I APPA HAKKA ANDHARI



Nostalgía on your Plate...

Lazy summer afternoons under the 'naattu maavu'...

The mad scrambles for the falling 'manga pazham'...

The crazy dives into the 'kudumba kulam'...

The perpetual chirping of the 'cheeveedu'...

The sudden pitter-patter of heavy 'mazha thullikal'...

The invigorating smell of 'putthan mannu'...

The enchantment of water drops rolling off the 'chembu illakal'...

The lowing of cows from the 'kannukaali thozhuthu'...

The divine aromas wafting in from 'amma's adukkala'...

We travelled across God's own country visiting Ammas, Achammas and Ammummas. We spent days cooking with them, coaxing them to teach us their little secrets; requesting them to be part of our earnest endeavour to preserve the magic of authentic Kerala cuisine. unique, vast and timeless in its sheer variety and versatility.

We serve you the culinary delicacies from our childhood in Kerala. And we hope to create those very same explosions of flavours on your palate, through our carefully crafted culinary delights.

Be a kíd once again!

With blessings from all mothers...

Chef Regi Mathew

BEVERAGES

Invigorating, fermented spicy bird's eye chilli drink Butter Milk 175	
Butter Milk 175	
Churned yogurt with goodness of shallots and bird's eye chilli	
Lemon Mint Cooler 175	
Crushed mint and lime juice	
Queen of Arabia	
Blue curacao lime juice with a fizz	
Nannari Sherbeth 175	
Sarsaparilla syrup, lime juice, basil seeds	
Guava Temptation 175	
Guava juice with a hint of chilli	
Goli Soda 175 A retro favourite	
Passionfruit Juice 195	
Fresh passion fruit pulp with added sugar	
Sharjah Shake 195	
The Kerala version of a creamy banana smoothie	

TASTING MENU

Vegetarian

Monsoon Magic ₹985+

Choice of one beverage

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Kappa Vada

Fried patties of tapioca with shallots & spices

Chena Varattiyathu

Yam tossed with curry leaves and Kerala spices

Kadala Roast

Black chickpea tossed with Kerala spices & coconut slivers

Idi Chakka Cutlet

Crumb-fried Baby jackfruit patties served with beetroot sauce

Nei Pathiri Vendakka Mulagittathu

Deep fried rice flatbread served with okra in spicy tomato gravy

Vattayappam Kadachakka curry

Steamed fermented fluffy rice cake, served with Bread fruit in fragrant coriander and coconut milk

Choice of one dessert

Snehatheeram ₹1085+

Choice of one beverage

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Mushroom Pothi

Steamed banana leaf pouches with mushrooms & coconut masala flavoured with kodampuli

Chembu Fry

Colocasia marinated with Kerala spices and fried

Koorka Mezhukku Perattiyathu

Chinese potatoes roasted with spices

Vazhapoo Vada

Fried banana blossom patties

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Pidi Kadala Curry

Rice dumplings cooked in coconut milk served with black chickpea curry

Idiyappam Green Peas and Potato Masala

Kerala home-style string hoppers served with Potatoes and green peas cooked in coconut masala with Kerala spices

Ramassery Idli Sambar & Chutney Powder

Unique idli from Ramassery, a small village near Palakkad

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Mamangam ₹1185+

Choice of one beverage

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Kadachakka Porichathu

Breadfruit fry

Vazhapoo Vada

Fried banana blossom patties

Mushroom Pothi

Steamed banana leaf pouches with mushrooms & coconut masala flavoured with kodampuli

Kappa Vada

Fried patties of tapioca with shallots & spices

Idi Chakka Cutlet

Crumb-fried Baby jackfruit patties served with beetroot sauce

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Appam Vegetable Stew

Fermented laced rice pancake, served with a stew of vegetables in coconut milk with select Kerala spices

Vegetable Puttu Biriyani Kadala Curry

Steamed rice cakes layered with vegetables and masala, served with black chickpea curry

Nei Choru Vendakkai Mulagittathu

Ghee rice served with okra in spicy tomato gravy

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TASTING MENU

Non-Vegetarian

Ammachi Specials ₹1095+

Choice of one beverage

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Chicken Malli Peralan

Chicken cubes braised with crushed coriander seeds & peppercorn

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Chicken Cutlet

Crumb-fried spiced chicken patties

Prawn Kizhi

Steamed banana leaf pouches with prawns, coconut & 'kodampuli'

