

€12

Chicken Fry

Crispy on the outside, tender on the inside. Marinated in a tantalizing mix of turmeric, red chili, black pepper, and freshly ground masala, each piece of chicken is fried to golden perfection in coconut oil.

€10

Gobi 65

Crispy cauliflower florets, marinated in a spicy blend of yogurt, turmeric, red chili, and aromatic spices, then fried to golden perfection.

€12

Kerala Chicken Curry

Chicken pieces simmered in a luscious coconut milk base, infused with the aromatic blend of freshly ground spices, and fragrant curry leaves. This curry bursts with the vibrant flavours of red chili, turmeric and coriander.

€14

Beef Roast

Tender pieces of beef, roasted in a blend of black pepper, red chili, and earthy spices, then coated with fragrant curry leaves, caramelized onions, and coconut oil. Each bite delivers a spicy kick with a touch of sweetness that dances on your taste buds, capturing the essence of Kerala's culinary tradition.

€10

Veg. Kurma

Slow-cooked in a rich coconut-based gravy, this dish is infused with the perfect blend of spices, including fennel, cumin, and turmeric, creating a symphony of flavors that's both aromatic and satisfying. The medley of vegetables, like carrots, beans, potatoes, and peas, absorbs the coconut milk's silky richness, while the touch of curry leaves and green chilies adds a hint of warmth and spice.

€15

Mutton Stew

Kerala Mutton Stew—a soul-warming dish where tender pieces of lamb are slow-cooked to perfection in a silky coconut milk base. This traditional stew is infused with aromatic spices like cinnamon, cardamom, and cloves, and balanced with the subtle sweetness of carrots, potatoes, and green peas. The rich, creamy coconut gravy absorbs all the flavors, creating a velvety texture that melts in your mouth.

€15

Chicken Biryani

Featuring tender marinated chicken layered with short-grain rice cooked to perfection. Infused with aromatic spices like star anise and cardamom, this biryani is slow-cooked to allow the flavors to meld beautifully. Garnished with fried onions and fresh herbs, served with boiled egg, raita, mint chutney & pickle.

€12

Egg biriyani

A delightful twist on the classic dish that brings together aromatic short-grain rice and perfectly boiled eggs. Infused with a blend of spices, this biryani features layers of fluffy rice and spicy masala that envelop each egg, creating a harmonious balance of flavors, served with raita & pickle.

€10

Ghee Rice

Made with aromatic short-grain rice cooked in rich, golden ghee, this dish is infused with whole spices like cardamom, cloves, and bay leaves, creating a warm and inviting aroma. The luxurious ghee enhances the rice's natural flavor, making each grain beautifully tender and aromatic.

€2

Kerala Porotta

This iconic layered flatbread is skillfully made from whole purpose flour, expertly kneaded, and rolled to create its signature flaky texture. Each porotta is cooked on a hot griddle until golden brown, resulting in a crispy exterior that gives way to soft, tender layers inside.

€2.50

Appam

A traditional Kerala delicacy that's a true celebration of flavor! Made from fermented rice batter and coconut milk, Appam is characterized by its soft, spongy center and lacy, crispy edges.

€6.50

Coconut Cloud 9

Made with rich coconut milk and infused with the natural sweetness of fresh coconut, this pudding offers a luscious, creamy texture that melts in your mouth. Each spoonful is a blissful blend of coconut flavor, lightly sweetened to perfection, served with divine caramel nectar and garnished with a sprinkle of toasted coconut flakes for that extra crunch.