

Fine Dine Redefined

BAYROUTE
Bistro

“THE BELLY RULES THE MIND.”

Deliciousness Ahead

This menu is an eclectic mix of cuisines from around the world. Each dish in the menu serves not just the food but also the temptation to try more. The abundance of tastes and flavours will take you to places you've never been and you will be eating with all your senses on high alert!

Are you ready to dig in?

Salads

Classic Arabia

(Exotic Salad with best combination of Green Apple, Carrot, Iceberg Lettuce, Cottage Cheese & Olive Seed)

₹ 145

Bayroute Corn Salsa

(Fresh Corn Salad with Tomatoes, Onion, Bell Pepper, Jalapeno & Cilantro)

₹ 130

Region Table

(Garden Fresh Veg Salad)

₹ 95

Golden Ridge Salad

(Chunky Tuna, Boiled Egg, Black Olives, Lettuce, Cheese, & Tomato Lemon Mustard Dressing)

₹ 175

Caesar Salad

(Green Salad dressed with Lemon Juice, Olive Oil, Worcestershire Sauce, Parmesan Cheese, Dijon Mustard; topped with Grilled Chicken)

₹ 190

Greek Salad

(Combination of Tomato, Cucumber, Bell Pepper, Lettuce, Black Olives, Feta Cheese & Herbs)

₹ 130

Diet or no diet,
our salads are as tasty as they are healthy.



Soups

Hot 'N' Sour (Veg/Chicken)

(Traditional Hot Soup with chopped Vegetables, Spicy Sauce & Black Pepper)

₹ 90/120

Sweet Corn (Veg/Chicken)

(Chinese style Soup made with Mixed Veggies, Sweet Corn Kernels & Pepper)

₹ 90/120

Kayal Chemmeen Soup

(Authentic Alleppey style Soup prepared in Coconut Milk, Freshwater Prawns, Shallots & Spices)

₹ 140

Cream Soup (Veg/Chicken)

(Velvety textured Creamy Soup prepared using Milk & Chicken /Veg stock)

₹ 95/140

Cream of Tomato

(Tomato based thick Soup indulged in Pure Cream & Dried Herbs)

₹ 120

Bayroute Bread Bowl Soup

(Canadian rich Cream Soup with Chicken Broth, Dried Herbs, Cheese & Milk Cream served in a Crunchy Bread Bowl)

₹ 185

Chinese West Lake Soup

(Western Chinese Seafood Soup with Egg White, Corn Starch & White Pepper)

₹ 130

A refreshing start to the rest of your delicious meal.



Starters

Crispy Fried Veg in Hot Garlic Sauce

(Batter Fried Vegetables sauteed in Hot Garlic Sauce)

₹ 145

Dynamite (Chicken/Prawns)

(Crispy Batter-fried Chicken/ Prawns partially drenched in Sweet & Spicy Dynamite Sauce)

₹ 220/250

Peanut Chicken

(Chicken stirred in Peanut Sauce and topped with Fried Peanuts)

₹ 220

Chicken Teriyaki

(Juicy and tender Grilled Chicken glazed in a flavourful Sauce)

₹ 280

Beef Steak Bites

(Cubes of Tenderloin Steak grilled in a Dark Sweet Sauce)

₹ 290

Honey Chilli Potato

(Fried Potato Fingers tossed in Sesame Honey Chilli Sauce)

₹ 160

Honey Glazed Chicken Wings

(Chicken Wings cooked in a sticky Sweet Sauce of Honey, Scallions, Bell Pepper and Sesame Seeds)

₹ 220

First impressions matter &
we're frankly quite good at serving them.



