

Even as the rain-soaked slopes of Coorg embrace you, what's infinitely more delectable is the inherently rich and distinctive Kodava cuisine you are now about to enjoy.

Feel the mist-laden breeze waft in from the fertile valleys, bearing the sweet fragrance of the aromatic 'Sannakki' - considered one of the finest strains of indigenous rice - even more fragrant than the world-renowned Basmati.

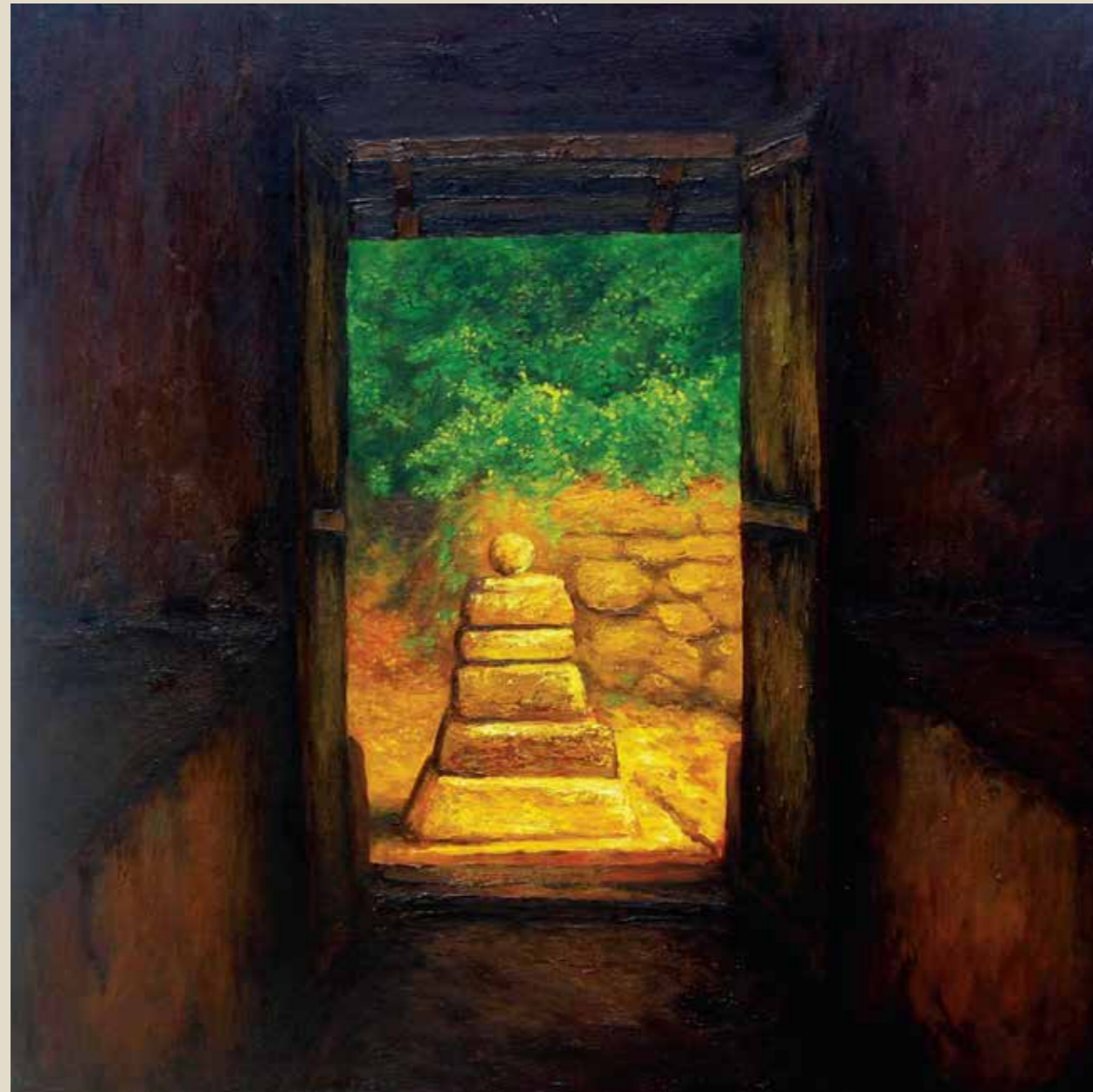
Also, highly recommended is a tasting of 'the elixir of life' Maddu Soppu, a local herb that lends immense medicinal value, and an enticing lavender hue.

