



www.malabarplate.com



TEEFFEE, a remarkable fast food restaurant concept that has taken the culinary since 2016 in the United Arab Emirates and Oman. TEEFFEE offers an extraordinary dining experience that combines flavors all around the world with vibrant spirit of the region. Prepare to embark on a gastronomic journey like no other.

At TEEFFEE, the menu is a masterpiece, featuring an array of signature dishes that will tantalize your taste buds. Sink your teeth into the mouthwatering Wagyu Beef Burgers, where juicy beef patties are layered with a secret sauce, melted cheese, and bacon, or venture into the realm of spicy delights with the Portuguese origin Peri Peri Chicken, marinated with exotic spices and flame grilled to perfection.

Grills, Burgers, Broasted Chicken and Shawarma are among the many culinary treasures that await you at TEEFFEE. The grills offer tender cuts of beef, lamb and chicken, infused with aromatic spices that transport you to the heart of Middle East. Indulge in the crispy and succulent broasted chicken, or savor the flavorful shawarmas filled with tender meats wrapped in fluffy bread, and don't forget to explore the enticing range of beverages, from refreshing mocktails to aromatic coffees and traditional teas.

Step into TEEFFEE, where the fusion of international cuisine and local flavors creates an enchanting dining experience. With its five branches strategically located across the UAE and Oman, TEEFFEE has become a beloved destination for those seeking exceptional food, warm hospitality and a vibrant atmosphere.

Get ready to embark on a culinary adventure that will leave you craving for more.



Welcome to Malabar Plate, where we invite you to embark on a culinary journey through the vibrant flavors of traditional Malabar. Inspired by the rich culinary traditions of Kerala, our restaurant is dedicated to bringing you an authentic taste of Kerala's diverse and mouthwatering cuisine.

At Malabar Plate, we strive to create a truly immersive experience that showcases the essence of Kerala's gastronomic heritage. From the fragrant spices to the fresh ingredients, every dish is crafted with passion and attention to detail. Whether you are craving the fiery heat of traditional Malabar seafood curries or the comforting warmth of Malabar-style biryanis, our menu offers a wide array of delectable options to satisfy every plate.

Immerse yourself in the warm hospitality and cozy ambiance of our restaurant. Our knowledgeable and friendly staff are always ready to guide you through the menu and provide personalized recommendations, ensuring that your dining experience is truly memorable.

Join us for an unforgettable culinary adventure as we bring the flavors of Kerala to your plate, one bite at a time.



SALADS

GREEN MANGO SALAD <i>Fresh green mango slices with shallots, curry leaves, and our secret masala.</i>	8
PACHAKKARI SALAD <i>Garden-fresh vegetables with lemon and salt dressing.</i>	8
FATTOUSH <i>Mediterranean fried bread salad that typically includes lettuce, tomatoes, cucumbers, radishes and fried pieces of pita bread.</i>	10
GREEN APPLE WALDORF <i>Fruit and walnut salad made with fresh apple dressed in mayonnaise.</i>	10
LAYS CHIPS SALAD <i>Lays chips & kuskus chips with tomato, onion, mango, and coriander leaves. This tangy and crispy salad is mainly for children.</i>	10
KADALA MUTTAYI SALAD <i>Raw mango, raw papaya, carrot, grated coconut & peanut prepared in our secret recipe.</i>	10
SMOKED CHICKEN SALAD <i>Lettuce, carrot, capsicum, pimentos, and grilled chicken with mayonnaise dressing.</i>	12
WILD ARUGULA WITH GRILLED CHICKEN <i>Arugula leaves, baby tomatoes, and grilled chicken with honey mustard dressing.</i>	12



