

FRESH JUICE

عصير طازج

Juice is a liquid that is naturally contained in fruit and vegetables. It can also refer to liquids that are flavored with these. It is commonly consumed as a beverage or used as an ingredient or flavoring in foods.

01	APPLE	8/10	تفاح
02	AVOCADO	8/10	أفوكادو
03	ORANGE	8/10	برتقال



04	PAPAYA	8/10	بابايا
05	KIWI	8/10	كيوي
06	LEMON MINT	5/7	ليمون نعناع
07	MANGO	8/10	مانجو
08	BANANA	6/8	موز
09	PINEAPPLE	8/10	أناناس
10	CARROT	8/10	جزر
11	WATERMELON	8/10	بطيخ
12	POMEGRANATE	8/10	رمان

MIX & MORE

ميكس اند مور

A blend of fruit juice(s) with other ingredients, such as high-fructose corn syrup, is called a juice cocktail or juice drink



13	COCKTAIL	8/10	كوكتيل
14	THABAKATH	10/12	طبقات
15	MILKSHAKE VANILLA / STRAWBERRY / CHOCOLATE	10/12	ميلك شيك
16	LASSI MANGO / VANILLA / BANANA STRAWBERRY	6/8	لاسي
17	FALOODA	10.00	فالودة
18	TELICIO SP. FALOODA	12.00	تيليكو خاص فالودة
19	FRUIT SALAD	12.00	سلطة فواكه
20	FRUIT BRICKS MANGO / WATERMELON / PINEAPPLE	10.00	قطع فواكه
21	MOJITO MINT / STRAWBERRY	12.00	موهيتو
22	AVIL MILK	8.00	افيل ميلك

BOTTLE JUICE (1.5 LITTER) عصير الفرشة

23	TELICIO AVOCADO	30.00	تيليسيو افوكادو
24	TELICIO LASSI	20.00	تيليسيو لاسي
25	TELICIO COCKTAIL	30.00	تيليسيو كوكتايل

BURGER

برجر

A Burger sandwich consisting of a bun a cooked meat patty, and often other ingredients such as cheese, onion slice, lettuce, or condiments.

26	CHICKEN BURGER	7.00	برجر دجاج
27	BEEF BURGER	7.00	برجر لحم
28	VEG. BURGER	7.00	برجر خضار
29	ZINKER BURGER	10.00	برجر زنجير
30	PRAWNS BURGER	10.00	برجر روبيان
31	FISH FILLET BURGER	10.00	برجر سمك فيليه
32	GARLIC ZINKER BURGER	12.00	برجر ثوم زنجير



SANDWICH ساندويتش

33	EGG POROTTA	3.50	بيض براتا
34	CHICKEN POROTTA	4.00	دجاج براتا
35	VEG. POROTTA	3.50	خضار براتا
36	TIKKA POROTTA	5.00	تكا براتا
37	BBQ KEBAB POROTTA	8.00	كباب براتا باربيكيو
38	BBQ TIKKA POROTTA	8.00	باربيكيو تكا براتا

CLUB'S & WRAP

كلوب و راب

WRAP SANDWICH

راب ساندويتش

A wrap is a food dish made with a soft flatbread or chapatti or porota rolled around a filling.

39	ZINKER WRAP	10.00	راب زنجير
40	CHICKEN TIKKA WRAP	10.00	راب دجاج تگا
41	FISH FILLET WRAP	10.00	راب فيليه سمك



CLUB SANDWICH

كلوب ساندويتش

Sliced bread filled with fresh vegetables and delicious vegetable or chicken or seafood patties as per order. Served 12 clubs and 4 pc of veg. or chicken burger, french-fries and sauces.

42	VEG. CLUB	12.00	كلوب خضار
43	CHICKEN CLUB	12.00	كلوب دجاج
44	SEAFOOD CLUB	13.00	كلوب بحرية
45	ZINKER CLUB	13.00	كلوب زنجير
46	FAMILY CLUB CHICKEN / VEG / BEEF / ZINKER	25.00	كلوب فاميلي
47	TELICIO SPECIAL CLUB	35.00	كلوب تيليكيو خاص

BIRYANI

برياني

Many historians believe that biryani originated from Persia. Ingredients for biryani vary according to the region and the type of meat and vegetables used. Meat (of chicken, goat, beef, lamb, prawn or fish) is the prime ingredient with aromatic khaima/basmati rice.

