



We take you through a journey down memory lanes....  
An experience of culinary delicacies from the untold  
regions of Port Muziris...

With Greek, Roman, Chinese, Portuguese, Arab and  
Dutch traders making their way to the port towns of Kerala,  
it is no wonder that the food has been cast with a  
spectacular range of culinary influences.

The tantalizing flavours from Lila's Kitchen are going to  
keep you craving long after you've returned from your trip.

It was the intoxicating aroma of spices that lured traders  
long ago to Kerala. The same heady concoctions make  
the cuisine a delicious enough reason to travel to this part  
of India today. So, expect a generous use of coconut,  
chilli and spices in mouth-tingling local recipes  
that differ with region and community.

The divine aromas wafting from Lila's Kitchen will remind you of  
the prosperity of legendary native cuisine which is very unique,  
vast, and matchless in its sheer variety  
and versatility.



# Breakfast

## INDIAN BREAKFAST

INR 575

Choice of poori bhaji / aloo paratha / Idli  
Choice of lassi / freshly squeezed seasonal juice / seasonal fresh cut fruits  
Choice of tea / coffee

## CONTINENTAL BREAKFAST

INR 575

Freshly squeezed seasonal juice / seasonal fresh cut fruits  
Choice of croissant / muffin / danish / toast with preserves  
Choice of cereals / gluten free cereals  
Choice of tea / coffee / milk

## HEALTHY BREAKFAST

INR 575

Freshly squeezed seasonal juice  
Seasonal fresh cut fruits  
Egg white omelet  
Choice of cereals or Bircher muesli  
Choice of tea / coffee / milk

## AMERICAN BREAKFAST

INR 575

Eggs to order - two eggs omelet / scrambled / boiled / fried / poached  
Choice of croissant / muffin / danish / toast with preserves  
Freshly squeezed seasonal juice of the day / seasonal fresh cut fruits  
Choice of tea / coffee



Vegetarian



Non - Vegetarian









Spicy






Signature Dish

Taxes as applicable. We levy no service charge. Should you be allergic to any ingredient, please bring it to the attention of your server. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Local Flavours

<b>PUTTU WITH KADALA CURRY</b>  Rice flour and coconut funnel steamed savory cake Served with black chickpea curry	INR 400
<b>APPAM WITH STEW</b>  Fermented rice pancake Served with coconut flavored vegetable stew	INR 400
<b>UPMA</b>  Roasted semolina with vegetables and local spices	INR 300
<b>MEDU VADA</b>  South Indian savory doughnut made from urad lentil Served with chutneys and sambar	INR 300
<b>MASALA UTTAPAM</b>  Home style thick savory pancake, topped with mixed vegetables Served with chutneys and sambar	INR 300
<b>DOSA</b>  Local style rice crepes with choice of plain / masala / chutney powder Served with chutneys and sambar	INR 350
<b>IDLI</b> Freshly steamed rice and lentil cakes Served with chutneys and sambar	INR 350
<b>PARATHA</b> Hand rolled stuffed wheat breads with choice of Aloo / gobi / paneer / mixed vegetables Served with yogurt and pickle	INR 350
<b>POORI BHAJI</b> Deep fried Indian wheat bread Served with potato curry	INR 350

 Vegetarian  Non - Vegetarian  Spicy  Signature Dish

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# Western Breakfast

## CEREALS

Corn flakes / wheat flakes / muesli / choco flakes / rice krispies / k special  
Served with hot / cold, regular / low fat milk

INR 300

## HOMEMADE BIRCHER MUESLI

Rolled oats, apple, yogurt, oat, almond, honey

INR 300

## OATMEAL PORRIDGE

Served with caramelized banana, cinnamon powder and nuts

INR 300

## MORNING BAKERIES

Any three of your choice

Croissant / muffin / danish / doughnuts / white / whole wheat /  
multigrain / gluten free toast

Served with butter and preserves / honey

INR 300

## TWO EGGS COOKED TO PERFECTION

Eggs to order - omelet / scrambled / boiled / fried / poached

Served with white / whole-wheat / multigrain / gluten free toast, rosti potato,  
cured tomato, sautéed mushroom and choice of chicken bacon / sausage

INR 375

## EGG BENEDICT





English muffin topped with poached egg, chicken ham and hollandaise sauce

INR 425


## FRENCH TOAST


Served with honey / maple syrup / homemade cream

INR 400


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**WAFFLE**  INR 400  
Served with butter, maple syrup and homemade cream