Mediterranean Magic

Chicken Sizzler

(Marinated Tender Chicken Breast cooked in Mushroom Pepper Sauce served with French Fries and boiled Vegetables on a hot plate)

₹ 325

Beef Steak with Mashed Potato

(A rich Tenderloin Beef grilled and served with Pepper Sauce, Veggies and Mashed Potato)

₹ 335

Escalope de Pollo

(Crumb Fried Chicken Breast drenched in Yellow Sauce and served with French Fries & steamed Veggies)

₹ 255

Fish Sizzler

(Marinated Fish Fillet cooked in Mushroom Pepper Sauce served with French Fries and boiled Vegetables on a hot plate)

₹ 300

Penne Arrabiata

(Penne in Italian Sauce made from Garlic, Tomatoes and Dried Red Chili Peppers cooked in Olive Oil)

₹ 285

Penne Carbonara

(Penne in traditional Italian White Sauce, Veggies and Chicken served with rich Parmesan Cheese)

₹ 370

Grilled Chicken in Mushroom Garlic Sauce

(Chicken in thick and creamy Mushroom Garlic Sauce with a sprinkle of Herbs and Parmesan Cheese)

₹ 290

BBQ Chicken with Corn Salsa

(Grilled skewed, juicy and tender Chicken Chunks with BBQ seasoning served with Mexican Corn Salsa)

₹ 320

Take a trip around the world on a plate.



Chinese Wok

Schezwan (Chicken/Fish)

(A classic style Chinese dish with tender pieces of Chicken and colourful Vegetables tossed in a Savoury Sauce balanced with Indian Spices)

₹ 225/235

Orient Chilli (Chicken/Fish)

(An Indo-Chinese Gravy with Crispy Fried Boneless Chicken, Onions, Bell Peppers and Sauces)

₹ 215/235

Sheng Jiang Chicken

(A Chinese dish with fresh Ginger, Garlic, Scallions and crispy fried Boneless Chicken cooked in a sticky Brown Sauce)

₹ 215

Indo Chinese Manchuria (Chicken/Veg)

(Delicious Fried Chicken in slightly sweet, hot & sour Manchurian Sauce)

₹ 220/180

Asian Chilli Garlic Prawns

(Seared Prawns smothered in a spicy, sticky Asian Sauce)

