

SWAADULLA CHAARUKAL
(Flavourful Broths)

Attin Kal Soup 180
Spiced lamb broth with ginger, garlic, coriander & herbs

Nadan Soup
A traditional broth from the rural household of Kerala
Veg 155 / Chicken 180 / Prawn 190 / Njandu 180

● Pepper Rasam 130
Rasam with freshly ground black pepper corns

Njandu Rasam 180
Homestyle Kerala crab rasam

VARUTHADUM PORICHADUM
(Starters)

- Koon Kurumulakittathu 280
Mushroom pepper fry
- Paruppu Vada 205
Lentil fritters served with coconut chutney
- Paneer Injipuli Fry 290
Indian cottage cheese sautéed with ginger & tamarind
- Baby Corn Pepper Fry 285
Baby corn marinated with peppercorns & fennel - Deep fried
- Vazhapoo Cutlet 255
A traditional deep fried patty made with banana flowers
- Cauliflower Kurumulakittathu 210
Deep fried cauliflower with ground pepper corn
- Chena Dry Fry 230
Deep fried yam and tossed with spices
- Urulakizhangu Mezhukkupuratti 220
Potato roasted with spices

Kozhi Nuruki Porichathu 405
Boneless chicken marinated with Kerala spices - Deep fried

Trivandrum Chicken Fry 405
Bone-in chicken marinated with Kerala spices - Deep fried

Pothirachi Ulathiyathu 405
Slow roasted beef mixed with Kerala spices, A Kerala classic

Idi mulaku beef 395
Kerala “thattukada” style beef preparation

Neimeen Pollichathu 750
Seer fish wrapped in banana leaf with our signature masala

Karimeen Pollichathu 670
Pearl spot wrapped in banana leaf with our signature masala

Chemmeen Pachakurumalagittathu 635
Prawns, ground black peppercorns and spices

Malabar Konchu Porichathu 635
Prawns in traditional Kerala spices - Deep fried

Koonthal Porichathu 415
Squid deep fried with kerala spices -A Malabar Classic

Kozhuva Varuthathu 340
Anchovy, chilli paste, spices - Deep fried

Kayal Chemmeen 635
Prawns tossed with black peppercorn & shallots

KERALA TAWA FRY - A Must Try
Traditional Kerala-style pan fry with freshly ground spices, curry leaves, and a touch of coconut oil.

Karimeen 675
Neimeen 645
Chemmen 635
Koonthal 415

PACHA CURRY VIBHAVAGAL
(Vegetable Curries)

- Ulli Theeyal 330
Traditional curry with shallots and roasted coconut
- Veg Manga Curry 290
Vegetables cooked with raw mango and coconut milk
- Kadala Curry 330
Bengal gram in roasted coconut and coriander gravy
- Pachakkari Stew 290
Vegetables stewed in mild coconut milk gravy
- Mushroom Masala 300
Mushroom in thick coconut milk gravy
- Vellarika Moru Curry 275
Cucumber in spiced coconut and yoghurt
- Paneer Mango Curry 320
Paneer cooked with raw mango and coconut milk
- Broccoli Mappas 290
Broccoli in mild creamy Kerala-style coconut gravy

ERACHI VIBHAVANGAL
(Poultry & Meat Curries)

Chayakkada Pothu Erachi Curry 450
Rustic Kerala tea shop–style beef curry

Kerala Style Roasts
Cooked with onions, coriander, Kerala spices, semi-dry
Chicken 550 / Mutton 680 / Beef 470

Classic Kerala Stews
Meat stewed with mild spices and coconut milk
Chicken 500 / Mutton 680

Varutharacha Curry
Meat cooked in roasted coconut and Kerala spice gravy
Chicken 500 / Mutton 680 / Beef 470

Nadan Kozhi Curry 500
Country-style chicken curry with coconut milk

Manchatti Kozhi Curry (Bone-in) 455
Chicken cooked with raw pepper and coconut milk

Malabar Mutton Curry 680
Tender mutton in thick Malabar-style coconut gravy

Mutta Roast 235
Boiled eggs roasted with onions, curry leaves, and spices

MEEN VIBHAVANGAL

(Fish & Seafood Curries)