Green mango salad



Kadala muttayi salad



Lays chips salad



SOUPS

KOZHI KURUMULAKU SOUP <i>Malabar-style chicken pepper soup.</i>	12
MUSHROOM CAPPUCCINO <i>Rich cream soup with mushroom flavors.</i>	14
GREEN HERBS CHICKEN SOUP <i>Cream soup with blended herbs & chicken.</i>	14
SEAFOOD SOUP <i>Yellow creamy seafood soup.</i>	16
MUTTON NALLI SOUP <i>Mutton leg with authentic Malabar masala.</i>	16
CREAM SOUP (VEG / CHICKEN) <i>Smooth and velvety soup with rich creamy texture.</i>	8 / 10
HOT AND SOUR SOUP (VEG / CHICKEN) <i>Flavorful & tangy soup with a perfect balance of heat and sourness.</i>	8 / 10
MANCHOW SOUP (VEG / CHICKEN) <i>Chinese soup loaded with vegetables, noodles, and delicious blend of spices.</i>	8 / 10
SWEET CORN SOUP (VEG / CHICKEN) <i>Comforting and delicious soup made with sweet corn kernels, vegetables, and a hint of sweetness.</i>	8 / 10



Mushroom cappuccino



Green herbs chicken soup



Mutton nalli soup



STARTERS

PALAK PAKODA WITH HOT GARLIC SAUCE <i>Crispy fried spinach with hot garlic sauce.</i>	12
KOONUM KURUMULAKUM <i>Mushrooms with pepper masala.</i>	14
DYNAMITE PANEER <i>Batter-fried cottage cheese tossed with savory chili sauce.</i>	16
CHICKEN LOLLIPOP <i>Chicken drumettes marinated and fried.</i>	18
ADHIVASI KOZHI <i>Traditional tribal masala with juicy chicken.</i>	18
KOZHI CHERIYULLY THORAN <i>Small pieces of chicken with grated coconut and South Indian masala.</i>	20
CHICKEN MITTAYI <i>Batter-fried chicken with a fusion of tangy and sweet masala.</i>	22
ERIPORI CHICKEN <i>Chicken strips with South Indian masala.</i>	22
POTH PORICHATH <i>Beef dry fry.</i>	22
FISH AND CHIPS <i>Fried fish served with chips.</i>	20
DYNAMITE PRAWNS <i>Batter-fried prawns with savory chili sauce.</i>	28
PRAWNS PEPPER DRY FRY <i>Deep-fried prawns in pepper masala.</i>	28
SLING SHOT PRAWNS <i>Grilled prawns & assorted vegetables on skewers.</i>	30



Koonum kurumulakum



Fish and chips



Poth porichath



Sling shot prawns



Chicken Mittayi



MAIN COURSE - VEG

CHANNA MASALA <i>White chickpeas cooked in a North Indian gravy with sunflower oil.</i>	8
DAL PALAK <i>Lentils cooked with spinach.</i>	10
VEG STEW <i>Vegetables cooked in coconut oil with coconut milk.</i>	10
VEG KURMA <i>Vegetables cooked in coconut paste gravy with coconut oil.</i>	10
MIXED VEGETABLE <i>Vegetables cooked in a North Indian-style yellow gravy.</i>	10
GOBI 65 <i>Cauliflower fried in sunflower oil.</i>	12
VEG KADAI <i>A North Indian vegetable dish cooked in sunflower oil.</i>	12
ALLEPPEY VEGETABLE <i>Mixed vegetables in coconut milk gravy cooked in coconut oil.</i>	12
MUSHROOM THEEYAL <i>Sweet, sour and spicy dish cooked in coconut oil with mushrooms.</i>	13
MUSHROOM VARATTIYATH <i>Onion and tomato based dark colored gravy cooked in coconut oil with mushrooms.</i>	15
PALAK PANEER <i>Paneer cubes cooked with chopped spinach and cream.</i>	16
PANEER BUTTER MASALA <i>Paneer cooked in a rich creamy tomato-based gravy.</i>	18



