

<b>Pork ribs piriyan milagu roast with Kerala Paratha</b>	<b>550</b>
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succulent pork ribs marinated in chilli based masala served with Kerala Paratha

<b>Peri Peri grilled pork ribs</b>	<b>630</b>
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pork ribs marinated in peri peri sauce and grilled to perfection.

<b>Korean barbecue veal ribs</b>	<b>630</b>
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Veal ribs marinated in Korean spices and barbecued on the grill.

<b>Filet mignon steak</b>	<b>630</b>
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the classic filet mignon steak

## **Desserts**

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<b>Palada</b>		<b>240</b>
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<b>Banoffee pie</b>		<b>240</b>
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<b>Vattelappam</b>		<b>240</b>
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**All prices on our menu are inclusive of GST.**

## All Day Breakfast

### Madras breakfast set

Choice of idli or set dosa with two types of chutney and sambar.



235

### The Country Breakfast

Choice of eggs, hash brown potatoes, grilled cherry tomatoes, served with a slice of brown bread made in our bakery, butter and seasonal fruits.

340

### French Kiss

Two slices of french toast, served with honey butter sauce, chicken sausage and seasonal fruits.

340

### Stuffed Omelette

Choice of cheese bacon or farm fresh vegetables, served with sautéed veggies and mashed potato.

340

### Griddle Cake

Two pancakes served with homemade whipped cream, maple syrup, bacon rashers and seasonal fruits | Add-ons : chocolate sauce (60) and Honey (60).

380

### English Breakfast

Choice of eggs, chicken sausage, bacon rashers, sautéed mushrooms, grilled cherry tomatoes, baked beans on toast and seasonal fruits.

400

### Bakery Platter

Croissant, pain au chocolat, danish pastry, muffin of choice

400

### FRUITS PLATTER

235

All prices on our menu are inclusive of GST.

## Yakitori

Japanese skewered chicken marinated with tare sauce and grilled to perfection.

380

## Blackened barbecue chicken wings

marinated with black pepper and roasted spices with spiced garlic dip

225

## Mains

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### Wheat penne with choice of sauce

choose between napolitana / alfredo / carbonara

400

### Chermoula grilled fish

Seasonal fish marinated in chermoula sauce and grilled to perfection.

400

### Koorka varatharacha curry with rice

Chinese potato prepared in traditional methods of Kerala served with your choice of rice.



400

### Ghee rice and beef curry

a Kerala staple for when it rains and when it does not.

400

### Fish mango curry with idiyappam

seasonal fish cooked with raw mango and an amalgamation of spices served with string hoppers

450

### Pork vindaloo with vattepam

erivu erachi a fort kochi staple served with steamed rice cake

450

### Beef ribs roast with baby naan

beef ribs roasted in Kerala spices served with baby naan



450

### Kandhari prawns with butter croissant

prawns in birds eye chilli masala served with butter croissant from our bakery.

450

## Soup and Salad

Black truffle broccoli fox nut soup		200
watermelon feta salad		340
Quinoa pesto chicken salad		340

## Short eats

French fries served with homemade ketchup and spiced garlic dip   Add-on - black truffle aioli dip (75)		190
Parmesan spiced potato wedges served with homemade ketchup and spiced garlic dip   Add-on - black truffle aioli dip (75)		240
Crispy vegetable cheese cigar deep fried puff pastry filled with sautéed vegetables and parmesan cheese		340
Chammanthi podi prawns Grilled prawns marinated in traditional Kerala chutney powder made of spiced dry coconut.		400
Koorka and pork bites on crispy banana a central Kerala delicacy made with chinese potato and local homebred pork.		400
Beef and banana fritters in vol-au-vent beef and Kerala banana fritters cooked in spiced local masala.		400
Tofu and chickpea butter pepper garlic in vol-au-vent Tofu and chickpea butter pepper garlic in puff pastry		295
Prawns butter pepper garlic in vol-au-vent classic prawns butter pepper garlic served in puff pastry vol-au-vent		400



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## For the Kids

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### Dirty Nachos with salsa dip

Crispy nachos topped with melted cheese, jalapenos, and served with a zesty salsa dip



250

### Pancakes or Waffles

Your choice of pancakes or waffles served with maple syrup or wild honey. Ask the staff for customisations.



250

### Pasta - Penne - alfredo / neapolitana

Penne pasta served with your choice of creamy Alfredo or rich Neapolitan tomato sauce



300

### chocolate overload croissant sandwich

Croissant sandwich with melted nutella and then dipped in hot chocolate sauce.