There's all of the love and caring that mother nature brings to the surface, in the fresh farm and forest produce we source from around here. In the grains, lentils, fruits, honey, coffee, cardamom, pepper... in the freshly hand-pounded spices and the stone-milled flour... in every morsel you eat, it's joy replete.

 non-vegetarian  vegetarian  Spicy  Chef's recommendation

Prices mentioned are in Indian rupees and subject to the tax structure prescribed by the government

Please inform your server in case you are allergic to any ingredient



BENDOOTA THALI (Pre order required)



Thali meaning "metal plate" is an Indian style platter. It is an assortment of small portions of breads, rice, curries and a sweet, native to the place it is served in.

A Kodava Bendoota Thali is a feast of the local specialities of Kodagu that in combination is a plentiful & delicious meal.

- Kodagu seafood thali 2500
- Kodagu non-vegetarian thali 2000
- Kodagu vegetarian thali 1750

SOUP 400

NON VEGETARIAN

- Koli soup
Delicately spiced chicken broth with a hint of kachampuli (local fruit vinegar)
- Attukal soup  
A common specialty of Kushalnagar, this is a lamb shank broth simmered with pepper

VEGETARIAN

- Tomato nallamallu kanni 
Thin tomato broth tempered with cumin & curry leaves
- Kummu soup
Classic mushroom soup from Coorg infused with local flavours