Meen Vattichathu 510

Fish cooked with Kokum in an earthen pot

Chatty Curry

Fish cooked in clay pot - Chef's Signature Recipe

Fish 640

Chemmeen 680

Moilee (Fish / Chemmeen) 580 / 610

Cooked in coconut milk with ginger

Kuttanadan Kalanji Fish Curry 550

Signature Kerala backwater-style fish curry

Mappas Karimeen / Chemmeen 730/615

Cooked with peppercorns and coconut milk

Kerala Style Roast Masala

Cooked with roasted onion tomato and Kokum

Fish 545

Chemmeen 625

Manga Curry

Made with raw mango & coconut - Alapuzha Style

Meen 510

Chemmeen 615

RICE, BREADS & KAPPA

- Chuvanna Choru (Red Rice) 135

- Vella Choru (White Rice) 125

- Nei Choru (Ghee Rice) 230

- Puttu 65

- Idiappam 45

- Appam 65

Egg Appam 105

- Malabar Parotta 65

- Wheat Parotta 75

- Paal Kappa 305

Tapioca cooked rich coconut milk

- Kappa Vevichathu 285

Tapioca cooked with ground coconut, cumin seeds & pearl onion - A staple food of the Syrian Christians in Kerala

Kizhi Parotta

Chicken 450 / Prawn 495 /

Beef 430 / Mushroom 405

Malabar parotta soaked in a your choice of gravy, wrapped in a banana leave pocket & cooked to perfection

Kappa Beef Biryani 385

A perfect blend of tapioca & beef with masala

Pazhampori with Beef Pothi 435

Fried banana served with beef curry

MALABAR STYLE BIRIYANI

Aged short grain Khaima rice cooked with tender meat or vegetables and aromatic spices. It is a must-try for anyone who loves bold and flavorful Kerala cuisine.

- A signature dish of Malabar Mapila

- Vegetable Biryani 345

Chicken Biryani 435

Mutton Biryani 730

Prawn Biryani 610

Fish Biryani 610

Egg Biryani 400

Beef Biryani 590

OUR HOUSE SPECIALS

TRADITIONAL SADHYAS

Served During Lunch, Unlimited

A traditional vegetarian feast Kerala. This elaborate meal is served on a banana leaf and features a variety of dishes, including rice, sambar, avial, and payasam, all cooked with a unique blend of spices and flavors

- A Thrissur Style Sadhya.

- Kerala Sadhya 330

(Monday - Friday)

- Kerala Special Weekend Sadhya 445

(Saturday & Sunday)

Fish Curry Meals 615

(Monday - Friday)

RAJAKEEYAM

Served During Lunch & Dinner, Unlimited

Indulge in a regal dining experience fit for a king with our Rajakeeyam meal. Served on a magnificent silver platter, this feast features the finest specialties from Kerala, including a refreshing welcome drink, comforting soup, three delectable starters, six mouth-watering curries, an assortment of breads, and must-try items like Puttu, Idiappam, Appam, Red Rice, White Rice, Thaleserry Biryani, and three delightful desserts and more!

- Vegetarian Rajakeeyam 1020

(Monday - Friday)

Non-Vegetarian Rajakeeyam 1520

(Monday - Friday)

MADHURANGAL

(Dessert)

- **Ilaneer Pudding 265**
Tender coconut pudding served with palm sugar rocks
- **Pazham Pori 210**
Deep fried ripe plantain bananas
- **Karikku Payasam 270**
Tender coconut payasam - Served cold
- **Palada Payasam 200**
Sweetened rice flake porridge.
- A Kerala temple specialty
- **Ada Pradhaman 200**
Jaggery sweetened rice flake porridge

Ice Creams

- **Tender Coconut Ice Cream 190**
- **French Vanilla Ice Cream 165**



DAHASAMANI

(Refreshments)

Keeraleeyam 190

Refreshing creamy tender coconut punch

Elaneer Pal Nirav 190

Tender coconut milkshake

Naranga Vellam 120

Fresh lime juice

Naranga Soda 135

Fresh lime juice with soda

Naruneendi Sarbath 190

Traditional Mappila drink made from Sarsaparilla extract

Karikkin Vellam 170

Tender coconut water

Morum Vellam 110

Spiced Kerala-style buttermilk with ginger and curry leaves

Nellikka Kanthari Soda 190

Gooseberry and bird's eye chilli refresher

Passion Fruit Chiller 190

Refreshing passion fruit and mango drink

Kulukki Sarbath 185

Sweet and spicy shaken jamun drink

Pazhacharu 220

Fresh fruit juice of your choice

Aerated Drinks 95

Coke, Sprite, Diet Coke

Bottled Water 50