1975 / CALICUT

TOPFORM

RESTAURANT

MENU



At Topform, every meal is a reflection of our heritage, crafted with passion, guided by imagination, and shaped by a legacy that spans generations. Our cuisine is rooted in time-tested recipes and culinary traditions, where classic flavours are respected and reinterpreted to suit the tastes of today.

Originating from Calicut, we proudly bring its signature specialities to the table, rich in authenticity and comfort. These flavours are thoughtfully complemented by a wide range of cuisines, creating a harmonious menu designed to please diverse palates and leave a lasting impression.

Freshly prepared and served with care, every dish captures the essence of our journey, inviting you to enjoy good food, any time of the day.

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WARM BOWLS

A comforting start with flavours
that soothe and awaken the appetite.

KADALORAM SOUP 250
A coastal hug in a bowl, brimming with fresh seafood, coconut milk, and gentle Malabar spice.

NADAN CHICKEN SOUP 220
Peppery, comforting Kerala-style chicken broth that warms the soul.

CHERIYULLI MUTTON SOUP 260
Rich mutton broth with aromatic spices and a hint of lime freshness.

SOUR & PEPPER CHICKEN SOUP 200
Bold, tangy chicken broth with shiitake mushrooms and a peppery punch.



SWEET CORN MUSHROOM EGG SOUP 200
Silky, mildly sweet soup with tender egg whites and corn.

SOUTH CHINA SEAFOOD SOUP 250
Light, aromatic broth packed with coastal seafood flavours.

CHILLY CRAB MEAT SOUP 270
Spicy, hearty crab soup with a zing of ginger and garlic.

CHICKEN POA SOUP 270
Savory Asian-style soup with tender chicken, bok choy, and sesame notes.

TOM YUM PRAWNS 270
Zesty, aromatic Thai soup with prawns and a citrusy kick.

TOM KHA VEG 200
Creamy coconut Thai broth with fresh vegetables and gentle herb heat.

SEAFOOD CORIANDER SOUP 260
Fragrant seafood soup brightened with fresh coriander leaves.

CREAM OF CHICKEN SOUP 230
Silky, buttery soup with tender chicken and herbs.

ENGLISH SEAFOOD CREAMY 260
Rich, creamy seafood soup with herbs and gentle spice.

BEET BROCCOLI SOUP 240
Nutritious, velvety soup paired with garlic bread crunch.



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GARDEN FRESH

Crisp, colourful, and crafted for
a refreshing balance on your plate.

COWBOY SALAD 410
Smoky chicken with crunchy lettuce and bold house dressing.

PAZHASSI SALAD 320
Sweet, spicy, nutty salad with jaggery, coconut, and Thai chilli.

GRILLED BEEF SHALLOT SALAD 450
Tender grilled beef with peppery greens and shallots.

ARABIC SALAD 240
Classic Middle Eastern freshness with olives, crisp veggies, and olive oil.