Pidi Kozhi Curry

Rice dumplings cooked in coconut milk served with Ramapuram style chicken curry

Vattayappam Duck Mappas

Steamed fermented fluffy rice cake, served with slow-cooked Kuttanadan duck in a coriander & coconut milk curry ***

Choice of one dessert

Toddy Shop Memories ₹1345+

Choice of one beverage

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Koondal Tawa Fry

Tawa fried calamari rings, toddy shop style

Irachi Fry

Slow-roasted tenderloin - a toddy shop speciality

Kakka Thoran

Dry roasted clams with coconut & keral spices

Idi Erachi

Shredded, Sundried, Crushed & Roasted tenderloin with spices

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Kappa Vevichathu & Kudampuliyitta Meen Curry

Steamed tapioca mashed and tempered with curry leaves, mustard and coconut served with Fish cooked with 'kodampuli' in an earthen pot

Idiyappam Pothu Curry

Kerala home-style string hoppers served with roasted coconut tenderloin curry

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Malabar Musings ₹1745+

Choice of one beverage

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Kallummakaya Roast

Mussels roasted with shallots and select spices in an iron kadai, a Northern-Malabar delicacy

Ayikoora Fry

Shallow-fried seer fish 'darne' with Kerala spices

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Kallushaap Kozhi Fry

Toddy shop style fried chicken with savoury toppings

Chemmeen Varattiyathu

Dry roasted prawns with Kerala spices & 'kodampuli' extract

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Nei Pathiri Mutton Potato Curry

Deep fried rice flatbread served with Malabar mutton potato curry

Nei Choru Meen Muringakkai Mulagittathu

Ghee rice served with drumstick fish curry

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Choice of one dessert

Rajayogi ₹2395+

Choice of one beverage

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Chemmeen Varattiyathu

Dry roasted prawns with Kerala spices & 'kodampuli' extract

Chicken Malli Peralan

Chicken cubes braised with crushed coriander seeds & peppercorn

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Karimeen Fry

Pearl spot, shallow fried in Toddy shop style

Grilled Jumbo Prawn

Tawa-grilled tiger prawn with toddy shop style marination

Ramassery Idli Nadan kozhi curry

Unique Idli from Ramassery, a small village near Palakkad, served with home style country chicken curry

Appam Mutton Stew

Fermented laced rice pancake, served with stew of mutton with coconut milk and select vegetables

Pidi Kozhi Curry

Rice dumplings cooked in coconut milk served with Ramapuram style chicken curry

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Jalarani ₹2795+

Choice of one beverage

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Prawn Kizhi

Steamed banana leaf pouches with prawns, coconut & 'kodampuli'

Koondal Tawa Fry

Tawa fried calamari rings, toddy shop style

Ayikoora Fry

Shallow-fried seer fish darne with Kerala spices

Poornachandran Njandu Fry

Soft-shell crab marinated with select spices & crisp-fried

Karimeen Pollichathu

Pearl spot, with delicate masala, wrapped in banana leaves & grilled

Grilled Jumbo Prawn

Tawa-grilled tiger prawn with toddy shop style marination

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Appam Fish Moilee

Fermented laced rice pancake, served with fish marinated in delicate spices & cooked with coconut milk

Prawn Puttu Biriyani

Steamed rice cake layered with grated coconut & prawn masala served with prawns in a coconut milk curry

Kappa Vevichathu & Kudampuliyitta Fish Curry

Mashed tapioca with coconut masala, served with fish cooked with 'kodampuli' in an earthen pot

TOUCHINGS

During my college days, I was fortunate to visit the best of Toddy shops The rest... But never got caught by Ammachi, since these endeavour were clandestine with adequate cover from my buddies

Vegetarian

Idi Chakka Cutlet Crumb-fried Baby jackfruit patties served with beetroot sauce	295
Vazhappoo Vada Fried banana blossom patties	275
Chena Varattiyathu Yam tossed with curry leaves and Kerala spices	275
Kappa Vada Fried patties of tapioca with shallots & spices	275
Kadala Roast Black chickpea tossed with Kerala spices & coconut slivers	275
Koorka Mezhukku Perattiyathu Chinese potatoes roasted with spices	295
Chembu Fry Colocasia marinated with Kerala spices and fried	275
Koon Kariveppila Fry Crispy mushrooms tossed with powdered curry leaves & spices	295
Kada Chakka Porichathu Breadfruit fry	295
Mushroom Pothi Steamed banana leaf pouches with mushrooms & coconut masala flavoured with kodampuli	295

