
CASSAVA SIGNATURE DISHES

CHEMMEEN THENGA KOTHITTATHU

A seafood lover's paradise, this prawn recipe is filled with delicious and aromatic flavor of spices. Originated from the coastal region of Central Kerala, this preparation serves locally sourced tiger prawns marinated with ripe local coconut, kokum and blend of spices.

MEEN MANGA CURRY

An all-time favorite and popular fish curry across Kerala, our meen manga curry is made with fresh milk from ripe coconuts, and locally sourced mangoes.

MEEN POLLICHATHU

A classic highlight of Kerala cuisine, the karimeen refers to the pearl spot fish, which is marinated in a host of spices, shallots, wrapped in a banana leaf and then steamed which imparts a unique aroma and divine flavor.

ERACHI MULAGUPIRALAN


Escalopes of veal marinated over 36hrs, shallow fried on hot stone – a curated recipe from Chef Saji Alex's grandmother – a house speciality.

PAZHAM PANI

An ancient central Kerala's popular dessert served during traditional Syrian Christian weddings the dish comprises of the njalippuvan banana topped with sweet palm toddy reduction.

NADAN KOZHI VARUTHARACHATHU WITH PAL MANI PIDI

Kozhi pidi, a traditional meal in itself, the curation is an influence of the knanaya Christians of central Kerala and the Malabar region of the state, the dish is a conflux of the best of the two regions. Homemade rice dumplings are served with chicken curry made with Idukki pepper powder, shallots, roasted coconut, hand-picked spices from the respective regions and fully ripened fresh coconut milk.

We levy No Service Charges. Government Taxes as Applicable
If you have any concerns regarding food allergies, please alert your server prior to ordering
 Indicates vegetarian dishes

TRADITIONAL KERALA STYLE ROAST



KAPPA PAPPADAM PIDI

Tapioca with roasted coconut, shallots & fried

Pappadam – 395



BEETROOT VAZHAPPU CUTLET

Semolina crusted fritters of Beetroot & banana flower with
ground spices - 395

NEIMEEN KALLIL PORICHATHU

Iron griddle seared Seer fish with chili marinade,
garlic butter – 695

KOZHI CHUKKA

Chicken fritters, red chili, fennel, shallots & chili
tomato masala – 555

ERACHI VARATTIYATHU

Braised Beef cubes cooked with green cardamom,
fennel, black pepper & tempered mustard – 575

NJANDU ERACHI ULARTHIYATHU

Crab meat & coconut strips sautéed with black
pepper and tempered – 695

ATTIRACHI KURUMULAGITTATHU

Braised lamb with spiced shallot & country tomato
sauce – 745

THARAKANS THARAVU ROAST

Coastal specialty, pot roast duck with black pepper &
fennel – 745

TRAVANCORE KOZHI ROAST

Roasted coconut & spice mix of braised chicken, Travancore
repertoire – 655

CHUTTA KOZHI CHAPS

Grilled chicken morsels cooked with shallots, fennel &
pepper – 655



VENDAKKA ULLI PIRATTU

Lady finger cooked in chef's special tangy curry,
crushed shallots & Kerala spices -575



KIZHANGU CHEERA KOOTU

Potato and spinach cooked in fresh coconut & finished with
roasted spices – 575



ULLI THEEYAL

Shallots in roasted coconut curry – 575



PALKATTI VARUTHARACHATHU

Paneer cubes in roasted spice gravy & tempered
fennel – 575

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ETHNIC STEWS

NADAN ATTIRACHI CURRY

Lamb cubes cooked in chef's special masala, finished with raw banana paste and tempered shallots – 695

 AVIAL

Country style vegetables curry prepared with crushed coconut, shallots, cumin & yoghurt –495

ALLEPPEY PRAWN CURRY

Tiger prawns cooked in red chili infused coconut gravy and raw mango – 745

 PACHAKARI ISHTEW

Homemade recipe of fresh vegetables, young ginger, green chili & freshly squeezed coconut milk with aromatic spices – 495

MEEN MULAGITTATHU


Seer fish simmered in Malabar tamarind & red chili curry – 695

 PACHAMANGA CURRY

Fenugreek scented Raw mangos curry with shallots, chili and coconut paste – 495

 MALABAR VEGETABLE KURUMA

Mix vegetables cooked in fennel flavored cashew nut and coconut paste – 495

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LEGENDARY HOME-STYLE SIDES

MOPPILA ADU BIRYANI

Thalasseri special lamb biryani with Wayanadan khyma rice & cassava biryani spices – 725

KERALA PARATHA

Flaky refined flour with milk & egg – 195

CALICUT KOZHI BIRYANI

Chef's special biryani of country Leghorn chicken with Wayanadan khyma rice, cassava biryani spice - 695

GOTHAMBU MADAKKU PARATHA

Coconut flavored whole-wheat bread with clarified butter "Ghee" – 195

NADAN CHORU

Unpolished Kerala rice – 355

IDDIAPPAM


Steamed rice spring hoppers – 195

PALAPPAM

Fermented rice hopper with coconut milk - 195

ARI PATHIRI

Unleavened bread of raw rice – 195

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DESSERT

PAZHAM NIRACHATHU

Robusta banana stuffed with coconut & Jaggery, country
toffee sauce "clarified butter & sugar" – 395

VATTALAPPAM

Coconut & egg pudding with Jaggery caramel – 395

ADA PRADHAMAN

Flatten rice flakes cooked with sugarcane Jaggery & fresh
coconut milk –395

SEASONAL FRESH FRUITS– 395

CHOICE OF ICE CREAMS -395

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