48	CHICKEN DUM BIRYANI	13.00	برياني بخار دجاج
49	CHICKEN TIKKA BIRYANI	15.00	برياني دجاج تكا
50	CHICKEN CHARCOAL BIRYANI	15.00	أرز دجاج على الفحم
51	CHICKEN BIRYANI	12.00	دجاج مقلي برياني



52	BEEF BIRYANI	17.00	برياني لحم بقر
53	FISH BIRYANI	16.00	برياني سمك
54	PRAWNS BIRYANI	18.00	برياني روبان
55	MUTTON BIRYANI	20.00	برياني لحم
56	EGG BIRYANI	11.00	برياني بيض
57	VEG BIRYANI	10.00	برياني خضار
58	GHEE RICE	7.00	أرز سمن

CHINESE

صيني

Schezwan Noodles recipe is made with stir-fried noodles with the spicy schezwan sauce and Hakka.

Fried Rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables,



59	CHICKEN FRIED RICE	12.00	أرز مقلي دجاج
60	VEG FRIED RICE	10.00	أرز مقلي خضار
61	EGG FRIED RICE	11.00	أرز مقلي بيض
62	MIX FRIED RICE	15.00	أرز مقلي مشكل
63	SCHEZWAN FRIED RICE	15.00	أرز مقلي شيزوان
64	CHICKEN NOODLES	13.00	نودلز دجاج
65	VEGETABLE NOODLES	10.00	نودلز خضار
66	EGG NOODLES	11.00	نودلز بيض
67	MIX NOODLES	15.00	نودلز مشكل
68	SCHEZWAN NOODLES	15.00	نودلز شيزوان
69	CHINESE COMBO FRIED RICE / NOODLES / MANCHURIAN CHILLY CHICKEN	30.00	كومبو صيني

CHINESE

صيني

Manchurian

Manchurian is a class of Indian Chinese dishes made by roughly chopping and deep-frying ingredients such as chicken, cauliflower, prawns, fish, and paneer, and then sautéing it in a sauce flavored with soy sauce

70	CHILLI CHICKEN DRY/GRAVY	13.00	دجاج فلفل جاف / سالونة
71	CRISPY CHICKEN	14.00	دجاج كريسيبي
72	CHICKEN MANCHURIAN	13.00	دجاج منشوريان
73	CHILLI PRAWNS	14.00	روبيان فلفل
74	FISH CHILLI	16.00	سمك فلفل
75	CHICKEN 65 DRY / GRAVY	13.00	دجاج ٦٥
76	PANEER CHILLI	13.00	بانير فلفل
77	CHILLI GOBI	11.00	جوبي فلفل
78	VEG MANCHURIAN	11.00	خضار منشوريان
79	MUSHROOM MANCHURIAN	13.00	فلفل منشوريان



Indian

80	BUTTER CHICKEN	14.00	دجاج زبدة
81	CHICKEN PEPPER MASALA	12.00	دجاج فلفل مسالا
82	CHICKEN KURMA	12.00	دجاج كورما
83	CHICKEN TIKKA MASALA	16.00	دجاج تكا مسالا

All pictures are for only illustration purposes.

INDIAN

هندي

Indian Curry

India is the home of curry, and many Indian dishes are curry-based, prepared by adding different types of vegetables, lentils, or meats. The content of the curry and style of preparation vary by region.

84	CHICKEN KURMA	12.00	دجاج كورما
85	CHICKEN TIKKA MASALA	16.00	دجاج تكا مسالا
86	CHICKEN HARIYALI	12.00	هرياني دجاج
87	CHICKEN KOLHAPURI	12.00	دجاج كولهاپوري
88	CHICKEN KADAI	12.00	دجاج كاڊي



89	MUSHROOM MASALA	12.00	مشروم مسالا
90	PALAK PANEER	12.00	بالاك بانير
91	KADAI VEG.	10.00	كڊاي خضار.
92	VEG. KURMA	9.00	خضار كورما
93	PANEER BUTTER MASALA	13.00	بانير زيده مسالا
94	BHINDI MASALA	10.50	بيندي مسالا
95	ALOO GOBI	9.00	الو جوبي
96	DAL TADKA / FRY	7.00	دال تادكا / فراي
97	BHINDI FRY	12.50	بيندي فراي
98	ALOO PALAK	9.00	الو بالاك
99	ALOO MUTTER	9.00	الو مٽر

INDIAN

هندي

Kerala Beef Fry is a dish made of beef, slow-roasted in a mixture of spices, onions, curry leaves, and coconut slivers, fried in coconut oil. The dish is also popularly known in Kerala as "Beef Ullarthiyathu".

