# VEMBANAD

COORG WILDERNESS RESORT & SPA

# MENU

Coorg & Coastal Cuisine

# MENU

*12:30 to 3:30pm / 7:30 pm to 10:30pm*

## APPETIZERS

- Kummu Nallamallu Fry — 575
  Sautéed button mushrooms with onion, black pepper.
- Kari Bale Cutlet — 575
  Char oven roasted raw banana patties
- Cheera vada — 575
  Green leafy patties served with spicy mango chutney
- Nandu Melagu Fry — 1350
  Pan roasted mud crab with ground roasted spices and pepper.
- Chicken Ghee Roast — 725
  Chicken cooking with Mangalorean spices
- Masala Nistei — 875
  Tender cubes of fried seer fish, tossed with Malvani garam masala
- Pandi Chops — 725
  Succulent pork chops marinated in roasted spices, kachampuli
- Kodanari Toppu Meen — 975
  Curry leaf marinated fish wrapped in banana leaves cooked to perfection on the griddle
- Grilled fish of the day
  Choice of marination for your grills (Kerala Red Masala, Mangalore Red Masala, Or Green Chili Lemon Coriander Paste or Lemon & Garlic)
  - — Jumbo Prawns 1275
  - — Pomfret 975
  - — King Fish Steak 1100
  - — Lady Fish 850

## SOUP

- Koli Soup — 525
  Spiced chicken broth with a hint of kachampuli

VEGETARIAN NON-VEGETARIAN

All prices mentioned in Indian rupees, Government taxes as applicable, GST 18%

# MENU

## SOUP · CONTINUED

▲ **Attukal Soup** 575
A common specialty of coorg, this is a lamb shank broth simmered with pepper. Served on top of kadambuttu.

● **Potato Drumstick** 450
Pulp of drumstick, tasty and rich in proteins and vitamins

## MAIN COURSE

▲ **Koli Kari** 675
Coorg chicken curry finished with green paste

▲ **Mangalore Nati Koli Kari** 750
Country chicken cooked with local spices

▲ **Nadan Attirachi Curry** 950
Kerala style of mutton curry in mildly spicy and rich in masalas, cooked in coconut milk

▲ **Mutton Sukka** 950
Dry roast mutton,stirred with shredded coconut

▲ **Pandi Kari** 750
Kodava style spicy rich dark pork gravy finished with native broiled spice mix

▲ **Thaarav roast** 1275
Duck roast – Syrian Christian specialty from Kerala served with appam

▲ **AllepeyFish Curry** 850
Fish curry cooked with raw mango

▲ **Moilee – Fish/Prawn** 850/950
Very mild based stew with coconut milk & tempering's

● **Pachai Kai Kari Kuruma** 525
Assorted Vegetable cooked with traditional Coorg spices

● VEGETARIAN ▲ NON-VEGETARIAN

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# MENU

## MAIN COURSE · CONTINUED

- Kummu Kari — 525
  Mushroom braised in the succulent flavors and kachampuli
- Soppu Palya — 525
  Stir fried local spinach finished with scrapped coconut
- Baimbale Kari — 525
  The bamboo shoot curry is a favorite with the kodavas and generally fresh bamboo shoot available rainy season, cooked with coconut and spices paste.
- Kodava kanne — 450
  Toor dal tempering with mustard seed & curry leaf

*CHOOSE YOUR FAVORITE COMBINATION*

- Kerala Paratha — 225
  Multi layered pan fried Indian bread
- Chapati
  Thin whole wheat bread baked on griddle
- Appam — 225/275
  A bowl-shaped thin pancake prepared from fermented rice batter
- Kadumbuttu
  Steamed rice dumpling
- Puttu
  steamed firm cylinder rice cake, topped with grated coconut
- Noolputtu
  Steamed cooked rice, string hoppers
- Akkirotti
  Round rice bread cooked on a griddle finished on a charcoal
- Neer Dosa
  Steamed rice crepes

VEGETARIAN NON-VEGETARIAN

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## BIRYANI & RICE

▲ **Biryani**
A northern Kerala specialty, a rare combination of special masala flavored rice with choice of
- — Prawns 1100
- — Fish 950
- — Chicken 750
- — Mutton 925
- — Vegetables 575

▲ **Coorg Koli Pulav** 750
Chicken cooked with green spices paste along with long grain basmati rice

● **Tarkari Pulav** 525
Basmati rice cooked together with vegetables, green masala

● **Nei Soru** 450
Basmati rice cooked in desi Ghee

● **Kodagu Mor Koozh** 450
A coorg delicacy, mashed rice with yoghurt, grated coconut & herbs

● **Red Rice** 400
The traditional kerala Matta rice, high in nutrients cooked till well done.

● **Steamed Basmati Rice** 295
Steamed basmati rice cooked to perfection

## DESSERT

● **Choice of Payasam** 400
Coorg Thari Payasam / Tender Coconut / Kerala Ada Pradhaman / Paruppu Payasam.

● **Elanchi** 400
Coconut and nuts stuffed sweet crepes with a drizzle of honey

▲ **Cardamom Custard** 400
Cold custard with locally grown cardamom & Vanilla

● VEGETARIAN ▲ NON-VEGETARIAN

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# MENU

## DESSERT · CONTINUED

- Ice Cream — 400
  As per Seasonal Availability

VEGETARIAN NON-VEGETARIAN

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