



Raanthal



Amuse Bouche.

Curry leaf flavored croquettes
Crab claws

Soup

Seafood Thenga pal soup
Muringa Parippu Soup

The Grill

All seafood grills will be accompanied with breadbasket or Butter
parsley salad and refreshing vegetable salad.
Grilled exotic vegetables and Cottage cheese with breadbasket and
dips

Choice of Marination

Kandhari (Birds' eye chilly, shallots, garlic, coconut milk & local spices).

Pulimulakk (Char grilled red chillies, rock salt, tamarind, garlic & shallots)

Kariveppila (Curry leaves - chilly-lemon)

Rechedo (red chili-ginger- garlic-coriander)

Lemon, mustard & garlic sauce

Chili flakes, garlic & herbs Sauce

Dessert

Tender coconut souffle
Kilikkoode

Nirvana Studio

Options of karimeen (pearl spot), Neymeen (King Fish), Tiger prawns
Served with appam.

Paneer nirvana served with appam.
Aubergine Nirvana served with appam.