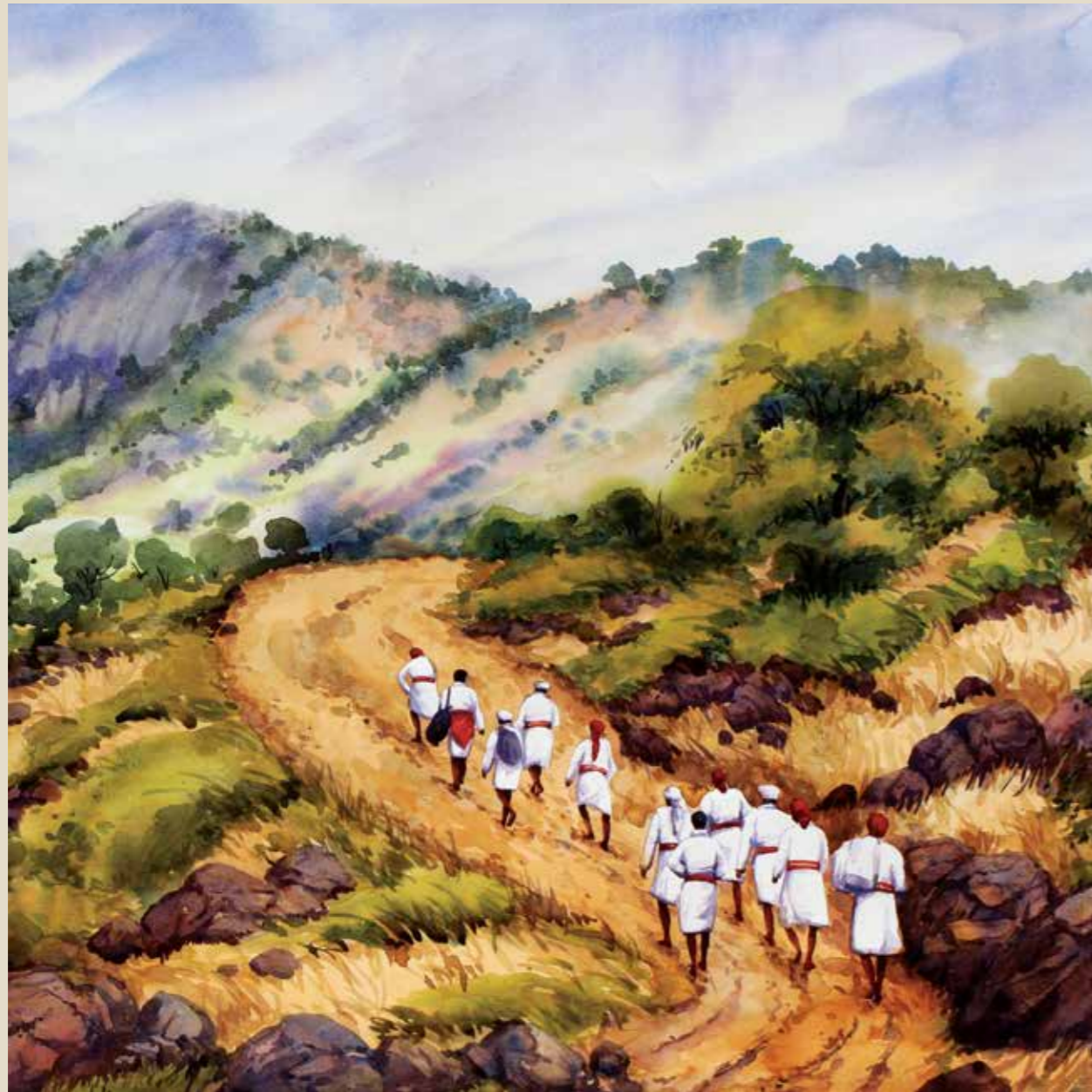
APPETIZERS

SEAFOOD, MEAT AND POULTRY

- **Sigidi meen barthad**  950
 Prawns marinated in chili paste, dusted with rice flour and deep fried
- **Pandi nallamallu barthad** 850
 Morsels of pork marinated in chili and spices and braised with rainforest black pepper
- **Yerachi keema buttu** 850
 Spiced lamb dumplings, braised with coriander, chili and pounded spices
- **Pandi chops**   850
 The Kodavas passion for pork like all other meats is distinctive. Succulent pork chops marinated in earthy spices and char pan-roasted
- **Kodanari toppu meen varuval** 800
 Curry leaf marinated fish cooked to perfection on the hot griddle
- **Koli chuttadh**  750
 Chicken morsels marinated with local spices and cooked in a charcoal oven

VEGETARIAN

- **Kari bale cutlet** 595
 Char oven roasted raw banana patties
- **Vilati kande barthad**   595
 Dry preparation of potato flavoured with khandari chili and curry leaves
- **Mudare vada** 595
 Kulthi bean (Horse gram) crusty fritters
- **Kummu nallamallu fry** 595
 Button mushroom sauteed in black pepper



MAIN COURSE

SEAFOOD, MEAT AND POULTRY

- **Sigdi meen kari** 

Prawn curry flavoured with roasted spices and kachampuli (local fruit vinegar)

975
- **Yellei chutta meen**

Chili marinated fish wrapped in cardamom leaves and grilled

950
- **Pandi kari**  

Rich dark pork gravy finished with native broiled spice mix & kachampuli (local fruit vinegar)