Veg stew



Gobi 65



Palak paneer



MAIN COURSE - CHICKEN

MALABAR KOZHI CURRY <i>South Indian based chicken curry.</i>	14 / 24
CHICKEN STEW <i>Coconut milk based chicken curry, less spicy.</i>	18 / 28
CHICKEN MAPPAS <i>Cashews and coconut milk based gravy.</i>	18 / 28
CHICKEN MULAKITTATH <i>Onion and tomato based spicy red colored chicken curry.</i>	18 / 28
ALLEPPEY CHICKEN CURRY <i>Coconut milk-based chicken curry, less spicy.</i>	18 / 28
CHICKEN PERALAN <i>Thick yellow curry with chicken, medium spiciness.</i>	20 / 30
BUTTER CHICKEN MASALA <i>Chicken tikka in a rich buttery gravy.</i>	18 / 28
CHICKEN MUGHLAI <i>Thick North Indian style chicken curry.</i>	24
KADAI CHICKEN <i>Thick North Indian style chicken curry.</i>	24
CHICKEN 65 <i>Chicken fried in cocounut oil.</i>	20
MALABAR CHICKEN FRY <i>Spring chicken fried in coconut oil.</i>	25
CHICKEN NIRTHY PORICHATH <i>Whole chicken fried in coconut oil.</i>	33
MANAVATTY KOZHI <i>Whole chicken cooked in a thick gravy with a blend of North and South Indian flavors.</i>	35
KOZHI MUSHMAN <i>Whole chicken cooked in a thick South Indian gravy & stuffed with egg.</i>	38



Malabar chicken fry



Chicken mulakittath



Butter chicken masala



Kozhi mushman



Manavatty kozhi

MAINCOURSE BEEF

BEEF NADAN CURRY <i>South Indian style homely beef curry.</i>	16 / 26
BEEF COCONUT FRY <i>Beef cooked in coconut oil with coconut slices.</i>	20
BEEF PALLI CURRY <i>A cherished Malabar delicacy served during festive occasions at local mosques.</i>	22
BEEF PEPPER MASALA <i>Pepper-based thick gravy curry.</i>	22
ACHAYAN BEEF ROAST <i>Beef cooked in an onion-based thick gravy.</i>	23
MALABAR POTHU VARATIYATHU <i>Where tender beef and aromatic spices are stir-fried, dried to perfection, creating a mouthwatering dish in true Malabar style.</i>	23
BEEF THATTUKADA <i>Beef prepared in a street food style.</i>	23
BEEF NEY KETTU <i>Beef prepared in ghee and served with coconut leaves.</i>	25
PAAL KAPPA BEEF <i>Savor the exquisite blend of tender beef, creamy coconut milk, and soft mashed tapioca in the indulgent Paal Kappa Beef.</i>	22
KIZHI POROTTA BEEF <i>A culinary delight featuring flaky layered kerala porotta stuffed with succulent beef, wrapped in banana leaf and steamed</i>	18



WAYANADAN POTHINKALU AED. 49

Wayanad Pothin Kalu is a traditional dish from Wayanad, a district in Kerala, India. It is made with buffalo shank cooked with spices and herbs in Wayanad style gravy.



