

KAPPA
K CHAKKA
K ANDHARI



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Nostalgia on your Plate...

Lazy summer afternoons under the 'naattu maavu'...

The mad scrambles for the falling 'manga pazham'...

The crazy dives into the 'kudumba kulam'...

The perpetual chirping of the 'cheeveedu'...

The sudden pitter-patter of heavy 'mazha thullikal'...

The invigorating smell of 'putthan mannu'...

The enchantment of water drops rolling off the 'chembu illakal'...

The lowing of cows from the 'kannukaali thozhuthu'...

The divine aromas wafting in from 'amma's adukkala'...

We travelled across God's own country visiting Ammas, Achammas and Ammummas, We spent days cooking with them, coaxing them to teach us their little secrets; requesting them to be part of our earnest endeavour to preserve the magic of authentic Kerala cuisine. Unique, vast and timeless in its sheer variety and versatility. We serve you the culinary delicacies from our childhood in Kerala. And we hope to create those very same explosions of flavours on your palate, through our carefully crafted culinary delights ...

Be a kid once again!

With blessings from all mothers



Chef Regi Mathew

Set Menus Non-Vegetarian

Ammachi Specials ₹ 870

Choice of one beverage

Chicken Malli Peralan

Chicken cubes braised with crushed coriander seeds & peppercorn

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Chicken Cutlet

Crumb-fried spiced chicken patties

Chicken Fry

Trivandrum style masala fried chicken

Pidi Kozhi Curry

Rice dumplings cooked in coconut milk served with Ramapuram style chicken curry

Vattayappam Duck Mappas

Steamed fermented rice cake, served with slow-cooked Kuttanadan duck in a coriander & coconut milk curry

Choice of one dessert

Toddy Shop Memories ₹ 990

Choice of one beverage

Prawn Ularthiyathu

Dry roasted prawns with Kerala spices & 'kodampuli' extract

Kozhuva Fry

Tiny fried fish from the backwaters of Kerala

Irachi Fry

Slow-roasted tenderloin - a toddy shop specialty

Kakka Roast

Dry roasted clams from the backwaters of Kerala

Idi Erachi

Shredded, sundried, crushed & roasted tenderloin with spices

Kappa Vevichathu Kudampuliyitta Fish Curry

Mashed tapioca with coconut masala, served with fish cooked with 'kodampuli' in an earthen pot

Puttu Pothu Curry

Steamed rice cake, served with roasted coconut tenderloin curry

Choice of one dessert

Malabar Musings ₹ 1390

Choice of one beverage

Kallummekka Roast

Mussels roasted with shallots and select spices in an iron kadai, a Northern-Malabar delicacy

Ayikoora Fry

Shallow-fried seer fish 'darne' with Kerala spices

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Kozhi Ada

Crispy chicken parcels

Prawn Undaputtu

Rice dumplings stuffed with dry-roasted prawns and coconut with Kerala spices & steamed

Nei Pathiri Mutton Curry

Deep fried rice flatbread served with Malabar mutton curry

Idiyappam Prawn Thengapal Curry

Kerala home-style string hoppers, served with prawn curry

Choice of one dessert

Set Menus Non-Vegetarian

Rajayogi ₹ 1890

Choice of one beverage

Prawn Ularthiyathu

Dry roasted prawns with Kerala spices & 'kodampuli' extract

Chicken Malli Peralan

Chicken cubes braised with crushed coriander seeds & peppercorn

Mutton Coconut Fry

Slow-cooked mutton with coconut shavings & spices

Kozhuva Fry

Tiny fried fish from the backwaters of Kerala

Karimeen Fry

Pearl spot, shallow fried in Toddy shop style

Grilled Jumbo Prawn

Tawa-grilled tiger prawn with toddy shop style marination

Ramassery Idli Varutharacha Chicken Curry

Unique Idli from Ramassery, a small village near Palakkad, served with roasted chicken curry

Appam Mutton Stew

Fermented laced rice pancake, served with stew of mutton with coconut milk and select vegetables

Choice of one dessert

Jalarani ₹ 2290

Choice of one beverage

Prawn Kizhi

Steamed banana leaf pouches with prawns, coconut & 'kodampuli'

Koondal Roast

Dry roasted calamari rings, toddy shop style

Kozhuva Fry

Tiny, fried fish from the backwaters of Kerala

Poornachandran Njandu Fry

Soft-shell crab marinated with select spices & crisp-fried

Karimeen Pollichathu

Pearl spot, with delicate masala, wrapped in banana leaves & grilled

Grilled Jumbo Prawn

Tawa-grilled tiger prawn with toddy shop style marination

Appam Fish Moilee

Fermented laced rice pancake, served with fish marinated in delicate spices & cooked with coconut milk

