

Poornima restaurant



Poornima
restaurant



Find Us Here



Reach Us

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തെങ്ങുരുടെ രുചിത്തുടുകൾ



Breakfast

Idli (3 Nos.)	5.00
Dosa	5.00
Set Dosa (3 Nos.)	5.00
Masala Dosa	7.00
Ghee Masala Dosa	6.00
Ghee Dosa	6.00
Egg Dosa	6.00
Onion Dosa	5.00
Appam (2 Nos.) (with Curry / Egg Roast)	10.00
Puttu Kadala	7.00
Poori Bhaji	6.00
Porotta (with Curry / Egg Roast)	9.00
Utthappam (Onion / Tomato)	7.00
Idiyappam	1.50
Appam	1.50



Lunch

Kerala Meals (Rice, Fish Curry, Sambar, Butter Milk Curry, Rasam, 2 Veg. Dishes, Coconut Chutney, Pickle & Pappadam)	11.00
Kerala Meals Parcel	12.00
Pothi Choru	15.00
Chicken Biryani	13.00
Mutton Biryani	17.00
Beef Biryani	16.00
Egg Biryani	11.00
Veg. Biryani	10.00
Fish Biryani	16.00



Chicken

Nadan Kozhi Curry (Chicken cooked with Kerala spices)	16.00
Kozhi Varatharachathu (A typical homestyle curry, whole chicken is cooked in roasted coconut gravy)	16.00
Kozhi Varattiyathu (Chicken cooked in spices with thick gravy)	16.00
Kozhi Peralan (Roasted chicken cooked with Kerala spices)	16.00
Kozhi Varuthathu (Chicken marinated in spicy masala and deep fried)	16.00
Poricha Kozhi Chappati	11.00
Kadai Chicken	16.00



Chicken Roast	16.00
Chicken Masala	16.00
Chicken Chettinadu	16.00
Chicken Manchurian	16.00
Ginger Chicken	16.00
Chilli Chicken	16.00
Pepper Chicken	16.00
Garlic Chicken	16.00
Chicken 65	16.00
Butter Chicken	16.00
Chicken Chilli Fry	18.00
Kozhi Curry Poornima Special	20.00



Mutton

Mutton Masala (Lamb cooked in aromatic spices laced with red hot masala)	18.00
Mutton Ularthiyathu (Lamb cubes cooked dry with onion and spices)	18.00
Mutton Stew (Preparation of lamb in aromatic coconut milk)	18.00
Mutton Kurma (A coconut and cashew based mutton curry cooked with aromatic spices)	18.00
Mutton Fry (Lamb pieces cooked dry with spices)	18.00
Mutton Roast	18.00
Mutton Pepper Fry	18.00
Mutton Chilli	18.00
Poornima Special Mutton	24.00



Beef

Beef Curry	17.00
Beef Fry	17.00
Beef Roast	17.00
Beef Masala	17.00
Beef Ularthiyathu	17.00
Poornima Special Beef	22.00



Seafood (as per size)

Prawns Masala	--
Chemmeen Ularthiyathu (Prawns cooked dry with and spices)	--
Prawns Fry	--
Meen Pollichathu (Fish marinated with spices in banana leaf and baked)	--
Fish Mappas (Fish cooked in coconut milk mildly spices)	--
Fish Chilli Fry	--



Fish Molee (A Kerala fish curry cooked with coconut milk)	--
Karimeen Roast	--
Fish Roast	--
Fish Masala	--
Crab Masala	--
Crab Roast	--
Squid Masala	--
Squid Roast	--



Egg

Egg Masala	6.00
Egg Roast	6.00
Egg Curry	6.00
Egg Bhurji	6.00



Duck

Duck Masala (Duck cooked in aromatic spices laced with red hot masala)	17.00
Duck Roast (Duck cooked dry with spices)	17.00



Vegetarian

Veg. Kurma	9.00
Peas Masala	9.00
Tomato Fry	9.00
Channa Masala	9.00
Chilli Mushroom	11.00
Mushroom Masala	11.00
Gobi Manchurian	11.00
Chilli Gobi	11.00
Gobi Masala	10.00
Aloo Gobi	9.00
Mix Veg.	9.00
Kadayi Veg.	9.00
Paneer Kadai	10.00
Paneer Butter	10.00



Soups

Sweet Corn Soup	8.00
Vegetable Soup	8.00
Mushroom Soup	8.00
Chicken Soup	8.00
Hot & Sour	8.00
Mutton Soup	8.00



Wheat & Rice

Chappati	1.00
Porotta	1.00
Appam	1.50
Idiyappam	1.00
Dosa	1.00
Chirattaputtu	3.00 / wt
Plain Rice	6.00
Veg. Fried Rice	12.00
Chicken Fried Rice	13.00
Mixed Fried Rice	14.00



Kappa

Kanji	13.00
Kappa Biryani	13.00
Kappa	8.00



Evening Special Snacks

Tea	2.00
Coffee	2.50
Chukku Kaapi	2.00
Horlicks Milk / Boost Milk	3.00
Banana Fry	1.50
Cake	
Vada	1.50
Bonda	1.50
Ilayada	2.00
Samosa	1.50
Cutlet	2.00
Sugian	1.50



Desserts

Fruit Salad	
Fruit Salad with Ice cream	
Ice creams	
Fresh Juice	
Fresh Lime Soda	