Achayan beef roast

Kizhi porotta beef

Paal kappa beef

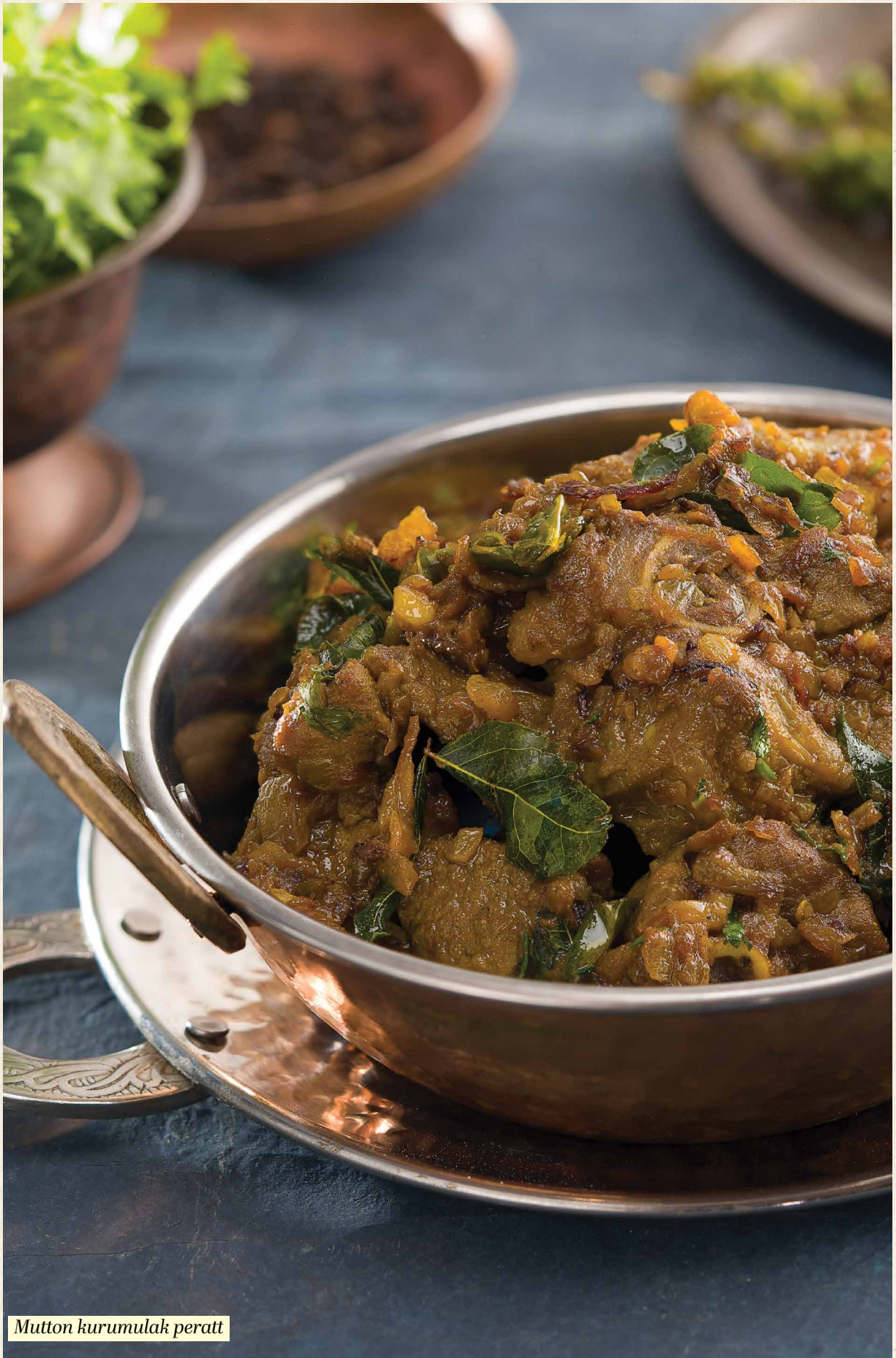
Beef coconut fry

Beef ney kettu



MAINCOURSE MUTTON

MUTTON STEW <i>Mutton cooked in a coconut milk-based curry.</i>	23
MUTTON KURMA <i>Coconut-based thick gravy curry with mutton.</i>	24
MUTTON KURUMULAK PERATT <i>Pepper-based dry mutton preparation.</i>	24
MUTTON ROAST <i>Mutton cooked in an onion and tomato based South Indian-style thick gravy.</i>	24
MUTTON KALIMIRCHI <i>Mutton curry with a North Indian base and pepper flavor.</i>	25
KADAI GOSHT <i>North Indian style mutton curry with a thick gravy.</i>	25



Mutton kurumulak peratt



MAIN COURSE SEA FOOD

FISH MULAKITTATH <i>Kingfish cooked in a spicy tomato based gravy.</i>	18 / 35
SHAPPU MEEN CURRY <i>Spicy red fish curry cooked, with camboge, small onlions and traditional kerala spices and cooking method.</i>	22 / 38
NELLIKKA MANGA MEEN CURRY <i>Gooseberry and mango cooked in a South Indian kingfish gravy.</i>	25 / 40
CHEMMEEN MANGO CURRY <i>Prawns and mango cooked in a rich coconut milk gravy.</i>	25 / 40
FISH MOLEE <i>Kingfish cooked in a coconut milk gravy.</i>	22
FISH KANTHARI TAWA <i>Boneless slices of fish, sweet and spicy tawa fry.</i>	28
FISH KANTHARA <i>Slices of kingfish cooked in a thick gravy made with coconut milk, mango, and bird chili.</i>	35
CRAB NADAN CURRY <i>Crab curry with a South Indian base.</i>	35
BEYPORE VANJIKOOTT <i>Mixed seafood (prawns, crab, squid, kingfish) cooked in a coconut paste gravy.</i>	40
KADALKOOTT KANTHARI ROAST <i>Mixed seafood (prawns, crab, squid, kingfish) cooked in an onion and tomato based thick gravy.</i>	42
FISH TAWA FRY <i>Fish cooked in a medium spicy masala with South Indian flavors.</i>	APS



