spices	
Crab Meat Masala	22
Crab meat cooked with peppercorns, bell peppers, onions, tomatoes, and aromatic spices	
Prawn Masala	18
Prawns cooked in a thick gravy of onions, tomatoes, and Kerala spices.	
🔥 Beef Roast	14
Traditional styled thick beef curry with Kerala spices	
Mutton Masala	15
Tender pieces of mutton cooked in a thick gravy with Kerala spices	
Lamb Stew	15
Tender lamb cooked in a thick coconut milk gravy	
Mutton Ribs Masala	16
Juicy mutton ribs cooked in a thick gravy with Chef's special spices	
Chicken Curry.....	13
Chicken pieces cooked in a thick and aromatic gravy made with coconut milk and a blend of Kerala spices	
🔥 Fish Mango Curry	15
Tangy and spicy dish made with fish cooked in a thick coconut milk gravy, and mango	
Butter Chicken	16
Chicken pieces marinated in yogurt and spices, then cooked in a creamy tomato-based gravy	
Duck Roast	18
Duck meat cooked in a spicy aromatic gravy.	
Egg Curry/Roast.....	11/12
Boiled eggs cooked in a thick gravy of onions, tomatoes, and aromatic spices	
Mango Curry	8
Sweet and tangy dish made with mangoes cooked in a spicy gravy	
Kadala Curry.....	8
Chickpeas cooked in a flavourful gravy of onions, tomatoes, and a blend of spices	
Veg Kurma/Stew	8/9
Mixed vegetables cooked in a creamy gravy of coconut, onions, and a blend of spices	
Paneer Butter Masala	15
Chunks of paneer (cottage cheese) cooked in a creamy tomato-based gravy	

SHAWARMA PLATTERS

Chicken/Beef/Lamb	13/14/15
Served with fries & coleslaw	

BURGERS

Classic Beef Burger	18
Spicy Chicken Burger	15
Black Pepper Chicken Burger	16

WESTERN

Spicy Fish and Chips	16
Spicy battered pacific dory fish fillet with fries & coleslaw	
Grilled Salmon	22
Grilled salmon with stir fried veggies, greens and lemon capers sauce	
Spicy Chicken Cutlet	18
Boneless chicken thigh marinated, breaded & fried served with wedges and coleslaw	
Grilled Chicken	16
Grilled boneless chicken thigh in special spices served with seasonal veggies, greens and mushroom sauce	

PASTAS

Creamy Seafood Spagetti (Salmon/Prawn)	16/18
🔥 Kerala Fusion Spagetti (Beef/Mutton)	16/17
Aglio Olio Spagetti (Mushrooms/Chicken/Prawns).....	12/14/16
Crab Meat Spagetti.....	23
Crab meat spagetti in tomato cream sauce	

DESSERTS

Semiya Payasam/Ada Payasam	6/8
Gulab Jamun (with ice cream)	10
Mango Cheesecake	13
Apple Crumble Cake	14
Chocolate Lava Cake	15
Fruit Salad.....	12
Fruit Salad with Icecream	14
Ice Creams (2 scoops)	
Mexican Vanilla.....	7
Triple Chocolate	7
Saffron Pistachio Kulfi	8
Salted Caramel with Almonds.....	8