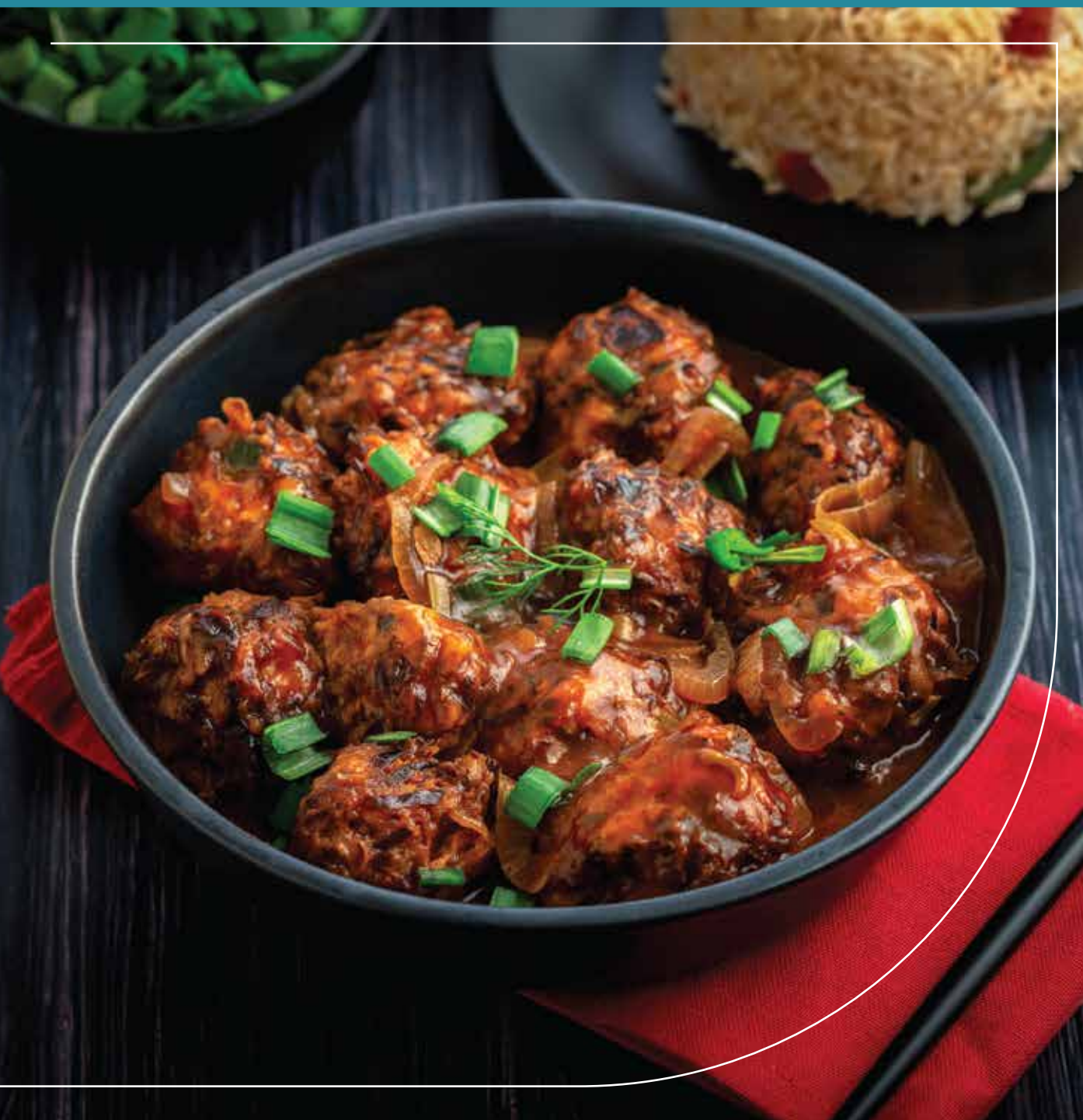
₹ 390

Bayroute Chinese Chicken Ramen

(Chicken Ramen with a flavourful Chicken Broth, Roasted Chicken, fresh Veggies, lots of Noodles and a soft cooked Egg)

₹ 250

Ni Hao! Tease your tongue with a burst of bright flavours.



Rice & Noodle Bowl

Fried Rice (Veg/Egg/Chicken/Mixed)

(Cooked Rice stir fried with Vegetables in Chinese Sauces)

₹ 140/160/190/250

Seafood Oyster Rice

(Egg Fried Rice with Seafood and Oyster Sauce topping)

₹ 255

Noodles (Veg/Egg/Chicken/Mixed)

(Cooked Noodle stir fried with Vegetables in Chinese Sauces)

₹ 150/170/195/260

Singapore Fried Rice (Veg/Chicken)

(Fusion Chinese dish, flavour packed with Rice, Vegetables, Spices, Sweet & Savoury Sauce and Pineapple bits)

₹ 215/235

Schezwan Fried Rice (Veg/Chicken)

(Regular Fried Rice bursting with hot & spicy flavours of Ginger, Garlic, Soya Sauce & Red Chilli Paste)

₹ 150/195

Nasi Goreng

(Southeast Asian Fried rice with pieces of Meat and Vegetables served with a Fried Egg)

₹ 255

Can't decide?

Which is why we call this section a 'no-brainer'!



Flavours of North India

Dal Tadka

(Smoky flavoured Indian Lentil dish made with Masoor Dal)

₹ 140

Kadai Sabzi (Veg/Paneer/Chicken)

(Spicy flavoured dish made with Veggies and Kadai Masala)

₹ 150/180/250

Mushroom Mutter Masala

(A creamy North Indian Gravy prepared with Mushroom and Green Peas)

₹ 185

Paneer Makhani

(Slightly sweet dish prepared with Butter, Tomatoes, Cashews, Spices, Red Chili Powder, Garam Masala and Paneer)

