

SOUP

- LEMONGRASS LENTIL COCONUT SOUP** 550
Lemongrass, lentil, coconut and spiced coriander soup
- Vegetable / Kcal 199/180 gm
 - ▲ Chicken / Kcal 221/180 gm
 - ▲ Mutton / Kcal 209/180 gm

- PACCHAI KURUMILAGHU RASAM** 550
Fresh green pepper, tomato broth
- Vegetable / Kcal 156/200 gm
 - ▲ Crab / Kcal 159/200 gm
 - ▲ Chicken / Kcal 223/200 gm

APPETIZERS

- BY THE BAY GRILLED PRAWNS** 1500
Fresh flavours of ginger, garlic, turmeric, shallots and curry leaves
Kcal 234 / 180 gm

- SOFT SHELL CRAB FRY** 1500
Semolina dusted fried soft-shell crab
Kcal 263 / 180 gm

- SQUID ULARTHIYATHU** 1200
Malabari coastal calamari tossed in curry leaves, shallots and pepper
Kcal 262 / 200 gm

- KARIMEEN POLLICHATHU** 1200
Backwater pearl spot fish roasted in banana leaf with tangy onion tomato sauce
Kcal 406 / 350 gm

- GHEE ROAST**
Cooked in Kondapur spice mix and clarified butter
- Cottage cheese / Kcal 572 / 200 gm 1100
 - ▲ Prawns / Kcal 276 / 200 gm 1500
 - ▲ Chicken / Kcal 386 / 200 gm 1150

- NADAN VARATTIYATHU**
Dry roast preparation with cinnamon, star anise, curry leaf, ginger and garlic
- Soya chaaps / Kcal 730 / 220 gm 1050
 - ▲ Mutton / Kcal 356 / 220 gm 1200
 - ▲ Tenderloin / Kcal 643 / 220 gm 1050

- BABY CORN KEMPU BEZULE** 1050
Crispy baby corn tossed in yoghurt, green chillies and curry leaves
Kcal 335 / 180 gm

- LOTUS STEM INJI PULI** 1100
Fried lotus stem tossed with ginger tamarind sauce
Kcal 350 / 180 gm

- KAAJU KOTMIR VADE** 1050
Fresh coriander and onion infused cashew fritters
Kcal 514 / 180 gm

- OGGARANEDA ARITHA PUNDI** 1050
Steamed rice dumplings flavoured with coconut and cumin
Kcal 704 / 200 gm

- VAZHAIPOO KAPPA CHOPS** 1050
Banana flower tapioca infused with aachi spices
Kcal 166 / 180 gm

FROM THE KANGHANKAD MARKET

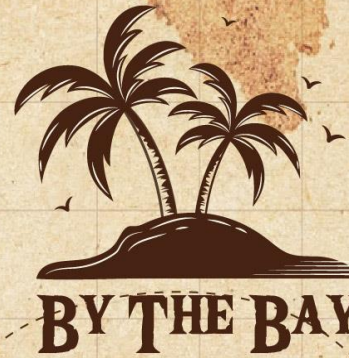
Preparation style - Pan grilled

Accompanied with by the bay salad and paratha

- ▲ MEDIUM PRAWN (6PCS) / Kcal 91 / 100 gm 1400
- ▲ TIGER PRAWN (6PCS) / Kcal 91 / 100 gm 2000
- ▲ MUSSEL (per gm) / Kcal 172 / 100 gm 3.50
- ▲ LOBSTER (per gm) / Kcal 90 / 100 gm 5.50
- ▲ MUD CRAB (per gm) / Kcal 45 / 100 gm 3.75
- ▲ FRESH CATCH FISH (per gm) / Kcal 136 / 100 gm 3.25

MARINATIONS

- KAPPIL BEACH LINE
Black pepper, coconut, vinegar, chilli and coconut oil
Kcal 323 / 75 gm
- WESTERN INFUSION
Lime, garlic, parsley, mustard and olive oil
Kcal 369 / 75 gm
- FISHERMAN SPECIAL
Shallots, curry leaves, chilli and black pepper
Kcal 187 / 75 gm
- CHERMOULA
Coriander, cumin, garlic, lime and paprika
Kcal 199 / 75 gm