100	MUTTON MASALA	17.00	لحم مسالا
101	MUTTON KURMA	18.00	لحم كورما
102	MUTTON KADAI	18.00	لحم كدائي
103	BEEF COCONUT FRY	14.00	لحم بقر جوز الهند مقلي
104	BEEF CURRY	12.00	لحم بقر كاري
105	BEEF MASALA	12.00	لحم بقر مسالا
106	BEEF ROAST	12.50	لحم بقر روست



KERALA SPECIAL

107	KOZHI + PORATTA	13.00	دجاج + براتا
108	PORATTA + BEEF FRY	15.00	براتا + لحم بقر مقلي
109	CHAPATI + BEEF CURRY	13.00	شباتي + لحم بقر كاري
110	CHICKEN FRY	11.00	دجاج مقلي

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FISH

سمك

Malabar matthi curry, also known as fish curry, is an Indian also Goan dish. It consists of sardines semi-stewed in a Kerala-style curry with assorted vegetables, such as okra or onions. It is usually served with rice, naan, bread, or tapioca

111	WHITE RICE / FISH CURRY	12.00	أرز أبيض / سمك كاري
112	GHEE RICE / CHICKEN CURRY	12.00	أرز سمن / ماسالا
113	PORATTA / FISH CURRY	10.50	براتا سمك كاري



114	KING FISH CURRY	12.50	كنعد كاري
115	KING FISH FRY	10.00	كنعد مقلي
116	SHERI FRY	8.00	شيري مقلي
117	FISH CURRY	9.00	سمك سالونة
118	PRAWNS MASALA	18.00	روبيان مسالا
119	PRAWNS FRY	21.00	روبيان مقلي
120	SQUID ROAST	13.00	نغر مشوي
121	KAPPA FISH CURRY(SATERDAY)	12.00	كاري سمك تابيوكا
122	DOSA MALABAR FISH CURRY	10.00	كاري سمك دوسا مالابار

STARTER

مقبلات

The starter is often the first course of a meal, served directly before the main course. Starters come in a wide variety and may be served hot or cold (cold cuts, pâtés). However, as part of a formal dinner, they may be served after the soup or the hors d'oeuvres.



123	SWEET CORN SOUP	8.00	شورية ذرة حلوة
124	HOT & SOUR	8.00	حار وحامض
125	PRAWNS COMBO	18.00	روبيان كومبو
126	CHICKEN POPCORN	10.00	دجاج بوب كورن
127	CHICKEN LOLLIPOP	12.00	دجاج لولي بوب
128	POTATO FRIES S/L	5/10	بطاطا مقلي
129	FRUIT CUBES MIX	10.00	فروت سلطة
130	GREEN SALAD	10.00	سلطة خضراء



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GRILL

مشاوي

Barbecue chicken consists of chicken parts or entire chickens[1] that are barbecued, grilled or smoked. There are many global and regional preparation techniques and cooking styles.

131 فلفل أحمر
RED CHILLI

131 فلفل أخضر
GREEN CHILLI

132 فلفل
PEPPER

FULL CHICKEN : 35.00

HALF CHICKEN : 20.00

QTR CHICKEN : 12.00



Served Kuboos, Hummus, Garlic, Soup, Salad, And Fries

133	ARABIC SHAWARMA	12.00	شاورما عربي
134	SHAWARMA PLATE	20.00	صحن شاورما
135	NORMAL SHAWARMA	5.00	شاورما عادي



FISH GRILL

سمك مشوي

Charcoal Grilling is a form of cooking that involves dry heat applied to the surface of food, commonly from below or from the side. Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for cooking meat and vegetables quickly.

136	PLATTER 1 KG FILLET 4 , PRAWNS 12, SQUID 12, SHERI OR HAMOUR FULL.	150.00	طبق ا كيلو
137	PLATTER HALF KG	80.00	طبق نصف كيلو
138	SEA BREAM	SEASONAL	سيبريم



Served with Kuboos, Hummus, Garlic, Soup, Salad, and Fries

139	HAMOUR	SEASONAL	هامور
140	SHERI MEDIUM	35.00	شيري وسط
141	GRILLED PRAWNS 10 PC	35.00	روبين مشوي 10 قطع



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MIX GRILL

مشاوي مشكل

Charcoal Grilling is a form of cooking that involves dry heat applied to the surface of food, commonly from below or from the side. Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for cooking meat and vegetables quickly.



Served Kuboos, Hummus, Garlic, Soup, Salad, Fries, and Arayes

142	MIX GRILL 1 KG TIKKA MEET 12, SHISH TAWOOK 12, MEET KEBAB 4 SHEEK, C. KEBAB 4 SHEEK, C. WINGS 12, ARYAS 4	120.00	طبق مشاوي 1 كيلو
143	MIX GRILL HALF KG	65.00	طبق مشاوي نصف كيلو
144	MIX GRILL PLATE	35.00	طبق ميني
145	MEAT KEBAB 3 SEEKH	22.00	كباب لحم 3 سيخ
146	MEAT TIKKA 8 PC	20.00	تكا لحم 8 قطع
147	CHICKEN KEBAB 3 SEEKH	20.00	كباب دجاج 3 سيخ
148	SHISH TAWOOK 12 PC	20.00	شيش طاووق 12 قطعة



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