



OLAN[®]

THE TASTE OF KERALA

TASTE OLAN, TASTE TRADITION!

MENU

Our Story



Chef sinoy & Chef shibin

Introducing the founders of Olan,

Long ago two young Chefs who joined the glamorous hospitality industry had only one goal in common, to start their own restaurant at their motherland, God's own Country - Kerala..

After 2 decades of working experience in various Hotel Brands and Restaurants. Chef Sinoy and Chef Shibin proudly presents you all **OLAN** - A traditional Kerala Restaurant. Here we will be serving you traditional dishes which was forgotten in time with modern twist. Taste which will remind you of Grandma's preparations in an elegant, hygienic environment.

WELCOME TO OLAN

Taste Olan, Taste Tradition!

www.olaneatery.in



OLAN

THE TASTE OF KERALA

ITHIL THUDANGAM (LET'S START)

Vazhappo Vada 180

Soft and Crispy Banana Flower and Lentil dumpling deep fried in Coconut Oil

Koon Kurumulaku 200

Diced button mushrooms sauteed with onion, crushed pepper, and kerala spices.

Kanthari Paneer 200

Diced Paneer marinated with a special masala made of bird's eye chilli and other spices, tawa grilled and finished with coconut milk

Thenum Konchum Pinne Mulakum 280

Pan fried Sweet and Spicy prawns, honey, dry chillies and curry leaves.

Karumuru Kozhi 245

Boneless Chicken cubes marinated in chef's special masala and deep fried to perfection

Thenga Pori Chicken 245

Deep fried Boneless chicken cubes marinated in kerala masala finished with flavored grated coconut

Beef Idimulaku 280

Slow roasted beef, tossed with crushed chilli & shallots

Beef Perattu 260

Slow roasted beef, roasted coconut paste and shallots

Bamboo Chicken 240

Pan fried chicken with olan special dipping sauce.

Beef Coconut Fry 260

Slow roasted beef, roasted coconut and shallots with curry leaves

Kunji Kozhi Varuthathu 299

Whole spring chicken marinated with fresh ground spices, finished with shallots masala

Kada Fry 160

whole quail marinated with spices and deep fried

SOUPS

Muringa Soup Veg 100

Drumstick and Potato broth finished with virgin coconut milk

Muringa Soup Chicken 120

Shredded chicken, drumstick, spices, finished with virgin coconut milk

Chef Special Soup Veg 100

Chef Special Soup Chicken 120



BAMBOO CHICKEN

Pan fried chicken with olan special dipping sauce.

KARUMURU KOZHI

Boneless Chicken cubes marinated in chef's special masala and deep fried to perfection



KUNJI KOZHI VARATHATH

Whole spring chicken marinated with fresh ground spices, finished with shallots masala



THENGA PORI CHICKEN

Deep fried Boneless chicken cubes marinated in kerala masala finished with flavored grated coconut





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THE TASTE OF KERALA

SIGNATURE COMBOS

Masala Puttu & Mix Veg Curry/ Kadala Curry/ Parippu Curry 150

Puttu stuffed with kerala masala accompanied by Veg curries

Masala Puttu with Chicken Curry 220

Puttu stuffed with kerala masala accompanied by chicken Curry

Masala Puttu with Beef Curry 230

Puttu stuffed with kerala masala accompanied by beef curry

Pidiyum Kozhiyum 240

Rice dumpling served with chicken curry

Pidiyum Meen Mulakithathum 260

Rice dumpling served with fish Curry

Pidiyum Beefum 240

Rice dumpling served with beef Curry

Paal Kappa & Meen Mulakittathu 220

Tapioca cooked in coconut milk, served with fish curry prepared with cocum and red chillies

Chemmeen Kunjulli Thoran 300

Fresh Prawns slow cooked with shallots & spices

Kappa Irachi Koottu 260

Slow cooked beef with tapioca and spices

Pothu Variyellu & Palkappa Pothu Variyellu & Kappa Puzhukku Pothu Variyellu & Porotta Pothu Variyellu & Tyre Pathal Pothu Variyellu & Kunji Pathal 340