Non-vegetarian

Chicken Cutlet Crumb-fried spiced chicken patties served with beetroot sauce	425
Chicken Malli Peralan Chicken cubes braised with crushed coriander seeds & peppercorn	425
Kallushaap Kozhi Fry Toddy shop style fried chicken with savoury toppings	425
Idi Erachi Shredded, sundried, crushed & roasted tenderloin with spices	395
Irachi Fry Slow-roasted tenderloin - a toddy shop speciality	445
Kakka Thoran Dry roasted clams with coconut & kerala spices	435
Koondal Tawa Fry Tawa fried calamari rings, toddy shop style	445
Mutton Coconut Fry Slow-cooked mutton with coconut shavings & spices	585
Chemmeen Varattiyathu Dry roasted prawns with Kerala spices & 'kodampuli' extract	585
Prawn Kizhi Steamed banana leaf pouches with prawns, coconut & 'kodampuli'	545
Coconut Prawns Prawns tossed with golden roasted coconut masala a KCK speciality	595

SEAFOOD MARKET

During my childhood, visits to the fish market tugging on to amma was a regular feature. Amma says "Proteins from seafood makes you stronger from within"

Kallummakaya Roast Mussels roasted with shallots and select spices in an iron kadai, a northern Malabar delicacy	495
Avoli Nellikka Masala A tribute to tribal cuisine, Avoli 'white pomfret', marinated with gooseberry & tender peppercorn masala & grilled	495 / 100gms
Njandu Roast / Varutharacha Curry / Pepper Roast Crab with shell cooked with spices, a toddy shop speciality	495 / 100gms
Lobster Tawa Roast / Coconut Fry Grilled Lobster marinated with Kuttanadan masala	595 / 100gms
Whole Fish Fry - Toddy shop style Shallow fried Snapper/Sea Bass fish with toddy shop masala	445 / 100gms
Neimeen Tawa Fry [M / L] Shallow fried seer fish 'darne' with toddy shop masala	585 / 685
Grilled Prawn [Jumbo / Super Jumbo] Tawa-grilled tiger prawn with toddy shop style marination	585 / 885
Karimeen Tawa Fry [S / M / L] Pearl spot, a native fish from the backwaters of Kerala, marinated with toddy shop style masala & shallow fried	645 / 785 / 885
Karimeen Pollichathu [S / M / L] Pearl spot, with delicate masala, wrapped in banana leaves & grilled	645 / 785 / 885
Poornachandran Njandu Fry [S / M] Soft-shell crab marinated with select spices and crisp fried	745 / 825

RICE AND MORE

White Rice	175
Boiled ponni rice	
Red Rice Boiled Kerala matta rice	175
Nei Choru Ghee rice	225
Nei Pathiri Deep fried rice patties, the famous Malabar rice bread	175
Appam Fermented laced rice pancake	175
Puttu	175
Steamed rice cylinders layered with grated coconut Ragi Puttu	185
Steamed finger millet cylinder, layered with grated coconut	
Ramassery Idli Unique idli from Ramassery, a small village near Palakkad	175
Idiappam Kerala home-style string hoppers	175
Podi Pathiri The queen of pathiris, wafer thin flaky and exquisite rice flat bread of the malabar region	175
Millet Orotti	175
Kerala style roti made with powdered assorted millets Vattayappam	175
Fermented and steamed fluffy rice cake	1/3
Kappa Vevichathu Steamed tapioca mashed and tempered with curry leaves, mustard and coconut	245
Paal Kappa Tapingg cooked in rich coconut milk	275

CURRIES

Vegetarian

Aviyal Batons of hyper local vegetables cooked with coconut, kodampuli and Kerala spices	225
Sambar Lentils cooked with select vegetables in Kerala style	225
Green Peas and Potato Masala Potatoes and green peas cooked in coconut masala with Kerala spices	325
Pachakari Stew Stew of vegetables and tender cashew nut in coconut milk with select Kerala spices	395
Vendakkai Mulagittathu Okra in spicy tomato gravy	395
Kadala Curry Black chickpea curry, a classical combination with puttu	395
Chakkakuru Manga Curry Jackfruit seed and raw mango curry	395
Ulli Theeyal Shallots cooked in roasted coconut curry	395
Kadachakka Curry	395

ACCOMPANIMENTS

Set Curd	95
Coconut Milk	9!

