

SMALL PLATES

VEGETARIAN & VEGAN

PANI PURI <i>Avocado, Jicama, Spiced Passion Fruit Water</i>	290
MASALA MUSKA BUN <i>Pav Bhaji Butter, Curry Leaf Butter</i>	310
MINI APPAM <i>Banana Blossom, Purple Potato Crisp</i>	380
CASHEW GHOBI 65 <i>Crispy Cauliflower, Andhra Chili Yoghurt</i>	360
CUTTACK DAHI BARA ALU DUM <i>Buttermilk Soaked Dumplings, Spicy Potatoes, Crispy Sev</i>	320

SEAFOOD

CALICUT PEPPER PRAWNS <i>Banana Stem Pachadi, Job's Tears, Siam Ruby Pomelo</i>	480
TANGRA CHILI CRAB <i>Soft Shell Crab, Kolkata Style Hot Garlic Sauce</i>	380
PATRANI MACHI <i>Parsi Style Banana Leaf Steamed Fish, Lacha Potatoes</i>	380

MEAT & POULTRY

INJIPULI PORK RIBS <i>Sloanes Baby Back Ribs, Tamarind, Ginger, Jaggery</i>	420
BERHAMPUR FRIED CHICKEN WINGS <i>East Coast Style Fried Chicken, Apple Fennel Slaw, Spicy Potato Dip</i>	420
KERALA MUTTON ROAST <i>Black Pepper Coconut Masala, Malabar Parotta</i>	490

MAINS

VEGETARIAN & VEGAN

CHENA KOFTA REZALA <i>Cottage Cheese, Puffed Lotus Seed, Burnt Butter Tadka</i>	490
BADANEKAI ENNEGAYI <i>Eggplant, Niger Seeds & Coconut Masala</i>	480
MUSHROOM & CASHEW CALDIN <i>Goan Style Stew, Seasonal Vegetables, Kalappam</i>	490
GHUGNI KOCHURI <i>Kolkata Style White Pea Curry, Edamame Kochuri</i>	480

SEAFOOD

RIVER PRAWN AMBULA BESARA <i>Sun-dried Mango, Mustard Coconut Paste</i>	600
ALLEPPEY FISH CURRY <i>Raw Mango Fish Curry, Tempered Tapioca, Red Matta Rice</i>	620
CHILI PEPPER CRAB <i>Thai Lump Crab, Egg Appam</i>	1200

MEAT & POULTRY

KUNDAPURA GHEE ROAST CHICKEN <i>Kundapur Masala, Crispy Cone Dosa</i>	620
NH5 CHICKEN BHARTA <i>Pulled Chicken, Soft Cooked Duck Egg</i>	590
COORGI PANDI CURRY <i>Black Spiced Pork Belly, Kachampuli Vinegar, Pathri</i>	590
GOAN CHORIZO PILAF <i>Fermented Pork Sausage, Duck Egg, Crispy Corn</i>	420

SIDES

WING BEANS FOOGATH <i>Goan Style Coconut Stir Fry</i>	220
PALAKURA PAPPU <i>Andhra Style Spinach Dal</i>	310
RICE <i>Matta Rice / Cashew Ghee Rice</i>	180
BREADS	
Mysore Dosa	180
Egg Appam	180
Kalappam	150
Masala Uttapam	180
Malabar Parota	180
Mughlai Paratha	180

TO SHARE

CHETTINARD LAMB SHANK <i>Black Pepper, Stone Flower, Kalappam</i>	990
COAST TO COAST <i>Seasonal Whole Fish, Porichattu, Kasundi, Tapioca Steak, Sarlas</i>	890
DINDIGUL BIRYANI <i>Jeera Kasala Rice, Paya Broth, Raw Mango Pickle</i>	480 / 620 / 700



JHOL
Coastal Indian Cuisine

All prices are subject to 10% service charge and 7% VAT