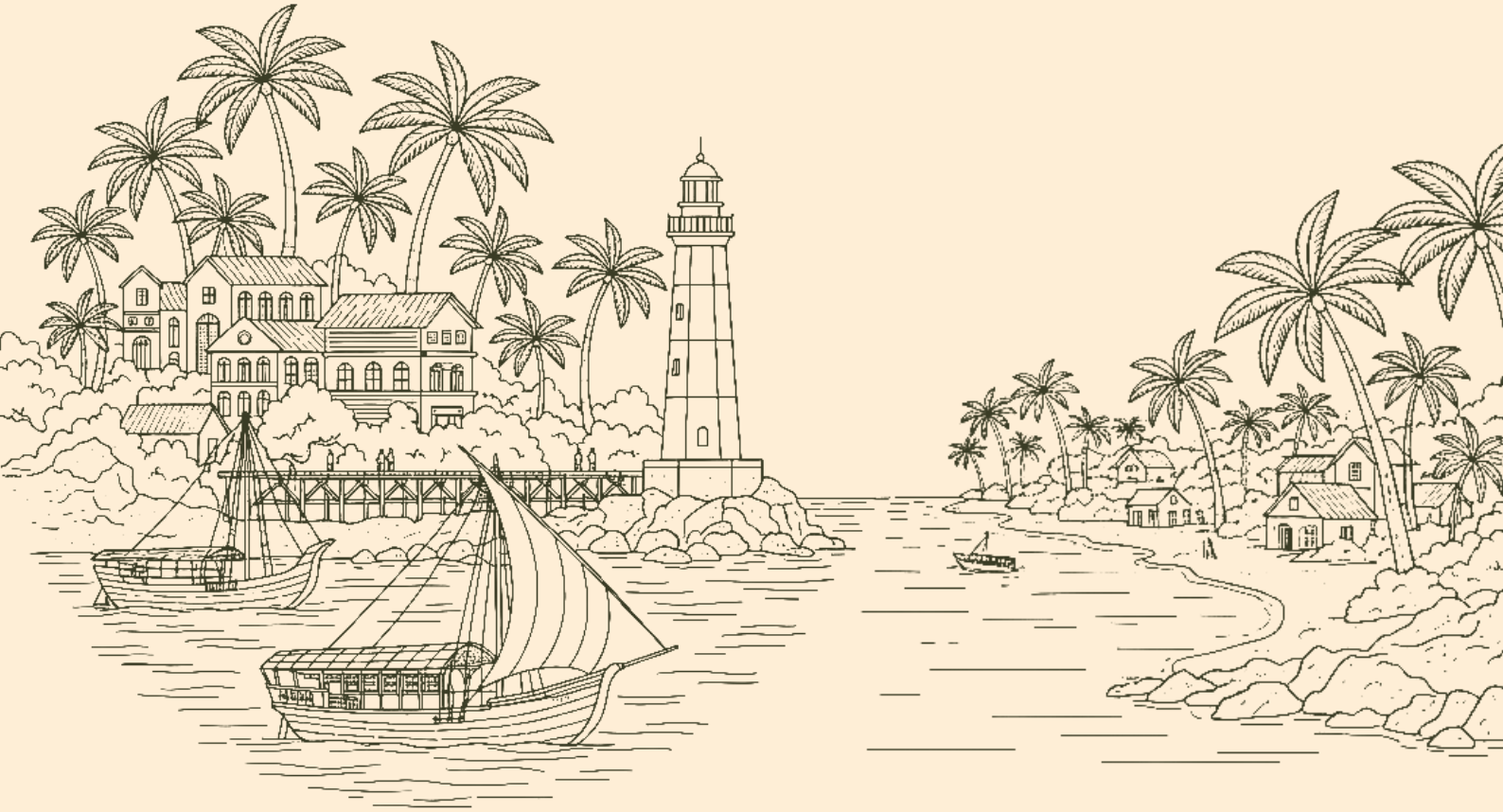
PINEAPPLE & APPLE HONEY MINT SALAD 260
Fruity, minty, and lightly sweet.



GREEK SALAD 280
Crisp veggies with feta cheese and olives.

CAESAR SALAD 340
Classic Caesar with lettuce, croutons, and bell pepper.

FATUOUS 260
Light pita salad with olives and cherry tomatoes.



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FIRST FLAVOURS

Little bites that set the tone for the feast ahead.

THAI GRILLED PRAWNS 510
Juicy prawns grilled with coconut and fragrant Thai spices.

BUTTER GARLIC PRAWNS 510
Rich, buttery prawns loaded with garlic indulgence.

RAW MANGO TAWA SQUID 380
Tangy, spicy squid tossed with raw mango zest.

INCHIPULI SQUID 380
Sweet-sour Kerala-style squid with tamarind and jaggery glaze.

KANTHARI FISH 440
Fiery fish cooked with coconut and Kerala spices.

THREAD FISH 380
Delicate fish fingers with cashew, curd, and green chili notes.

BUTTER ORANGE PRAWNS 510
Juicy prawns glazed in buttery citrus goodness.

COASTAL PRAWNS 680
Tiger prawns with tamarind, coconut, and chili magic.

GOLDEN CREAMY POLLO 380
Marinated chicken in creamy sauce with tender vegetables.

