

KUDLA

A TRADITIONAL EXPERIENCE OF SEAFOOD

Enter a world of culinary wonder and cultural richness as you embark on a journey through Tulu Nadu's vibrant food scene. Savour the flavours of the famous Kori Rotti, with its crispy rotti soaked in spicy chicken curry, or indulge in the unique texture and taste of the Neer Dosa. Delight in the flavours of the tender Pundi Gasi, made with steamed rice dumplings in a spicy, tangy gravy!

Here every dish tells a story of tradition, innovation, and Tulu Nadu's centuries-old heritage.



SALADS

Taja Tarakari	165
Jalpari Salad	285
Chicken Salad	285
Lamb Salad	310

SOUPS

Sweet Corn (Veg/Non-veg)	220/245
Hot & Sour (Veg/Non-veg)	220/245
Manchow (Veg/Non-veg)	220/245
Burnt Garlic (Veg/Non-veg)	220/245
Lemon Coriander (Veg/Non-veg)	220/245
Tom Yum Soup (Veg/Non-veg)	220/245
Calamari Egg Drop Soup	265
Crab Meat Soup	275
Mixed Seafood Soup	265



Tulunaad da permeda nalike
"Yakshagana".
Experience the Drama of
Yakshagana with Every Bite"

* Taxes as Applicable



VEGETARIAN STARTERS

Mushroom/Baby-corn (Mushroom & baby-corn cooked in tandoori)	440
Mushroom/Baby-corn Pepper Fry	440
Mushroom Ghee Roast/Chilly/Manchurian (Mushrooms marinated overnight roasted over griddle with homemade ghee)	475
Gobi Ghee Roast (Cauliflower marinated overnight roasted over griddle with homemade ghee)	440
Veg Spring Roll	395
Gobi/Potato/Mushroom/Cottage Cheese (Chilly basil/hakka/Schezwan/kung pao/manchurian)	430
Crispy Chilly (Gobi/potato/mushroom/paneer)	430

CHICKEN STARTERS

Chicken Ghee Roast (Chicken marinated over night roasted over griddle with homemade ghee)	495
Kori Sukka (Country chicken cooked and reduced in grated coconut)	525
Chicken Pepper Fry (Chicken cooked in masala tempered with crushed black pepper)	495
Chicken Pepper Ghee Roast	495
Egg Ghee Roast/Chilly/Manchurian	310



Our menu is a battlefield of flavours, inspired by the adrenaline rush of Kori da Katta fights, the thrilling battle between roosters.

*Taxes as Applicable



LAMB STARTERS

Mutton Pepper Fry

(Tender piece of lamb toasted in crushed black pepper)

600

PRAWN STARTERS

Tandoor Prawn - Regular/Tiger

(Prawns marinated with south indian spices and herbs finished in clay oven)

As per size

Prawn Tawa Fry - Regular/Tiger

(Prawns marinated with chef's choices dakshini spices finished over griddle)

As per size

Assorted Prawn Platters

Regular/Tiger

(Enjoy array of prawns from the above)

1925/2640

Prawn Butter Pepper Garlic

Regular/Tiger

(Juicy prawns toasted with butter spiced up with crushed black pepper)

As per size

Prawn Butter Pepper Garlic

As per size

CHEF'S HELP DESK

Tawa Fry

- Red South Indian Masala

Rawa Fry

- Special Masalas Coated With Rawa

Naked Fry

- Chef's Special Home Made Mother Recipe

Masala Fry

- Typical Mangalorean Spices From The Deep Woods



Namma birduda "Kambula",
Indulge in the bold and fiery
flavors of Kambula - inspired
by Tulunaad's legendary
bull race!