900
- **Koli kari**

Succulent pieces of chicken cooked in ground spices & coconut milk

Country chicken with bone

Boneless farm raised chicken

900
- **Pache nallamullu koli kari**  

Fresh green peppercorn braised chicken gravy

850
- **Koli nallamallu barthad** 

Dry preparation of boneless chicken with black pepper

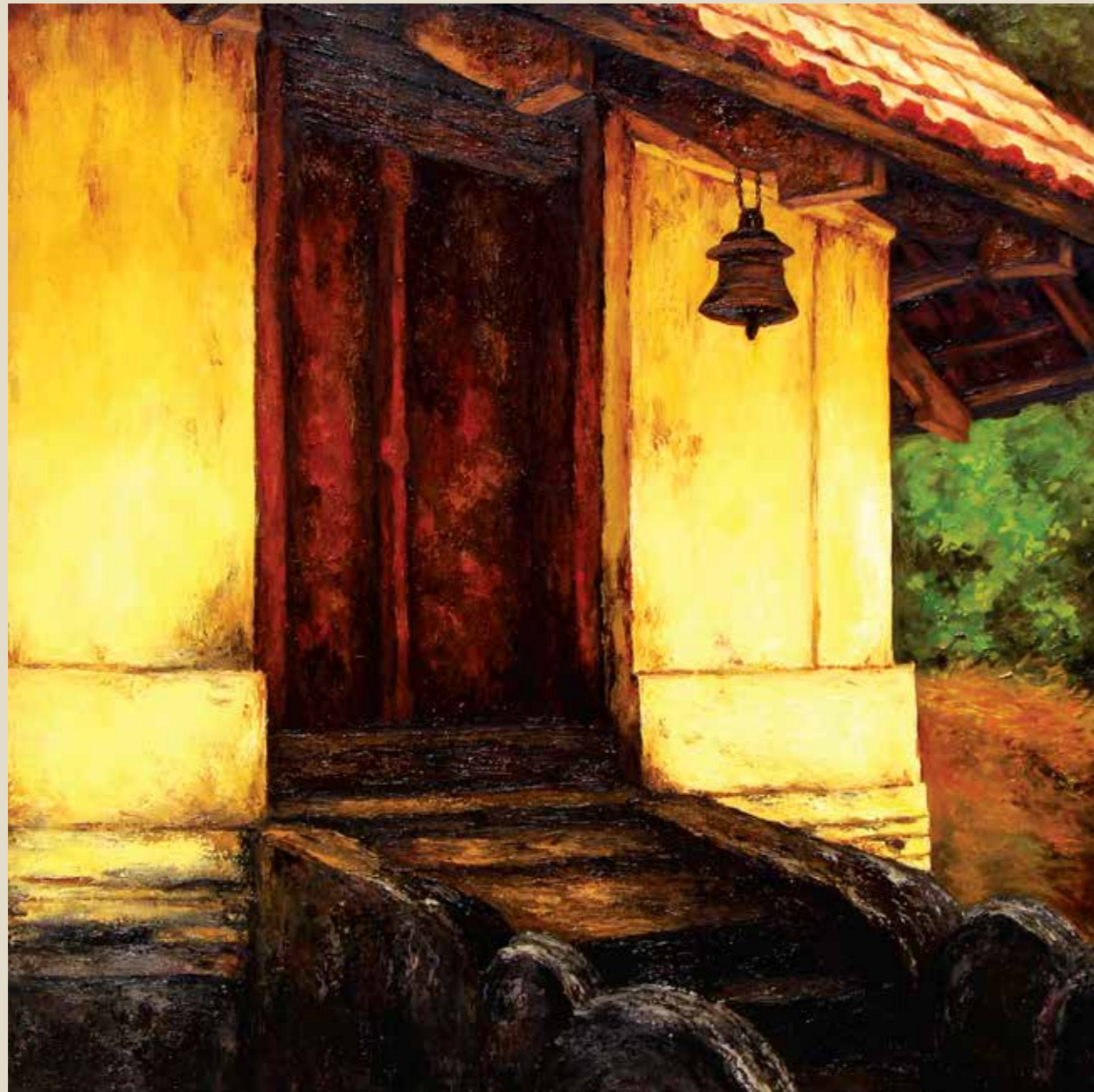
850
- **Pache nallamallu yerchi kari**  

Fresh green peppercorn braised lamb curry

850
- **Kori yerchi nallamallu fry** 

Dry lamb preparation with black pepper

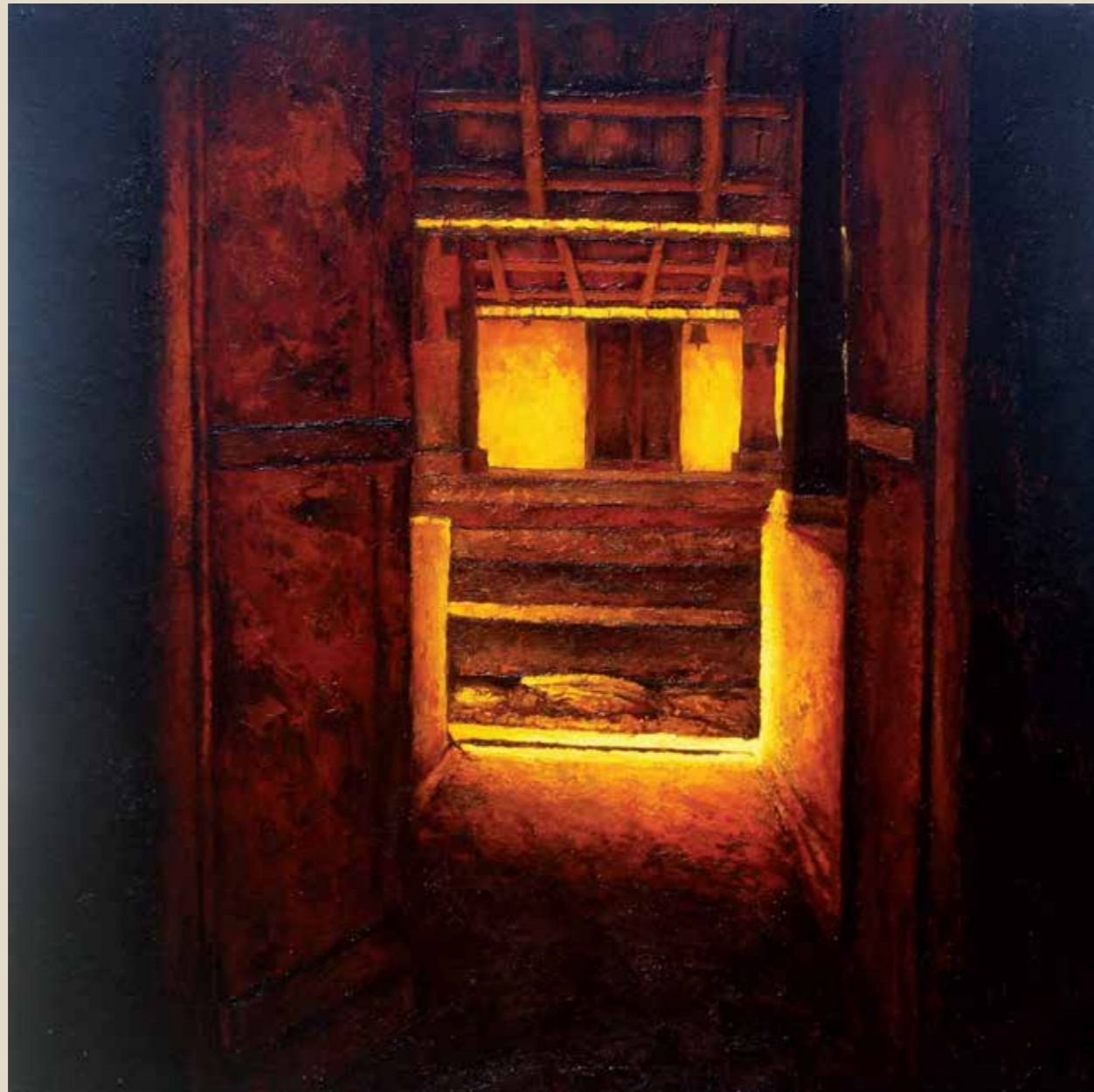
850



VEGETARIAN

750

- **Kaad mangaekari** 🌶️👨🍳
Handpicked wild rainforest mangoes in a tangy gravy
- **Kuru kari**
Organic borlotti bean stewed in local spices and coconut milk
- **Toppu palya** 👨🍳
Stir fried local siri spinach finished with crunchy lentil & scrapped coconuts
- **Baimbale kari** 👨🍳
Kurba tribes recipe of tender bamboo shoot
- **Molai kuru kari**
Melange of organic sprouts in tomato curry
- **Kadale kari**
Historical influenced by the spice route black chick pea curry, a vegetarian delicacy of all Kodava weddings



PATTE PALAU

One-pot comfort meal of basmati rice, cooked in a broth and Coorg spices

- **Chatte meen palau**  650
Prawn pulao
- **Yerchi palau** 650
Lamb pulao
- **Koli palau** 650
Chicken pulao
- **Tarkari palau** 550
Vegetable pulao