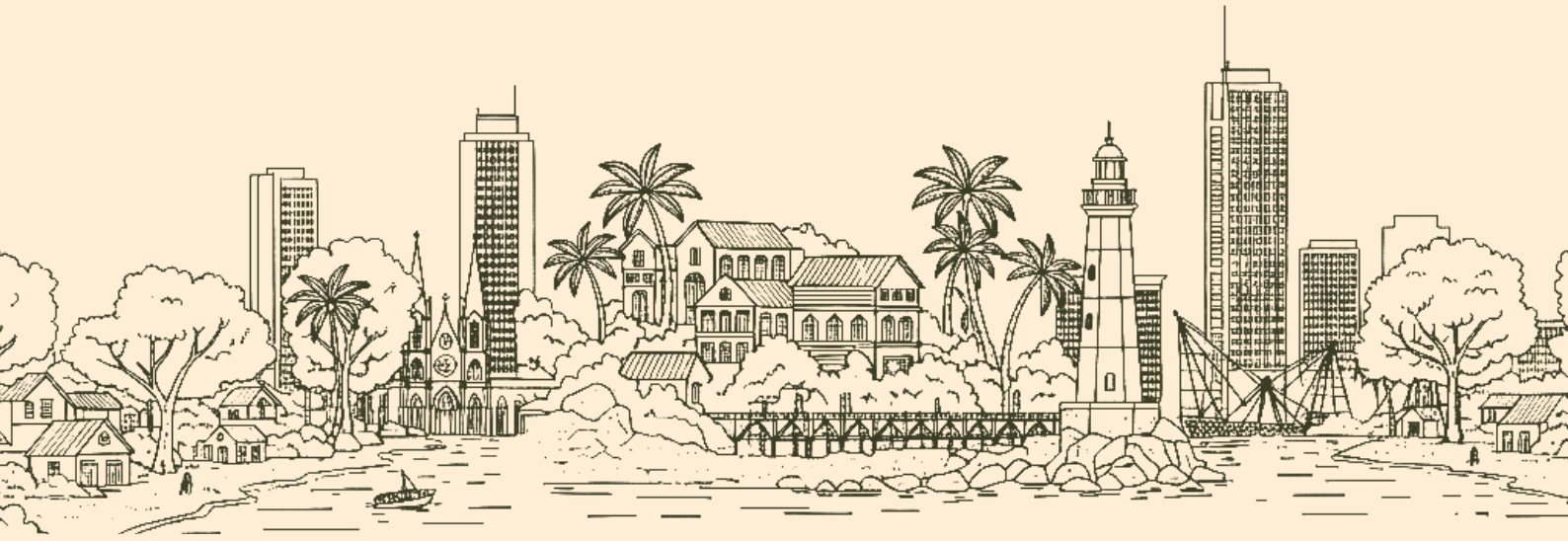
SMASH CHICKEN 370
Juicy chicken legs tossed in cream and red chilli.



MALABARI CHICKEN SATAY 450
Spicy Malabar-style chicken skewers with rich tomato glaze.

KOZHI GHEE ROAST 420
Kerala-style ghee-roasted chicken with signature spice.

COCONUT FRIED CHICKEN 380
Crunchy, spicy chicken coated in coconut.



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GAITHODU 380
Boneless chicken, galangal, lemon grass, oyster sauce, buren garlic, black pepper.

CRAKLE CHICKEN 380
Fried noodle, chilli paste, oil, sesame seeds, tomato sauce, soya sauce.

KOTTAYAM BEEF FRY 380
Beef, garlic, ginger, curry leaves, coconut oil.

CRUNCHY SHREDDED BEEF 480
Beef tenderloin, chilli paste, garlic, spring onion, celery, pimentos, sweet soya sauce.

GARLIC CHILLY POTATO WEDGES 220
Crispy wedges tossed in spicy garlic seasoning.

MUSHROOM PEPPER SALT 340
Button mushroom, pepper, onion, ginger, garlic, crushed chilli.

HONEY CHILLI BABY CORN 220
Baby corn, onion, garlic, ginger Kashmiri chilly, honey.

MUSHROOM SUKKA 380
Mushroom, onion, tomato, ginger, garlic, green chilli, curry leaves, coriander leaves.

PAN FRIED PANEER 340
Cottage cheese, milk, rose mary, oregano, breadcrumbs, egg.



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KOZHIKODE'S FAVOURITE

TOPFORM BEEF DRY FRY 390
Signature dry-fried tenderloin with shallots and chilli.

