Chef's recommendation

Spicy

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’ Maddy Seppe, 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.
BENDOTA 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 Bendota Thali is a feast of the local specialities of Kodagu that in combination is a plentiful & delicious meal.

- Kodagu seafood thali 2500
- Kodagu non-vegetarian thali 2000
- Kodagu vegetarian thali 1750

SOUP

NON VEGETARIAN

- Koli soup
  Delicately spiced chicken broth with a hint of kachampuli (local fruit vinegar)

- Attukal soup
  A common specialty of Kodavas, this is a lamb shank broth simmered with pepper

VEGETARIAN

- Tomato nallamallo kanni
  Thin tomato broth tempered with cumin & curry leaves

- Kimmu soup
  Classic mushroom soup from Coorg infused with local flavours

Chef’s recommendation
APPETIZERS

SEAFOOD, MEAT AND POULTRY

- Sigidi meen barthad
  Prawns marinated in chilli paste, dusted with rice flour and deep fried
  950

- Pandi nallamallu barthad
  Marinated pork marinated in chilli red spices and braised with rainforest black pepper
  850

- Yerachi keema buttu
  Spiced lamb dumplings, braised with coriander, chilli and pounded spices
  850

- Pandi chops
  The Kodava passion for pork like all other meats is distinctive. Succulent pork chops marinated in earthy spices andchar pan-roasted
  850

- Kodanari toppu meen varval
  Curry leaf marinated fish cooked to perfection on the hot griddle
  800

- Koli chuttadh
  Chicken morsels marinated with local spices and cooked in a charcoal oven
  750

VEGETARIAN

- Kari bale cutlet
  Char oven roasted raw banana patties
  595

- Vilati kande barthad
  Dry preparation of potato flavoured with khandari chilli and curry leaves
  595

- Mydare vada
  Kollu bean (lentil grams) crunchy fritters
  595

- Kummul nallamalli fry
  Button mushroom sautéed in black pepper
  595

Chef’s recommendation
MAIN COURSE

SEAFOOD, MEAT AND POULTRY

- Sigdi meen kari - Prawn curry flavoured with roasted spices and kachampuli (local fruit vinegar) - 975
- Yellei chutta meen - Chili marinated fish wrapped in cardamom leaves and grilled - 950
- Pandi kari - Rich dark pork gravy finished with native broiled spice mix & kachampuli (local fruit vinegar) - 900
- Koli kari - Succulent pieces of chicken cooked in ground spices & coconut milk
  Country chicken with bone
  Boneless farm raised chicken - 900
- Pache nallamullu koli kari - Fresh green peppercorn braised chicken gravy - 850
- Koli nallamullu barhad - Dry preparation of boneless chicken with black pepper - 850
- Pache nallamullu yerchi kari - Fresh green peppercorn braised lamb curry - 850
- Kori yerchi nallamullu fry - Dry lamb preparation with black pepper - 850
VEGETARIAN

- Kaad mangakari 🍅
  Handpicked wild rainforest mangoes in a tangy gravy

- Kuru kari
  Organic borlotti bean stewed in local spices and coconut milk

- Toppu paḷya 🥒
  Stir fried local sri spinach finished with crunchy lentil & scrapped coconuts

- Bambale kari 🌿
  Kurta tribes recipe of tender bamboo shoot

- Molai kuru kari
  Mixture of organic sprouts in tomato curry

- Kadale kari
  Historically influenced by the spice route black chick pea curry, a vegetarian delicacy of all Kodava weddings
PATTE PALAU
One-pot comfort meal of basmati rice, cooked in a broth and Coorg spices

- Chatte meen palau 🌶️
  Prawn pulao
  650

- Yerchi palau
  Lamb pulao
  650

- Koli palau
  Chicken pulao
  650

- Tarkari palau
  Vegetable pulao
  550

RICE

- Kodagu mor kool
  A south coorg delicacy, a mishmash of rice, yoghurt, coconut & herbs
  500

- Neykool
  A delectable preparation of basmati rice cooked in desi ghee (butter)
  400

- Brown rice
  Earthy unpolished organic rice
  400

- Steamed rice
  Soft-boiled puri rice
  330
OTTI - PUTTU (Breads)

Traditionally prepared by granaries in Kodagu; these breads have bound families through its unique combinations and folklore.

- **Otti – puttu patre**
  Akki otti/Papputti/Kadambuttu/Neerdosa  300

- **Akkiootti**
  Round, griddle-cooked bread finished on charcoal  200

- **Papputu**
  Steamed rice cake topped with fresh coconut  200

- **Kadambuttu**
  Steamed rice dumplings  200

- **Noolputtu**
  Steamed-cooked string hoppers  200

- **Neerdosa**
  Steamed rice crepes  200

- **Benne kadambuttu**
  Steamed rice dumplings toasted in butter  200

Spicy  Chef’s recommendation
DESSERTS

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

+ Maddu sopu payasa
  Maddu sopu is a leaf known to have 18 medicinal values. A violet coloured payasam simmered with rice and jaggery.

+ Bella paputta
  Steamed rice porridge with local palm sugar and coconut.

+ Khus khus payasa
  Infused & ground poppy seeds flavoured payasa.

+ Carrot payasa
  Cardamom infused carrot custard.

+ Cardamom custard
  Cold custard infused with locally grown cardamom & vanilla.

+ Homemade ice cream
  As per seasonal availability.
The imaginative impressions of Coem featured in this menu are creations by Skatabar,
a talented artist from contemporary art circles. His deceptively simple style stems from his very roots,
hailing from a humble farming family. Here, he captures the very essence of this serene land in earthly
colourful compositions that are a celebration of the everyday. The quaintness, its quintessence.