



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

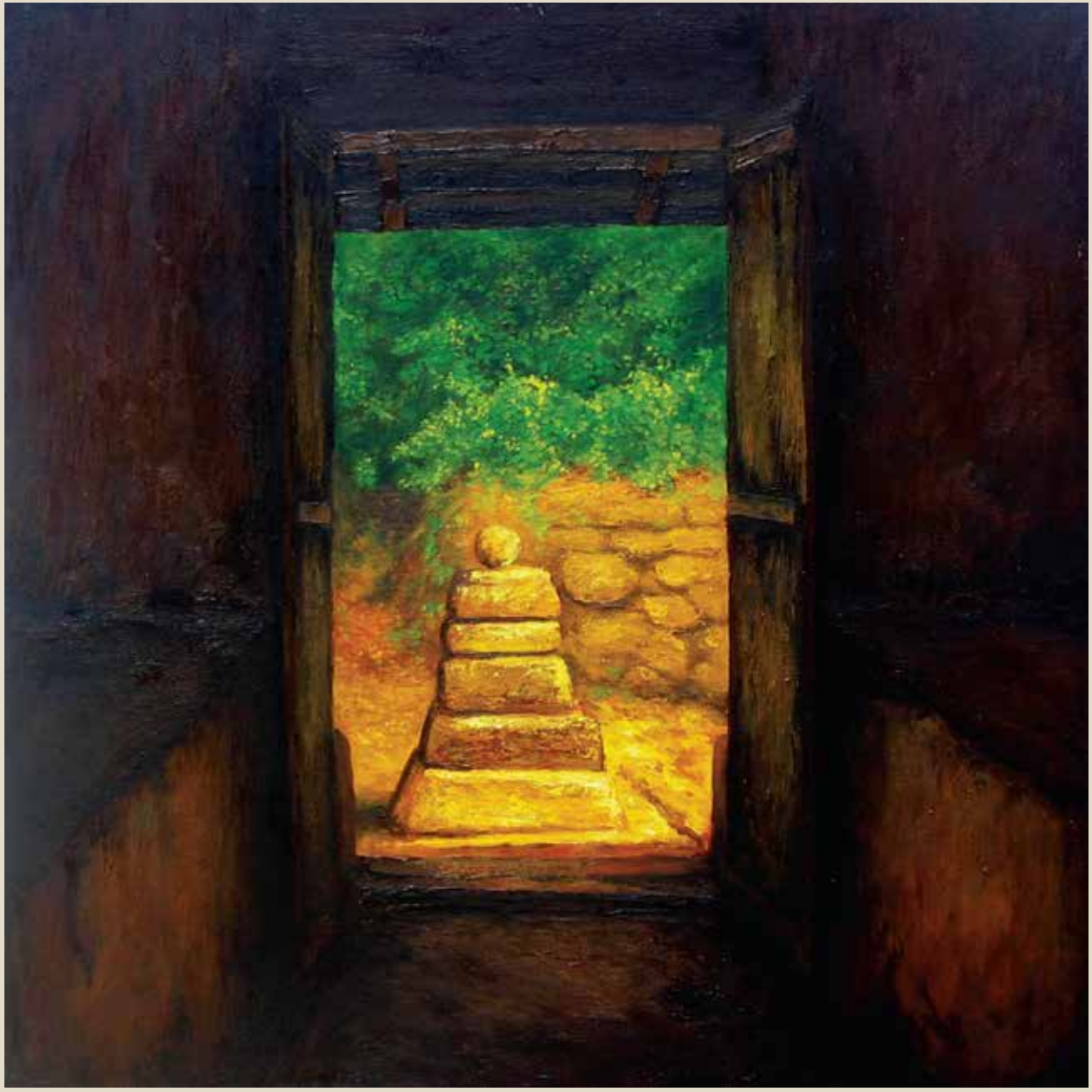
 vegetarian

 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



## NELLAKI MENU

### 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 VEGETARIAN THALI   740gm   Kcal-1072                                                                                    | INR 1750 |
|  | KODAGU SEAFOOD THALI   780gm   Kcal-1048      | INR 2500 |
|  | KODAGU NON-VEGETARIAN THALI   780gm   Kcal-1082                                                                             | INR 2000 |