CHICKEN 65 390
Crispy, golden South Indian favourite with a Topform twist.

NAJAF CHICKEN 65 480
Bold, exclusive Dubai-style fried chicken.

CHICKEN DRY FRY ASPS
Heritage Malabar-spiced crispy chicken.

SPRING CHICKEN ROAST ASPS
Tender, roasted chicken infused with Kerala spices.

SPICY CHICKEN DRY FRY 260
Extra heat, extra flavour, for the spice lovers.

CHICKEN MALABARI 370
Creamy Malabar chicken curry with roasted coconut.

CHICKEN VARATTIYATHU 390
Slow-roasted, caramelised Kerala-style chicken.

CHICKEN KHURMA 380
Mild, creamy chicken curry enriched with cashew goodness.

TOPFORM BUTTER CHICKEN 440
North Indian classic, reinvented with Topform's signature creaminess.

GINGER CHICKEN 390
Indo-Chinese chicken with a fragrant ginger punch.

TOPFORM CHILLY CHICKEN 390
Crispy chicken tossed in signature spicy-sweet sauce.

FISH MULAKITTATHU 460
Traditional Kerala fish curry with tamarind and red chilli.

FISH MASALA ASPS
Mildly spiced fish curry with authentic Kerala flavours.

ARANMULA KONJU CURRY 550
Traditional prawns curry from Aranmula, rich in coconut and spices.

PALLIYANGADI BEEF STEW 410
Slow-cooked beef stew with creamy coconut milk and subtle spices.

VALLUVANADAN CHICKEN CURRY 390
Rustic Kerala-style chicken curry with bold, aromatic masala.

ELANGODE BEEF VARATTIYATHU 410
Dry-roasted beef fry tossed with roasted spices and curry leaves.



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CENTRE PLATES

The star of your dining experience,
rich and satisfying.

KERALA

KANTHARI CHICKEN CURRY 420
Spicy, aromatic chicken curry with Kerala's signature coconut touch.

VARATHARCHA KOZHI CURRY 280
Roasted coconut chicken curry with home-style Kerala warmth.

ACHAYAN CHICKEN CURRY 390
Mild, comforting chicken curry with coconut richness.

MUTTON KURUMULAGU FRY 480
Black pepper mutton fry with rich coconut aroma.

MUTTON THENGA PAAL CURRY 470
Tender mutton cooked in creamy coconut curry.

MALABAR MUTTON CURRY 490
Authentic Malabar-style mutton curry with fragrant spices.

MANGO CURRY (PRAWN/FISH) ASPS
Tangy mango seafood curry with coconut richness.

CHALIYAM CHEMEEN CURRY 530
Spicy, tangy prawn curry with Kerala coastal charm.

CHAWARA NJANDU ROAST ASPS
Kerala-style spiced crab roast with coconut undertones.

TAWA PRAWNS 530
Spicy, tamarind-glazed prawns with Kerala flair.

TAWA FISH ASPS
Tangy, spiced fish grilled to perfection.