**GRANDMA'S PANCAKES**  INR 300  
Served with Kerala honey, local banana and maple syrup


**FRESH SEASONAL CUT FRUITS**  INR 350  
Any three of your choice  
Please ask your server for choices available


**YOGURT**  INR 125  
Simply natural / low fat / fruit flavoured


## On the Sides


**TOSSED SALAD**  INR 100


**HASH BROWN**  INR 100





**GRILLED TOMATO**  INR 100

**SAUTÉED MUSHROOM**  INR 125

**STEAMED VEGETABLES**  INR 125

**CHICKEN SAUSAGE**  INR 150

**CHICKEN BACON**  INR 150

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## Soup

### KAITHACHAKKA NATTU MANGA CHARU

Reduction of "vazhakulam" pineapple and country mango essence

INR 300

### CHEERA PARIPPU CHARU

Nutritious broth made with Cheera (local red spinach) and parippu (petit yellow lentil), cooked in earthenware, tempered with mustard seeds and curry leaves

INR 300

### KOZHI MURINGAKKA CHARU

Flavorsome spiced concoction of chicken and drumstick locally known as Muringakka

INR 350

### ATTIRACHI BROTH

Aromatic lamb broth reduction cooked in a traditional earthen ware with local spices and herbs, finished with a dollop of ghee, often recommended for rejuvenation

INR 350





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# First Impression

- VAZHAPOO BEETROOT CUTLET**   INR 400  
Handpicked banana blossoms and beetroot spiced patty, crumb fried and served with red onion salsa
- KAPPA CHAKKA VADA**  INR 400  
Stone grilled galettes of tapioca and jackfruit macerated with spice mix, shallots and bird chilli chutney
- PACHAKURUMELAGU CHEMMEEN ROAST**  INR 850  
Pan seared prawns with peppercorns, shallot, curry leaves and spices
- CHUTTULLI MEEN**    INR 700  
Grilled fish fillets with crushed chillies and shallot marinade, an adaptation of age old recipe from Jewish families of fort Cochin
- KOZHI CHUTTATHU**   INR 550  
Local style plancha grilled chicken morsels, inspired from the Portuguese slow cooked meat
- ATTIRACHI VARUTHATHU**  INR 650  
Tender lamb braised with crushed black peppercorns, coriander seeds, cumin and green chillies inspired from grandmothers Syrian Christian kitchen recipe
- ERACHI VINAGIRIYIL ETTATHU**   INR 550  
Beef cooked with toddy vinegar along with roasted and ground whole spices

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# Main Dishes

**KOONU PAL CURRY** 🌿 INR 400

Stewed button mushroom simmered in mildly spiced coconut cream

**PACHA MANGA CURRY** 🌿 🍳 INR 400

Raw mango simmered in blend of sour and spiced coconut milk

**CHERIYA ULLI THENGAKOTTHU THEEYAL** 🌿 INR 400

Pearl onion simmered in tamarind - jaggery gravy with charred coconut bites

**PACHAPATTANI KASUVANDI KURUMA** 🌿 INR 400

North Kerala style green peas and cashew curry

**POORNACHANDRAN NJANDU** INR 850

**KURUMULAGU CURRY** 🌶️

Full moon night caught crab - a toddy shop delicacy cooked in aromatic roasted coconut sauce and Tellicherry black pepper

**CHEMMEEN NJARADPIZHINJATHU** 🌶️ 🍳 INR 850

Prawn curry simmered in hand crushed shallot spice mix finished with coconut milk

**MEEN MULAGITTATHU** 🌶️ 🌶️ INR 600

A spicy and sour fish curry with whole red chilli and kokum, also known as 'Shappile Meen Curry'. The curry tastes best the day after it is prepared and we serve it the traditional way

**KARIMEEN POLLICHATHU** 🌶️ INR 750



Pearl spot fish with onion, tomato and mix spice marinade wrapped in banana leaf and grilled

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ERIVULLA MALLI KOZHI CURRY    INR 550


A Jewish pass over delicacy of traditional curried chicken cooked in a spicy coriander masala curry

ATTIRACHI CHAPS   INR 750




Lamb meat braised in aromatic roasted coconut sauce

ERACHI PERALAN  INR 600

Beef cooked with a bouquet of roasted and ground whole spices and coconut milk

MUTTA ROAST  INR 450

Free range eggs tossed in spiced tomato and onion masala.  
Recommended with hoppers and porotta

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# Local Breads

## PATHIRI

A rice flour pancake with cumin seeds. Part of the local cuisine among Mappilas of North Malabar

