

# Soups, Starters & Grills

The starters and grills take you through our Vembanad specials and can be accompanied with any of our freshly brewed beers or a beverage of your choice.

## Soups

Soup in Kerala is a different affair. Unlike other countries or the North of India, soups are enjoyed mostly in the monsoon, or at banquets and weddings or as delicious medicinal potions. We present some of these broths with our signature twists in a bid to introduce you to the different delicious flavours of Kerala.

### Thakkali Kurumulagu Soup

₹275

Tomato based thin soup with crushed pepper adding spice to the soup. This is called Thakkali Rasam in some parts of Kerala.

### Parippu Muringayila Soup

₹275

Lentil soup with drumstick leaves, tasty and rich in proteins and vitamins.

### Potato And Drumstick Soup

₹275

Pureed potato with drumstick pulp, cooked in a light broth. This special recipe is a favourite in the Cherai region of Kerala.

### Seafood Drumstick Soup

₹375

Mixed seafood meat with drumstick pulp, cooked in a light broth. This special recipe is another favourite in the Cherai region of Kerala.

### Kozhi Bharani Soup

₹375

Chicken broth finished with fried shallots and curry leaves.

### Aattinkaal Soup

₹375

The lamb bone marrow soup from Kerala, famed for its medicinal use and delicious taste; Attinkal Soup is prepared by slow-cooking lamb bones in spices for hours, making it rich in the goodness of lamb.

## Starters

In Kerala, starters are not enjoyed as a course during a meal, but as a snack had before the actual start of a meal. We've sourced recipes from all over Kerala to bring you a delicious array of these snacks. We hope you enjoy your Kerala experience!

### Vazha Koombu Cutlet ₹275

Cutlet made with plantain flowers and potato, crumbed with Semolina and pan seared.

### Cheera Pakoda ₹275

Deep fried spinach fritters with ginger, shallots, chilli and gram flour.

### Kappa Ulli Chammanthi ₹275

Boiled Kappa (Tapioca) with shallot and chilli chutney.

### Masala Grilled Fish Finger ₹495

Finger cut fish fillet marinated in home style chilli paste and grilled to perfection.

### Chemmeen Vada ₹525

Freshwater prawn fritters, devoured in Malabar households during special occasions like weddings, festivals etc.

### Koonthal Mukki Porichathu ₹495

Squid rings dipped in Kerala masala batter and fried; a good companion for brews and banter

### Podi Meen Porichathu ₹495

Small fish like anchovies fried in Kerala masala.  
The choice of fish depends upon the season.  
Please ask your waiter for details.

### Chemmeen Neyyil Porichathu ₹650

Irrespective of the region, freshwater prawns are popular everywhere in Kerala; prawns fried crisp in Kerala masala.

### Beef / Chicken Cutlet ₹450/425

Minced beef or chicken, mixed with mashed potato, crumbed and deep fried in Kottayam Style.

## Grills & Platters

Choice of marination for your grills: Kerala Red Masala or Green Chilli & Coriander or Lemon & Garlic. These are served with a tangy salad, fried pappadam and boiled tapioca.

### Grilled Fish of the Day - Check for the Rate

Our fish is the finest quality local fish available, handled with care, lightly marinated, and grilled to perfection!

King Fish Steak (300 gms)	₹850
Sea Bral (300 gms)	₹850
Squid (300 gms)	₹850
Jumbo Prawns (300 gms)	₹850
Scampi (300 gms)	₹850
Lobster (450 gms)	₹1750
Vembanad Seafood Platter	₹2650
Jumbo Prawns (3 pcs), Scampi (3 pcs), King Fish Steak (3 pcs), Squid (200 gms)	

# Mains

Each section covers different meats: cooking styles vary and flavours differ depending on the region of origin.

## Chemmeen or Prawn

**Chemmeen Ularthiyathu** ₹725

Freshwater prawns, sautéed with shallots, tomatoes and garlic in Kerala masala.

**Chemmeen Kizhi** ₹725

Prawns roasted in traditional Kerala masala and served in banana leaf pouch, making the roast tastier and aromatic. This classic preparation is a favourite of the Malabar region of Kerala.