Prawn Puttu Biriyani & Prawn Thengapaal Curry

Steamed rice cake layered with grated coconut & prawn masala served with prawns in a coconut milk curry

Choice of one dessert

One Pot Meal (Non-Vegetarian) ₹ 750

Nei Pathiri Mutton Potato Curry

Deep fried rice patties served with Malabar home style special mutton and potato curry

Kuzhikuthi Chakka Chicken Curry

The slices of steamed jackfruit mashed with grated coconut, served with chicken curry, coconut chammandhi, & mango pickle

Kunji Pathal / Kakka Roti

Quenelles of parboiled rice and lentils cooked with country chicken and select Kerala spices

Puttu Beef Koorka Curry

Steamed rice cake layered with grated coconut and served with beef curry with Chinese potatoes

Red Rice Chakkakuru Manga Chemmeen Curry

Boiled Kerala rice with jackfruit seed, prawns and raw mango curry

Pidi Kozhi Curry

Rice dumplings cooked in coconut milk served with Ramapuram style chicken curry

Appam Egg Roast

Fermented laced rice pancake, served with hard-boiled egg roasted with onions, tomatoes & select spices, accompanied by vegetable stew

Puttu Fish Muringakka

Steamed rice cylinders layered with grated coconut, served with fish curry with drumstick and tomatoes

Fish Chatti Choru

Boiled matta rice spiced with fish curry, dash of homemade ghee, golden brown shallots and curry leaves served with homestyle fish curry

Chicken Chatti Choru

Boiled matta rice spiced with chicken curry, dash of homemade ghee, golden brown shallots and curry leaves served with homestyle chicken curry

Thattum Muttum

Tenderloin & tapioca cooked together with spices over a slow flame. Served with Irachi fry

Idiappam Varutharacha Chicken Curry

Kerala home-style string hoppers, served with roasted coconut chicken curry

Appam Mutton Stew

Fermented laced rice pancake, served with stew of mutton with coconut milk, select vegetables

Vattayappam Duck Mappas

Steamed fermented rice cake, served with slow cooked Kuttanadan duck in a coriander and coconut milk curry

Ramassery Idli Varutharacha Chicken Curry

Unique idli from Ramassery, a small village near Palakkad, served with roasted coconut chicken curry

Kappa Fish Curry

Fish cubes cooked with 'kodampuli' in an earthen pot, served with boiled tapioca

Pazham Pori Pothu Curry

Nendram banana fritters served with slow-cooked tenderloin curry

Red Rice, Konju Theeyal, Aviyal

Boiled red rice, prawns in roasted coconut curry, vegetables 'mixed'.

Choice of one beverage and one dessert with each meal

Monsoon Magic ₹ 740

Choice of one beverage

Kappa Vada

Fried patties of tapioca with shallots & spices

Chena Fry

Slow cooked yam with Kerala spices

Vazhappoo Cutlet

Crumb-fried banana blossom patties

Ulli Vada

Crisp onion fritters

Puttu Kadala Curry

Steamed rice cake layered with grated coconut, served with black chickpea curry

Vattayappam Vendakkai Mappas

Steamed fermented rice cake, served with ladies' finger cooked in a coriander-coconut milk gravy

Choice of one dessert

Snehatheeram ₹ 830

Choice of one beverage

Koorka Mezrukku Perattiyathu

Chinese potatoes roasted with spices

Mushroom Pothi

Steamed banana leaf pouches with mushrooms & coconut masala flavoured with kodampuli

Kadala Roast

Black chickpea tossed with Kerala spices & coconut slivers

Raw Banana Chops

Slices of raw banana marinated with garlic, select Kerala spices and pan-fried

Ramassery Idli Sambar & Chutney Powder

Unique idli from Ramassery, a small village near Palakkad

Idiappam Ulli Theeyal

Kerala home-style string hoppers, served with shallots in a roasted coconut curry

Choice of one dessert

Set Menus Vegetarian

Mamangam ₹ 960

Choice of one beverage

Idi Chakka Cutlet

Crumb-fried baby jackfruit patties

Chembu Fry

Colocasia marinated with Kerala spices and fried

Mushroom Undaputtu

Rice dumplings stuffed with mushroom & coconut with Kerala spices & kodumpuli extract

Vanpayaru Ularthiyathu

Red Cowpeas cooked to perfection and tempered with shallots, mustard & curry leaves.