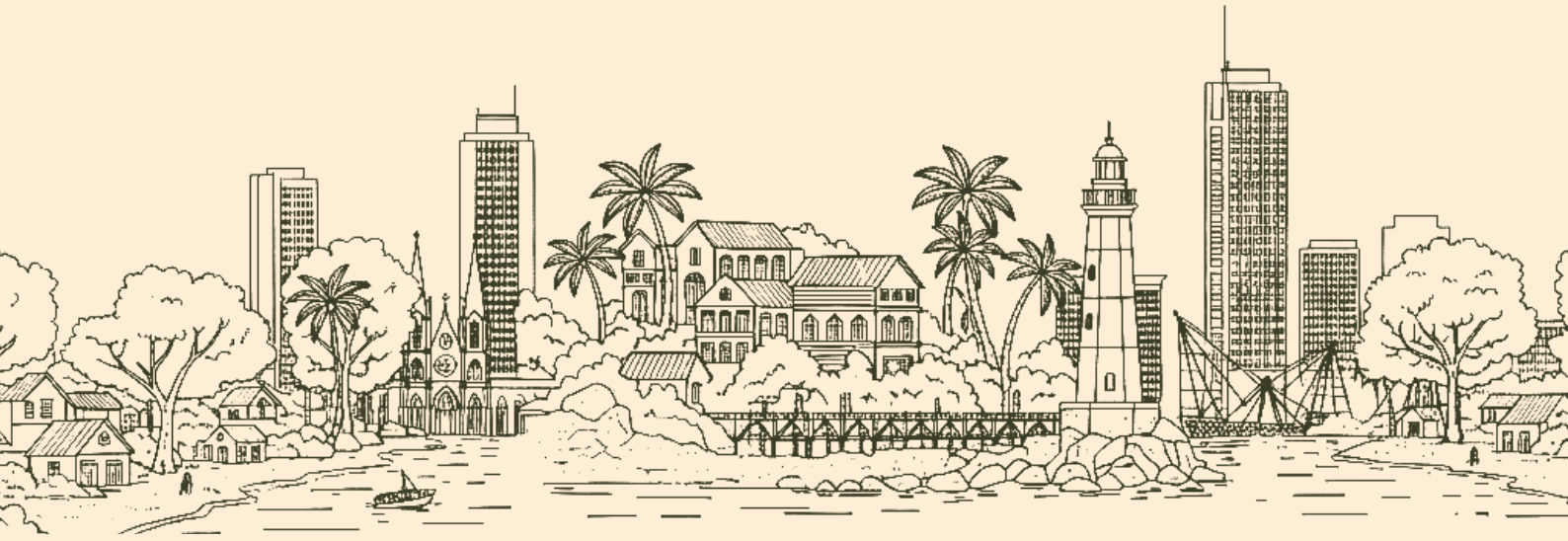
VEMBANADU KARIMEEN POLLICHATHU 560
Spot fish wrapped in banana leaf, a Kerala classic.

PANEER MANGO CURRY 340
Soft paneer in a tangy raw mango coconut sauce.

MUSHROOM VARATHARACHA CURRY 310
Roasted coconut mushroom curry with Kerala aroma.

VEG THENGA PAAL CURRY 280
Seasonal vegetables in mild coconut gravy.





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NORTH

THANGDI KEBAB 440
Juicy drumsticks with nutty, creamy marinade.

HARIYALI KEBAB 420
Minty, spiced chicken kebabs with yogurt infusion.

CHICKEN TIKKA 420
Juicy, marinated chicken grilled to perfection.



BBQ CHICKEN TIKKA 410
Smoky BBQ-flavored chicken boneless skewers.

TANDOORI CHICKEN (FULL/HALF) 780/400
Classic tandoor-roasted chicken with aromatic spices.

ZAFRONI CHICKEN MASALA 460
Creamy saffron chicken with dry fruits and indulgence.

HYDRABADI CHICKEN MASALA 440
Spiced chicken in rich onion-cashew gravy.

CHICKEN PATTIYALA 420
Aromatic chicken curry with cashew-onion base.

ROGHINI MURGH 420
Nutty, rich, aromatic chicken masala with cashew and almond touch.

CHICKEN TIKKA MASALA 420
Boneless chicken in a claypot, cooked with creamy tomato masala.

KADAI CHICKEN 420
Classic North Indian chicken curry with fresh spices.

MUTTON ROGAN JOSH 490
Rich, aromatic mutton curry with North Indian flair.

BEEF SEEKH KEBAB 420
Minced beef kebabs with cumin and aromatic spices.

VEG JALFREZI 240
Creamy, nutty Rajasthani vegetable curry.

VEG JAIPURI 260
Rich, fragrant mix of vegetables in a velvety sauce.

PANEER BUTTER MASALA 380
Soft paneer cubes in buttery, spiced tomato gravy.

KADAI VEG 260
Mixed vegetables cooked in a thick, spicy kadai-style masala.

MUSHROOM BUTTER MASALA 310
Creamy mushroom curry cooked in rich buttery tomato gravy.

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THE GLOBAL TABLE

CHICKEN FAJITA 390
Sizzling chicken with buttered peppers and zesty spices.

GRILLED CHICKEN WITH MUSHROOM PEPPER 520
Tender chicken breast with creamy mushroom sauce.

BEEF STEAK WITH MUSHROOM SAUCE 650
Juicy beef tenderloin with rich demi-glace.

KUNG PAO CHICKEN 390
Spicy-sweet chicken stir fry with crunchy peanuts.