* Taxes as Applicable



CRAB STARTERS

Crab Chilly Fry

(Select your choice of crab from our display, and enjoy the chilly way)

As per size

Crab Sukka

(Select your choice of crab from our display, and our chef's special preparation will bowl you over)

As per size

Crab Butter Garlic Pepper

(Select your choice of crab from our display, cooked in hot garlic butter sauce)

As per size

Crab Masala Fry

(Select your choice of crab from our display, cooked in hot garlic butter sauce)

As per size

Crab Ghee Roast

As per size

LOBSTER STARTERS

Lobster Chilly Fry

(Check for the fresh catch toasted with hot chillies)

As per size

Lobster Sukka

(Check for the fresh catch our chef's special - preparation will bowl you over)

As per size

Lobster Butter Pepper Garlic

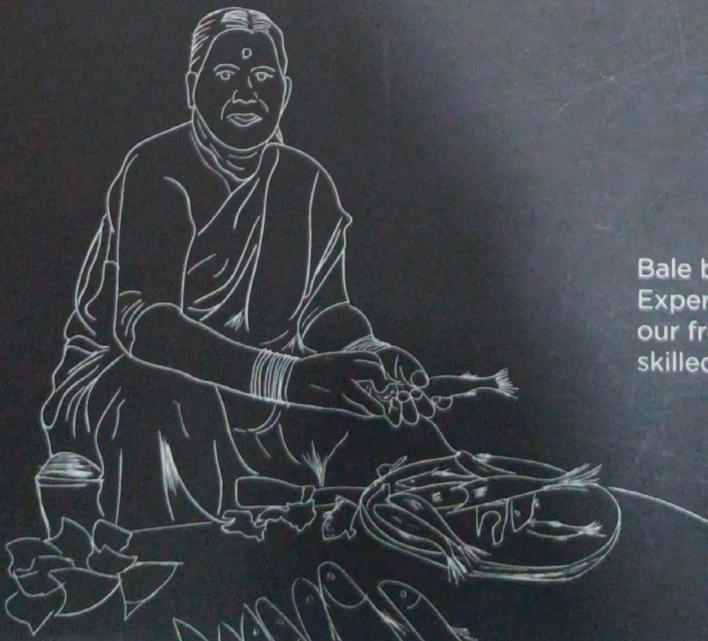
(Check for the fresh catch cooked in hot butter garlic sauce)

As per size

Lobster Masala Fry

(Check for the fresh catch marinated and simmered in southern spice)

As per size



Bale bangude, buthai, maanji!
Experience the ocean's bounty with
our fresh catch, brought to you by the
skilled fisherwomen of Tulunaad!

*Taxes as Applicable



FISH STARTERS

Pomfret

(Tawa Fry/Rawa Fry/Masala Fry/Naked Fry)
Enjoy a whole pomfret on your way

As per size

Anjal

(Tawa Fry/Rawa Fry/Naked Fry/Masala Fry)
Slice of seer fish with your choice

As per size

Kane

(Tawa Fry/Rawa Fry/Naked Fry/Masala Fry)
whole lady fish with your choice

As per size

Bangda

(Tawa Fry/Rawa Fry/Naked Fry/Masala Fry)
Whole mackerel fish with your choice

As per size

Marwai Sukka

(Shell fish toasted in chef's special southern spice)

350

Squid Chilly/Masala Fry/Sukka

385

Squid Ghee Roast

410

Uppu Munchi (Anjal/Kane/Pomfret/ Prawn)

(Your choice of fish marinated with chef special spices with
garlic toppings)

As per size

Uppu Munchi (Bangda/Silver Fish)

(Your choice of fish marinated with chef special spices with
garlic toppings)

275/430

Fish Chilly

580

Bolinger (Silver Fish) - Seasonal

410

Mix Seafood Platter

(Array of marines served in combination of various southern spices)

4070

Prawn Ghee Roast (Regular/Tiger)

715/990



Tulunaad da kadala mage!
Savoring the essence of Tulunaad's
coastal culture with the freshest
catch brought to you by our "bale".