RICE

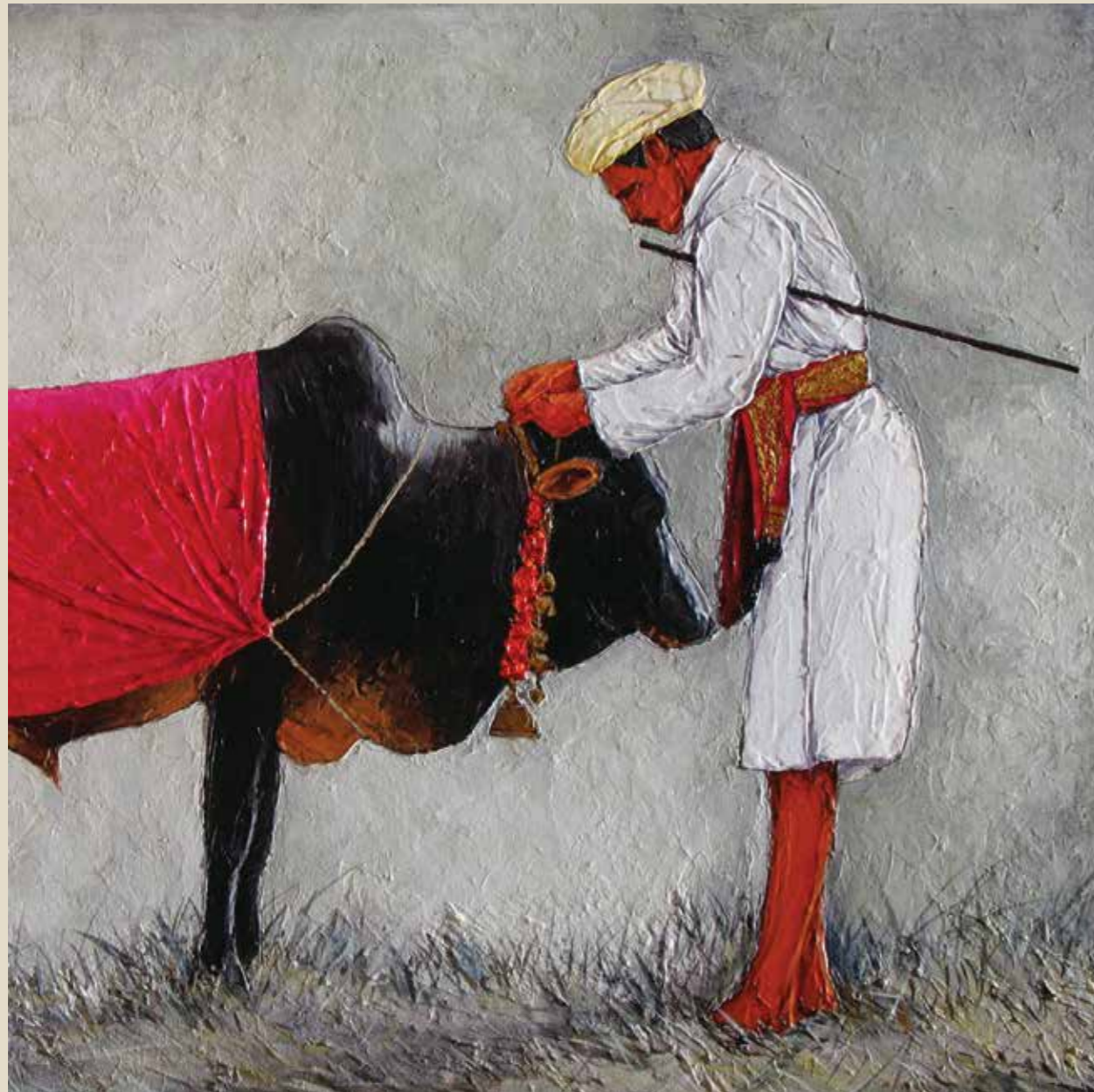
- **Kodagu mor kool** 500
A south coorg delicacy, a mishmash of rice, yoghurt, coconut & herbs
- **Neyikool** 400
A delectable preparation of basmati rice cooked in desi ghee (India clarified butter)
- **Brown rice** 400
Earthy unpolished organic rice
- **Steamed rice** 330
Soft boiled ponni rice



OTTI - PUTTU (Breads)

Traditionally prepared by grannies in Kodagu, these breads have bound families through its unique combinations and folklore

- **Otti - puttu patre** 300
Akki otti/ Paputtu/ Kadambuttu/ Neerdosa
- **Akkiotti** 200
Round, griddle-cooked bread finished on charcoal
- **Paputtu** 200
Steamed rice cake topped with fresh coconut
- **Kadambuttu** 200
Steamed rice dumplings
- **Noolputtu** 200
Steam-cooked string hoppers
- **Neerdosa** 200
Steamed rice crepes
- **Benne kadambuttu** 200
Steamed rice dumplings tossed in butter



DESSERTS

500

Traditionally the kodavas have warm light, sweet preparations made of jaggery, coconuts and cardamom. Payasa is one of the popular delicacies in Coorg

- **Maddu soppu payasa** 
Maddu soppu is a leaf known to have 18 medicinal values.
A violet coloured payasam simmered with rice and jaggery
- **Bella paputtu** 
Steamed rice pie with local palm sugar and coconut
- **Khus khus payasa**
Roasted & ground poppy seeds flavoured payasa
- **Carrot payasa**
Cardamon infused carrot custard
- **Cardamom custard**
Cold custard mulled with locally grown cardamom & vanilla
- **Homemade ice cream**
As per seasonal availability

The imaginative impressions of Coorg featured in this menu are creations by Sivabalan, a talented artist from contemporary art circles. His deceptively simple style stems from his very roots, hailing from a humble farming family. Here, he captures the very essence of this serene land in earthily colourful compositions that are a celebration of the everyday. The quaintness, its quintessence.