SZECHWAN CHICKEN 350
Indo-Chinese chicken with fiery Szechwan punch.

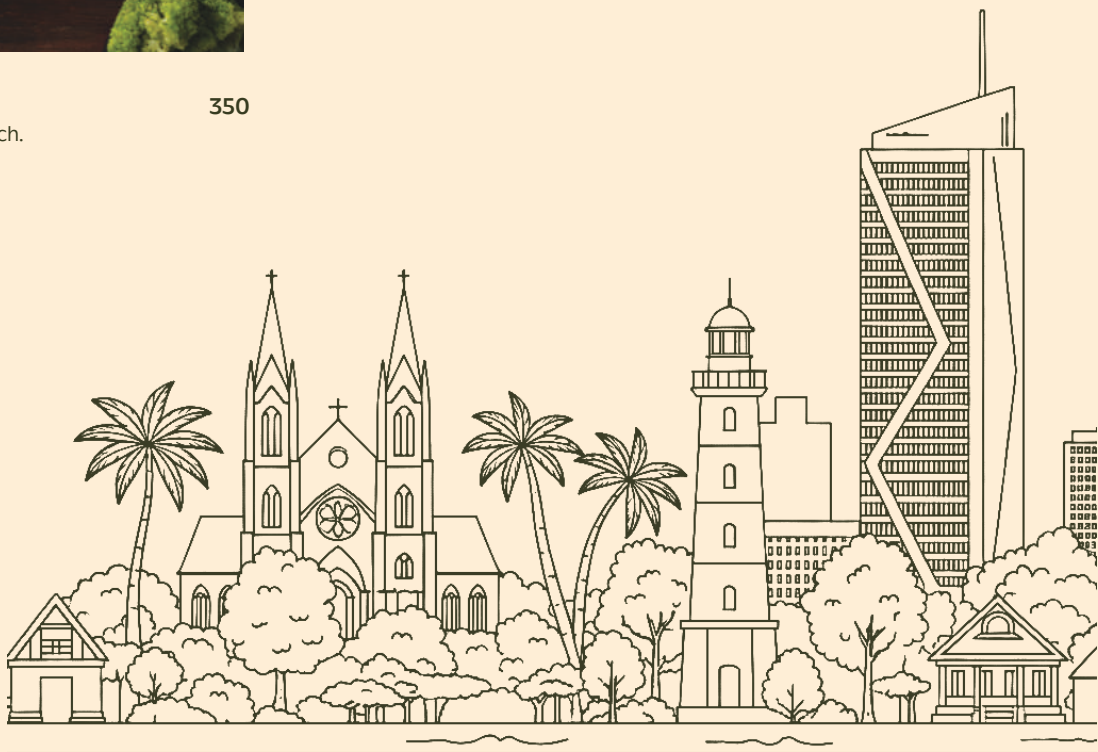
MANGOLIAN BEEF WITH BLACK FUNGS 430
Tender beef with savory-sweet Asian glaze.

PANEER MANCHURIAN 310
Crispy paneer tossed in spicy-sweet Indo-Chinese sauce.

GOBI MANCHURIAN 260
Crunchy cauliflower in tangy Indo-Chinese glaze.

CHILLY GOBI 260
Stir-fried cauliflower with fresh green chilies.

CHILLY MUSHROOM 310
Mushrooms tossed in bold chili sauce.



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TASTE OF THE DESERT

Authentic recipes carrying the aroma and essence of Arabia.

HUMMUS 220
Creamy chickpea dip with olive oil and lime.

BABAGANOUSH 200
Smoky eggplant dip with pomegranate finish.

TAZAKI 180
Yoghurt-cucumber dip with dill freshness.

MUHAMMARA 250
Roasted bell pepper and walnut spread with a mild kick.

MUTABAL 200
Eggplant tahini dip with lime and olive oil.

HUMMUS BIN LAHAM 450
Hummus topped with succulent mutton ribs.

ALFAHAM CHICKEN (HALF /FULL) 400/780
Peri-peri or Kanthari spiced chicken.

TOPFORM SPECIAL CHARCOAL (FULL/HALF) 470/900
Smoky, spiced BBQ delight.

LEBANESE CHICKEN WINGS 240
Crispy wings with oregano and pomegranate molasses.