## SOUP

### NON-VEGETARIAN















- |                                                                                     |                                                                                                                                                                                                                                          |         |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
|   | KOLI SOUP   200ml   Kcal-122<br><i>Chicken broth- kachampuli (local fruit vinegar)</i>                                                                                                                                                   | INR 400 |
|  | ATTUKAL SOUP 200ml   Kcal-306  <br><i>Lamb shank broth, pepper</i> | INR 400 |

### VEGETARIAN

- |                                                                                     |                                                                                                                                                                                                                                                                   |         |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
|  | TOMATO NALLAMALLU KANN I 200ml   Kcal-70 <br><i>Tomato broth, cumin &amp; curry leaves</i>  | INR 400 |
|  | KUMMU SOUP   200ml   Kcal-394<br><i>Mushroom, curry leaves</i>                                                                                                                 | INR 400 |

 Non-vegetarian  Vegetarian

Please inform our associate if you are allergic to any food ingredients

 Crustacean  Molluscs  Fish  Soya  Gluten  Mustard  Sesame  Celery  Eggs  Dairy  Peanuts  Nuts  Sulphite  Lupin

All prices are in Indian Rupees and subject to applicable government taxes



# APPETIZERS

## SEAFOOD, MEAT AND POULTRY

- ▲ **SIGIDI MEEN BARTHAD | 200gm | Kcal-346** 🌶️  
*Prawns, chili paste, rice flour - deep fried* 🦀 🌾 **INR 1200**
- ▲ **KODANARI TOPPU MEEN VARUVAL | 220gm | Kcal-338**  
*Fish, curry leaf- pan seared* 🐟 🌶️ 🌾 **INR 850**
- ▲ **KOLI CHUTTADH | 220gm | Kcal-283** 🍳  
*Chicken, coorg spices – from the charcoal oven* **INR 750**
- ▲ **PANDI NALLAMALLU BARTHAD | 250gm | Kcal-287**  
*pork marinated in chili and spices and braised with rainforest black pepper* 🌶️ 🍳 **INR 850**
- ▲ **YERCHI KEEMA BUTTU | 220gm | Kcal-200**  
*Steamed-lamb dumplings, braised with coriander, chili and spices* 🍷 **INR 850**
- ▲ **PANDI CHOPS | 280gm | Kcal-742** 🌶️ 🍳  
*Pork chops, earthy spices; char pan-roasted* **INR 850**

## VEGETARIAN

- **KARI BALE CUTLET | 150gm | Kcal-297**  
*Char oven roasted raw banana patties* 🌾 🌾 **INR 595**
- **VILATI KANDE BARTHAD | 300gm | Kcal-459** 🌶️ 🍳  
*potato flavoured, khandari chilli and curry leaves* 🌾 **INR 595**
- **MUDARE VADA | 180gm | Kcal-201**  
*Horse-gram fritters* **INR 595**
- **KUMMU NALLAMALLU FRY | 180gm | Kcal-235**  
*Button mushroom, black pepper, kachampuli- “local fruit vinegar”* **INR 595**

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🦀 Crustacean 🐚 Molluscs 🐟 Fish 🌿 Soya 🌾 Gluten 🌾 Mustard 🌿 Sesame 🌿 Celery 🍳 Eggs 🥛 Dairy 🥜 Peanuts 🌰 Nuts 🧪 Sulphite 🦋 Lupin

