

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 Thoran		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 (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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