



INDULGE. ENRICH. EXPERIENCE.

MENU

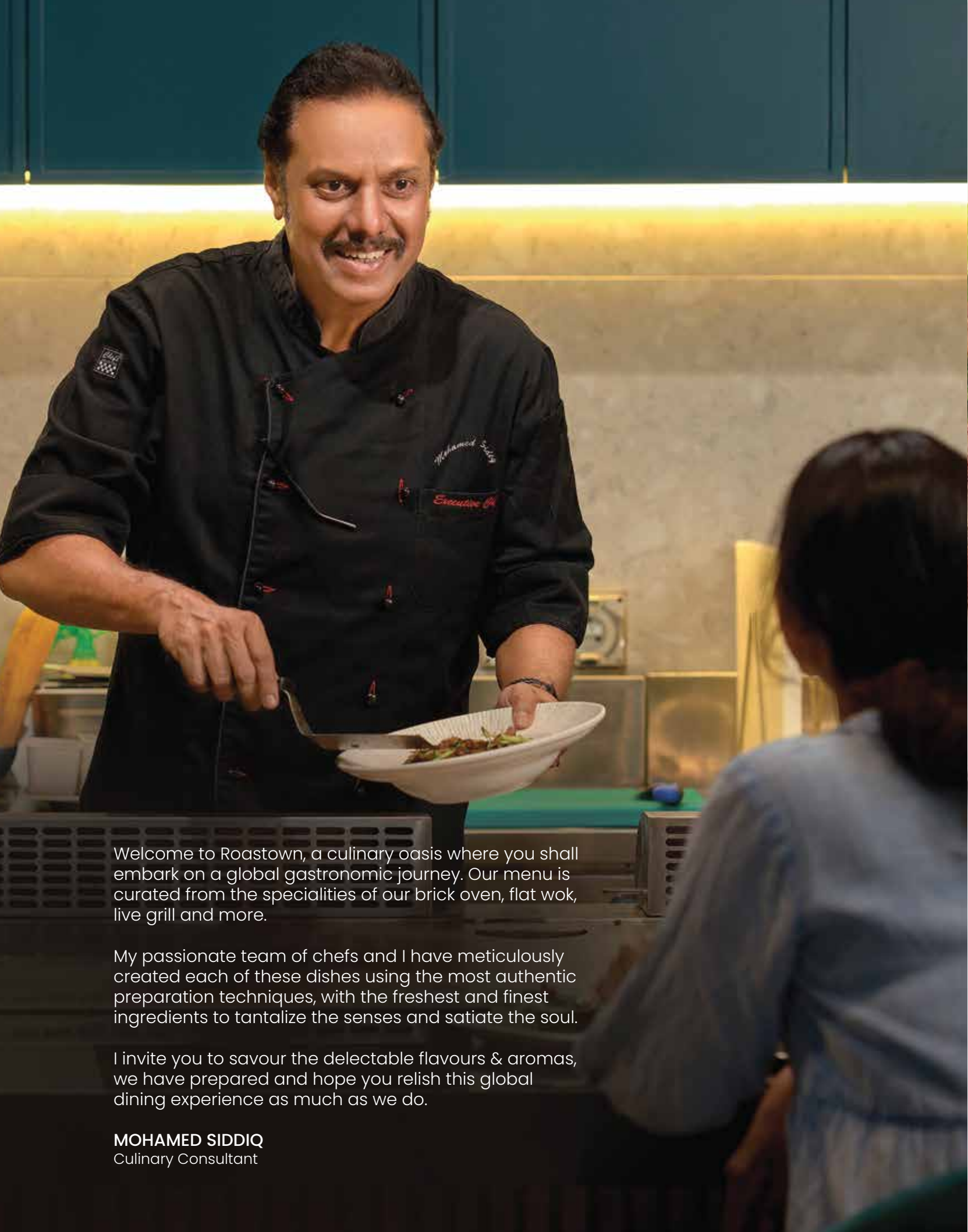




A photograph of a restaurant interior. The ceiling is dark with numerous cylindrical pendant lights of varying lengths, some of which are illuminated, creating a warm, ambient glow. A large, woven basket-style light fixture hangs prominently in the upper center. The walls are made of brick, and a globe is mounted on the left wall. In the foreground, a wooden bench with a light-colored cushion is visible. The overall atmosphere is cozy and modern.

ENJOY A GASTRONOMIC JOURNEY

Welcome to Roastown, where each dish is a passport to a world of flavours. Our menu is a curated collection of global cuisines, offering a unique fusion of tastes from every corner of the globe. Dive into an adventure that tantalises your taste buds and transports your senses.



Welcome to Roastown, a culinary oasis where you shall embark on a global gastronomic journey. Our menu is curated from the specialities of our brick oven, flat wok, live grill and more.