INR 125

## IDIYAPPAM

Steamed, rice string hoppers perfect to mop up delicious curries

INR 125

## PALAPPAM

Fermented rice and coconut pancake made in pan called "appachatti"- a cast iron wok used in all households from the Chinese spice trade period

INR 125

## PUTTU

Steamed funnel savory cake of ground rice layered with grated coconut is a timeless culinary treasure from the kitchens of Kerala, influenced by Portuguese traders

INR 150

## KAPPA VEVICHATHU



Tapioca mash blended with coconut, spices and curry leaves. Tapioca entered cuisine of Kerala through the Spanish colonial trade era

INR 150

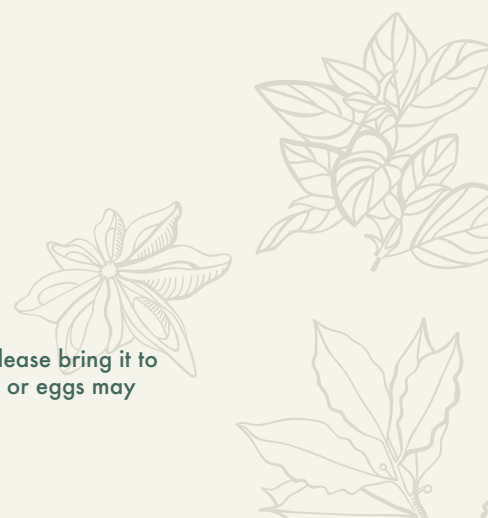
## MALABAR POROTTA

Flaky, multi layered bread made with refined flour and egg, goes well with meat curries

INR 150

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# Rice and Biryani

## KUTHARI CHORU

Kerala red rice

Parboiled palakkadan matta rice is extremely healthy due to its bran and fiber content

INR 250

## NEI CHORU

Kaima rice cooked with ghee and whole spices. Traditional Muslim rice preparation made for celebratory occasions

INR 300

## MULAGUDACHA PAZHAKANJI

Chilli and shallot spiced cold rice gruel, paired with thoran, pickle, chutney and pappads

INR 300

## LILA'S KOZHI KIZHI BIRYANI

Aromatic Kaima rice with chicken and exotic spice bouquet served in a banana leaf pouch with pappad, pickle and raita

INR 700

## LILA'S ATTIRACHI KIZHI BIRYANI

Aromatic Kaima rice with lamb and exotic spice bouquet served in a banana leaf pouch with pappad, pickle and raita

INR 800



Vegetarian



Non - Vegetarian



Spicy



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# Tribute Luncheon

(12:30 PM TO 3:30 PM)

## UCHAYOONU

INR 800

Adaptation of ethnic style Kerala vegetarian lunch fare based on six tastes referred as Shad Rasas

*(A selection of 06 vegetarian, a staple, dessert and accompaniments paired with ethnic pickles, chutneys and pappads)*

## TASTE OF PORT MUZIRIS

INR 950

Lila's Aunty Maria brings back the old forgotten recipes of Port Muziris, a thoughtful culmination of regional culinary history with the freshest of local produce. Discover the myriad flavours of fish and meats with the traditional Kerala flavors

*(A selection of 04 non-vegetarian, 03 vegetarian, a staple and dessert, accompaniments paired with ethnic pickles, chutneys and pappads)*



Vegetarian



Non - Vegetarian



Spicy





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# From The North

## KEBAB

**LAL MIRCH PANEER TIKKA**   INR 450  
Barbequed cottage cheese marinated in yogurt, red chilli and Indian spices

**BHATTI KA MURG**   INR 550  
Roast chicken marinated in yogurt and cream with Indian spices and a touch of saffron


## Main course

**KADAI PANEER**  INR 500  
Cottage cheese cooked with tomatoes and whole Indian spices





**MILONI TARKARI**  INR 450  
Vegetables tossed with onion tomato masala

**DAL LASOONI**  INR 400  
Yellow lentils, onions, tomato, garlic and asafoetida

**CHOOZA KHAS MAKHANI**  INR 600  
Chicken tikka simmered in rich tomato cashew gravy

**SAADA CHAWAL**  INR 275  
Steamed Basmati rice

**TANDOORI BREADS**  INR 125  
(12:30 PM to 3:30 PM | 7:00 PM to 11:00 PM)  
Naan / Garlic Naan / Aloo Paratha / Tandoori Roti / Pudina Paratha

