



M E N U



12.30 pm to 3.30 pm / 7.30 pm to 10.30 pm

V E M B A N A D

COORG & COASTAL CUISINE

While you enjoy luxurious comforts in the heart of nature, allow us to introduce yet another interesting paradox – a rare culinary journey exploring Coorg and the coastal specialties of Kerala, all within this sprawling forest retreat.

We've taken our multi-award-winning seafood restaurant and added local Coorg delicacies to give you a truly memorable experience that befits the grandeur of this setting and the unbelievable scenery it is ensconced in.



APPETIZERS

VEGETARIAN

Hurule Cheera Vada	275
Horse gram fritters with local spinach, served with spicy roasted tomato chutney	
Kummu Nallamallu Fry	275
Sautéed button mushrooms with onion, black pepper and kachampuli	
Parippu Pathiri	275
Spiced lentil, ginger and fresh chillies wrapped and crispy fried in a traditional malabari pastry	
Kuzhi Paniyaram	275
Karaikudi style rice dumplings with green and red thokku	

NON-VEGETARIAN

Kodanari Toppu Meen	550
Curry leaf marinated fish wrapped in banana leaves, cooked to perfection on the griddle	
Sigidi Meen Barthad	650
Prawns marinated in chilli and spices paste, dusted with potato flakes and pan fried, served with salad and roasted tomato chutney	
Koli Nallamalu Fry	400
Chicken dry roast with ground roasted spices and pepper	



*All Government taxes as applicable. We levy 5% service charge.

Chicken Ghee Roast **425**

Chicken prepared with Mangalorean spices

Kottayam Mutton Roast **550**

Morsels of lamb dry cooked with Syrian spices and curry leaves

Pandi Nallamallu Barthad **450**

Morsels of pork marinated in chilli and spices and braised with black pepper

Pandi Chops **500**

The Kodavas are known for their delicious pork preparations. This is a specialty, succulent pork chops marinated in roasted spices, kachampuli and pan roasted

GRILLED FISH OF THE DAY

Choice of marination for your grills - Kerala red masala, Mangalore red masala, green chilli lemon coriander paste or lemon & garlic

King Fish Steak **450**

Mahi Mahi **450**

Squid **425**

Jumbo Prawns **800**

Scampi **750**



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SOUPS

Koli Soup 270
Spiced chicken broth with a hint of kachampuli

Attukal Soup 300
A popular specialty of Coorg,
lamb shank broth simmered with pepper,
served with kadambuttu

Tomato Nallamullu Kanni 250
Thin tomato broth tempered with cumin,
curry leaves and black pepper

Parippu Muringayila Soup 250
Lentil soup with drumstick leaves,
tasty and rich in proteins and vitamins!

MAIN COURSE

VEGETARIAN

Malabari Pachakari Kurma 320
Vegetables simmered in a thick spicy
coconut based gravy

Kummu Curry 320
Mushrooms cooked in coconut paste,
spices and kachampuli

Kuru Curry 320
Hot and sour bean stew finished with coconut paste



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Toppu Palya **300**

Stir fried local spinach finished with scrapped coconut

Baimbale Kari **325**

This bamboo shoot curry is a favourite with the kodavas, fresh bamboo shoot is usually enjoyed during monsoons, cooked with coconut and spices paste

Kodava Kanne **300**

Toor dal tempering with mustard seeds and curry leaves

Thoran of the day **300**

Chopped seasonal vegetables and grated coconut cooked together and tempered

NON-VEGETARIAN

Chemmeen Ularathiyathu **650**

Freshwater prawns sautéed with shallots, tomatoes and garlic in Kerala masala

Prawns/Fish Mappas **650/**

Prawns or fish cubes cooked in coriander flavoured thick creamy gravy mildly spiced and served with appam **500**

Meen Vattichathu **500**

This traditional dish is from the times when mothers in Kerala cooked fish and kept it for days, retaining freshness by heating and reheating the curry thus rendering the gravy thick, the flavours deep and the fish cooked tender, we recreate the same taste, of course not keeping it for days but starting the cooking process hours in advance

Goan Fish Curry **500**

Fish curry cooked with coconut and whole spices paste and kokum



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Alleppey Fish Curry	500
Coastal specialty, fish cubes cooked with raw mangoes and coconut milk famous in the Alleppey region of Kerala	
Meen Pollichathu-Karimeen/Naimeen	550/ 500
Chicken Xacuti	425
Goan chicken curry cooked with roasted coconut and whole spices paste	
Koli Kari	425
Coorg chicken curry finished with coconut paste	
Nati Koli Kari	450
Country chicken cooked with coconut paste and local spices	
Coorg Erchi Stew	550
Mutton cooked together with spices, carrot, potato, drumstick and finished with coconut milk, served with Noolputtu	
Nadan Attirachi Curry	550
The traditional mutton curry of Kerala, mildly spicy and rich in masalas cooked in coconut milk	
Pandi Kari	500
Traditional Kodava style spicy dark pork gravy finished with native broiled spice mix and kachampuli	
Pork Vindaloo	500
Traditional goan style spicy red pork curry cooked with red chilli paste, coconut vinegar	



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**CHOOSE YOUR FAVOURITE
COMBINATION**

