SOUP
LEMONGRASS LENTIL COCONUT SOUP
Lemongrass, lentil, coconut and spiced coconut soup
- Vegetable / Kcal 299/180 gm
- Chicken / Kcal 321/180 gm
- Mutton / Kcal 329/210 gm

PACCHAI KURUMILAGU BASAM
Fresh green pepper, tomato broth
- Vegetable / Kcal 210/130 gm
- Crab / Kcal 229/150 gm
- Chicken / Kcal 232/150 gm

550

APETIZERS
BY THE BAY GRILLED PRAWNS
Fresh flavours of ginger, garlic, turmeric, shallots and curry leaves
Kcal 214 / 130 gm

SOFT SHELL CRAB FRY
Sesame dusted fried soft-shell crab
Kcal 265 / 160 gm

SQUID ULARATHIYATHU
Malabar coastal calamari tossed in curry leaves, shallots and pepper
Kcal 262 / 160 gm

KARIMEEN POLLICHIYATHU
Backwater pearl spot fish roasted in banana leaf with tangy onion tomato sauce
Kcal 409 / 270 gm

GHEE ROAST
Crushed ground spice mix and clarified butter
- Coconut / Kcal 321 / 200 gm
- Chicken / Kcal 318 / 200 gm
- Fish / Kcal 298 / 190 gm

NADAN VARATTIYATHU
Dry roast preparation with cinnamon, star anise, curry leaf, ginger and garlic
- Soya chalk / Kcal 759 / 220 gm
- Peanut / Kcal 326 / 220 gm
- Tendrils / Kcal 441 / 220 gm

BABY CORN KEMPU BEZULE
Crispy baby corn tossed in yoghurt, green chillies and curry leaves
Kcal 335 / 170 gm

LOTUS STEM INI PULI
Fried lotus stem tossed with ginger tamarind sauce
Kcal 328 / 170 gm

KAJJI KOTUM VAYE
Fresh coriander and onion infused cashew fritters
Kcal 514 / 300 gm

OOGARANADA ARITHA PUNDI
Steamed rice dumplings flavoured with coconut and cumin
Kcal 794 / 370 gm

VALAIPPOO KAPPA CHOPS
Banana flower tapiloca infused with achi spices
Kcal 516 / 300 gm

1500

FROM THE KANGHANKAD MARKET
Preparation style – Pan grilled
Accompanied with by the bay salad and paratha

MEDIUM PRAWN (6PCS) / Kcal 91 / 100 gm

TIGER PRAWN (6PCS) / Kcal 96 / 100 gm

MUSSEL (per gm) / Kcal 172 / 100 gm

LOBSTER (per gm) / Kcal 90 / 100 gm

MUD CRAB (per gm) / Kcal 45 / 100 gm

FRESH CATCH FISH (per gm) / Kcal 34 / 100 gm

1400

MARINATIONS
RAPPIL BEACH LINE
Black pepper, coconut, vinegar, chilli and coconut oil
Kcal 323 / 75 gm

WESTERN INFUSION
Lime, garlic, parsley, mustard and olive oil
Kcal 36/6 / 75 gm

FISHERMAN SPECIAL
Shallots, curry leaves, chilli and black pepper
Kcal 37 / 150 gm

CHERUMULLA
Coriander, cumin, garlic, lime and paprika
Kcal 299 / 75 gm

1200

THE CURRY POT

CHEEMEEN MOOLE
Prawns simmered in coconut milk and turmeric
Kcal 441 / 250 gm

FAMOUS BEKAL CRAB CURRY
A local specialty – curried fresh sea crabs in spicy gravy
Kcal 318 / 250 gm

ALAPPUZHA MEEN CURRY
Seer fish in fresh ground coconut, ginger and raw mango
Kcal 344 / 200 gm

KERALA NADAN CURRY
Chicken / Kcal 586 / 200 gm
Mutton / Kcal 551 / 200 gm
Mushroom, roasted coconut, chilli, coriander
Kcal 321 / 200 gm

KODUSU ULI THEVAL
Kcal 560 / 220 gm

KAARI MALLOPULAN
Coriander enriched mixed vegetables
Kcal 452 / 280 gm

DRUMSTICK AND MANGO CURRY
Drumstick, raw mango and fresh coconut milk
Kcal 602 / 280 gm

VEGETABLE STEW
Mixed vegetables, coconut milk, ginger, curry leaves, cloves
Kcal 105 / 200 gm

DAL THOYE
Yellow lentils stewed with coconut
Kcal 1133 / 280 gm

1200

TO GO WITH
KALLAPPAR (2pcs)
Rice pancakes with grated coconut and camin
Kcal 439 / 150 gm

IDYAPPAM (2pcs)
String hoppers made of rice flour and grated coconut
Kcal 725 / 180 gm

ARI PATHIYERI (2pcs)
Thin rice pancake from Malabar region
Kcal 312 / 180 gm

MALABAR PARATHA (2pcs)
Thinly griddled bread
Kcal 304 / 160 gm

MATTU RICE
Kcal 221 / 200 gm

STEAMED RICE
Kcal 235 / 200 gm

SWEET ENDINGS
ELANEER PAYASAM
Chilled banana coconut payasam
Kcal 823 / 320 gm

ADA PRADHAMAN
Rice ada, coconut milk and jaggery
Kcal 637 / 320 gm

BADAM HALWA
Almond pudding, reduced milk, almond flakes
Kcal 1695 / 120 gm

SEASONAL FRESH FRUITS
Kcal 5 / 20 gm

WADDING COCOA CAKE WITH COCONUT ICE CREAM
Freshly baked warm pudding of dark chocolate, coconut ice cream.
Kcal 479 / 220 gm

SELECTION OF ICE CREAM
Rose, banana, caramel, vanilla
Kcal 309 / 150 gm

1200

LIST OF ALLERGENS:
- Shellfish
- Fish
- Egg
- Peanut
- Sesame
- Milk
- Tree Nut
- Sulfite
- Coconut
- Soya
- Dairy
- Wheat

As per 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