



Kerala Style Breakfast

Served Monday thru Saturday 8:30am to 10:45 am

Appams (coconut-rice crepes) with Kerala vegetable ginger-turmeric coconut milk stew \$8

String hoppers (rice vermicelli) served with cardamom-scented sweet plantain-coconut stew \$8

String hoppers (rice vermicelli) served with Kerala vegetable ginger-turmeric coconut milk stew \$8

Idli & Sambar - steamed rice-lentil cakes served with a tangy, herbaceous mixed vegetable and lentil stew. Classic dish- it's popular all over India \$7

Vada & Sambar- Savory fried lentil fritters served with a tangy, herbaceous mixed vegetable and lentil stew. Classic dish- it's popular all over India \$7

Pazham Pori -Fried Plantain Fritters \$6

More than billion people in India (and around the world) eat breakfasts that are anything but continental in nature- meaning not bacon, eggs, and or toast. Here, in the U.S we don't get to experience Indian breakfasts in most Indian restaurants.

Kerala, the lush, tropical state in Southwestern India was for centuries the epicenter of the Spice Route and was visited by traders from Greece, Rome, Arab and Asian countries, as well as Europe. The cuisine is a blend of indigenous cultures and foreign influences and richly spiced due to the availability of spices like black pepper, clove, nutmeg, ginger, and cinnamon. The

food is also reflective of the terrain and climate- coconut and rice are major crops and show up in various forms in many dishes.