Kerala Paratha Multi layered and flaky pan-fried Indian bread	120
Chapati Thin whole wheat bread baked on griddle	70
Appam A bowl shaped thin pancake prepared from fermented rice batter	150
Kadambuttu Steamed rice dumpling	150
Puttu A steamed firm cylinder rice cake topped with grated coconut	150
Paputtu Steamed rice cake topped with fresh grated coconut and cardamom	150
Noolputtu Steamed cooked rice, string hoppers	150
Akki Otti Round rice bread cooked on a griddle, finished on charcoal	70



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BIRYANI & RICE

BIRYANI

A northern Kerala specialty, with a rare combination of special masala flavoured rice, choice of:

Vegetables	350
Prawns	650
Fish	550
Chicken	450
Lamb	550
Koli Pulav	400
Tarkari Pulav	325
Neyi Kool Basmati rice cooked in desi ghee	300
Kodagu Mor Kool A Coorg delicacy, mashed rice with yoghurt, grated coconut & herbs	300
Steamed Basmati Rice Steamed basmati rice cooked to perfection	225



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Steamed Coorg Rice 225
Coorg unpolished organic rice,
high in nutrients, cooked till well done

Red Rice 225
The traditional Kerala matta rice,
high in nutrients, cooked till well done

DESSERTS

Choice of Payasam 200
Coorg Thari / Kerala Ada Pradhama /
Parippu Payasam

Elanchi 200
Coconut & nuts stuffed sweet crepes
with a drizzle of honey

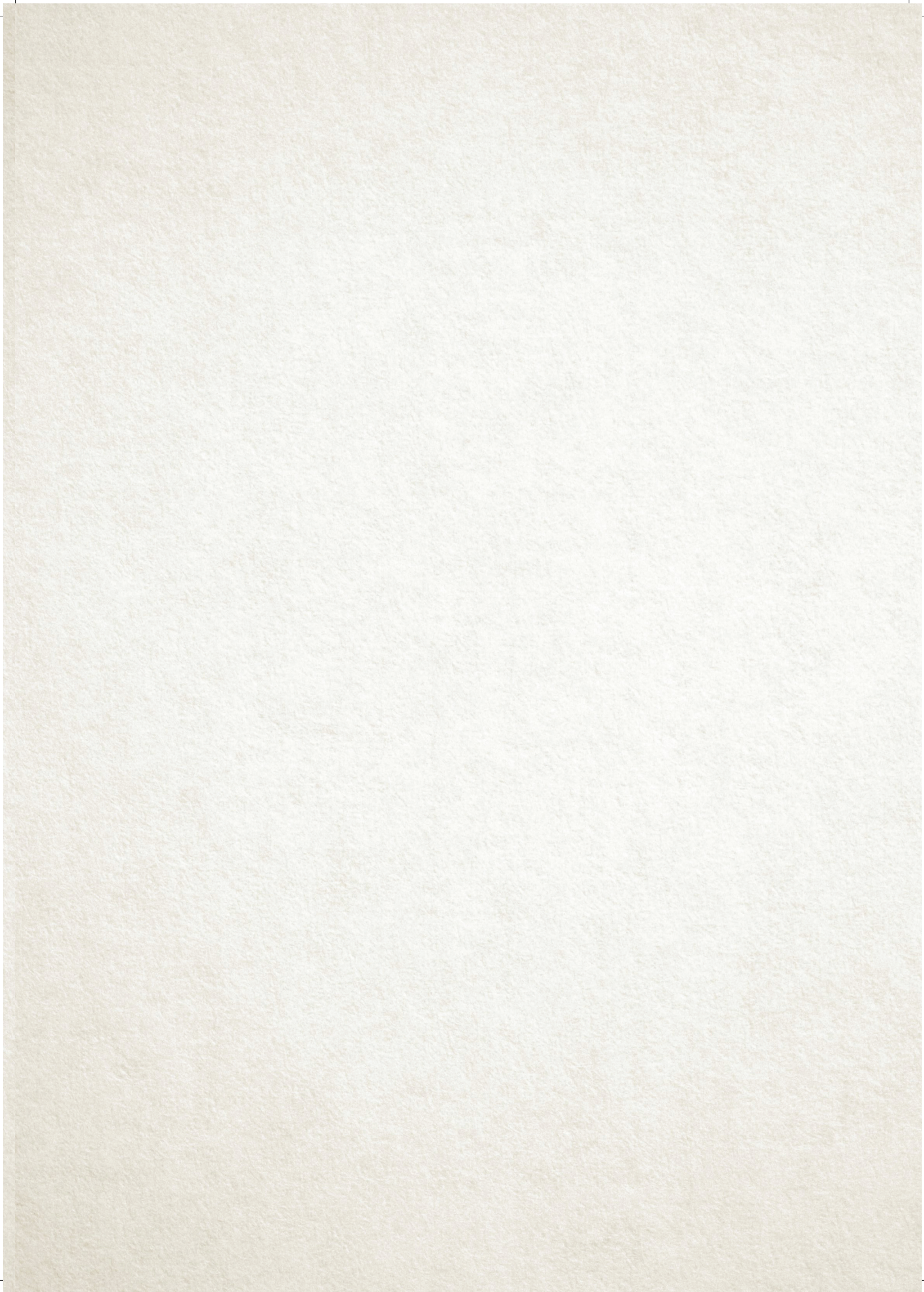
Cardamom Custard 250
Cold custard with locally grown cardamom vanilla

Bella Paputtu 250
Steamed rice pie with local palm sugar and coconut

Ice Cream 200
As per seasonal availability



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Coorg Wilderness Resort

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