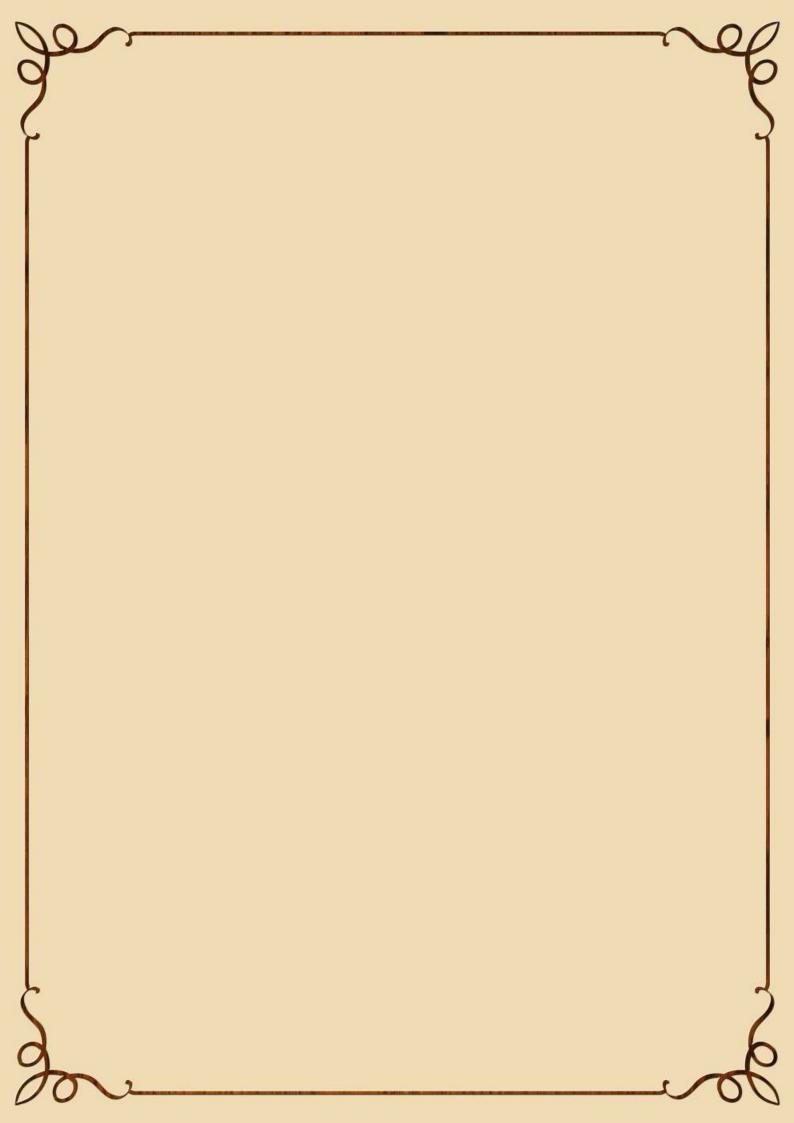


## MENNU



COD



## **VEMBANAD**

(COORG & COASTAL CUISINE) (12:30 to 3:30pm / 7:30 pm to 10:30pm)

## **APPETIZERS**

| • | Kummu Nallamallu Fry<br>Sautéed button mushrooms with onion, black pepper.   | 575                        |
|---|--|----------------------------|
| • | Kari Bale Cutlet<br>Char oven roasted raw banana patties   | 575                        |
| • | <b>Cheera vada</b><br>Green leafy patties served with spicy mango chutney  | 575                        |
| • | Nandu Melagu Fry<br>Pan roasted mud crab with ground roasted spices and pepper.  | 1350                       |
| • | <b>Chicken Ghee Roast</b><br>Chicken cooking with Mangalorean spices   | 725                        |
| • | <b>Masala Nistei</b><br>Tender cubes of fried seer fish, tossed with Malvani garam masala  | 875                        |
| • | <b>Pandi Chops</b><br>Succulent pork chops marinated in roasted spices, kachampuli   | 725                        |
| • | <b>Kodanari Toppu Meen</b><br>Curry leaf marinated fish wrapped in banana leaves<br>cooked to perfection on the griddle  | 975                        |
| • | <b>Grilled fish of the day</b><br>Choice of marination for your grills (Kerala Red Masala,<br>Mangalore Red Masala, Or Green Chili Lemon Coriander<br>Paste or Lemon & Garlic) |                            |
|   | Jumbo Prawns<br>Pomfret<br>King Fish Steak<br>Lady Fish  | 1275<br>975<br>1100<br>850 |