Fish kanthara



Crab nadan curry



Nekikka manga meen curry



Fish kanthari tawa



MAINCOURSE CHINESE

GOBI MANCHURIAN <i>Cauliflower cooked in a dry or gravy style with Manchurian sauce.</i>	15
CHILLY GOBI <i>Crispy cauliflower cooked in a dry or gravy style with a spicy chili sauce.</i>	15
CHILLY PANEER <i>Crispy paneer (cottage cheese) cooked in a dry or gravy style with a spicy chili sauce.</i>	18
CHILLY CHICKEN <i>Crispy chicken cooked in a dry or gravy style with a spicy chili sauce.</i>	18 / 28
GINGER CHICKEN <i>Chicken cooked in a dry or gravy style with a prominent ginger flavor.</i>	18 / 28
GARLIC CHICKEN <i>Chicken cooked in a dry or gravy style with a pronounced garlic flavor.</i>	18 / 28
CHICKEN SCHEZWAN <i>Spicy chicken dish with Szechuan sauce.</i>	18 / 28
FRIED RICE <i>Veg, Egg, Chicken, Mixed</i>	12 / 14 / 15 / 18
SCHEZWAN FRIED RICE <i>Veg, Egg, Chicken, Mixed</i>	13 / 15 / 17 / 20
TRIPLE FRIED RICE <i>Fried rice prepared with a combination of chicken, shrimp, and vegetables.</i>	23
SEAFOOD RICE WITH OYSTER SAUCE <i>Rice cooked with a variety of seafood and flavored with oyster sauce.</i>	24
NOODLES <i>Veg, Egg, Chicken, Mixed</i>	12 / 14 / 15 / 18
SCHEZWAN NOODLES <i>Veg, Egg, Chicken, Mixed</i>	13 / 15 / 17 / 20



Gobi manchurian dry



Noodles



Chilly chicken dry



Veg Fried Rice



MAINCOURSE TANDOOR

CHICKEN TANDOOR HALF / FULL <i>Half or full chicken marinated and cooked in a tandoor oven.</i>	25 / 42
CHICKEN TIKKA <i>Grilled chicken pieces marinated in a flavorful blend of spices.</i>	26
HARIYALI CHICKEN TIKKA <i>Grilled chicken tikka marinated with a vibrant green marinade made from herbs and spices.</i>	26
CHICKEN AFGHANI TIKKA <i>Grilled chicken tikka marinated in a creamy and aromatic Afghan-inspired marinade.</i>	26
VEG SEEKH KEBAB <i>Skewered vegetarian kebab made with a blend of vegetables and spices.</i>	24
TANGDI KABAB <i>Tangdi kabab is a chicken kabab made by marinating the leg pieces in spiced yoghurt based marination. Tangdi kabab are crisp, juicy and succulent.</i>	25
MUTTON SEEKH KEBAB <i>Skewered minced mutton kebab cooked to perfection.</i>	28



Chicken Tikka

Veg Seekh Kebab

Mutton Seekh Kebab

Chicken Tandoor Half/ Full



LUNCH

MALABAR MEALS VEG / NON	10
CHATTI CHORU BEEF	16
CHATTI CHORU PRAWNS	18
CHATTI CHORU FISH	20
URULI CHORU	15
POTHI CHORU	15
MALABAR CHICKEN DUM BIRIYANI	14
BEEF DUM BIRIYANI	17
MUTTON DUM BIRIYANI	18
ILAYIL POTHINJA KOZHI BIRIYANI	16
VEG BIRIYANI	10
HYDERABADI BIRIYANI	15



Chatty choru Beef



Chatty choru prawns



Chatty choru Fish



Uruli choru



Beef biriyani



BREADS

NOOL POROTTA	3
KERALA POROTTA	1.50
WHEAT POROTTA	2
CHAPPATHI	1
MADAKK CHAPPATHI	2
APPAM	1.50
PUTT	1.50
IRACHI PUTTU	10
THATTU DOSA	2
IDIYAPPAM	1.50
EGG APPAM	3.50
ROTTY	1.50
BUTTER ROTTY	2.50
NAN (PLAIN, BUTTER, GARLIC)	3 / 4 / 5
KULCHA (PLAIN, BUTTER, VEG)	3 / 4 / 5
LACHA PARATHA	4
NICE PATHIRI	1.5
NEY PATHAL	2