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# International Selection

## Soup and Salads





**ROASTED TOMATO AND BASIL SOUP**  INR 300  
Fresh roasted tomatoes and basil balanced with light spices and herbs

**CAESAR SALAD**  
Lettuce, parmesan caesar dressing and garlic croutons

**GRILLED VEGETABLE**  INR 350

**GRILLED CHICKEN**  INR 400

**MESCLUN SALAD WITH COUNTRY TOMATOES AND PEPPERS**  INR 350  
Tossed greens, country tomatoes, bell peppers, tomato, olives in herb vinaigrette

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# Sandwiches Burgers and Wraps

## VEGETABLE CLUB SANDWICH

Grilled vegetables, cheddar cheese, tomato and lettuce  
Served with French fries


INR 450

## NON VEGETARIAN CLUB SANDWICH

Grilled chicken, cheddar cheese, tomato, lettuce and fried egg  
Served with French fries

INR 550

## GOURMET BURGERS

Vegetable patty with cheese, grilled onions and pickle 

Served with French fries

INR 350

Chicken patty with cheese, grilled onions and pickle 

Served with French fries

INR 400

## MALABAR KOZHI WRAP

Flaky bread stuffed with Kerala spiced chicken

INR 550



# Pizza and Pasta

## PIZZA

Margarita / grilled vegetables 

INR 450

Chicken sausage / chilli prawns 

INR 550

## PASTA


Spaghetti / penne / fusilli

Served with garlic bread 

## CHOICE OF SAUCES

Arrabbiata - tomato and dry chilli 

INR 450

Alfredo - mushroom and cheese 


INR 450

Aglio e olio - olive oil, garlic, and chilli flakes 

INR 450

Marinara - seafood and garlic tomato 

INR 550

Bolognese - minced tenderloin 

INR 550

## HERB CRUSTED LINE CAUGHT FISH FILLET

INR 800

Peppered green pea mash, buttered vegetables, tomato and cilantro salsa

## FISH AND CHIPS

INR 700

Batter fried fish served with French fries and tartar sauce

## ROSEMARY FLAVORED GRILLED TENDERLOIN

INR 750

Garlic potato wedges, buttered mushroom and rosemary pan gravy

## THYME AND GARLIC ROASTED CHICKEN

INR 650

Butter garlic mashed potatoes, glazed carrot, broccoli and thyme jus

 Vegetarian

 Non - Vegetarian

 Spicy

 Signature Dish

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# Asian Selection

## STIR-FRIED NOODLE

Vegetables 

Egg 

Chicken 

INR 300

INR 350

INR 400



Vegetarian



Non - Vegetarian



Spicy



Signature Dish

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# Desserts

## PAZHAM NIRACHATHU

An inevitable sweet in Malabar cuisine

Ripe banana stuffed with coconut and jaggery, sautéed in ghee

INR 300

## ADA PRADHAMAN

Goodness of cooked flattened rice steeped in jaggery sweetened coconut milk and garnished with cashew nuts and raisins

INR 250

## ELANEER PUDDING

Tender coconut custard, a timeless recipe passed down through generations

INR 300

## JUST FRUITS

The sweetness of seasonal native fruits on your tongue culminates a memorable travel experience

INR 300

## GULAB JAMUN

Milk dumplings in sugar, cardamom, rose water and saffron

INR 300

## ICE CREAM





Ask your server for the flavours

INR 300

## WARM CHOCOLATE AND WALNUT BROWNIE

Chocolate, walnut and vanilla Ice cream

INR 300

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# Kids Menu

SPAGHETTI IN CHEESE SAUCE  INR 325

## MINI BURGER

Served with French fries

Vegetable 

Chicken 

INR 250

INR 275

MINI BANANA PANCAKES WITH MAPLE SYRUP  INR 325

FISH AND CHIPS WITH TARTAR DIP  INR 325



Vegetarian



Non - Vegetarian



Spicy



Signature Dish

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# Night Menu

- CHEERA PARIPPU CHARU** 🌿 INR 300  
Nutritious broth made with cheera (local red spinach) and parippu (petit yellow lentil), cooked in earthenware
- VAZHAPOO BEETROOT CUTLET** 🌿 🍳 INR 400  
Handpicked banana blossoms and beetroot spiced patty, crumb fried and served with red onion salsa
- KOZHI CHUTTATHU** 🍗 🌶️ INR 550  
Plancha grilled chicken morsels in the local way inspired from the Portuguese slow cooked meat
- CHOOZA KHAS MAKHANI** 🍗 🌶️ INR 600  
Chicken tikka simmered in rich tomato cashew gravy
- DAL LASOONI** 🌿 INR 400  
Yellow lentils, onions, tomato and garlic asafoetida
- PACHAPATTANI KASUVANDI KURUMA** 🌿 INR 400  
North Kerala style green peas and cashew curry
- SAADA CHAWAL** 🌿 INR 275  
Steamed Basmati rice
- LILA'S KOZHI KIZHI BIRYANI** 🍗 🌶️ 🍳 INR 700  
Aromatic Kaima rice with chicken and exotic spice bouquet served in a banana leaf pouch