THE CURRY POT

- ▲ CHEMEEN MOILEE
Prawns simmered in coconut milk and turmeric
Kcal 414 / 250 gm 1500
- ▲ FAMOUS BEKAL CRAB CURRY
A local speciality - curried fresh sea crabs in spicy gravy
Kcal 308 / 250 gm 1200
- ▲ ALAPPUZHA MEEN CURRY
Seer fish in fresh ground coconut, ginger and raw mango
Kcal 364 / 200 gm 1200
- KERALA NADAN CURRY
▲ Chicken / Kcal 586 / 280 gm 1150
▲ Mutton / Kcal 532 / 280 gm 1200
Mushroom, roasted coconut, chilli, coriander
- KOONU ULLI THEEYAL
Kcal 560 / 220 gm 1050
- KAIKARI MALLIPERLAN
Coriander enriched mixed vegetables
Kcal 456 / 280 gm 1050
- DRUMSTICK AND MANGO CURRY
Drumstick, raw mango and fresh coconut milk
Kcal 602 / 280 gm 1050
- VEGETABLE STEW
Mixed vegetable, coconut milk, ginger, curry leaves, cloves
Kcal 165 / 200 gm 1050
- DAL THOVE
Yellow lentils stewed with coconut
Kcal 1132 / 280 gm 1050

THALASEERI BAMBOO BIRYANI

Signature of Kannur region

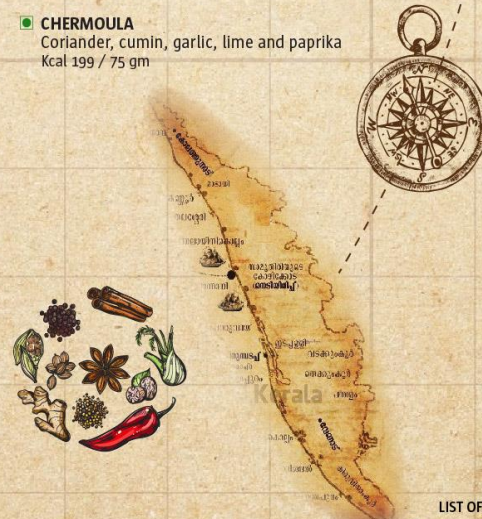
- Vegetable / Kcal 562 / 350 gm 1050
- ▲ Chicken / Kcal 623 / 350 gm 1150
- ▲ Lamb / Kcal 594 / 350 gm 1200

TO GO WITH

- KALLAPPAM (2pcs)
Rice pancakes with grinded coconut and cumin
Kcal 676 / 180 gm 350
- IDIYAPPAM (2Pcs)
String hoppers made of rice flour and grated coconut
Kcal 726 / 180 gm 350
- ARI PATHRI (3Pcs)
Thin rice pancake from Malabar region
Kcal 321 / 180 gm 350
- MALABAR PARATHA (2Pcs)
Flaky griddled bread
Kcal 604 / 180 gm 350
- MATTA RICE
Kcal 211 / 200 gm 350
- STEAMED RICE
Kcal 235 / 200 gm 350

SWEET ENDINGS

- ELANEER PAYASAM
Chilled tender coconut payasam
Kcal 436 / 150 gm 750
- ADA PRADHAMAN
Rice ada, coconut milk and jaggery
Kcal 491 / 120 gm 750
- BADAM HALWA
Almond pudding, reduced milk, almond flakes
Kcal 685 / 120 gm 750
- SEASONAL FRESH FRUITS
Kcal 45 / 130 gm 750
- WARM CHOCOLATE CAKE WITH COCONUT ICE CREAM
Freshly baked warm pudding of sinful chocolate, coconut ice cream
Kcal 475 / 150 gm 750
- SELECTION OF ICE CREAM
Rose, banana caramel, vanilla
Kcal 370 / 150 gm 750



LIST OF ALLERGENS:



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kCal of energy per day. However, the actual calories needed may vary per person.
All prices are in INR and exclusive of applicable Government taxes | Please inform our associate if you are allergic to any ingredients.
● Vegetarian ▲ Non-vegetarian