Nan

Nool porotta

Egg Appam

Ney pathal

Rotti

Butter rotti



DESSERTS & JUICE

ROASTED BANANA WITH ICE CREAM <i>Caramelized roasted banana served with a scoop of ice cream.</i>	14
CUSTARD APPLE PAYASAM <i>Creamy and delicious dessert made with custard apple and milk.</i>	16
ELANEER PAYASAM <i>Refreshing dessert made with tender coconut meat and milk.</i>	15
KADUM PAYASAM WITH ICE CREAM <i>Traditional rice and jaggery-based payasam served with a scoop of ice cream.</i>	15
MINI FALOODA <i>Indulgent dessert with layers of vermicelli, rose syrup, and milk, topped with nuts and jelly.</i>	12
CITAPPLE FALOODA <i>Flavorful falooda with a combination of citrus fruits and apple, layered with vermicelli, syrup, and milk.</i>	18
NANNARI SARBATH <i>Refreshing herbal drink made with nannari (sarsaparilla) root syrup and served with ice.</i>	8
PACHAMANGA SARBATH <i>Tangy and refreshing drink made with green mango, spices, and served with ice.</i>	10
KULUKKI SARBATH <i>Quenching beverage with a mix of lemon, lime, and basil seeds, served with ice.</i>	8
NAARANGA SODA <i>Sparkling soda drink infused with tangy lime or lemon flavors.</i>	6
AVIL MILK FALOODA <i>Creamy and delightful dessert with flattened rice (aval), milk, and falooda ingredients.</i>	12

TEA & COFFEE

SAMOVAR CHAYA	2
DUM CHAYA	4
COFFEE	3
MASALA CHAI	1.50



Avil milk falooda

Custard apple payasam

Kadum payasam with ice cream

Roasted banana with ice cream

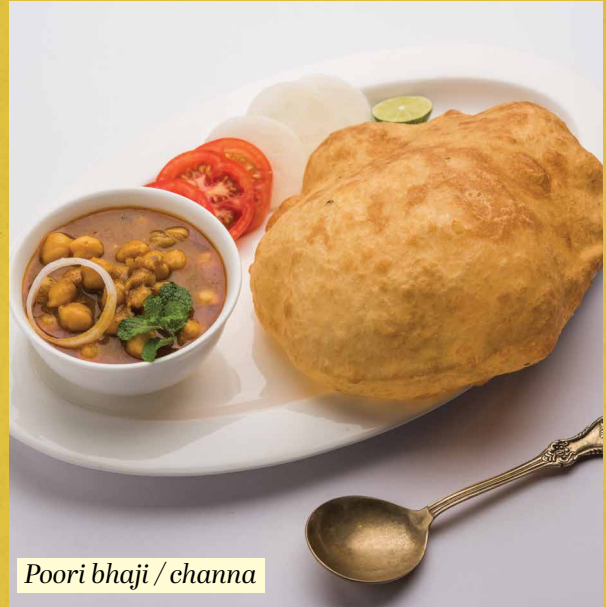


BREAKFAST (7 AM -11.30 AM)

PLAIN DOSA	5
SET DOSA (2 PCS)	5
MASALA DOSA	6
GHEE ROAST	6
IDLI SET	6
VADA SET	6
IDLI VADA SET	7
ONION UTHAPPAM	5
UPMA	5
EGG ROAST / CURRY	5
EGG BURJI	5
KADALA CURRY	4
CHERUPAYAR CURRY	4
KEEMA	5
BHAJI	5
CHANNA MASALA	5
MIX VEGETABLE	5
AYALA MULAKITTATHU	6
KINGFISH MULAKITTATHU	9
POORI BHAJI / CHANNA (3 PCS)	7
CHICKEN / BEEF CURRY	7 / 8
PUTTUM KADALA	7
POROTTA BEEF CURRY	10



Idli vada set



Poori bhaji / channa



Puttum kadala combo



Plain dosa



Porotta beef combo



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