Slow cooked beef ribs with your choice of accompaniments

Beef Kochulli Roast 275

Shallot flavoured kerala beef roast

Kallu Shappu Meen Curry 260

Kerala's Nostalgic fish curry with kashmiri chilli and cucum

Mixed Sea Food Platter 1800

A platter for a family with different types of seafood and starch



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THE TASTE OF KERALA

SIGNATURE COMBOS

Kozhi Thinna Puttu

999

Special slow cooked full chicken filled with 3 numbers of puttu served within a special masala.

Paal Kappa Beef Curry

320

Tapioca cooked in coconut milk, served with beef curry prepared with cocum and red chillies.

Kallappam with Chicken Curry

220

Soft, tasty pancake is made with fermented rice and chicken curry.

Kallappam with Beef Curry

240

Soft, tasty pancake is made with fermented rice and beef curry.

Poricha Kozhi With Porotta

220

Deep-fried chicken with burned masalas and kerala porotta.

Chicken Kunjipathal

260

Steamed Small Rice dumplings served with coconut milk flavored chicken Curry

Beef Kunjipathal

280

Steamed Small Rice dumplings served with coconut milk flavored beef curry

Puttu Melam

280

3 Non veg curry +1 mini glass juice + pazhampani with mazhavil puttu.

Pazhamporiym Beefum

220

A delightful ripe banana fritters paired with tender, spiced beef.

Unakka Chemmeen Choru

200

Roasted dry prawns chammanthi flavoured matta rice

Tyre Pathalum Beefum

280

Tyre shape rice ada served with beef roast





PIDIYUM KOZHIYUM

Rice dumpling served with chicken curry

PAZHAMPORI BEEF

A delightful ripe banana fritters paired with tender, spiced beef.



TYRE PATHALUM POTHUVARIYELLUM

Tyre shape rice ada served with beef ribs



MASALA PUTTU WITH BEEFCURRY

Puttu stuffed with kerala masala
accompanied by beef curry

PIDIYUM BEEFUM

Rice dumpling
served with beef Curry



PUTTU MELAM

3 Non veg curry +1 mini glass juce
+pazhampani with mazhavil puttu





POTHU VARIYELLU

Slow cooked beef ribs

POROTTAYUM POTHU VARIYELLUM

Slow cooked beef ribs with your
choice of accompaniments



TYRE PATHALUM BEEFUM

Tyre shape rice ada served with
beef roast



KAPPA PUZHUKK POTHU VARIYELLU

Boiled tapioca served with
beef ribs

KAPPA IRACHI KOOTTU

Beef & mashed tapioca cooked
with spices



BEEF KOCHULLI ROAST

Slow cooked beef cooked with
shallots

KOZHI THINNA PUTTU

Slow cooked full chicken filled with 3 number of puttu served with in a special masala





KUNJI PATHALUM CHICKEN CURRYUM

Steamed Small Rice dumplings
served with coconut milk
flavored Chicken Curry

PAAL KAPPA MEEN MULAKITTATHU

Mashed tapioca with Coconut Milk
served with Over Night Fish Curry





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THE TASTE OF KERALA

PUTTU SPECIALS

Mazhavil Puttu

Layers of chemba, ragi, white, wheat and corn puttu

80

Masala Puttu

Puttu mixed with fried onion mint leaves coriander leaves and kerala masala

80

Roasted Banana Puttu

Ghee roasted banana with stuffed puttu

120

Mampazha Puttu/ Mixed Fruit Puttu

Fruit mixed stuffed steam puttu

120

Sayippinte Puttu

(White rice & wheat puttu, lobia seeds masala, sunny-side up)

140

Stuffed Egg Puttu

Masala puttu with layers of egg masala

140

Dhuniyavile Puttu

Layers of of chicken, beef, fish, prawns & veg masala stuffed as layers inside 4 types of puttu

