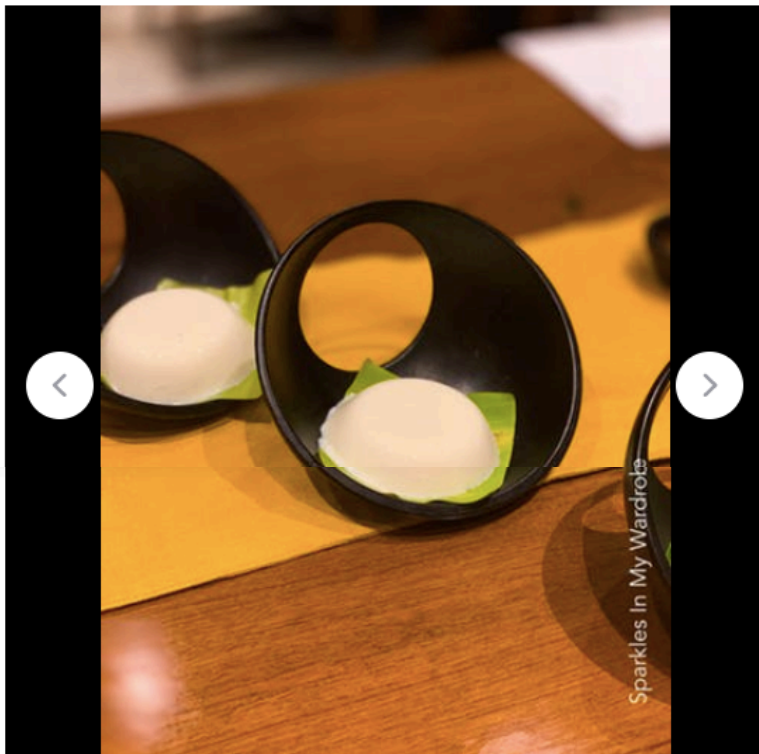


Take A Culinary Journey Through God's Own Country At This Restaurant!



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What Makes It Awesome?

Kerala cuisine is as majestic as the state itself. Popularly known as 'God's own Country', this state has its own flavours and recipes that reflect the culture and day to day life of Keralites.

'Kappa Chakka Kandhari' that literally translates to Tapioca, Jack fruit & Chilli (a variety popular in Kerala), is the name of the new restaurant that presents the glorious Mallu food to namma 'uru like never before. Move over the biryanis and the dosas, coz 'Kappa Chakka Kandhari' is here to bring the true Kerala Cuisine in the spotlight.

The menu is a result of extensive research by the team behind this venture. They've taken into account the local delicacies, some rare dishes from specific regions and added some innovation to existing ones. You can try 'Netholi Fry' that is a hit with 'Toddy' shops across the backwaters or indulge in the various Kerala style cutlet varieties that are truly delicious. The mutton fry and the beef version called the 'Syrian Erachi Fry', are both popular delicacies and cooked really well at this diner. Being food from Kerala, the fish fry or the fish curries are a must-try here.

You can try the 'Puttu' or 'Pathiri', both are rice flour delicacies that are perfect accompaniments to curries. In their quest to bring the true Kerala food, the chef has even brought the Ramassery Idly to the menu. Native to Ramassery, a small village near Pallakad, this idly recipe is now followed by only four families from the village. And naturally, the restaurant has one of these cooks in their kitchen to get you the true taste of this soft flat idly.

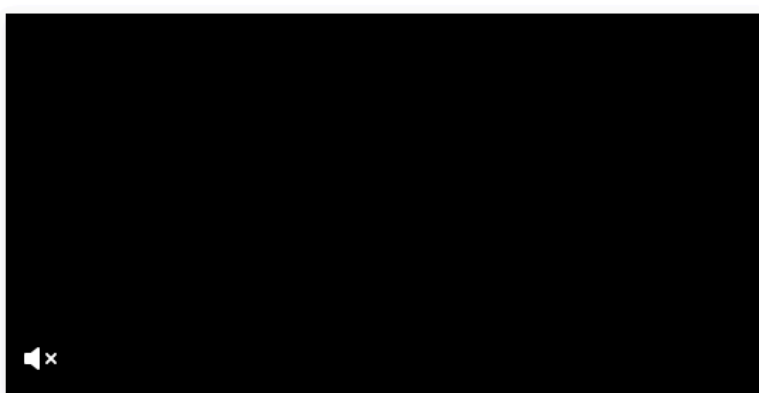
Best when had with Chicken curry or the 'Kadla Curry' which is a vegetarian version. The 'sambar' here is also the 'Kerala' version and not the Tamil and Udupi variants that we usually get in Bengaluru. There's also a popular relish, 'Pineapple Nendram Masala' that you can order on the side with your meal. Made with pineapple and banana, this one's a unique relish! You would've never tasted anything like this before. We just loved having it.

Finish your meal with the signature 'Kandhari' Ice cream which has a nice hot and sweet punch. The 'Cloud Pudding' is a must-have for all your tender coconut lovers. It's sweet, creamy and light. The best part about the meal here is that your gut doesn't feel as heavy as it should after having eaten so much. But that's the best part about Kerala cuisine. It doesn't make you feel heavy and bloated after.

'Kappa Chakka Kandhari' has engaged many home cooks in their kitchen to bring true flavours to your table. They believe that "Merely borrowing recipes wouldn't bring the love and joy into the cooking" hence they get many home chefs to cook for you here.

Authentic flavours, healthy and nutritious food cooked by home chefs with the passion that makes dining here a delight.

The place is already buzzing all weekdays and weekends so do reserve a table before landing there, lest you will have to wait outside to get a free table.



How Much Did It Cost?

₹1,000 - ₹3,000

Best To Go With?

Family, Big Group, Bae, Kids.

CASUAL DINING

Kappa Chakka Kandhari

Koramangala, Bengaluru

4.2 ₹ ₹ ₹

438, 18th Main Road, 6th Block, Koramangala, Bengaluru

Price for two: ₹ 1500

Open : 12:00 PM - 3:30 PM , 7:00 PM - 11:00 PM

Wi-Fi Available

Nearest Metro Station: Trinity

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55 Interested

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