My passionate team of chefs and I have meticulously created each of these dishes using the most authentic preparation techniques, with the freshest and finest ingredients to tantalize the senses and satiate the soul.

I invite you to savour the delectable flavours & aromas, we have prepared and hope you relish this global dining experience as much as we do.

MOHAMED SIDDIQ
Culinary Consultant

NATURE'S PALETTE

Delve into a world where colours meet flavours. Our salads are a canvas, painting your palate with the freshest of greens and the ziestiest of dressings. Each bite, a masterpiece of taste.



TIJUAN ROAST SALAD

Origin: Mexico 🇲🇪

Mexican style grilled tenderloin, smoked chillies, corn, salsa with crispy nachos, double fried beans and minted avocado.

BEEF	₹425/-
CHICKEN	₹425/-
COTTAGE CHEESE	₹375/-

*Taxes & parcel charges as applicable



CRISPY NOODLE

Origin: China 🇨🇳

Chilli shallot sambal, mixed veg kimchi with fresh basil and lemon grass.

Add:

CRUNCHY BEEF ₹425/-

GRILLED PRAWN ₹475/-

WARM POTATO AND MEAT SALAD

Origin: USA 🇺🇸

Potato fondant, lotus stem, smoked red pepper, mushroom stew and roasted garlic compote.

SMOKED BRISKET ₹425/-

CHICKEN ₹425/-

COTTAGE CHEESE ₹375/-



BROTH TALES

Sip into stories from around the globe. Our soups are more than warm bowls; they're a journey of spices, herbs, and hearty ingredients, narrating the essence of various cuisines.

CHILLI CORN BROTH ₹ 350/-

Cumin and paprika scented corn and tomato broth with beef kofta.



CIORBA

Origin: Romania 🇷🇴

Our take on the Romanian soup,
enriched and creamy.

CHICKEN ₹ 325/-

MIXED SEAFOOD ₹ 425/-



WONTON SOUP

Origin: China 🇨🇳

Lemon grass and galangal scented clear soup with baby spinach and carrots.

Dumplings:

CRAB	₹375/-
CHICKEN	₹325/-
TOFU AND CHESTNUT	₹275/-



FLAVOUR BITES

Embark on a culinary adventure, one bite at a time. Our small plates offer a mosaic of world flavours, perfect for sharing or for a taste of everything.



PRAWN TAPAS ₹625/-

Origin: Spain 🇪🇸

Olive oil braised shrimps with garlic, chilli and herbs, garlic bread to wipe it with.

FISH GOUJON & CHIPS ₹550/-

Origin: England 🇬🇧

Strips of fish batter fried and served with house fries and fresh chilli cilantro mayo.



YAKITORI

Origin: Japan 🇯🇵

Japanese style marinated and grilled meat, pickled ginger and wasabi relish.



BEEF	₹425/-
CHICKEN	₹425/-
VEG	₹425/-

BATTER FRIED

Origin: England 🇬🇧

Crispy fried rings, yellow cheddar
pour and house spice dust.

ONION RINGS ₹295/-

SQUID ₹475/-



SCOTCH EGGS

BEEF / CHICKEN ₹450/-

Origin: England 

Classic British style fried minced meat ball stuffed with boiled egg with sundried tomato and jalapeno hollandaise, beet and carrot fries.



LOADED POTATO SKIN

BEEF / CHICKEN ₹425/-

Origin: USA 

Stuffed potatoes with mince, cheese, olives and jalapeno on a cherry tomato and dill bath.

CHILLY BEEF / CHICKEN LETTUCE WRAP

₹425/-

Origin: China 

Romaine cups with spiced minced chicken or beef and soya chunks.



KOREAN FRIED CHICKEN ₹475/-

Origin: Korea 🇰🇷

Crispy fried chicken in a tangy and spicy sauce.

CAULIFLOWER

₹325/-



CHICKEN TENDERS ₹450/-

Origin: USA 🇺🇸

Crunchy fried chicken strips served with raspberry chilli dip and mustard mayo.

DEGUSTATION PLATTER

Served with sauces and salads.

NON VEG ₹675/-

(Squid rings, fish goujon, Korean fried chicken and beef yakitori)

VEG ₹525 /-

(Onion rings, loaded potato skin, yakitori, Korean fried cauliflower)



GLOBAL FEAST

Main courses that take your taste buds on a world tour. From local favourites to international delights, each dish promises a fulfilling and memorable dining experience.

SIGNATURE ROTISSERIE CHICKEN

2 chicken legs marinated overnight and roasted to perfection served with accompaniments.

KABULI ₹575/-
Origin: Afghanistan 🇦🇫

Yoghurt, nuts and spice flavoured, served with olive, garlic naan and sauces.