All prices mentioned in Indian rupees, Government taxes as applicable, GST 18%

## <u>SOUP</u>

| <ul> <li>Koli Soup</li> <li>Spiced chicken broth with a hint of kachampuli</li> </ul>  | 525     |
|--|---------|
| <ul> <li>Attukal Soup         A common specialty of coorg, this is a lamb shank             broth simmered with pepper. Served on top of kadambuttu.     </li> </ul> | 575     |
| <ul> <li>Potato Drumstick         Pulp of drumstick, tasty and rich in proteins and vitamins     </li> </ul>   | 450     |
| MAIN COURSE  |         |
| <ul> <li>Koli Kari         Coorg chicken curry finished with green paste     </li> </ul>   | 675     |
| <ul> <li>Mangalore Nati Koli Kari</li> <li>Country chicken cooked with local spices</li> </ul>   | 750     |
| <ul> <li>Nadan Attirachi Curry<br/>Kerala style of mutton curry in mildly spicy and rich<br/>in masalas, cooked in coconut milk</li> </ul>                           | 950     |
| <ul> <li>Mutton Sukka<br/>Dry roast mutton, stirred with shredded coconut</li> </ul>   | 950     |
| <ul> <li>Pandi Kari         Kodava style spicy rich dark pork gravy finished with             native broiled spice mix         </li> </ul>                           | 750     |
| <ul> <li>Thaarav roast         Duck roast – Syrian Christian specialty from Kerala served with             appam         </li> </ul>                                 | 1275    |
| <ul> <li>AllepeyFish Curry</li> <li>Fish curry cooked with raw mango</li> </ul>  | 850     |
| <ul> <li>Moilee – Fish/Prawn</li> <li>Very mild based stew with coconut milk &amp; tempering's</li> </ul>  | 850/950 |

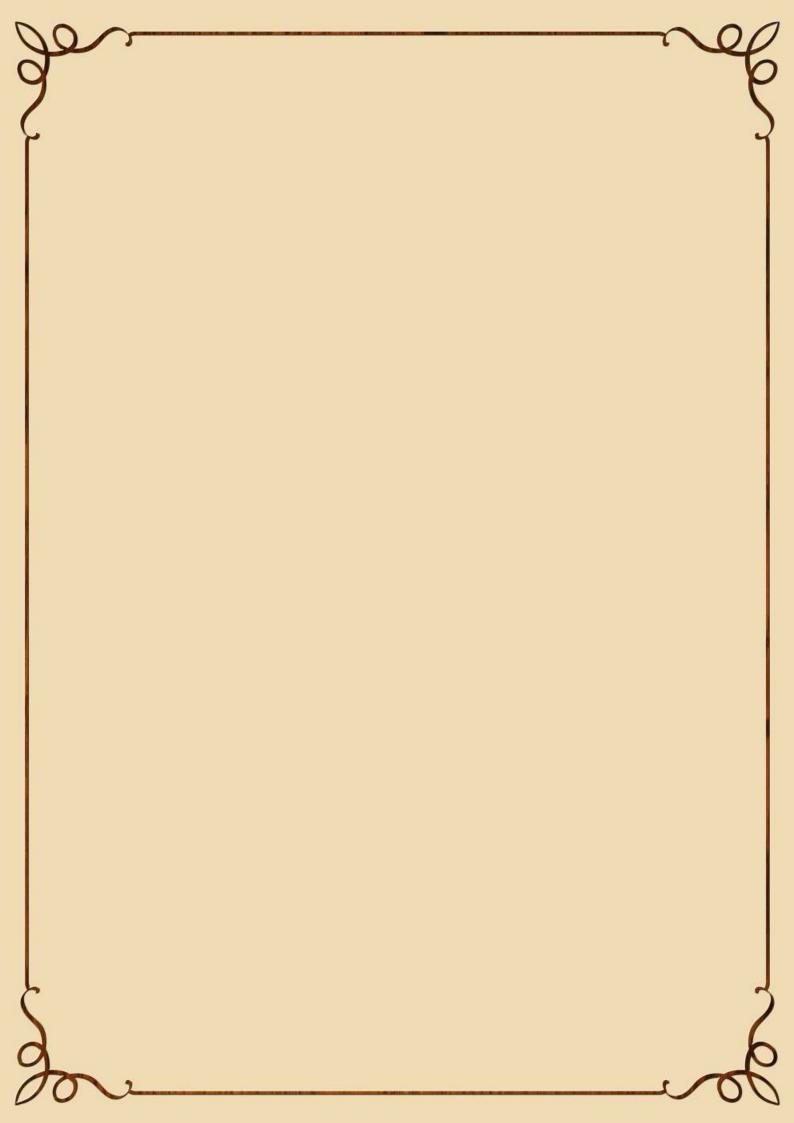
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|------------------|---|---------|
| 9                |   |         |
| $\left( \right)$ | <ul> <li>Pachai Kai Kari Kuruma<br/>Assorted Vegetable cooked with traditional Coorg spices</li> </ul>  | 525     |
|                  | <ul> <li>Kummu Kari<br/>Mushroom braised in the succulent flavors and kachampuli</li> </ul>   | 525     |
|                  | <ul> <li>Soppu Palya<br/>Stir fried local spinach finished with scrapped coconut</li> </ul>   | 525     |
|                  | <ul> <li>Baimbale Kari         The bamboo shoot curry is a favorite with the kodavas             and generally fresh bamboo shoot available rainy season,             cooked with coconut and spices paste.     </li> </ul> | 525     |
|                  | • Kodava kanne<br>Toor dal tempering with mustard seed & curry leaf   | 450     |
|                  | CHOOSE YOUR FAVORITE COMBINATION  |         |
|                  | <ul> <li>Kerala Paratha<br/>Multi layered pan fried Indian bread</li> </ul>   | 225     |
|                  | <ul> <li>Chapati<br/>Thin whole wheat bread baked on griddle</li> </ul>   |         |
|                  | <ul> <li>Appam</li> <li>A bowl-shaped thin pancake prepared from fermented rice batter</li> </ul>   | 225/275 |
|                  | <ul> <li>Kadumbuttu</li> <li>Steamed rice dumpling</li> </ul>   |         |
|                  | <ul> <li>Puttu<br/>steamed firm cylinder rice cake, topped with grated coconut</li> </ul>   |         |
|                  | <ul> <li>Noolputtu<br/>Steamed cooked rice, string hoppers</li> </ul>   |         |
|                  | <ul> <li>Akkirotti<br/>Round rice bread cooked on a griddle finished on a charcoal</li> </ul>   |         |
| 5                | Neer Dosa     Steamed rice crepes   |         |
| 0                | All prices mentioned in Indian rupees, Government taxes as applicable,  | GST 18% |

