

FOOD MENU

Small Plates

DUET OF PRAWNS SHASHLIK

€15.00

Skewered prawns grilled in two distinct marinades Kerala style flavoured marinade and a yogurt-herb infusion served with a zesty lemon butter sauce.

Allergen: G, S, N, Cr, M, D, C, So, Sh, Sul

HARBOR CHEMMEEN ULARTH

€15.00

A delicious Kerala style prawns roast packed with flavours from coconut, aromatic spices and curry leaves.

Allergen: G, S, N, Cr, M, D, C, So, Sh, Sul

KERALA CRISPY FRIED CHICKEN

€14.00

Chicken marinated in local Indian flavors, deep fried until golden brown, crispy on the outside, and irresistibly juicy on the inside.

Allergen: G, S, N, E, M, D, C, So, Sul

BATTER FRIED PLANTAIN PAIRED WITH BEEF ROAST

€16.50

Golden crispy battered bananas meat succulent, slow-roasted beef - sweet, savory and utterly irresistible.

Allergen: G, S, N, M, D, C, So, Sul

LAGOON SPICED PANEER

€15.00

Cottage cheese cubes marinades in a flavorful mix of yoghurt.

Allergen: G, S, N, M, D, C, So, Sul

CURRY LEAF GRILLED TAWA FISH

€17.00

Kerala style pan seared fish crispy and packed with a lot of flavors.

Allergen: G, S, N, F, M, D, C, So, Sul

POTATO AND CHEESE POPPERS

€15.00

Mashed potatoes tempered in South Indian aromatic masala & stuffed with grated cheese; deep fried and unique.

Allergen: G, S, N, M, D, C, So, Sul

CRISPY THRISSUR PLANTAIN FRITTER

€10.00

Crunchy outside with a soft caramelised banana - A kerala favourite.

Allergen: G, S, N, M, D, C, So, Sul

PEANUT MASALA

€13.00

Crunchy lemony bar snack perfect as an appetizer. Ask the chef for higher spice levels.

Allergen: G, S, N, M, D, C, P, So, Sul

Large Plates

SERVED WITH ONE PORTION OF WHITE RICE

MAPPILAS CHICKEN KURMA

€19.00

Flavorful South Indian style curry made with coconut cashews and aromatic spices.

Allergen: G, S, N, M, D, C, So, Sul

ALLEPPEY PRAWNS CURRY

€20.00

Juicy prawns are slow cooked in a velvety coconut milk sauce, enriched with tangy raw mango and Kerala's signature blend of spices and herbs.

Allergen: G, S, N, Cr, M, D, C, So, Sul

CHICKEN BROCCOLI STEW

€19.00

Succulent chicken slow-cooked in creamy coconut milk with baby potatoes and baby carrots, delicately tempered with Kerala's finest ingredients and fresh herbs.

Allergen: G, S, N, Cr, M, D, C, So, Sh, Sul

LEGACY SALMON MOLLY

€23.00

Perfectly grilled salmon gently simmered in a fragrant coconut-based Kerala-style sauce, infused with turmeric and tempered with fresh herbs.

Allergen: G, S, N, F, M, D, C, So, Sul

KUTTANADAN VEG CURRY

€18.00

A hearty medley of vegetables slow-cooked in rich coconut milk and tangy raw mango infused with Kerala's signature ingredients and aromatic herbs.

Allergen: G, S, N, M, D, C, So, Sul

POTATO VEG STEW

€18.00

Vegetables like broccoli, carrots, and potatoes, slow-cooked in creamy coconut milk and delicately tempered with fresh herbs.

Allergen: G, S, N, M, D, C, So, Sul

NEMOM OKRA PEPPER CURRY

€17.00

Delicious and made with lady's finger and aromatic spices infused with a dash of coconut milk.

Allergen: G, S, N, M, D, C, So, Sul

COCO SPICED CHICKEN

€19.00

Slow cooked with a blend of red chillies coriander powder home made masala in coconut oil.

Allergen: G, S, N, M, D, C, So, Sul

HIGH RANGE POTHU ROAST WITH POROTTA

€22.00

An all time favorite beef dish.

Allergen: G, S, N, M, D, C, So, Sul

Experience Platter

COCHIN ROAST CALAMARI

€22.00

It is a delicious and spicy dish, often prepared with aromatic spices and fresh ingredients served with 2 pieces of kallappam.

Allergen: G, S, N, M, D, C, So, Sul

BOATYARD ANANAS CURRY

€21.00

A delicious South Indian dish that combines the sweetness of pineapple with the tanginess of yogurt and the richness of coconut. Served with Idiyappam (2 pieces).

Allergen: G, S, N, M, D, C, So, Sul

KOON KOCHULLI CURRY

€25.00

A delicious Kerala curry that combines luxury mushrooms and Shallots with the richness of coconut milk. Served with kallappam (2 pieces).

Allergen: G, S, N, M, D, C, So, Sul

LOBSTER (TAIL) MOLLY

€44.00

Delicious Lobster tail in our famous Molly sauce - includes 2 pieces of Kallappam.

Allergen: G, S, N, Cr, M, D, C, So, Sh, Sul

MUHAMMA FISH POLLICHATHU

€35.00

Fish Pollichathu is a Kerala-style delicacy where fish is marinated, wrapped in banana leaves, and cooked to perfection. The banana leaf imparts a unique aroma and keeps the fish moist and flavorful. Serving with two piece of kallappam.

Allergen: G, S, N, Cr, F, M, D, C, Sh, Sul

THE FISHERMAN'S PLATTER

€35.00

Its is a stunning dish featuring a variety of fresh seafood. Serving with a portion of basmati rice.

Allergen: G, S, N, Cr, F, M, D, C, So, Sh, Sul

Desserts

DOTIN ADA PRADHAMAN

€12.00

Ada Pradhaman is a Kerala-style dessert made with rice ada, jaggery, and coconut milk served with a scoop of icecream.

Allergen: G, S, N, D, So, Sul

KERA PANNACOTTA

€10.00

A silky coconut panna cotta infused with tropical flavors.

Allergen: G, S, N, D, So, Sul

Desserts

DOTIN ADA PRADHAMAN

€12.00

Ada Pradhaman is a Kerala-style dessert made with rice ada, jaggery, and coconut milk served with a scoop of icecream.

Allergen: G, S, N, D, So, Sul

KERA PANNACOTTA

€10.00

A silky coconut panna cotta infused with tropical flavors.

Allergen: G, S, N, D, So, Sul

Sides

KERALA POROTTA

€4.00

Porotta (layered flatbread) layered and pan cooked to perfection.

Allergen: G, N, E, D

IDIYAPPAM

€4.00

Consists of rice flour pressed into noodles, laid into a disc shape, and steamed.

Allergen: G, S, N, M, D, C, P, So, Sul

KALLAPPAM

€3.50

Soft, tasty pancakes are made with fermented rice and coconut batter.

Allergen: G, N, So

STEAMED BASMATI RICE

€3.50

Allergen: Sul

KERALA'S SPECIAL BOILED RICE

€3.50

Double boiled Low Glycemic Index - For the Health Conscious.

Allergen Code Key: Gluten (G), Sesame(S), Nuts(N), Crustacean(Cr), Eggs(E), Fish(F), Mustard(M), Dairy(D), Celery(C), Peanuts(P), Soya (So), Shellfish(Sh), Lupins (Lu), Sulphur Dioxide (Sul)