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## MAIN COURSE

### SEAFOOD, MEAT AND POULTRY

- ▲ SIGDI MEEN KARI | 400gm | Kcal-340 🍲 INR 1200  
Prawn curry, roasted spices, kachampuli (local fruit vinegar) 🦀
- ▲ YELLEI CHUTTA MEEN | 250gm | Kcal-347 INR 950  
Grilled-fish, chili, cardamom leaves wrapped 🐟🍳🌿
- ▲ KOLI KARI | 400gm | Kcal-556 INR 900  
Country chicken, ground spices & coconut milk 🍷
- ▲ PACHE NALLAMULLU KOLI KARI | 400gm | Kcal-500 INR 850  
Chicken, green peppercorn- braised gravy 🍷
- ▲ KOLI NALLAMALLU BARTHAD | 350gm | Kcal-437 🍲 INR 850  
Chicken- boneless, black pepper- dry preparation
- ▲ PACHE NALLAMALLU YERCHI KARI | 400gm | Kcal-568 INR 850  
Lamb, green peppercorn 🍷
- ▲ KORI YERCHI NALLAMALLU FRY | 400gm | Kcal-464 🍲 INR 850  
Lamb, black pepper, curry leaves
- ▲ PANDI KARI | 400gm | Kcal-480 🍲👨🍳 INR 900  
Pork-gravy, broiled spice mix & kachampuli- local fruit vinegar

### VEGETARIAN

- KAAD MANGAE KARI | 400gm | Kcal-548 🍲👨🍳 INR 750  
Rainforest mangoes, jaggery, tangy gravy 🌿
- KURU KARI | 400gm | Kcal-528 INR 750  
Cranberry bean, local spices and coconut milk 🍷🌿
- TOPPU PALYA | 280gm | Kcal-240 👨🍳 INR 750  
Stir fried- local Siri spinach, lentil & scrapped coconuts 🌿
- BAIMBALE KARI | 400gm | Kcal-580 👨🍳 INR 750  
Bamboo shoot, Kurba tribe's recipe 🍷🌿🧪
- MOLAI KURU KARI | 400gm | Kcal-284 INR 750  
Sprouts, tomato, spices 🌿
- KADALE KARI | 400gm | Kcal-556 INR 750  
Black chickpea curry, a vegetarian delicacy of all kodava weddings 🍷🌿

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## RICE



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

## NON-VEGETARIAN















-  **CHATTE MEEN PALAU | 450gm | Kcal-562**   
*Prawns, rice, coriander*   INR 650
-  **YERCHI PALAU | 450gm | Kcal-589**  
*Lamb, rice, coriander*  INR 650
-  **KOLI PALAU | 450gm | Kcal-945**  
*Chicken, rice coriander*  INR 650