KUKUPAKA ₹575/-
Origin: Kenya 🇰🇪

Cilantro, chillies, tomato and coconut cream.



CUBAN MOJO ₹575/-

Origin: Cuba 

Flavoured with orange, lime
and paprika.



FLAME'S EMBRACE

Step into the realm where grilling is an art form, marrying the fiery essence of the flame with the world's most vibrant spices. Each dish is a celebration, igniting the senses with the rich traditions of global grilling.

ADANA

Origin: Turkey 🇹🇷

Beef mince enhanced with crushed onion, fresh chillies, and flat parsley skewered and char grilled toun, chilli salsa and onion sumac salad.

BEEF ₹495/-

CHICKEN ₹475/-

MUTTON ₹650/-



MOROCCAN BEEF RIBS ₹575/-

Origin: Morocco 

Char grilled marinated ribs with
pin wheel zucchini and corn mash.



EPICUREAN DELIGHTS

Our large plates are a celebration of culinary excellence. Indulge in generously portioned dishes, each a tribute to the richness and diversity of global cuisine.

LARGE PLATES



GRILLED PRAWNS ₹650/-

With a traditional Newberg sauce on a pesto spaghetti bed.

COCO LEMONO ₹650/-

Origin: Thailand 🇹🇭

Fresh catch supreme with coconut cream, lemon and cherry tomatoes.



KAPAMPANGAN SISIG

Origin: Philippines 🇵🇭

Filipino street food on a sizzling skillet served with rice and fries.

CHICKEN (Liver & Sausages, Neck) ₹475/-

BEEF (Liver & Sausage) ₹475/-



STEAK MILANESE

Origin: Italy 🇮🇹

Flattened crumb fried meat with a Milan-styled sauce and fries.

CHICKEN ₹525/-

BEEF ₹525/-

GENERAL TSO

Origin: USA 🇺🇸

Specialty from the North American Chinese restaurants.

DICED FISH ₹475/-

CHICKEN ₹475/-

BEEF ₹475/-



8 OZ STEAK

With pepper truffle jus, glazed lyonnaise potatoes and ratatouille.

BEEF ₹525/-

TWISTED TRADITIONS

Explore the twists and turns of flavours with our noodles and pasta. Each dish is a fusion of traditional recipes and innovative cooking, creating unforgettable taste experiences.

MEE REBUS

Origin: Indonesia 

Southeast Asian noodle bowl with eggs, meat, bok choy and shitake.

CHICKEN ₹475/-

BEEF ₹475/-

VEG ₹450/-



CHAR KWAY TEOW

Origin: China 

Flat noodle with oyster sauce, spinach and egg.

CHICKEN ₹425/-

SEAFOOD ₹525/-

JAPCHAE ₹475/-

Origin: Korea 

Korean style glass noodles with beef and veggies.



PASTA VOLCANO

Baked layers of pasta, meat ragout, tomatoes and cheese.

BEEF	₹525/-
CHICKEN	₹525/-
VEG	₹475/-



AGLIO OLIO (Penne or Spaghetti) Origin: Italy

Mushroom, corn and peppers.

PRAWN	₹625/-
VEG	₹475/-
CHICKEN	₹525/-

GRAINY GOODNESS

Our grains section highlights the wholesome goodness of nature's staples. From risottos to pilafs, each grain is cooked to perfection, bringing comfort in every spoonful.

GUANGDONG CLAY POT

Origin: Hong Kong 🇭🇰

Asian one pot meal of jasmine rice, chicken or beef, shitake mushrooms and bok choy in garlic oyster sauce.

CHICKEN ₹475/-

BEEF ₹525/-



POT LUCKY

Origin: Spain 🇪🇸

Long grain rice, peas, mushrooms and pepper slow cooked till crusty and served In a cast iron pot with fries.

MIXED SEAFOOD ₹575/-

CHICKEN ₹525/-

BEEF ₹525/-

VEG ₹450/-



BURNT GARLIC FRIED RICE

Origin: Cantonese

VEG	₹375/-
EGG	₹375/-
CHICKEN	₹395/-
BEEF	₹395/-
MIXED	₹395/-



UZBEK PILAF

Origin: Uzbekistan 

Uzbekistan national dish
with rice, lamb and carrots.

CHICKEN ₹475/-



WRAPPED WONDERS

Discover the joy of eating with your hands with our sandwiches and wraps. Packed with flavours, textures, and love, they're perfect for a quick bite or a leisurely lunch.



SMOKEY TOWN SMASH

Origin: USA 🇺🇸

Smoked patty, iceberg, tomatoes, pickle and sauces with wedges.

BEEF (Brisket) ₹425/-

CHICKEN (Smoked) ₹425/-

VEG ₹375/-

PHILLY STEAK ₹425/-

Origin: USA 🇺🇸

Lyonnaise beef strips and provlone cheese melt in a sub style bread with fries and salad.