🌿 Vegetarian   🍗 Non - Vegetarian   🌶️ Spicy   🍳 Signature Dish

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### MALABAR POROTTA

Flaky, multi layered, crisp and soft bread made with refined flour and egg, goes well with meat curries

INR 150

### CAESAR SALAD

Lettuce, parmesan caesar dressing and garlic croutons

Grilled Vegetable 

INR 350

Grilled Chicken 

INR 400

### VEGETABLE CLUB SANDWICH

Grilled vegetables, cheddar cheese, tomato and lettuce  
Served with French fries

INR 450

### NON VEGETARIAN CLUB SANDWICH

Grilled chicken, cheddar cheese, tomato, lettuce and fried egg  
Served with French fries

INR 550

### FISH AND CHIPS WITH TARTAR DIP

INR 700

### PENNE CHICKEN AND MUSHROOM ALFREDO

INR 550

### FUSILLI WITH ARRABBIATA SAUCE

INR 450

### TWO EGGS COOKED TO PERFECTION

Eggs to order - omelet / scrambled / boiled / fried / poached  
Served with white / whole-wheat / multigrain / gluten free toast, rosti potato, cured tomato, sautéed mushroom and choice of chicken bacon / sausage

INR 375



Vegetarian



Non - Vegetarian



Spicy



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# Desserts

## JUST FRUITS

The sweetness of seasonal native fruits on your tongue culminates a memorable travel experience

INR 300

## GULAB JAMUN

Milk dumplings, sugar, cardamom, rose water and saffron

INR 300

## ICE CREAM

Ask your server for the flavours

INR 300

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# Traditional Beverages

## MS. COHEN`S APPLE TEA

INR 225

Perfect way to warm your body from the cold. A lukewarm spiced black tea, sweetened with apple juice and organic honey

## AUNT ROSIE ANIJSMELK

INR 125

A traditional Dutch night-cap. The warmth offered by milk and the therapeutic qualities of aniseed will make you want to lie down to be comfortable and cozy

## NANNARI SHERBET

INR 225

A syrup crafted by simmering Nannari roots, a wonder herb with cooling medicinal qualities with sugar, water and a dash of lime. We add basil seeds and cinnamon sugar syrup to our version

## MATTANCHERRY PANAKAM

INR 195

"Panakam" a Sanskrit word for sweet drink. This festive summer cooler has sweetness of jaggery and cardamom with a subtle spice of peppercorns and dry ginger

## QAMARADEEN

INR 225

A traditional Arabic drink is a favorite during Ramadan, introduced in Kerala by the Arab traders

## PIYUSH

INR 225

Piyush translates literally to nectar, a creamy smooth blend of yogurt, saffron flavoured condensed milk with soothing aromas of nutmeg and cardamom

## LILA`S FAVORITE ROSE MILK

INR 195

A flavourful cooling drink with the aroma of rose petals and cardamom

 Vegetarian

 Non - Vegetarian



Spicy



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# Beverages

## STILL WATER (750ML)

Himalayan  
Kelzai

INR 225

## SPARKLING WATER (330ML)

Himalayan  
Perrier

INR 275

## ENERGY DRINK

Red Bull

INR 225

## SMOOTHIES

Banana, almond and honey  
Pineapple, papaya, ginger  
Orange, carrot, turmeric

INR 250

## LASSI

Plain / sweet / salted

INR 225

## MILKSHAKES

Chocolate / vanilla

INR 250




## COLD COFFEE

INR 250

## FRESH JUICE

Orange/ watermelon / local pineapple / cucumber

INR 250

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## CHILLED JUICE

Mango /apple /cranberry

INR 225

## AERATED BEVERAGE

Pepsi / 7 up / mirinda / diet pepsi

INR 150

## TEA (CO2 NEUTRAL)

English breakfast / earl grey / masala black tea / matcha green /  
green tea / jasmine / mango / chamomile / peppermint / darjeeling /  
assam tea / blueberry green tea

INR 195

## COFFEE

Cappuccino / café latte / espresso / americano /  
filter coffee / decaffeinated coffee  
Served with choice of low fat / full fat/ soy / almond milk

INR 195

## OTHER HOT BEVERAGES

Bournvita / horlicks / hot chocolate

INR 175



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Non - Vegetarian



Spicy



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