## VEGETARIAN

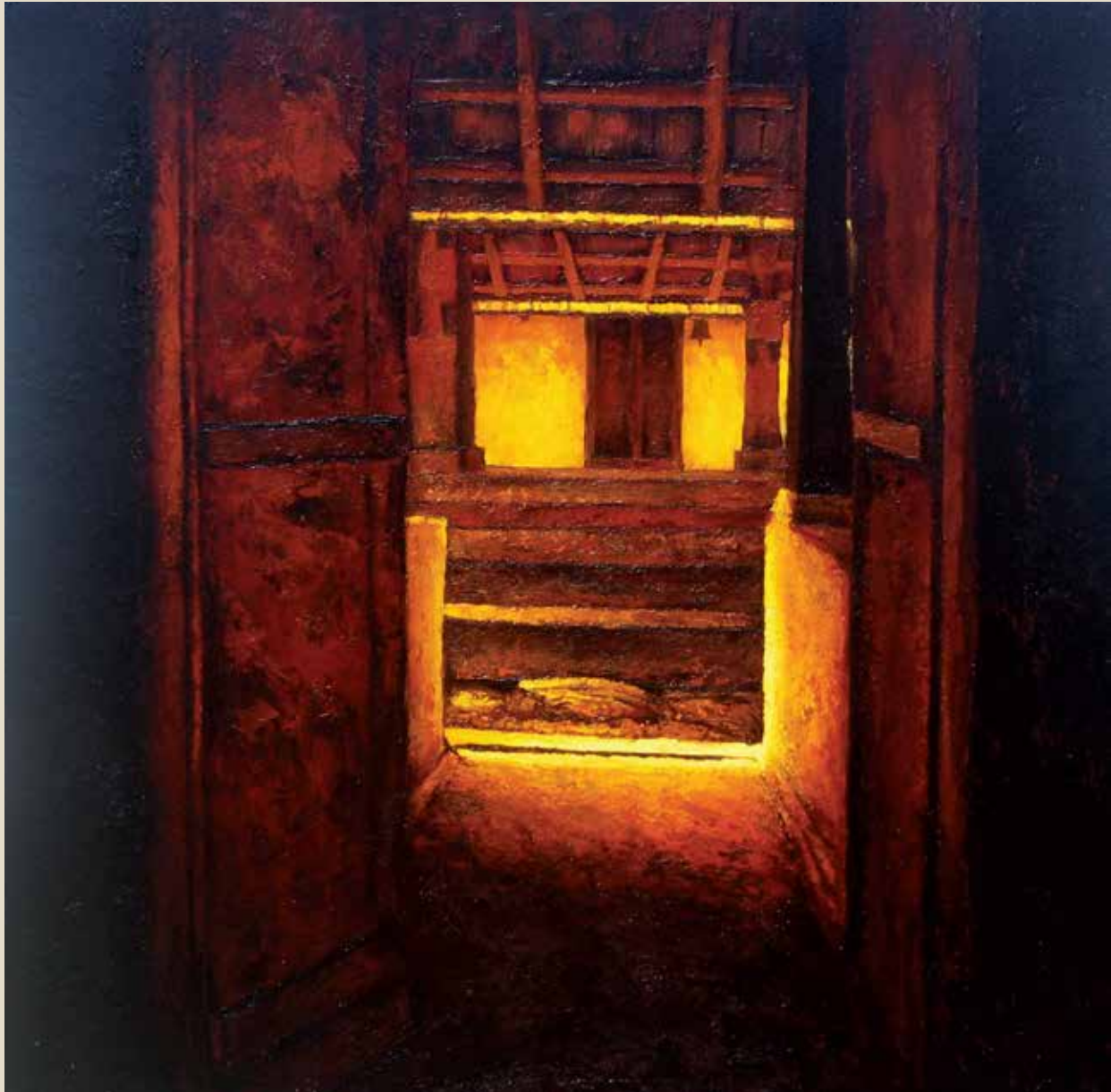
-  **TARKARI PALAU | 450gm | Kcal-1242**  
*Vegetables, rice, coriander*  INR 500
-  **KODAGU MOR KOOL | 450gm | Kcal-594**  
*Mashed rice, yoghurt, onion, ginger, chilli- a south coorg delicacy*  INR 400
-  **NEYIKOOL | 450gm | Kcal-468**  
*Basmati rice, desi ghee*   INR 400
-  **BROWN RICE | 450gm | Kcal-531**  
*Earthy unpolished organic rice* INR 400
-  **STEAMED RICE | 400gm | Kcal-621** INR 330

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## BREADS

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

- **AKKI OTTI | 180gm | Kcal-268** INR 200  
*Round, griddle-cooked bread finished on charcoal*
- **PAPUTTU | 180gm | Kcal-397** INR 200  
*Steamed rice cake topped with fresh coconut*
- **KADAMBUTTU | 300gm | Kcal-648** INR 200  
*Steamed rice dumplings*
- **NOOL PUTTU | 180gm | Kcal-205** INR 200  
*Steam-cooked string hoppers*
- **NEER DOSA | 120gm | Kcal-87.6** INR 200  
*Steamed rice crepes*
- **BENNE KADAMBUTTU | 300gm | Kcal-339** INR 200  
*Steamed rice dumplings tossed in butter*
- **OTTI –PUTTU PATRE | 300gm | Kcal-495** INR 300  
*Akki otti/paputtu/kadambuttu/neer dosa*















## DESSERTS

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

- **KHUS KHUS PAYASA | 150gm | Kcal-90** INR 500  
*Roasted & grinded, flavored payasa*
- **CARROT PAYASA | 150gm | Kcal-106.5** INR 500  
*Cardamom infused carrot custard*
- **BELLA PAPUTTU | 150gm | Kcal-94.5** INR 500  
*Steamed rice pie with local palm sugar and coconut*
- **MADDU SOPPU PAYASA | 150gm | Kcal-88.5** INR 500  
*Maddu soppu is a leaf known to have 18 medicinal values.  
A violet coloured payasam simmered with rice and jaggery*
- ▲ **CARDAMOM CUSTARD | 120gm | Kcal-88.8** INR 500  
*Cold custard mulled with locally grown cardamom & vanilla*

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