₹ 190

Hariyali Paneer Masala

(Mildly spiced dish prepared with Onions, Masala and Green Herbs)

₹ 190

Murgh Makhani

(Curry of Chicken prepared with Butter, Tomatoes, Cashews, Spices, Red Chili Powder, Garam Masala and Chicken topped with Cream & Butter)

₹ 240

Methiwala Chicken

(Delicious Chicken dish in moderately spicy Masala along with Fenugreek Leaves)

₹ 245

Rogan Josh

(Aromatic signature Kashmiri Lamb dish in Red Gravy)

₹ 295

From Namaste to Sat Sri Akaal,
we've got a gourmet menu of them all!



South God's Own Delicacy

Veg Mappas

(Kerala style Coconut Milk based Vegetable Curry)

₹ 130

Meen Mango Curry

(Hot and tangy traditional Fish Curry in Ginger, Mangoes and Coconut Sauce)

APS

Meen Tawa Fry

(Spicy Tawa Fried Fish marinated in fresh Spices with a tang of Lemon)

APS

Elayil Meen Thengapal

(Bayroute's Signature Dish prepared with Fish marinated in exotic Spices and poached in a Banana Leaf with Coconut Milk)

APS

Malabar Chicken Curry

(Creamy aromatic Chicken Gravy packed with Spices and bursting with flavours)

₹ 210

Ammachi Chicken Fry

(Kottayam Ammachi's thattukada style spicy Chicken Fry made with Red Chilli flakes)

₹ 220

Chicken Varattiyathu

(Delicious Kerala style Tender Chicken dish in a spicy tangy masala paste)

₹ 230

Beef Curry

(Street Style spicy Beef masala curry made with Shallots, Onions and Spices)

₹ 185

The redefinition of comfort food. Alle?



South God's Own Delicacy

BDF

(Old time favourite Kerala Beef delicacy marinated in Spices and deep fried)

₹ 215

Beef Coconut Fry

(Known in Kerala as "Beef Ularthiyathu" is a slow roasted Beef dish in a mixture of Spices, Onions, Curry Leaves, and Coconut Slivers, fried in Coconut Oil)

₹ 195

Kurumulaku Fry (Mutton/Chicken)

(Tender Goat Meat cut into pieces, cooked and roasted with Pepper and Spices. An option with Chicken is also available)

₹ 295/230

Mutton Ishtu

(Malabar style Mutton Stew made with juicy Mutton simmered in Coconut Milk with Onion, Ginger- Garlic and Spices)

₹ 295

Wayanad Beef Idichathu

(Masala Fried Beef Strips shredded and cooked in virgin Coconut Oil)

₹ 240

Amma's Prawns Ularthiyathu

(Prawns marinated in Kerala Spices and cooked in Onion Tomato Masala)

₹ 320

Meen Vazha Elayil Polichathu

(Traditional Kerala dish with Fish of your choice cooked in Onion Masala and wrapped in Banana Leaf)

APS

Kozhi Churuttu

(Deep fried skewered Chicken pieces marinated in Lime Juice and Aromatic Spices, wrapped in Banana Leaf)

₹ 260

Just like from amma's adukkala!



House of Bread

Tawa Paratha	₹ 18
Wheat Paratha	₹ 20
Kerala Paratha	₹ 15
Kannu Vecha Pathiri	₹ 15
Ari Pathiri	₹ 12
Tandoor Roti (Plain/Butter)	₹ 30/35
Naan (Plain/Butter/Garlic)	₹ 35/40/45
Kulcha (Plain/Butter)	₹ 50/60

The aroma of freshly prepared bread is ecstasy. Isn't it?