300

### Chicken nuggets

Crispy chicken nuggets served with a side of fries and dipping sauce

250

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## Salads

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### Watermelon feta Salad

Refreshing mix of juicy watermelon and tangy feta cheese



300

### Salad of the day

Daily crafted medley of fresh ingredients, reflecting the chef's creativity and culinary expertise.



300

## Short eats - Sharing plates

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### Paalkatti mulagu vattichathu

Paneer cooked in a reduction of Kerala spices and Kashmiri chilli



300

### The Pani puri platter

8 crispy puris, 4 unique pani flavors, served with tangy baby tomato chaat.



300

### Malabar style beef and water chestnut.

Malabar-style beef and water chestnut in a flaky vol-au-vent, combining rich spices and a delicate crunch.

350

### Chammanthi podi prawns

Grilled prawns marinated in traditional Kerala chutney powder made of spiced dry coconut.

350

### Kayam Porkum

A central Kerala delicacy made with raw banana and local homebred pork.

350

### Lila special Kozhi Porichathu

A special fried chicken in Lila special sauce

350

### Tawa Grilled Seer Fish

- Charmoula
- Green Pepper
- Chilly Tamrind

Grilled seer fish with assorted masala

500

### Mango habanero spiced chicken breast

Juicy chicken breast spiced with mango habanero, served with delicate tapioca pearls for a sweet-heat delight.

350

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## Bowls

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### Raw mango curry with idiyappam

Tangy raw mango curry paired perfectly with delicate and stringy South Indian idiyappam.



350

### Ghee rice and (veg / Beef / Chicken) curry

Kerala staple for when it rains and when it does not.

200

### Lila's Special Kuttan Biryani

Veal biryani with some of our secret ingredients

200

### Syrian chicken peralan with chempavari pidi

Aromatic spiced chicken with traditional rice dumplings, rich in flavors.

350

### Beef ribs roast with Paal Kappa

Beef ribs roasted in Kerala spices served cassava dumped cooked in coconut milk.

450

### Kandhari prawns with butter croissant

prawns in birds eye chilli masala served with butter croissant from our bakery.

400

### Pork Vindaloo with Sannas

spicy fortkochi style vindaloo with tender pork, served with fluffy, sweet steamed rice cakes

400

### Fish mango curry with idiyappam

Seasonal fish cooked with raw mango and an amalgamation of spices served with string hoppers

400

### Tenderloin steak with choice of sauce

Succulent tenderloin steak served with your choice of rich mushroom or zesty green pepper sauce. Pure indulgence.

500

### Thai Basil Pork / Beef Rice Bowl

Savory pork or beef with garlic, chili, and Thai basil over jasmine rice, topped with a fried egg

350

### Turkish Shawarma rice bowl

Savor tender Turkish shawarma over fragrant rice, complemented by fresh veggies, tangy yogurt, and rich spices

350

### Lao Jeow Sum Noodle Bowl

Lao rice noodles, rich sauce, fresh veggies, and choice of veg/chicken/beef/prawn.

350

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## From the bakery

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Croissant	90
Almond Croissant	130
Pista Croissant	150
Pain au chocolat	160
Cinnamon Roll and honey	120
Muffins	80
Danish Blueberry	100
Danish Strawberry	110

## From the patisserie

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Chocolate Pyramid cake	180
Crème brûlée	180
Hot chocolate brownie	220
Buck eye brownie	220
Banoffee Pie	240
Vattelappam	240
Tres Leches (different flavours)	
Cheese Cakes	

Please do check with our staff for our fresh bakes,  
days pastries and breads.



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## Sets - Breakfast or Otherwise

### Avo Smash bowl (seasonal)

Smashed avocado, feta, baby tomatoes, basil, pomegranate, sesame, sweet potato and artisanal bread.



350

### Sweet Potato Breakfast Burrito

This breakfast burrito is packed with roasted sweet potatoes, black beans, sautéed bell peppers, onions, and a sprinkle of cheddar cheese, all wrapped in a warm flour tortilla.



350

### Ful Medames

An Ethiopian favorite - Savory fava beans simmered with cumin, garlic and lemon. Customize with eggs or berbere-spiced cottage cheese for added flavor.



350

### Fortkochi Ros Omelette

Our version of the Goan Ros omelette served with pav, side of pickled quail eggs and accompaniments.