Appam Vegetable Stew

Fermented laced rice pancake, served with a stew of vegetables in coconut milk with select Kerala spices

Chendakappayum Mulagu Chammandhi

Boiled chunks of tapioca served with chilli relish

Vegetable Puttu Biriyan Kadala Curry

Steamed rice cake layered with vegetables and masala, served with black chickpea curry

Choice of one dessert

One Pot Meal (Vegetarian) ₹ 660

Pidi Kadala Curry

Rice dumplings cooked in coconut milk served with black chickpea curry

Ramassery Idli Sambar & Chutney Powder

Unique idli from Ramassery, a small village near Palakkad

Appam Vegetable Stew

Fermented laced rice pancake, served with a stew of vegetables in coconut milk, select Kerala spices

Vattayappam Vendakkai Mappas

Steamed fermented rice cake, served with ladies' finger cooked in a coriander-coconut milk gravy

Puttu Kadala Curry

Steamed rice cylinders layered with grated coconut, served with black chickpea curry

Chemba Puttu Cherupayaru Curry

Red rice puttu served with green gram curry

Vegetable Puttu Biriyan

Steamed rice cake layered with curried vegetables

Idiappam Kadachakka Curry

Kerala home-style string hoppers, served with bread fruit in a roasted coconut curry

Pazham Pori Kadala Curry

Nendram banana fritters served with black chickpea curry

Kuzhikuthi Chakka Chammandhi Idichakka Cutlet

Slices of steamed jackfruit mashed with grated coconut, served with chammanthi, raw jackfruit cutlet & mango pickle

Red Rice, Vazhuthananga Theeyal, Aviyal, Chakkakkuru Manga Curry

Boiled red rice, green brinjal in roasted coconut curry, batons of vegetable cooked with coconut masala and jackfruit seed curry

Pazham Kanji [Only for Lunch]

Celebrated poor man's meal of fermented rice gruel with traditional accompaniments

Payaru Kanji [Only for Dinner]

Rice porridge with green gram & served with traditional accompaniments

Choice of one beverage and one dessert with each meal

Create Your Own Set Menu

₹ 1000 Vegetarian Menu

₹ 1300 Non-Vegetarian Menu (no seafood)

₹ 2100 Seafood menu

Select:

1 Beverage of your choice

4 Touchings

2 Main Courses

1 Dessert of your choice

Add On

Any dish on the menu except the House Specialties [tasting portion]

Vegetarian ₹100

Non Vegetarian ₹150

Red Rice, Aviyal, Sambar, Mulagu Varattiyathu ₹150

Boiled matta rice, served with batons of vegetables cooked in coconut masala, 'sambar' & Malabar chilli relish, chammanthi and pappadam

House Specials

Crab Roast

Crab with shell, cooked with spices,
a toddy shop specialty

Medium 345/100 gms

Extra Large 435/100 gms

Crab Varutharacha Curry

Medium 345/100 gms

Extra Large 435/100 gms

Crab Pepper Masala

Medium 345/100 gms

Extra Large 435/100 gms

Njandu Chikkiyathu 695

Chemballi Fry 315/100 gms

Lobster Tawa Roast 435/100 gms

Grilled Lobster marinated with
Kuttanadan masala

Konju Grilled

Jumbo 495

Super Jumbo 595

Chicken Lakkidi Nei Pathiri 595

Free range spring chicken with
spices, splash fried and
served with thin rice bread

Poornachandran Njandu Fry [S] 545 [M] 645 [L] 745

Soft-shell crab marinated with
select spices and crisp fried

Karimeen Ilayil Pollichathu [S] 545 [M] 645 [L] 745 [XL] 845

Pearl spot, with delicate masala,
wrapped in banana leaves & grilled

Karimeen Tawa Fry [S] 545 [M] 645 [L] 745 [XL] 845

Pearl spot, a native fish from the
backwaters of Kerala, marinated
with toddy shop style masala &
shallow fried

Avoli Tawa Fry [L]990 [XL]1190

Toddyshop Masala

or

Nellikka Masala

A tribute to tribal cuisine,
Avoli 'white pomfret', marinated with
gooseberry & tender peppercorn
masala & grilled

Nei Meen Tawa Fry [M]445 [L] 545

Shallow fried seer fish 'darne' with
toddy shop masala

Karimeen Moilee [M]695 [L]795

Pearl spot, simmered in a
coconut milk, turmeric & spices gravy

Chemmeen Thengakothu Curry 895

King prawns simmered in an
earthen pot with coconut chips,
drumsticks & kodampuli

Chatti Meen Curry [M]695 [L]795

Mother's recipe, Pearl spot in a
perfect blend of buttermilk and
coconut milk curry with select spices

Kada Mutta Roast [8 nos] 295



Quails egg boiled and tossed with
spices and curry leaves


Kada Fry 295


Quail marinated in tea shop style
and deep fried


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www.kappachakkakandhari.com

 @kappachakkakandhari  @kckfoods

 No.10, Haddows Road, Nungambakkam, Chennai

 044 2828 1010, +91 98 58 59 10 10

 No. 438, 18th Main Rd, 6th Block,
Koramangala, Bengaluru

 080 2552 1010, +91 63 64 67 10 10