Biriyani

Dum Chicken Biriyani

(Thalassery style savory Chicken and Rice Dish prepared in layers of Chicken, Rice, and Aromatics that are steamed together)

₹ 195

Biriyani (Mutton/Egg/Veg/Fish)

(Traditional style, Mutton/Fish roasted and cooked with Rice)

₹ 320/150/145/APS

You possible can't go wrong with any of these choices



Arabian Nights

Fattoush

(Levantine Salad made from Fresh Vegetables and served with Fried Kuboos)

₹ 170

Hummus

(Famous Middle Eastern Dip made from cooked Chickpeas and Tahini)

₹ 125

Bayroute Mix Platter

(Mixed style grill with Arabic Grilled Chicken, Chicken Kebab, Mutton Kebab, Chicken Tikka, Grilled Prawns, Kebab with Cheese served with Bread, Hummus, Garlic Sauce and French Fries)

₹ 950

Grilled Chicken (H/F)

(Grilled tender & juicy Chicken marinated in bbq Sauce)

₹ 280/540

Al-Faham (Q/H/F)

(Chicken marinated with Arabian spice and barbequed in charcoal grill)

₹ 160/290/555

Arabic Kebab (Chicken/Mutton)

(Minced Chicken chunks marinated in special spices and grilled on skewers)

₹ 350/450

Hummus with Kheema

(Hummus topped with an Aromatic Kheema is a traditional dish from the Middle East)

₹ 190

A trip to Dubai is expensive but to bring Dubai on a plate isn't.



TANDOOR

From the clay pot

Tandoori Murgh (Q/H/F)

(Smoky and spicy marinated Chicken grilled to perfection in a cylindrical clay oven)

₹ 160/290/555

Murgh Kali Mirch Tikka

(Boneless pieces of Chicken, marinated in Indian Spices, threaded on a metal skewer and cooked on live charcoal)

₹ 350

Hariyali Tangdi Kebab

(Boneless pieces of Chicken, marinated in spiced Green Herbs, threaded on a metal skewer and cooked on live charcoal)

₹ 350

Murgh Malai Tikka

(Soft, juicy Kebabs on skewers marinated in a unique blend of Yogurt, Cream and Spices cooked to perfection on live charcoal)

₹ 350

Kalmi Tikka Kebab

(Rich, juicy and delicious Chicken Kebab with the richness of Cashew, Malai and Curd cooked on live charcoal)

₹ 350

Paneer Tikka Kebab

(Cottage Cheese marinated in spiced yogurt-based marinade and grilled in a clay oven)

₹ 290

Kebab Mix Platter

(Rich juicy Malai, Hariyali, Kalmi, Kali Mirch Kebab Mix Platter)

₹ 360

Tandoori Prawns

(Smokey and juicy Prawns marinated in Indian Spices grilled to perfection in a clay oven)

APS

Powerhouse of Flavours & A Pinch of Smoke!



Sweet Tooth

Sizzling Brownie with Ice Cream	₹200
Carrot Halwa with Ice Cream	₹180
Sticky Toffee Pudding with Ice Cream	₹175
Litchi Pudding	₹95
Choice of Ice Cream (Vanilla, Chocolate, Strawberry)	₹ 80/100/80
Rose Falooda	₹120
Arabic Cheese Kunafa (Classic/With Ice Cream)	₹ 300/400

There's always room for dessert,
especially the ones we make.



Nature's Fuel

Strawberry Mojito	₹110
Passion Fruit Mojito	₹ 120
Green Apple Sparkle	₹ 120
Virgin Mojito	₹ 95
Guava Mint Mojito	₹ 130
Sky Blue	₹ 170
Lime Juice (Without Soda/With Soda)	₹ 40/50
Mint Lime	₹ 45
Mohabbat ka Sharbat	₹ 95
Rose Milk	₹ 95
Icy Blast (Strawberry/Passion Fruit)	₹ 360

Sip. Eat. Sip. Repeat.





**Make memories extra special at Bayroute's Banquet Hall,
perfect for little parties, gatherings and conferences.**

(Max pax: 50)

- Kindly wait for about 20 to 30 mins as we prepare your food according to your order & requirement.
- Prices are excluding GST.
- Remember to give us a heads-up if you are allergic to any ingredient/s.
- All pictures shown are for illustration purposes only.



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