JUJEH KEBAB 410
Saffron-marinated chicken kebabs.

FISH ALFAHAM ASPS
Kerala-style grilled fish with spicy masala.





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PLATTERS

MIXED GRILL PLATTER (HALF/FULL) 1800/3400
Ultimate grill for meat lovers, from mutton to chicken.

MIXED SEAFOOD GRILL 3900
A seafood feast with prawns, fish, crab, and squid.

MEZZE PLATTER 550
A spread of hummus, mutabal, muhammara, harissa, tazaki, and salads.

TOPFORM SPECIAL PLATTER (MAKE YOUR OWN)
Consult with our team member for more details

KAYALORAM PLATTER (HALF/FULL) 1900 / 3600
A platter of assorted fresh seafood, prepared in coastal style.

MIXED SEAFOOD PLATTER (HALF/FULL) 1800 / 3600
A selection of different seafood served together on one platter.

MARHABA PLATTER 3200
Rich, smoky and mildly spiced Middle Eastern-style grilled platter.

TANDOORI TIKKA PLATTER (HALF/FULL) 2100 / 3800
Smoky, spicy and juicy tandoori grilled tikka selection.

NOODLES AND PASTA

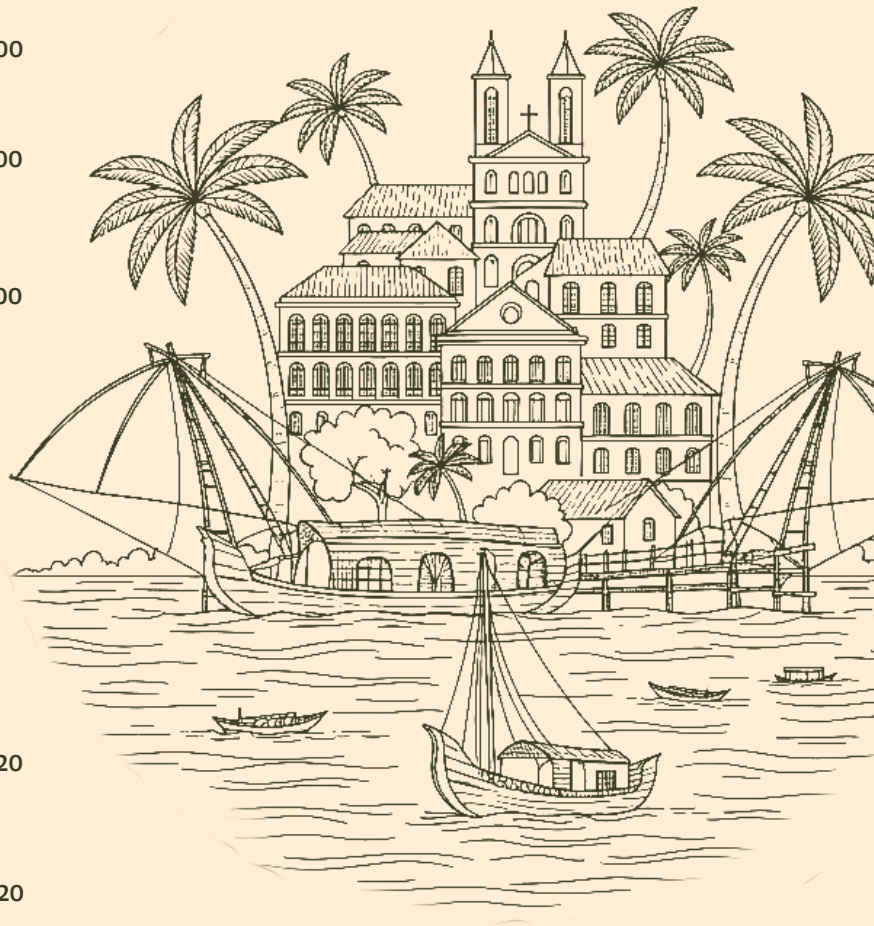
NOODLES (VEG/EGG/CHICKEN/MIXED 240/250/270/320
Wok-tossed noodles with fresh vegetables and sauces.

HAKKA NOODLES 320
Stir-fried noodles with crisp vegetables and soy seasoning.