CHILLI CORN DOG

CHICKEN / BEEF ₹425/-

Origin: USA 🇺🇸

Minced meat, large sausage and veggies on a hot dog or a wrap.





MERSIN TANTUNI

Origin: Turkey 🇹🇷

Cooked meat cubes wrapped in fresh bread with onion salad, tomatoes ezme and toum to accompany.

CHICKEN	₹425/-
BEEF	₹475/-

FLAT BREAD PIZZA

Origin: Italy 🇮🇹

(Thin crust and rectangular rolled)

SHRIMPS, MUSSELS AND BALSAMIC	₹ 575/-
PLUCKED CHICKEN, MORTADELLA AND CHICKEN BACON	₹ 550/-
TRES CARNE FROMAGGIO	₹ 575/-

For more toppings or options, do ask your server.



LAHMAJUN

Origin: Armenia 🇦🇲

Armenian flat bread with choice of topping.

CHICKEN	₹475/-
BEEF	₹475/-



KACHAPURI

Origin: Georgia 🇬🇪

Georgian stuffed bread with gouda.

CLASSIC	₹ 550/-
VEG	₹ 425/-
CHICKEN	₹ 525/-
BEEF	₹ 525/-



EXOTIQUE ODYSSEY

Embark on a culinary adventure with our exotic selections. Each dish is a carefully crafted journey, designed to tantalise your palate and fulfil your deepest cravings. Elevating your dining experience to new heights of delight.



CRAB ₹2200/-

Butter chilli jumbo crab, stir fried spring veggies, five spiced house potatoes and fried bread.

GRILLED TIGER PRAWN ₹1800/-

On a cheese sauce with orange chilli béarnaise, saffron garlic pilaf, fries and salad.





EMPEROR SNAKE HEAD

₹2200/-

Crispy fried whole fish dusted in five spices and drizzled with a hot chilli oyster sauce, crunchy lettuce wrap, seafood rice roasted onions, fresh chilli dip and kimchi.



PRIME BEEF ₹2200/-

Grilled prime cuts served with fondant potatoes / fries, veggies and pan glaze.

- T BONE
- RIB EYE
- STRIP LOIN



SWEET FINALE

End your gastronomic adventure on a high note with our exquisite dessert collection. Each creation embodies the finesse of global dessert craftsmanship. A celebration of confectionary art from around the world.



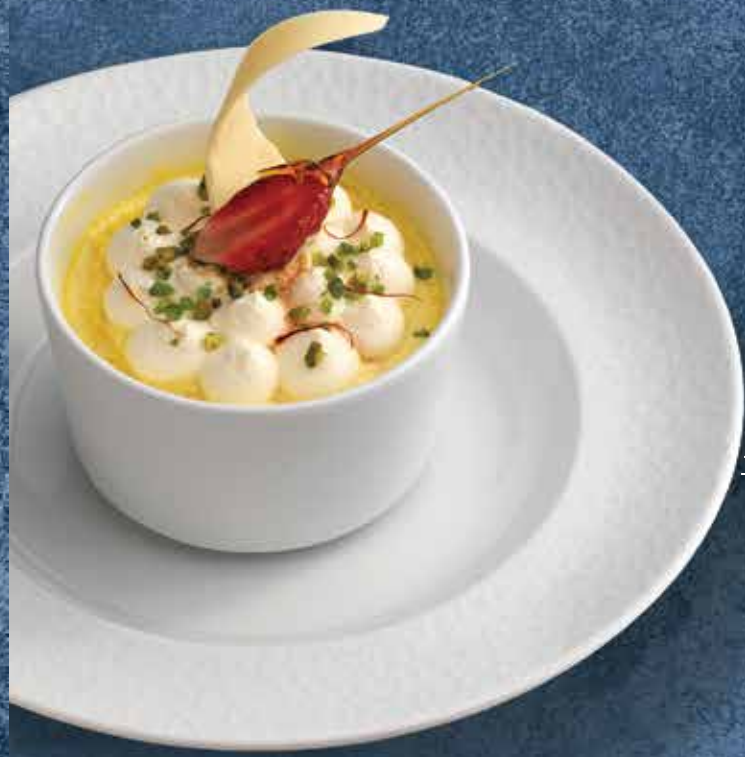
WINE POACHED PEAR
₹290/-



TENDER COCONUT
AND MANGO VERRINE
₹280/-

CHERRY AND
PEACH PANNACOTTA
₹270/-





SAFFRON TRES
LECHES VERRINE
₹310/-

MILK CHOCOLATE AND
FERRO ROCHER
PISTACHIO MOUSSE
₹280/-



WILD FOREST
PETIT GATEAUX
₹290/-





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