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.

是非素食 | 素食 | 辣 | 厨师推荐

价格说明：所有价格均以印度卢比计算，并按照政府规定的税率执行。如有不良反应，请及时告知您的服务员。根据食品安全标准及规定，普通成人每日平均需摄入2000卡路里的能量。但是，实际所需能量可能因人而异。
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 🍙🥦 Rice & Aloo & Sabji & Milk & Curd
- KODAGU SEAFOOD THALI | 780gm | Kcal-1048 🐟rimp & Molluscs & Fish & Milk & Curd
- KODAGU NON-VEGETARIAN THALI | 780gm | Kcal-1082 🍗สู่ Meat & Aloo & Sabji & Milk & Curd

SOUP

NON-VEGETARIAN

- KOLI SOUP | 200ml | Kcal-122 🍗Chicken broth- kachampuli (local fruit vinegar)
- ATTUKAL SOUP | 200ml | Kcal-306 🍗Lamb shank broth, pepper

VEGETARIAN

- TOMATO NALLAMALLU KANN | 200ml | Kcal-70 🍅Tomato broth, cumin & curry leaves
- KUMMU SOUP | 200ml | Kcal-394 🍅Mushroom, curry leaves

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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
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|Kcal459
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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIGDI MEEN KARI</td>
<td>Prawn curry, roasted spices, kachampuli (local fruit vinegar)</td>
<td>Kcal-340</td>
<td>INR 1200</td>
</tr>
<tr>
<td>YELLEI CHUTTA MEEN</td>
<td>Grilled-fish, chili, cardamom leaves wrapped</td>
<td>Kcal-347</td>
<td>INR 950</td>
</tr>
<tr>
<td>KOLI KARI</td>
<td>Country chicken, ground spices &amp; coconut milk</td>
<td>Kcal-556</td>
<td>INR 900</td>
</tr>
<tr>
<td>PACHE NALLAMULLU KOLI KARI</td>
<td>Chicken, green peppercorn- braised gravy</td>
<td>Kcal-500</td>
<td>INR 850</td>
</tr>
<tr>
<td>KOLI NALLAMULLU BARTHAD</td>
<td>Chicken- boneless, black pepper- dry preparation</td>
<td>Kcal-437</td>
<td>INR 850</td>
</tr>
<tr>
<td>PACHE NALLAMULLU YERCHI KARI</td>
<td>Lamb, green peppercorn</td>
<td>Kcal-568</td>
<td>INR 850</td>
</tr>
<tr>
<td>KORI YERCHI NALLAMULLU FRY</td>
<td>Lamb, black pepper, curry leaves</td>
<td>Kcal-464</td>
<td>INR 850</td>
</tr>
<tr>
<td>PANDI KARI</td>
<td>Pork-gravy, broiled spice mix &amp; kachampuli- local fruit vinegar</td>
<td>Kcal-480</td>
<td>INR 900</td>
</tr>
</tbody>
</table>

## VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
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</tr>
</thead>
<tbody>
<tr>
<td>KAAD MANGAE KARI</td>
<td>Rainforest mangoes, jaggery, tangy gravy</td>
<td>Kcal-548</td>
<td>INR 750</td>
</tr>
<tr>
<td>KURU KARI</td>
<td>Cranberry bean, local spices and coconut milk</td>
<td>Kcal-528</td>
<td>INR 750</td>
</tr>
<tr>
<td>TOPPU PALYA</td>
<td>Stir fried- local Siri spinach, lentil &amp; scrapped coconuts</td>
<td>Kcal-240</td>
<td>INR 750</td>
</tr>
<tr>
<td>BAIMBALE KARI</td>
<td>Bamboo shoot, Kurba tribe’s recipe</td>
<td>Kcal-580</td>
<td>INR 750</td>
</tr>
<tr>
<td>MOLAI KURU KARI</td>
<td>Sprouts, tomato, spices</td>
<td>Kcal-284</td>
<td>INR 750</td>
</tr>
<tr>
<td>KADALE KARI</td>
<td>Black chickpea curry, a vegetarian delicacy of all kodava weddings</td>
<td>Kcal-556</td>
<td>INR 750</td>
</tr>
</tbody>
</table>

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

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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

Non-vegetarian  Vegetarian
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Crustacean  Molluscs  Fish  Soya  Gluten  Mustard  Sesame  Celery  Eggs  Dairy  Peanuts  Nuts  Sulphite  Lupin
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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**
  Round, griddle-cooked bread finished on charcoal
  Cost: INR 200

- **PAPUTTU|180gm|Kcal-397**
  Steamed rice cake topped with fresh coconut
  Cost: INR 200

- **KADAMBUTTU|300gm|Kcal-648**
  Steamed rice dumplings
  Cost: INR 200

- **NOOL PUTTU|180gm|Kcal-205**
  Steam-cooked string hoppers
  Cost: INR 200

- **NEER DOSA|120gm|Kcal-87.6**
  Steamed rice crepes
  Cost: INR 200

- **BENNE KADAMBUTTU|300gm|Kcal-339**
  Steamed rice dumplings tossed in butter
  Cost: INR 200

- **OTTI –PUTTU PATRE|300gm|Kcal-495**
  Akki otti/paputtu/kadambuttu/neer dosa
  Cost: INR 300

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**
  Roasted & grinded, flavored payasa
  Cost: INR 500

- **CARROT PAYASA|150gm|Kkal-106.5**
  Cardamom infused carrot custard
  Cost: INR 500

- **BELLA PAPUTTU|150gm|Kcal-94.5**
  Steamed rice pie with local palm sugar and coconut
  Cost: INR 500

- **MADDU SOPPU PAYASA|150gm|Kcal-88.5**
  Maddu soppu is a leaf known to have 18 medicinal values. A violet coloured payasam simmered with rice and jaggery
  Cost: INR 500

- **CARDAMOM CUSTARD|120gm|Kcal-88.8**
  Cold custard mulled with locally grown cardamom & vanilla
  Cost: INR 500

Non-vegetarian ☢️ Vegetarian 🌿

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- Crustacean 🐌
- Molluscs 🐙
- Fish 🐟
- Soya 🌽
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