

MENU

ITEM	SOUPS	RATE INR
Nadan Beef Soup Traditional slow-cooked tender beef served in a rich, spiced broth.		250
Kozhi Kurumulagu Soup (Idukki Style) A spicy black pepper chicken soup prepared in the traditional Idukki style.		200
Seasonal Vegetable Soup Fresh seasonal vegetables served in a light, clear broth.		180
Muringaka Chathacha Soup		180

SALADS	
Chuttha Kozhi Salad Grilled chicken tossed with local spices and fresh vegetables.	160
Fresh Garden Salad Seasonal raw vegetables served with lemon and green chilli.	120

STARTERS	
Beef Coconut Fry	370
Irachi Ularthiyathu Traditional Kerala-style slow-roasted beef with coconut slices and spices.	370
Koon Thoram	290
Karimundam Koon (Pepper Fry)	290
Paneer 65	280
Chicken 65	360
Kerala Chicken Fry	400
Chicken Thoran	360
Thawa Fried Fish	390
Fish Pepper Fry Fresh fish fried with aromatic spices and black pepper	400

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NADAN CURRIES	
Nadan Meen Curry (Served with Traditional Grandma Recipe)	390
Varutharacha Kozhi Curry Chicken cooked in a rich roasted coconut and spice masala	350
Thengapal Kozhi Curry Tender chicken simmered in a flavorful coconut milk gravy.	350
Nadan Beef Curry Slow-cooked beef prepared with authentic Kerala spices.	370
Kadala Curry Black chickpeas cooked in a rich roasted coconut gravy.	180
Koon Masala	280
Veg Mappas	260
Ulli Theeyal Small onions cooked in a tangy roasted coconut gravy.	200

NADAN COMBOS	
Pazhampori with Local Beef Roast Kerala-style banana fritters served with spicy local beef curry.	400
Kappa with Meen Curry A traditional Kerala favourite of tapioca served with spicy fish curry.	400
Appam with Fish Moilee Soft appams served with mild coconut fish curry.	440
Chemb With Kandari Chammandi and Mulakudachath	240
Chendakappa With Kandari Chammandi and Mulakudachath	240
Irachi Puttu with Irachi Curry	480
Chicken Puttu With Chicken Curry	400
Koon Moilee With Appam	320
Appam With Veg Stew	270

BREADS	
Kerala Porotta (2 Nos)	80
Appam (2 Nos)	60
Chapati (2 Nos) / Phulka (3 nos)	50

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LUNCH RICE COMBOS	
Veg Meals (Aviyal,Thoran,Sambar,Pulisher,Curd,Pappadam,Pickle,Kondattam)	360
Fish Curry Meals (Fish Curry, Chicken Fry,Aviyal,Thoran,Sambar,Pulisher,Curd,Pappadam,Pickle,Kondattam)	480
Chicken Curry Meals (Chicken Curry, Fish Fry, Aviyal,Thoran,Sambar,Pulisher,Curd,Pappadam,Pickle,Kondattam)	480

BIRYANI & RICE	
Kappa Biryani Traditional tapioca biryani cooked with spiced beef.	360
Choice of Biryani Mamalakandam Special (Chicken , Fish , Beef)	400
Ghee Rice	280
Vegetable Biryani	300
Basmati Rice	140
Kerala Rice	120
Vegetable Pulao	240

INDIAN SIGNATURE DISHES	
Paneer Butter Masala	290
Bhindi Kurkure Crispy fried okra tossed with aromatic spices.	230
Kadai Vegetable Mixed vegetables sautéed with bell peppers in a spicy kadai masala.	240
Dal Tadka (Fry / Lasooni) Yellow lentils tempered with garlic and aromatic spices.	210
Butter Chicken Tender chicken cooked in a rich and creamy butter-tomato gravy.	385
Kadai Chicken Spicy chicken cooked with bell peppers in a traditional kadai masala.	380

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BEVERAGES	
Sambaram Traditional spiced buttermilk	80
Sweet Lassi Sweet yogurt-based drink	100
Fresh Lime Juice Sweet or salted	80
Sulaimani (Black Tea)	50
Kattan Kappi Traditional Idukki-style black coffee	50
Milk Tea or Coffee	60
Seasonal Fresh Juice	120

DESSERTS	
Ice Cream	120
Payasam Of The Day	120
Fruit Salads with Ice Cream	150
Chef's Special Desserts	150

TEA BREAK	
Pazham pori with local Honey (2 Nos)	100
Parippu vada (2 Nos)	60
Ela ada (1 Nos)	60
Pappada Boli (2 Nos)	60
Ulli Vada (2 Nos)	60
Sugiyam (2 Nos)	70

*GST Extra on Above Rates

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