



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

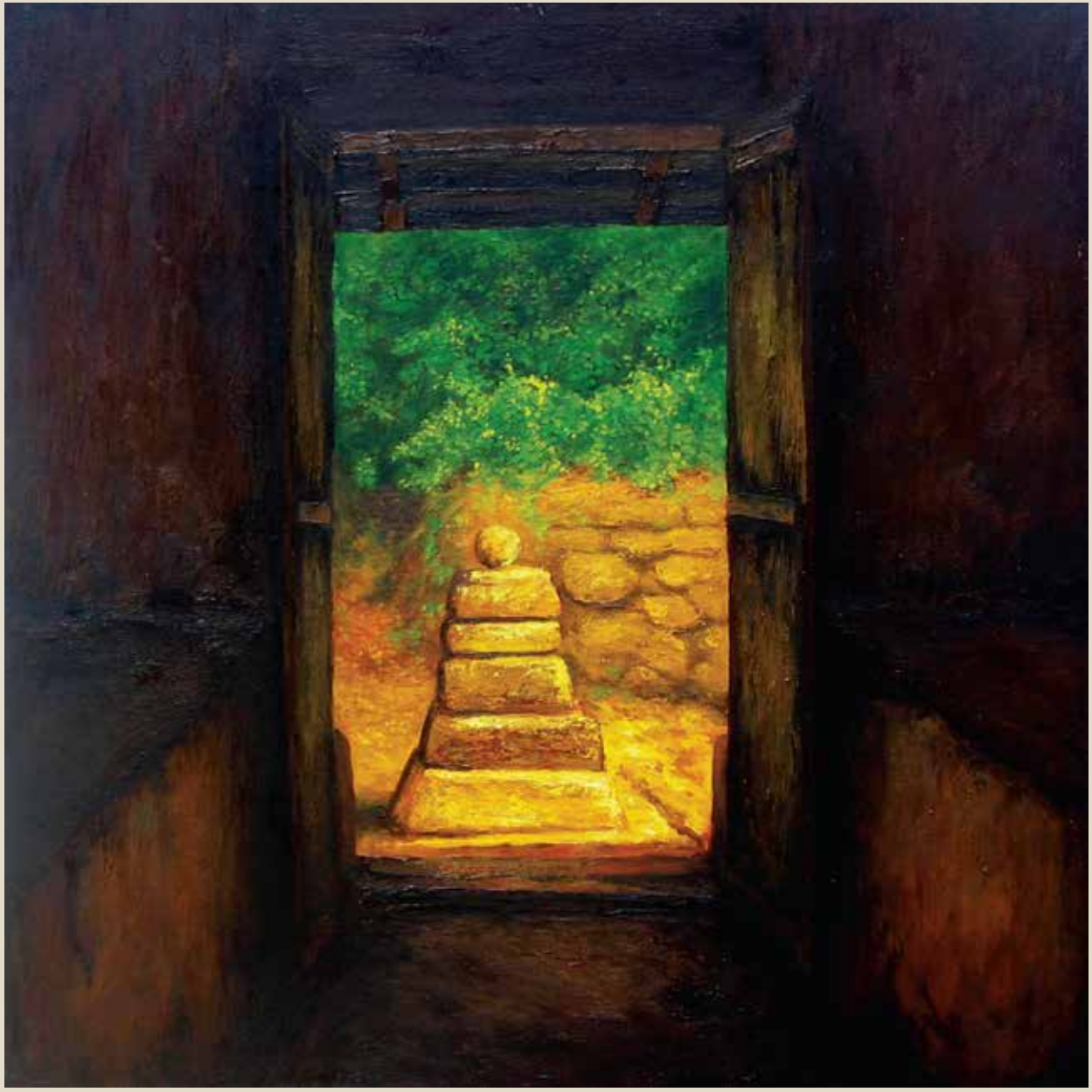
 Spicy

 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

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.



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.