*Taxes as Applicable



MAIN-COURSE (NON-VEG)

Prawns Puli Munchi	715
Prawns Curry (Traditional Mangalorean mouth watering preparation)	715
Crabs Masala (Check the fresh catch marinated and simmered in Southern spices)	As per size
Pomfret Curry (Fillet of pomfret delicately & deliciously simmered in Chef's special spice)	660
Anjal Curry (Kingfish finished in spicy & tangy Mangalorean curry)	605
Kane Curry (Lady fish simmered in mouth watering Mangalorean curry)	605
Silver Fish Curry (Silver fish simmered in mouth watering Mangalorean curry)	430
Bangude Curry (Indian Mackerel fish simmered in mouth watering Mangalorean curry)	250
Prawn Sukka	715
Chicken Kundapuri (Chicken from then zero level sea height Kundapur)	520
Pulimunchi (Chicken/Bangda) (Chicken/mackerel simmered in paste of long red chillies, cumin seeds, turmeric powder, and vinegar)	525/275
Kori Gassi/Chicken Curry (Country chicken spiced up with Mangalorean herbs and spices)	560
Mangalorean Mutton Masala (Traditional made alive on your platter)	660
Kori Roti (A traditional Mangalorean combination of rotti and chicken curry)	635
Mutton Sukka (Cubes of lamb marinated with southern spice reduced with coconut)	660



Imagine a land where the colours are brighter, the music is louder, and the food is spicier. That's Tulunadu, where the celebrations of Jaathre and Ther are the heartbeat of the community.

*Taxes as Applicable



MAIN-COURSE (VEGETARIAN)

Mangalorean Veg Curry	265
Vegetable Stew (Mixed seasonal fresh vegetables boiled in coconut milk & coconut)	265
Tomato Curry (Check the fresh catch marinated and simmered in Southern spices)	265
Veg Sukka (Beans/Bhendi/Cauliflower)	245
Rasam (The southern delicacy as per your taste buds)	100

RICE

Plain Rice (Selected sona masoori rice)	125
Boiled Rice (Typical Mangalorean rice)	125
Flavored Rice (Jeera/Coconut/Ghee/ Lemon) (Sona masoori rice with a choice of chef's special flavor)	210
Veg Biryani (Basmati long grain rice cooked with fresh vegetables)	360
Non-veg Biryani (Chicken/Mutton/ Prawns/Fish) (Basmati long grain rice cooked with your choice)	450/580/600/650
Curd Rice (Sona masoori rice mixed with yogurt)	180
Dal Kichadi/Palak Kichadi (Sona masoori rice mixed with yogurt)	300



Where the sea meets the land.

Experience the true taste of Tulunaad's coastal cuisine straight from the waters of "Dakke".

*Taxes as Applicable



SOUTH INDIAN BREADS

Chapati (Whole wheat indian bread puffed over griddle Brushed with homemade ghee)	90
Neer Dosa (5 Pieces) (Rice flour fermented cooked with extra bit of water)	90
Appam (Rice flour pan cake)	90
Egg Appam	90
Sannas (Rice flour dumpling steamed cooked)	100
Pundi (Soft rice dumpling steamed cooked)	90
Kudla Tokri (Assorted rice stuffed)	415
Egg	195

THALI - MONDAY TO FRIDAY (LUNCH ONLY)

Kudla Vegetarian	250
Kudla Chicken	350
Kudla Fish	360
Kudla Crab	450
Kudla Prawn	450



Aati Kalenja - Patrode, Pundi, Gatti!
Featuring the freshest ingredients
of the season in our authentic
coastal cuisine. The essence of
Tulunaad's happiness and purity.