240

Olan Special Puttu Pothi

Puttu mixed with omlet , chicken, and Beef

260

Mangalapora Puttu

Biryani flavoured chicken, beef & egg stuffed puttu

220

Chemmeen Puttu

White rice puttu stuffed with prawns masala

200

Chicken Chiratta Puttu

Chicken stuffed masala puttu

180

Beef Chiratta Puttu

Beef stuffed masala puttu

200

Ceylon Chicken Puttu

White rice & corn puttu with layers of special ceylon chicken masala

220



DHUNIYAVILE PUTTU

Layers of of chicken, beef, fish, prawns & veg masala stuffed as layers inside 4 types of puttu

MAMPAZHA PUTTU

Mango mixed stuffed (Seasonal) steam puttu



OLAN SPECIAL PUTTU POTHU

Puttu mixed with omlet , chicken, and Beef



MAZHAVIL PUTTU

Layers of chemba, ragi, white, wheat and corn puttu

MASALA PUTTU

Puttu mixed with fried onion, mint leaves, coriander leaves and kerala masala



MANGALAPURA PUTTU

Biryani flavoured chicken, beef & egg stuffed puttu



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THE TASTE OF KERALA

KANALIL CHUTTATHU

Charcoal Grilled Chicken

Chicken marinated with the authentic kerala spices cooked in charcoal



Q/170

H/320

F/600

SAMUDRA KHANI

Charcoal Grilled Fish

Fish marinated with the authentic kerala spices cooked in charcoal



ASP

KARIMEEN | POMFRET
SEERFISH | SNAPPER | VATTA ETC...

Neymeen Tawa Fry (Seasonal)

Coastal speciality of marinated king fish, semolina



ASP

Tawa Grilled Fish

Choice of fish marinated with special kerala masala, tawa grilled



ASP

KARIMEEN | KINGFISH | POMFRET
CATCH OF THE DAY

Pan Fried Fish

Choice of fish marinated with special kerala masala, shallow fried



APS

KARIMEEN | KINGFISH | POMFRET
CATCH OF THE DAY

Koonthal Tawa Fry

Fresh squid marinated with kerala masala, tawa grilled



240

Chemmen Tawa Fry

Fresh Chemmen marinated with kerala masala, tawa grilled



300

Chemmeen Thengapaal Pollichath

Prawns, cooked in a coconut gravy and wrap with banana leaves



320

Chemmeen Manga Curry

Angamali style amazing kerala prawns mango and coconut gravy



350

Meen Manga Curry

Angamali style amazing kerala fish mango and coconut gravy



280



KANALIL CHUTTA CHICKEN

Kerala marinated chicken
cooked in charcoal grilled

CHEMMEN TAWA FRY

Deveined prawns marinated with masalas
and grilled in tawa



KOONTHAL TAWA FRY

Squid rings marinated with masalas
and grilled in tawa



PRICES ARE INCLUSIVE OF TAXES

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PLEASE INFORM OUR STAFF IN CASE OF ANY ALLERGENS

SEA FOOD PLATTER

5 varieties of seafood marinated with different masalas arranged on a platter





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CURRIES

Kadala Curry  80

Vegetable Kuruma  100

Parippu Idimulaku  140

Mushroom Masala  180

Paneer Masala  200

Cauliflower Curry  180

Vendakka Masala  200

Koon Paneer Vasantham  240

Chicken Curry  240

Beef Curry  250

Chicken Paal Kanthari  260

Malabar Beef Perattu  260

Achayan's Beef Stew  250

Kanthari Paal Konchu  350

Meen Mulakittathu  220



CHICKEN PAAL KANTHARI

Chicken curry flavoured with coconut milk and birds eye chilly

CHICKEN STEW

Chicken and vegetables cooked in coconut milk traditional kerala style



PANEER MASALA

Shallow grilled paneer mixed with authentic masala grilled





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OLAN LUNCH

Ela Sadya - VEG		150
Olan Special Pothichoru		199

BIRIYANI

Biriyani Sadya		300
Mangalapura Biriyani Half/ Full		
Veg		80/120
Egg		90/140
Chicken		120/180
Beef		140/200