CURRIES

Non-vegetarian

Mutta Roast Hard-boiled egg roasted with onions, tomatoes & select spices	395
Potticha Mutta Curry Poached egg curry cooked with Kerala spices and coconut milk	395
Wayanadan Chicken Curry High range chicken curry found in Wayanad	585
Ramapuram Kozhi Curry Ramapuram style chicken curry with coconut milk	585
Nadan Kozhi Curry Home Style country chicken curry	585
Erachi Curry Toddy shop style beef curry	585
Mutton Potato Curry Malabar home style special mutton and potato curry	685
Mutton Stew Stew of mutton with coconut milk and select vegetables	685
Kuttanadan Tharavu Mappas Kuttanadan duck in a coriander and coconut milk curry	595
Chemmeen Chakkakuru Manga Charu Prawns cooked with jackfruit seeds and raw mango curry	685
Meen Muringakkai Mulagittathu Fish curry with drumstick and tomatoes	595
Kudampuliyitta Meen Curry Fish cooked with 'kodampuli' in an earthen pot	595
Fish Moilee Fish marinated in delicate spices & cooked with coconut milk	645
Fish Thengapal Curry Cubes of fish simmered in an earthen pot with coconut	645
Chatti Meen Curry	985
Mother's recipe, "Karimeen" - Pearl spot in a perfect blend of buttermilk and	703

POT MEAL NON-VEGETARIAN

Pazham Pori Pothu Curry Nendram banana fritters served with slow-cooked tenderloin curry	695
Pidi Kozhi Curry Rice dumplings cooked in coconut milk served with Ramapuram style chicken curry	695
Thattum Muttum Tenderloin & tapioca cooked together with spices over a slow flame	595
Erachi choru Aromatic rice cooked with mutton, a classic Mappila delicacy	685
Seafood Chatti Choru Boiled matta rice spiced with fish curry, dash of homemade ghee, golden brown shallots and curry leaves served with homestyle fish curry, squid fry and accompaniments	685
Chicken Chatti Choru Boiled matta rice spiced with chicken curry, dash of homemade ghee, golden brown shallots and curry leaves served with homestyle chicken curry, chicken fry and accompaniments	685
Puttu Biriyani Steamed rice cakes layered with right choice meat & masala making this an option for biri	yani lovers.
Chicken Beef Mutton	495 495 545
Prawn	545
Pazham Kanji [Only for Lunch] Celebrated poor man's meal of fermented rice gruel with traditional accompaniments	695
Payaru Kanji [Only for Dinner] Rice porridge with green gram & grated coconut served with traditional accompaniments	695

POT MEAL VEGETARIAN

Pidi Kadachakka Curry Rice dumplings cooked in coconut milk served with bread fruit curry	645
Vegetable Puttu Biriyani Steamed rice cakes layered with right choice vegetables & masala making this an option for biriyani lovers.	445
Pazham Kanji [Only for Lunch] Celebrated poor man's meal of fermented rice gruel with traditional accompaniments	665
Payaru Kanji [Only for Dinner]	665

DESSERTS

Amma pampers me with a sweet after every meal, she says 'Mone, a bit of sweet makes your meal complete'

Cloud Pudding	245
Soft wiggly tender coconut pudding, a KCK speciality	
Kaapichan	225
Filter coffee pudding	
Kandhari ice-cream	225
Ice-cream flavoured with bird eye chilli	
Palada	185
Rice ada, milk and sugar delicacy served on Kerala sadhya	
Payaru Payasam	185
Moong dal, Marayoor jaggery and coconut milk delicacy	
Pazhampori	165
Batter fried nendram banana	
Kol Ice	165
Retro classic ice popsicle	
Unnakkai	165
Steamed nendram banana, stuffed with coconut and cashewnut,	103
a local tea shop delicacy	
Madakusan with vanilla ice-cream	225
Coconut pancake rolls served with vannila ice-cream	
Vanilla ice-cream	165
Classsic vannila flavoured ice-cream	
Coco Jack [seasonal]	225
Stewed jackfruit served with chilled coconut milk	



TAPPA HAKKA ANDHARI

- **O HADDOWS ROAD, CHENNAI**
- **O KORAMANGALA, BENGALURU**

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