**Chemmeen Vattichathu** ₹725

Prawns cooked in a thick paste of Kerala spices. This semi gravy preparation, popular throughout Kerala, is ideal with red rice.

## Scampi

**Kuttanadan Konju Roast** ₹725

Freshwater Scampi cooked in Kuttanadan style, tempered with fenugreek and shallots.

**Konchu Ilayil Pollichathu** ₹725

Backwater scampi smeared with a thick coat of Kerala masala and crushed shallots, garlic etc., wrapped in banana leaf and cooked in steam thereby retaining aromas and flavours.

## Crab

**Njandu Varattiyathu (with shell)** ₹625

Fresh water shelled crab cooked in a thick gravy of Kerala spices, shallots, tomatoes and garlic.

**Njandu Masala**

Freshwater crabmeat, sautéed with shallots, tomatoes and garlic and presented in semi-thick Kerala masala gravy. ₹625



## Fish

### Meen Vattichathu

₹575

This traditional dish is from the times when mothers in Kerala used to cook fish and keep it for days, keeping the freshness by heating and reheating the curry, rendering the gravy thick, the flavours deep and the fish cooked tender; we recreate the same taste, of course, not keeping it for days, but starting the cooking process hours in advance.

### Alleppey Fish Curry

₹575

A coastal specialty, fish cubes cooked with raw mangoes and coconut milk- famous in the Alleppey region of Kerala.

### Meen Moilee

₹575

A Kerala specialty, fish chunks cooked in a mild coconut milk-based curry.

### Kallushappu Meen Curry (Seasonal Fish)

₹575

The Kallushaap version of Kerala meen curry- tangier, spicier, redder and tastier.

### Meen Pollichathu

Pollichathu is the best way of having fish-wrapped in banana leaves, bathed in spicy and tangy masala, and cooked in steam; choose from -

### Karimeen (Pearl Spot)

₹725

### Naimeen (King Fish Darne)

₹800

### Meen Porichathu

Fish deep cooked in Kerala Masala; choices as follows

### Karimeen (Pearl Spot)

₹675

### Naimeen (King Fish Darne)

₹750

## Chicken

### Kozhi Malli Varattiyathu

₹525

This is a semi dry preparation of chicken in Kerala masalas and roasted coriander.

### Nadan Kozhi Curry

₹525

Chicken curry in the traditional style of Kerala homes; this unique taste is prevalent in Kerala irrespective of regions or religions; this is the closest version of the curries cooked by mothers in Kerala homes.

### Kozhi Istew

₹525

Chicken Istew in the traditional style of Syrian Christian families in the Kottayam region of Kerala; this very mildly spicy version in coconut milk is the ideal option to be paired with silky smooth appams.

## Duck

### Kuttanadan Tharavu Curry

₹575

The Alleppey region of Kuttanad is famous for its duck farms, where the ducks are reared free with most of their day spent in the backwaters; the abundance gave way to a traditional style of duck curry akin only to Kuttanad; Vembanad recreates the same taste.

### Tharavu Varutharachathu

₹575

In this preparation of duck, the masalas are ground and roasted so that the spices lend even more flavour to the duck.

### Tharavu Mappas

₹575

A traditional Syrian Christian speciality from Central Travancore, duck prepared in coriander flavoured coconut milk curry and tempered with shallots and mustard.

## Mutton

### Nadan Attirachi Curry

₹625

The traditional style of mutton curry in Kerala, mildly spicy and rich in masalas, cooked in coconut milk.

### Attirachi Stew

₹625

Mutton Stew in the traditional style of Syrian Christian families in the Kottayam region of Kerala; this very mildly spicy version in coconut milk is the ideal option to be paired with silky smooth appams.

## Beef

### Pothu Erachi Varattiyathu

₹625

Beef roasted with onion, tomato and garlic and other Indian spices in semi gravy.

### Pothu Erachi Kizhangu Curry

₹625

Tender beef chunks slow cooked to perfection in milk-based gravy with potato; a speciality of Syrian Christian weddings.