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CHINESE DELIGHT

NON-VEGETARIAN STARTERS

Chicken Lollipop	495
Chicken Spring Roll	475
Chicken Balls in Choice of Sauce (Manchurian Hakka/Schezwan/Kungpao Style)	495
Salt & Pepper (Chicken /Fish/Prawns/Tiger Prawns)	495/660/715/990
Chilly Fry (Chicken/Prawns/Tiger Prawns/Squid/Fish)	495/715/990/385/660

VEGETARIAN MAIN-COURSE

Lemon & Pepper Sauce (Baby-corn/Mushroom/Broccoli)	430
Three Treasure Vegetables in Choice of Sauce (Schezwan, hot garlic, black pepper, burnt garlic, lemon chilly)	430
Stir Fried Mushroom Bamboo Shoots	430
Cottage Cheese in Choice of Sauce (Schezwan, hot garlic, black pepper, burnt garlic, lemon chilly)	430



Neji and Naati have been an integral part of Tulu Nadu's agriculture for centuries, and it is a key ingredient in many of the region's beloved dishes.

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NON-VEGETARIAN MAIN-COURSE

Stir Fried Garlic Prawn (Regular/Tiger)	715/990
Stir Fried Prawn In Oyster Sauce (Regular/Tiger)	715/990
Sweet And Sour Fish	660
Diced Chicken In Black Pepper Sauce	495
Hunan Chicken	495
Shredded Lamb With Onion & Capsicum	660
Roast Lamb In Honey & Ginger	660
Chicken & Mushroom In Choice o f Sauce (Chilly Soya/oyster Sauce/burnt Garlic)	495

RICE

Fried Rice - Veg/Chicken/Seafood (Schezwan, thai, fragrance, fortune)	355/430/485
Noodles - Veg/Chicken/Seafood (Hakka, Malaysian, Singapore, Hong Kong)	355/430/485
Chop Suey (Veg/Chicken/Seafood)	355/430/485



Taase da pett g oorda pili nalike

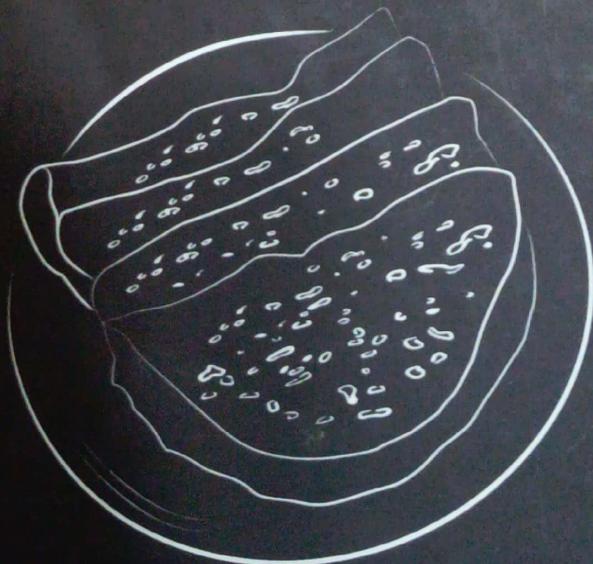
Indulge in the fiery rhythm of Kudla's Pili dance as it's reflected in the bold flavours and textures of the region's signature dishes, like Mangalorean fish curry and spicy prawn ghee roast.

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DESSERTS

Ragi Mannii (Typical Mangalorean dessert made of ragi)	200
Hot Gulab Jamun (Milk dumplings, deep fried, sweetened in rose sugar syrup)	190
Ice-cream (Vanilla/pista/mango/butterscotch/strawberry/chocolate)	165
Gajar Ka Halwa/Pumpkin Halwa	190
Lychee With Ice-cream (Seedless lychee, topped with ice-cream)	265
Seasonal Fresh Fruit Salad (Seasonal fresh fruit cuts)	265
Seasonal Fresh Fruit Salad With Ice-cream (Seasonal fresh fruit cuts topped with scoop of vanilla ice-cream)	265
Kudla Surprise (Fried ice-cream)	385



From the mouth-watering holige to the refreshing payasa, our desserts are a true celebration of the region's cultural and culinary diversity.

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