



# KOKUM X Avi

## Supper Club

### Chakli

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### Bhel

*A bright, crunchy mix of puffed rice, fresh herbs, tamarind, citrus, and warming spices.*

### White Missal Pau

*Slow-cooked sprouted beans in a delicately spiced coconut gravy, served with soft pau.*

### Chicken 65

*Deep-fried chicken tossed with curry leaves, garlic, and southern spices.*

### Coorg Pork

*Robust pork curry from the Kodava region, rich with black pepper, curry leaves, and vinegar.*

### Chicken Liver

*Pan-fried chicken livers cooked with caramelised onions, chilli, and warming spices.*

### Beef Seekh Kebab

*Minced beef skewers flavoured with ginger, garlic, herbs, and gentle spice, char-grilled.*

### Bread

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### Malvani Kekda Curry

*Spiced crab curry from the Konkan coast, finished with coconut and warming masalas.*

### Lamb Meatball Curry

*Tender lamb meatballs simmered in a fragrant, slow-cooked gravy.*

### Mixed Greens & Garlic Rice

*Steamed basmati rice tossed with garlic. Seasonal greens.*

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### Hot Jalebi & Milk Ice Cream

*Crisp, syrup-soaked jalebi served warm with creamy milk ice cream.*