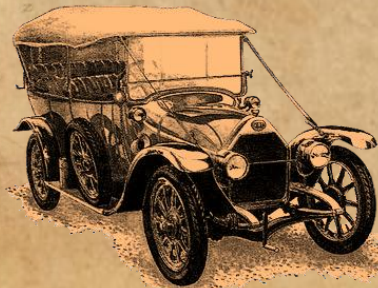


by the bay



Rediscovering
Spice Route



TRAVANCORE
AND
COCHIN STATES



by the bay



Appetizers

QUILON CASHEW VADA (V) ~ 650

(A unique fennel flavoured cashew nut fritter dedicated to Kollam known as the "cashew capital of the world")

KOONU NIRACHATHU (V) ~ 700

(Rava fried 'Malabari' marinated button mushrooms, stuffed with mild cheddar and brined pepper paired with mango chutney)

LOTUS STEM "INJI PULI" (V) ~ 700

(Crispy fried lotus stem tossed in a sweet and tangy glaze inspired from 'Inji Puli' one of the unique element of Sadhya meal)

SEVIAN CRUSTED BABY CORN (V) ~ 650

(Vermicelli encrusted baby corn spiced with fiery 'Mundu' chillies, paired with Puli chutney)

KOONTHAL NIRACHATHU (NV) ~ 800

(Baby Calamari stuffed with a zingy masala prawn mince flavoured with the tang of smoky 'Kudampuli' and griddled to succulent perfection)

SEAFOOD TRILOGY (NV) ~ 1150

(Malabari marinated pan-fried *squid rings*, *grilled prawns* in chef special hand grinded herb masala, *crab 'kizhi'*; a banana leaf encased masala crab cooked on a griddle)

VARUTHATHUM PORICHATHUM

Karimeen ~ 950

Kane ~ 950

Pomfret ~ 1050

Chicken ~ 900

Fresh catch of the day ~ 950

KALLAPPAM KOZHI TACOS (NV) ~ 800

(Inspired from the Mexican street food concept - cumin and garlic flavoured rice pancakes stuffed with pulled chicken cooked in chef special Kerala masala)

Soup

NJANDU KURUMULAGU CHAARU (NV) ~ 400

("Tellicherry" pepper spiced Blue swimmer crab soup complimented by a 'Tawa' seared seafood skewer)

KOZHI CHAARU (NV) ~ 400

(A Kerala special robust chicken broth scented with ginger, garlic and herbs, consumed as a Monsoon favourite)

THAKKALI MURINGAKKAI CHAARU (V) ~ 350

(Muddled tomatoes and drumstick soup simmered with homemade spice blend, reflecting tangy notes)

POTATO SPINACH SOUP (V) ~ 350

(Velvety soup of baby spinach and potatoes blended to perfection, finished with coconut milk, inspired from the Paniyari tribes of Nilambur)



All prices are in Indian rupees and exclusive of taxes

Main course

KUTTANADAN CRAB CURRY (NV) ~ 950

(A Flavoursome crab curry mainly cooked by the paddy farmers of 'Kuttanad' region with a vibrant use of spices and a balance of coconut milk)

LAMB CHOPS PERATTYATHU (NV) ~ 1150

Wayanadan "Maddu thoppu" scented idiyappam

(Finest lamb chops pot roasted in a thick gravy made up of hand pounded masala tempered with coconut flakes and pearl onions, accompanied with string hoppers infused with the extract of 'Maddu Thoppu' a herbal leaf from the tropical forests of 'Wayanaad')

"ACHAYANS" KOZHI CURRY (NV) ~ 850

(Homestyle chicken curry native to the 'Kottayam', where it is traditionally cooked by the head of the family on special occasions following the age-old family recipes)

LOBSTER POLLICHU VARATTYATHU (NV) ~ 1450

(Rock Lobster cooked in fiery thick gravy, where the masala is cooked first on a griddle and finished in a traditional cast iron 'Chatti' with freshly crushed black pepper)

NADAN MEEN CURRYUM, KAPPA VECHATHUM (NV) ~ 950

(A Homestyle fish curry infused with smoked-tangy 'Kodampuli' also known as Malabari tamarind served with the "universal" combination of tempered Tapioca)

KOORKA EDAMAME MEZHUKKUPIRATTY (V) ~ 850

(A Malabari dry preparation of "Chinese potatoes" and buttery Edamame- stir-fried with onion and whole garlic, tempered with hand crushed red chilli & coriander seeds)

CASHEW PIDI THEEYAL (V) ~ 750

(A classic take on the combination of cashew nuts and steamed rice dumplings simmered in a rich curry of roasted coconut, tamarind and shallots)

URULAI KURUMULAGU MASALA (V) ~ 650

(A dry roasted preparation of earthy baby potatoes tossed in a chef special masala finished with crushed black pepper)

PACHAKARI THENGAPALIL VECHATHU (V) ~ 750

(This dish has the art of cooking vegetable to a required bite in coconut milk of three different extracts where each one is put into the curry at different stages till the perfection)