KIZHI BIRIYANI

Veg		140
Egg		160
Chicken		200
Beef		220

BREADS & RICE

Puttu		70
White Rice Wheat Chemba Ragi Cholam		
Chapathi		15
Porotta		20
Nool Porotta		28
Neychoru		90
Steamed Rice		80
Kunji Pthal		70
Tyre Pthal		30
Kallappam		15

ROLLS

Chicken Porotta Roll		150
Beef Porotta Roll		180
Chicken Kothu Porotta		200



ELA SADYA - VEG



SINGLE PORTION SIDES



Fish Curry (60)



Neymeen Mulakittathu (100)



Chicken Curry (90)



Beef Curry (100)



Beef Perattu (100)

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KIZHIPOROTTA CHICKEN/BEEF

Kerala Parotta wrapped in Banana Leaf with Chicken / Beef masala drizzled with Coconut Milk.

MANGALAPURA BIRIYANI

Malabar style dum biriyani
(Kaima Rice)





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DESSERTS

Thaen Muttayi Falooda 180

Ever favourite mughalai dessert gets a malabari twist

Pazham Lahari with Ice cream 120

Banana & pomegranate in Naruneendi flavoured simple syrup

Kaapi Sundae 160

A symphony of coffee, chocolate & vanilla ice cream, filter coffee decoction, almonds

Berry Falooda 250

Mix Fresh Berries and Berry ice cream

Mini Falooda 100

Falooda with mango & vanilla ice cream

Navarasa Murukk with Ice Cream 190

Stuffed achappam with mix of fruits and topping with tender coconout icecream

Fruit Salad with Icecream 120

Mixed fruites served with vanilla ice creams

Tender Coconut Pudding 100

The pudding with real taste of tender coconout

Toffie Caramel Pudding 100

Caremel pudding served with dry fruits

CHOICE OF ICECREAMS

REGULAR 100

Vanilla | Pineapple | Strawberry

PREMIUM 140

Chocolate | Tender Coconut
Alphonsa Mango | Fig and Honey



PINEAPPLE KANTHARI

**TOFFEE
CARAMEL PUDDING**



**NAVARASAMURUKK
WITH ICE CREAM**





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HOT BEVERAGES

Sulaimani	12
Kattan Kappi	12
Kerala Chaya	15
Masala Chaya	20
Booster Chaya	50
Orange Tea	20
Hazelnut Kaapi	80
Filter Kaapi	35
Hazelnut Kattan Kaapi	50
Cinnamon Kaapi	80

COLD BEVERAGES

ICED TEA

Passion Fruit	120
Peach	120
Hibiscus	120

ICED COFFEE

Cacao Mint	150
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FRESH JUICE

Olan Special Grape Lime	90
Lime	40
Lime Soda	50
Lime & Mint	50
Pineapple	80
Watermelon	80
Mango	80
Orange	80
Grape	80
ABC Juice	100



MILK SHAKE

Vanilla	120
Strawberry	120
Pineapple	120
Mango	150
Pista	150
Red Velvet	150
Tender Coconut	150
Salted Pistachio	150
Vancho	150
Blackberry	150
Blueberry	150
Raspberry	150
Chikku	150
Sharjah to Wayanad	150

KULUKI

Kokum Cumin	110
Pineapple Kanthari	120
Orange Kanthari	120
Mango Passion	120
Jackfruit	120

MOJITO

Strawberry	110
Pineapple	110
Passion Fruit	110
Green Apple	110
Mint Lime	110
Blue Lime	110

MILK SARBATH

Milk Sarbath	90
Apple Carrot Sarbath	110
Fruit Sarbath	110
Strawberry Milk Sarbath	110
Blue Berry Milk Sarbath	110



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RESERVE YOUR TABLE
CALL +91 8921-589332

**OLAN RESTAURANT
NORTH MUTTIL,
KALPETTA, WAYANAD**

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