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| BIRYANI & RICE  |                                 |
|---|---------------------------------|
| <ul> <li>Biryani         A northern Kerala specialty, a rare combination of special<br/>masala flavored rice with choice of     </li> </ul> |                                 |
| Prawns<br>Fish<br>Chicken<br>Mutton<br>Vegetables   | 110<br>950<br>750<br>925<br>575 |
| <ul> <li>Coorg Koli Pulav</li> <li>Chicken cooked with green spices paste along with long grain basmati rice</li> </ul>                     | 750                             |
| <ul> <li>Tarkari Pulav</li> <li>Basmati rice cooked together with vegetables, green masala</li> </ul>                                       | 525                             |
| <ul> <li>Nei Soru<br/>Basmati rice cooked in desi Ghee</li> </ul>   | 450                             |
| <ul> <li>Kodagu Mor Koozh</li> <li>A coorg delicacy, mashed rice with yoghurt, grated coconut &amp; herbs</li> </ul>                        | 450                             |
| <ul> <li>Red Rice</li> <li>The traditional kerala Matta rice, high in nutrients cooked till well done</li> </ul>                            | 400                             |
| <ul> <li>Steamed Basmati Rice</li> <li>Steamed basmati rice cooked to perfection</li> </ul>   | 295                             |
| DESSERT   |                                 |
| <ul> <li>Choice of Payasam</li> <li>Coorg Thari Payasam / Tender Coconut / Kerala Ada</li> <li>Pradhaman / Paruppu Payasam.</li> </ul>      | 400                             |
| <ul> <li>Elanchi<br/>Coconut and nuts stuffed sweet crepes with a drizzle of honey</li> </ul>   | 400                             |
| • Cardamom Custard<br>Cold custard with locally grown cardamom & Vanilla  | 400                             |
| <ul> <li>Ice Cream</li> <li>As per Seasonal Availability</li> </ul>   | 400                             |
| All prices mentioned in Indian rupees, Government taxes as applicable, GS   | ST 189                          |





Coorg Wilderness Resort, Virajpet Main Road,