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

VEGETARIAN

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

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APPETIZERS

SEAFOOD, MEAT AND POULTRY















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

VEGETARIAN

- KARI BALE CUTLET | 150gm | Kcal-297
Char oven roasted raw banana patties  
- VILATI KANDE BARTHAD | 300gm | Kcal459  
potato flavoured, khandari chilli and curry leaves 
- MUDARE VADA | 180gm | Kcal-201
Horse-gram fritters
- KUMMU NALLAMALLU FRY | 180gm | Kcal-235
Button mushroom, black pepper, kachampuli- “local fruit vinegar”

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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

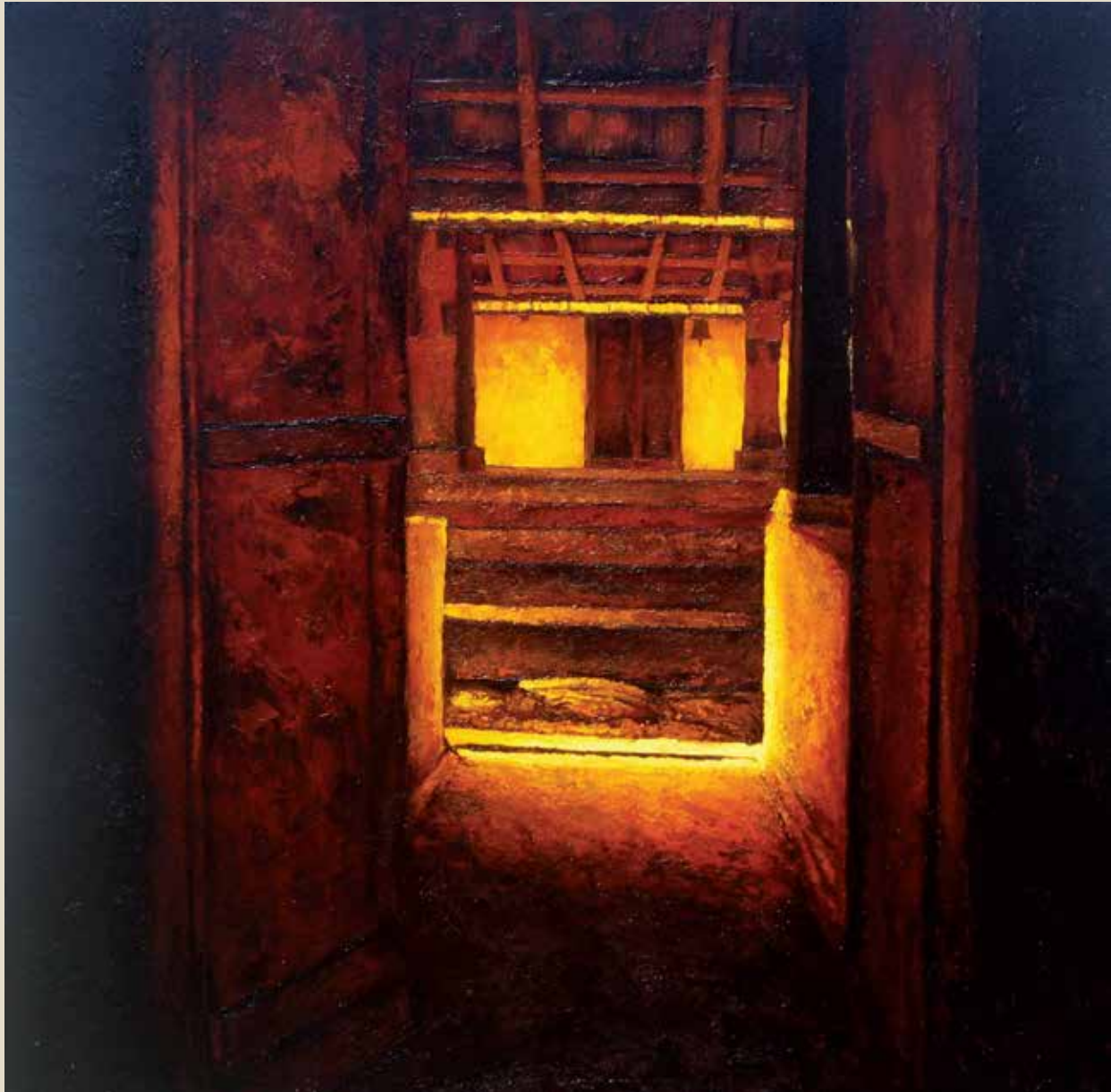
-  **TARKARI PALAU | 450gm | Kcal-1242**
Vegetables, rice, coriander  INR 500
-  **KODAGU MOR KOOL | 450gm | Kcal-594**
Mashed rice, yoghurt, onion, ginger, chilli- a south coorg delicacy  INR 400
-  **NEYIKOOL | 450gm | Kcal-468**
Basmati rice, desi ghee   INR 400
-  **BROWN RICE | 450gm | Kcal-531**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

▣ Non-vegetarian █ Vegetarian

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