ALFREDO PASTA 400
Velvety classic cream sauce pasta.

ARRABIATA PASTA 420
Fiery penne tossed in spicy tomato-garlic sauce.

CHARLI CHAN CHICKEN SPEGATTI PASTA 460
Garlic-infused spaghetti with tender chicken and mushrooms.



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BIRYANI AND RICE



MEALS (VEG. / FISH) 190/240
Traditional Kerala meals with seasonal curries.

TOPFORM CHICKEN BIRYANI (HALF/FULL) 195/280
Aromatic chicken biryani with rich masala.

BEEF BIRYANI (HALF/FULL) 200/290
Fragrant biryani with tender beef morsels.

MUTTON BIRYANI (HALF /FULL) 260/430
Slow-cooked mutton biryani with aromatic spices.

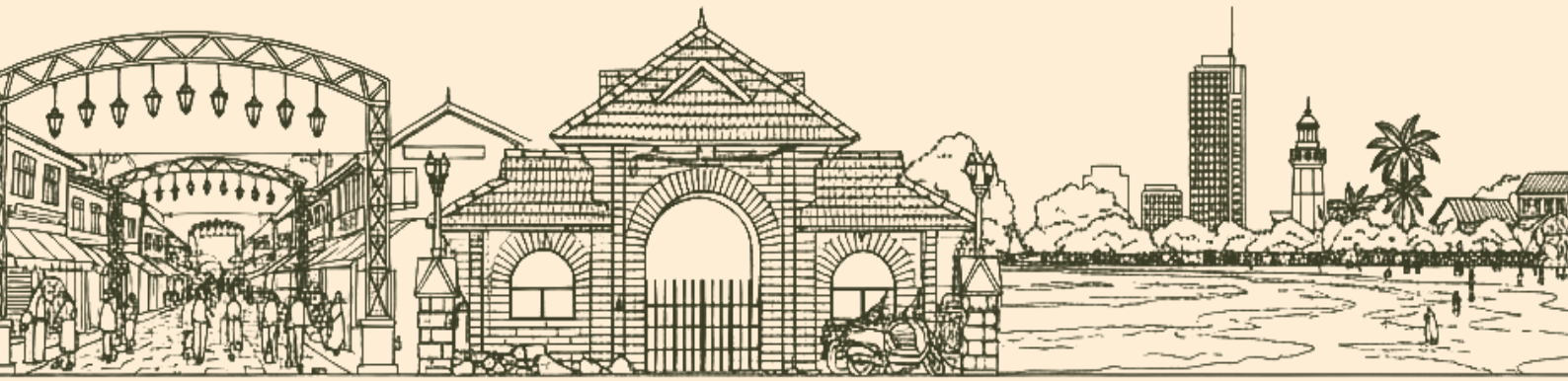
FISH BIRYANI 420
Coastal fish biryani with Kerala essence.

FRIED RICE (VEG/EGG/CHICKEN/MIXED) 240/250/270/320
Stir-fried goodness with perfectly balanced flavours.

NASI GORENG 390
Indonesian fried rice with satay and fried egg.

MINCED BEEF WITH BURNT GARLIC 390
Bold beef fried rice with garlic aroma.

YANGZHOU FRIED RICE 290
Classic Chinese-style fried rice with peas and sausage.



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OVEN FRESH

APPAM 20
Kerala-style soft rice pancakes.

PUTTU 60
Steamed rice flour cylinders with coconut.

CHIRATTAPUTTU 40

PATHIRI 15
Thin Malabar rice breads.

PARATHA 25
Flaky Kerala layered bread.

NOOL PARATHA 30

MADAKU CHAPATHI 25
Whole wheat flatbreads.

WHEAT PARATHA 30
Layered bread made from whole wheat.



NAAN / BUTTER NAAN 45/50
Soft, clay-oven baked, plain or buttery.

ROTI / BUTTER ROTI 45/50
Classic flatbread, soft and warm.

NEY PATHAL 30
Deep-fried rice flatbread delight.

THEGA PATHAL 25
Crispy deep-fried rice flatbread.



IDIYAPPAM 15
Steamed string hoppers, soft and delicate.

KULCHA 50
Fluffy, spice-filled leavened bread.

LACHHA PARATHA 35
Layered flaky North Indian bread.



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