

"ONE MENU,
INFINITE
DELIGHTS!"



INDIAN | ARABIC | CHINESE | SANDWICHES | DESSERT

Sharjah, Muwaileh-Commercial

Special

Menu



SAVE ME

BARBECUE EMBER
RESTAURANT

جمرة الشواء
مطعم



BARBECUE EMBER RESTAURANT

Welcome to Calicut Barbecue Ember Restaurant, where culinary dreams come to life! Get ready to dive into a mouthwatering adventure with our 26 tantalizing specialties that are sure to excite your taste buds! Experience the bold flavors of our legendary ember special beef, delight in our exquisite pidiyum kozhiyum, and be swept away by our amazing seafood offerings, including the zesty Thai grill prawns, the rich Crab paalcurry, and the unforgettable fish nirvana. And don't miss the chance to savor our luxurious malai charcoal!

At Calicut Barbecue, we honor the rich culinary heritage of Calicut with every dish. Picture this: natural organic, flame-kissed biryanis like Legoahn itiyani, kuttan biriyani, and irachi choor that transport you to flavor heaven, alongside sizzling platters that burst with flavor, turning every bite into a jubilant celebration of taste and flair.

With our warm and inviting atmosphere combined with exceptional service, each visit promises to be an unforgettable dining experience. So why wait? Come in and immerse yourself in a world where fire meets flavor and embark on a thrilling journey of culinary excellence that will leave you craving more!



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PRAWNS GHEE ROAST

Prawns Ghee Roast is an exquisite coastal dish that highlights the succulent flavours of prawns simmered in a rich blend of roasted spices, tangy tamarind, and aromatic ghee. This dish combines layers of warmth and spice, providing a delightful taste of coastal cuisine.



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Paal Konju

Paal Konju consists of prawns that are lovingly cooked in a rich and creamy coconut milk gravy spiced with aromatic herbs. This dish offers a luxurious depth of flavour and a comforting texture that makes it a favourite among seafood lovers.



THAI GRILLED PRAWNS

Thai Grilled Prawns present a delightful fusion of smoky essence and aromatic flavours, featuring prawns marinated in a vibrant mix of spices that evoke both Thai and Kerala culinary traditions. These prawns are grilled to perfection and served with a Kerala-style sauce, adding a unique twist to each bite.



LEMON BUTTER GARLIC FISH

Lemon Butter Garlic Fish features tender basa fillets that are expertly pan-seared to create a crispy exterior while retaining their moist, flaky texture. Infused with zesty lemon, rich butter, and aromatic garlic, this dish offers a fresh and indulgent flavour experience.



FISH NIRVANA

Fish Nirvana is a delectable seafood creation that highlights King Fish, expertly cooked with an array of aromatic spices and fresh herbs. This dish promises a burst of flavours that resonate with the essence of Kerala's coastal heritage, making it a truly indulgent experience.



NEELAMBARI FISH

Neelambari Fish showcases King Fish simmered in a unique and vibrant green masala made with fresh herbs and coconut milk. This dish is rich in flavour and visually appealing, as it combines freshness with a delightful depth of taste.



SPECIAL

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CRAB PAAL CURRY

Crab Paal Curry features succulent pieces of tender crab cooked in creamy coconut milk gravy, infusing the dish with traditional Kerala spices. This rich and flavorful curry is a celebration of seafood, making it a must-try for crab lovers.



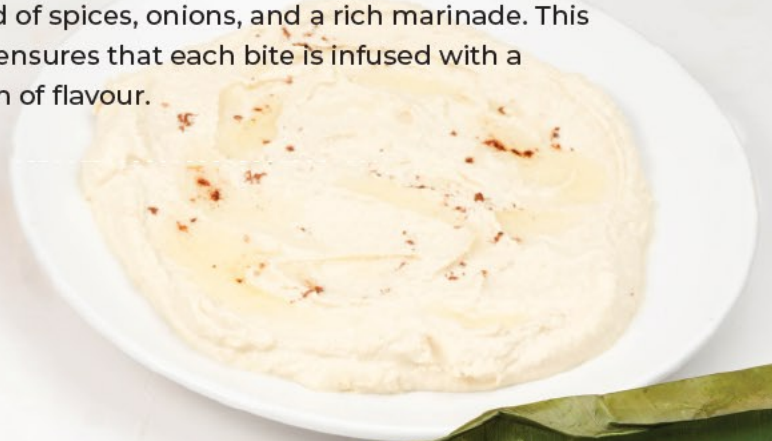
MALAI CHARCOAL

Malai Charcoal features smoky green chillies coated in a creamy, spiced malai sauce. This dish balances the chillies' heat with the sauce's richness, providing a delightful contrast of flavours that enhances any meal



CHARCOAL POLLICHATHU

Charcoal Chicken Pollichathu celebrates flavours feature grilled, smoky chicken meticulously wrapped in banana leaves and cooked with a blend of spices, onions, and a rich marinade. This dish ensures that each bite is infused with a depth of flavour.