"AGRAHARA" SAMBAR (V) ~ 700

(Sambar cooked Kerala 'Brahmin' style influenced from the temple cuisine, the masala is grounded in a stone mortar pestle to attain the best flavour)

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Sides

MOPLAH NEI CHORU (V) ~ 750

(Made with 'Kaïma' - a highly aromatic & flavourful small grain rice variety used exclusively in the Malabar region, where it is first roasted and then cooked with ghee & whole spices, topped with fried onions and nuts- an essential in the Moplah feast)

KERALA MATTA RICE (V) ~ 300

STEAMED BASMATI RICE (V) ~ 300

THALASSERI BAMBOO BIRYANI

Veg (V) ~ 750

lamb (NV) ~ 950

Chicken (NV) ~ 900

(This signature Biryani has a distinct method of preparation- Rice and meat or vegetable get slathered in spices and steamed in a tube of bamboo, the heat releases the natural oils of the stalk and gives the biryani a distinctive flavour, served with Raita and homemade pickle)

Breads

KAL APPAM (V) ~ 220

IDIYAPPAM (V) ~ 220

KERALA PARANTHA (V) ~ 220

Desserts

ELANEER PAYASAM (V) ~ 650

Elachi scented milk chocolate cup

(A delightful preparation of Tender coconut cream blended with the first extract of coconut milk, sweetened and served cold-The secret is in the freshness & simplicity)

"TRIBAL CUISINE" INSPIRED WILD BAMBOO RICE PAYASAM (V) ~ 700

(Bamboo rice slow cooked with milk and jaggery overnight. This wild and natural short grain rice is known for its ayurvedic benefits, grown from a bamboo shoot, the best ones are found in the deep interiors of Wayanad forests, where it is collected by the native tribes)

BY THE BAY TEXTURES (V) ~ 700

Kerala vanilla bean & hazelnut reduction

(Goey chocolate cake, baked a la minute to perfection, almond touille)

KARIPATTI KULFI (V) ~ 700

Jaggery rabdi foam

(Homemade kulfi flavoured with palm jaggery)

SELECTION OF HOMEMADE ICE CREAMS (V) ~ 550

Jackfruit, Tender coconut, Chickoo, Rose petal, Munnar coffee, Kerala vanilla bean





Beverage

BEER

Kingfisher Gold 650ml	500
Kingfisher Gold 330ml	300
Kingfisher Ultra 650ml	550
Heineken 650ml	600

VODKA

Smirnoff Vodka	350
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Gordon's Gin	500
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RUM

Bacardi White Rum	350
Old Monk	350

WHISKEY

Black Dog Whiskey	500
Johnnie Walker Black Label	900

BRANDY

Kyron Brandy	350
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WINES

Sula Cabernet Shiraz	850/4500
Sula Sauvignon Blanc	850/4500

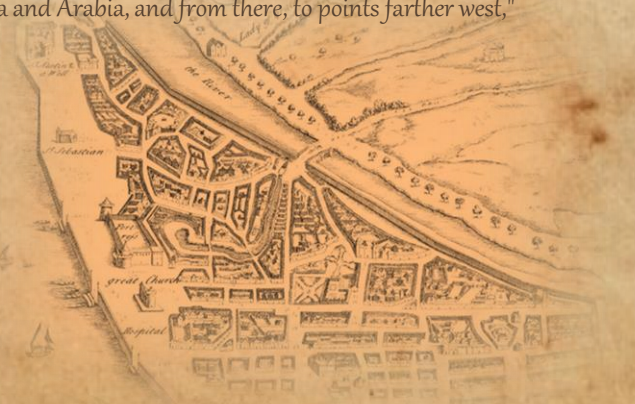
SOFT BEVERAGE

Aerated water	150
Pepsi, 7up, Mirinda	
Fresh Lime Soda/Water	250
Red Bull	350
Packaged water (500ml)	25

THE Story...

For centuries, the rain-soaked forests of Kerala and the rich spices they grew, has attracted explorers. Legend has it that ancient Phoenicians traded with the southwest coast of India, and sailors from the Malay Peninsula are believed to have reached Kerala as early as 350 BC for spices like cardamom, cinnamon and black pepper. While most of the young Jewish community have now moved out in search of better opportunities, old timers near the charming synagogue recount legends of King Solomon's men who came in search of trade-teak, ivory, peacocks, and spices. "The sea-facing land was the byword in ancient times for exotic trade of a cosmopolitan nature which brought the foreigner to the shores even as far back as the third millennium BCE. The coastline supported by a hinterland laced with waterways had everything that facilitated the growth of a littoral civilization,"

"The nomadic pre-Islamic tribes of central Asia and Jews were among the first who came to Kerala for trade. Traders took Kerala's native spices and other commodities that had arrived at the port from the East across the great expanse of the Indian Ocean to Africa and Arabia, and from there, to points farther west,"



All prices are in Indian rupees and inclusive of taxes
Standard measure is 30 ml
Sales tax - 148.50 % for foreign spirits
Sales tax - 77.0 % for foreign wines & beers