### Pothu Erachi Ularthiyathu

₹625

Braised beef cubes pan sautéed with shallots, garlic, ground pepper and spices.

## Pork

### Panni Koorka Varattiyathu

₹625

Pork cooked with Chinese potatoes in thick gravy of Kerala spices, shallots, tomatoes and garlic

### Nadan Panni Curry

₹625

The traditional style of pork curry in Kerala. Mildly spicy and rich in masalas, cooked in coconut milk

## Biryani (Mappila Style)

A northern Kerala specialty preparation, a rare combination of special masala flavored rice with choice of

Prawns

₹800

Fish

₹675

Chicken

₹575

Lamb

₹625

Vegetable

₹475

Kappa Erachi Biriyan

₹625



## **V e g e t a r i a n**

### **Sambar ₹395**

The staple item in all Sadyas and Kerala meals, sambar is the most popular vegetarian curry in Kerala, with vegetables in a lentil based masala rich gravy.

### **Koorka Varutharachathu ₹395**

Chinese potatoes roasted in a semi thick gravy with onion, tomato and garlic and other Kerala ingredients in roasted Kerala spices.

### **Alleppey Kizhangu Curry ₹395**

Potatoes in a semi thick gravy with onion, tomato, garlic and raw mango in roasted Kerala spices; a specialty of Alleppey region.

### **Soya Kizhangu Varutharacha Curry ₹395**

Chunks of soya and potatoes cooked in dry roasted masala and finished in coconut milk.

### **Avial ₹395**

The staple item in all sadyas and Kerala meals, avial is only second to sambar in popularity; all vegetables are sautéed in grated coconut, and Kerala spices with a dash of yoghurt in it.

### **Pachakari Kurma ₹395**

A northern Malabar preparation of mixed vegetables cooked with cashew and coconut paste, mildly spiced

### **Pachakari Stew ₹395**

Vegetables cooked in coconut milk with spices.

### **Koon Ullitheeyal ₹395**

Fresh mushroom and shallots cooked in tangy roasted coconut gravy and finished with jaggery.

### **Kadala Curry ₹395**

Black lentils cooked with dry roasted masala and coconut milk.

### **Thoran of the Day ₹350**

Chopped seasonal vegetables and grated coconut cooked together and tempered with mustard seeds and curry leaves.

## A c c o m p a n i m e n t s

**Neychoru** ₹300

Ghee based rice tempered with fried shallots and cashew.

**Red Rice** ₹225

The traditional Kerala Matta rice which is high in nutrients.

**Steamed Rice** ₹225

Steamed Basmati rice cooked to perfection.

**Appam (2 nos)** ₹200

A bowl-shaped thin pancake made from fermented rice batter.

**Puttu (Ari/Gothambu)** ₹200

A steamed firm cylinder rice cake topped with grated coconut.

**Kerala Paratha** ₹125

Layered flaky and soft traditional Kerala bread made with all-purpose flour.

**Idiyappam (2 Nos)** ₹200

Steamed rice string hoppers topped with grated coconut.

## D e s s e r t

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|---|-------------|
| <b>Choice Of Payasam</b>  | <b>₹375</b> |
| Ask for Chef's Special Payasam for the day<br>(Tender Coconut Payasam or Palada or Ada Prathamam or Parippu Payasam). |             |
| <b>Tender Coconut Soufflé</b>   | <b>₹375</b> |
| Delicious creamy soufflé made with tender coconut flesh and fresh coconut milk.                                       |             |
| <b>Ethapazham Nirachathu</b>  | <b>₹375</b> |
| Sweetened coconut stuffed ripe plantain; pan seared with ghee and sugar, served with scoop of vanilla ice cream.      |             |
| <b>Elanchi</b>  | <b>₹375</b> |
| Coconut and nuts stuffed sweet crepes with a drizzle of honey.  |             |
| <b>Caramelized Banana</b>   | <b>₹375</b> |
| Slices of ripe plantain pan seared with ghee and sugar, served with scoop of vanilla ice cream.                       |             |
| <b>Choice Of Ice Cream</b>  | <b>₹300</b> |