250

### The epic-piggery breakfast set

Toasted Brioche, guacamole, pork breakfast sausage in sheep casing, bacon streaks, pork ham, boiled eggs with bacon jam.

550

### Pollo sunrise - the breakfast set

Toasted Brioche, guacamole, Chicken sausage, chicken ham, chicken pepperoni, hash brown, fried chicken eggs, sautéed mushroom

400

## Smoothie Bowls

### Nutty banana smoothie bowl

Creamy blend of ripe bananas and smooth peanut butter, packed with protein and natural sweetness



300

### Berry Banana Blend

Refreshing blend of ripe bananas and fresh strawberries, blended with creamy yogurt for a smooth, fruity treat.



300

### Coco Nana Fusion

Indulgent blend of ripe bananas and rich chocolate, mixed with creamy yogurt or almond milk for a velvety texture



300

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## Eggs - Licious

### Eggs Kejriwal 300

Inspired by a fascinating tale, the perfectly cooked eggs, hiding coyly beneath the blanket of cheese, waiting to surprise and delight your senses.

### Turkish Eggs 350

a perfectly poached egg atop dill-spiced curd with chilli crisp, served alongside warm pita bread. The perfect breakfast indulgence to kickstart your morning.

### Eggs in Purgatory 350

Eggs poached in Italian spicy tomato sauce, served with bread

### Whatever tickles your fancy 350

Eggs cooked the way you want it. Do let our team know your preferences.

## Sandwiches and Burgers

### Sweet potato falafel sandwich 350

Sweet potato falafel, harissa roasted carrots on pickled cabbage and sourdough sandwich



### Fried Egg and Guacamole sandwich (seasonal) 350

Satisfying sandwich filled with luscious guacamole and sunny side up eggs.

### Beef and jackfruit sandwich (seasonal) 350

Beef and jackfruit sandwich, where tender beef meets the unique sweetness of jackfruit.

### The Oink Oink sandwich 450

Oink Oink all the way with pepperoni, thin streaks of bacon, bacon jam and pulled pork.

### Classic cheese burger 350

Juicy beef patty, melted cheese, fresh lettuce, ripe tomato, crisp pickles, and special sauce on a toasted bun. Classic delight!

### Classic chicken burger 350

Juicy grilled chicken breast, crisp lettuce, ripe tomatoes, pickles, and creamy mayo on a toasted bun. A timeless favorite!

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## Coffee

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Espresso - Single	135
Espresso - Double	190
Americano	190
Americano with Milk	210
Cappuccino	190
Macchiato	190
Latte	190
Mocha	230
Irish Coffee	230
Flat White	250
Cortado	250
Cold Coffee	200
Cold Brew	250
Iced Mocha Frappe	280
Frappuccino	280
Added Flavours	60
Added Soda / ginger ale / tonic	80

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## Coffee Desserts

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Affogato Espresso	320
Affogato cold brew	320
Banana nice cream Affogato	380
Banana nice cream Affogato - Cold Brew	380

## Tea

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Black tea	135
Green tea	135
Earl grey	135
Lemon Tea	135
Strawberry Tea	135
English breakfast	135
Mint Tea	135
Matcha Tea	135
Ginger Tea	135
Masala Tea	135
Chamomile Tea	135
Hibiscus Tea	135

**Yakitori** 400  
Japanese skewered chicken marinated with tare sauce and grilled to perfection.

**Blackened barbecue chicken wings** 240  
marinated with black pepper and roasted spices with spiced garlic dip

## Mains

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**Wheat penne with choice of sauce** 420  
choose between napolitana / alfredo / carbonara

**Chermoula grilled fish** 420  
Seasonal fish marinated in chermoula sauce and grilled to perfection.

**Koorka varatharacha curry with rice** 420  
Chinese potato prepared in traditional methods of Kerala served with your choice of rice.



**Ghee rice and beef curry** 420  
a Kerala staple for when it rains and when it does not.

**Fish mango curry with idiyappam** 475  
seasonal fish cooked with raw mango and an amalgamation of spices served with string hoppers

**Pork vindaloo with vattepam** 475  
erivu erachi a fort kochi staple served with steamed rice cake

**Beef ribs roast with baby naan** 475  
beef ribs roasted in Kerala spices served with baby naan

**Kandhari prawns with butter croissant** 475  
prawns in birds eye chilli masala served with butter croissant from our bakery.