ERI PORI CHICKEN FRY

Eri Pori Chicken Fry features chicken pieces that are perfectly deep-fried and coated in a blend of flavorful spices and flour. With its crunchy exterior and savoury flavour, this dish makes for an irresistible snack or appetiser that pairs well with a variety of accompaniments.



CHICKEN Naalukettu

Chicken Naalukettu is a traditional Kerala dish that features tender pieces of chicken immersed in creamy coconut gravy seasoned with an array of roasted spices and fragrant curry leaves. Wrapped in a banana leaf, this dish is slow-cooked to perfection, allowing the flavours to meld beautifully.



INJI PULI CHICKEN

Inji Puli Chicken is a Kerala standout dish showcasing tender chicken pieces cooked in a tart and savoury ginger-tamarind gravy. The combination of sweetness, spice, and tanginess creates a well-balanced and comforting dish that tantalizes the taste buds.



PIDIYUM KOZHIYUM

Pidiyum Kozhiyum is a beloved Kerala dish featuring marinated and tender chicken skillfully cooked with various spices. This dish is served with soft, steamed rice balls, providing a hearty and satisfying meal that reflects the essence of home-cooked comfort food.



CURRY VEPPILA KATTI KOZHI

Curry Veppila Katti Kozhi is a vibrant and flavorful Kerala dish crafted with tender pieces of chicken cooked in a rich green gravy made with coconut milk and an abundance of curry leaves. This dish offers a delightful explosion of flavours, highlighting the use of local ingredients.



Paal Kappa WITH BEEF

Paal Kappa with Beef is a hearty meal made with tender chunks of beef cooked in a rich, thick gravy. Paired with creamy, spiced, mashed tapioca, this dish offers a comforting blend of flavours and textures that come together to create a satisfying meal.



EMBER SPECIAL BEEF FRY

Ember Special Beef Fry consists of juicy, marinated, and deep-fried pieces to crispy perfection. Coated with special spices that enhance the natural flavours, this dish celebrates Kerala's culinary expertise, offering a crispy, flavorful experience.



WAYANADAN BEEF VARATTU

Wayanadan Beef Varattu is a spiced, dry-fried beef dish from Wayanad, Kerala, expertly cooked with aromatic spices and flavorful herbs. This dish captures the essence of Kerala's culinary tradition and delivers a punch of flavour in every bite



BEEF STEW



Beef Stew is a classic Kerala-style curry highlighting tender beef cooked in a rich coconut milk base infused with the flavour of cashew nut paste. This non-spicy dish offers a comforting taste that warms the heart, perfect for family gatherings.



BEEF VINDALOO

Beef Vindaloo is a bold and spicy curry that features tender beef marinated in vinegar and an aromatic blend of spices. This dish is known for its distinct tanginess and heat, making it a popular choice for those seeking robust and complex flavours.



Paal Katti Paratha

Paal Katti Paratha is a soft, milk-infused flatbread that serves as an ideal companion to rich and spicy beef curries. This dish provides a delightful contrast of flavours and textures, making it a satisfying addition to any meal.



KUTTAN BIRIYANI

Kuttan Biriyani is a Malabar-style Biriyani that highlights tender, young beef, seasoned with a harmonious blend of aromatic spices and served with fragrant rice. This dish embodies the rich culinary tradition of the region, offering a savoury and satisfying experience.



LEGHORN CHICKEN BIRIYANI

Leghorn Chicken Biriyani is a flavorful Malabar dish that brings together marinated spiced chicken and aromatic rice. This dish accurately represents traditional cuisine, offering rich flavours that take you on a culinary journey.





ERACHI CHORU

Erachi choru is a traditional Kerala rice dish with spiced meat, usually beef, cooked together with fragrant rice and herbs.



KALLUMAKKAYA BIRIYANI

Kallumakkaya Biriyanis is a unique Kerala dish that highlights tender mussels cooked in a fragrant rice medley with a variety of aromatic spices. This Biriyanis offers a taste of the sea, presenting a delightful balance of flavours and textures that reflect the richness of coastal cuisine.





POTHI BIRIYANI

Pothi Biryani is a fragrant and flavorful rice dish that features carefully marinated meat, combined with a medley of spices to create a rich and indulgent Biryani. Wrapped and slow-cooked in a pouch, the flavours are intensified, and it is served alongside two crispy pieces of Chicken 65 for a complete dining experience.



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