

GRAND | HYATT
KOCHI BOLGATTY



Naadan (നാടൻ)
/na:.dən/ [adjective]
(1) local
(2) native
(3) indigenous

A menu shaped by taste, tradition, and technique -
rooted in the rhythms of the Vypeen Islands and lifted by a
bar with a view.

Every sip carries the quiet richness of Kerala's coastal legacy - flavours drawn from
age-old kitchens, reimagined through modern methods and presented with a mindful eye
on sustainability. Let the backwaters set the pace, and the craft set the tone.



Chapter I : A fiery ode to home.

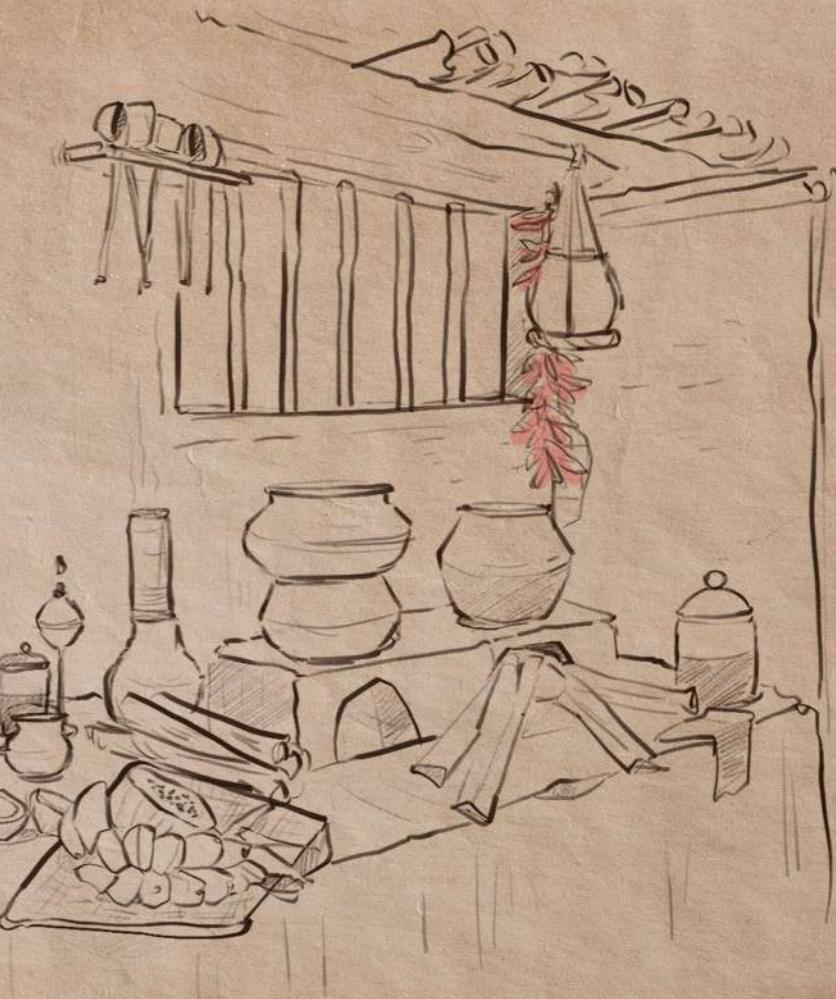
Kappa Kandari

Our winged traveler hovers at the window of a smoky Kerala kitchen. Inside, a grandmother crushes kandari and lime, the scent curling into memory. This cocktail is that moment - bold, familiar and laced with longing.

From fire and comfort, we drift into breeze and rebellion...

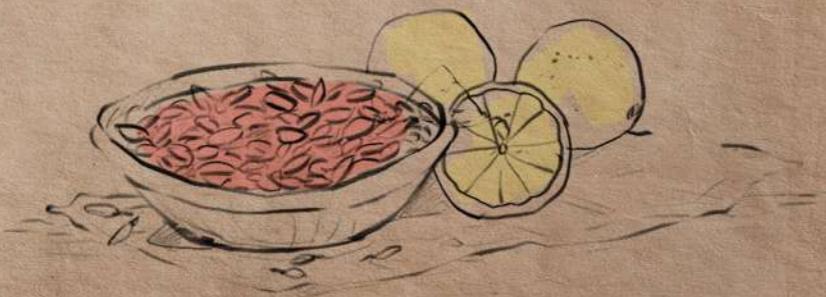


INR 750



The Mix

- * Kandari-infused Tequila
- * Fresh Lime Juice
- * A touch of salt to finish



Chapter II : A breeze with a bite.

Backwater Blaze

Dragonflies skim the backwaters where mango trees lean into the wind. A splash of mango ginger and nannari stirs the air with sweetness and mischief. This drink tastes like shenanigans sailing downriver on a sun-warmed vallam.

But as the skies darken, a storm begins to rise...



INR 750



The Mix

- * Mango Ginger-infused Nannari Vodka
- * Fresh Lime Juice
- * Garnished with Betel leaf





Chapter III : The storm, distilled.

Monsoon Smoke

In the hush beneath a banana leaf, the creatures watch as rain hisses against smouldering wood. Kudampuli and cinnamon swirl in the air, heavy with memory. The drink smolders too - ripe, rich and unpredictable.

And just as the downpour fades, the scent of toddy calls...



INR 750



The Mix

- * Kudampuli-infused Tequila
- * Citric Acid
- * Cinnamon Essence



Chapter IV: A toddy tale, shaken not stirred.

Kallu For All

As a toddy tapper descends with his bounty, moths dance above the chatty. Coconut infusion and cardamom fizz together, bright as laughter in a toddy shop. This is Kerala, effervescent and proud..

But tucked in its cellar, local secrets wait to be uncorked...



INR 750



The Mix

- * Gin
- * Coconut Infusion
- * Citric Acid
- * Black Cardamom
- * Tonic Water



Chapter V: Old-world warmth with a tangy twist.

Colonial Preserve

Among pickle jars and fading portraits, butterflies flutter across a shelf lined with time. Pineapple pickle and aged brandy rise together in a sweet-sour swirl of Cochin's colonial past.

Where the past lingers, so too does the fog...



INR 750



The Mix

- * French Brandy
- * Pineapple Pickle

Chapter VI: A sip of history, heavy with haze.

Fort Kochi Fog

In the quiet lanes of Fort Kochi, where nothing moves fast,
butterflies pause on wet cobblestones. Port wine and bourbon meet
in a dusky dance of dusk and old-world charm.

But even in silence, healing hums...



INR 750



The Mix

- * Bourbon Whiskey
- * Port Wine Essence
- * Fresh Lime Juice
- * Vegan Foam
- * Portuguese Motif Garnish



Chapter VII : A golden hush of reimagined tradition.

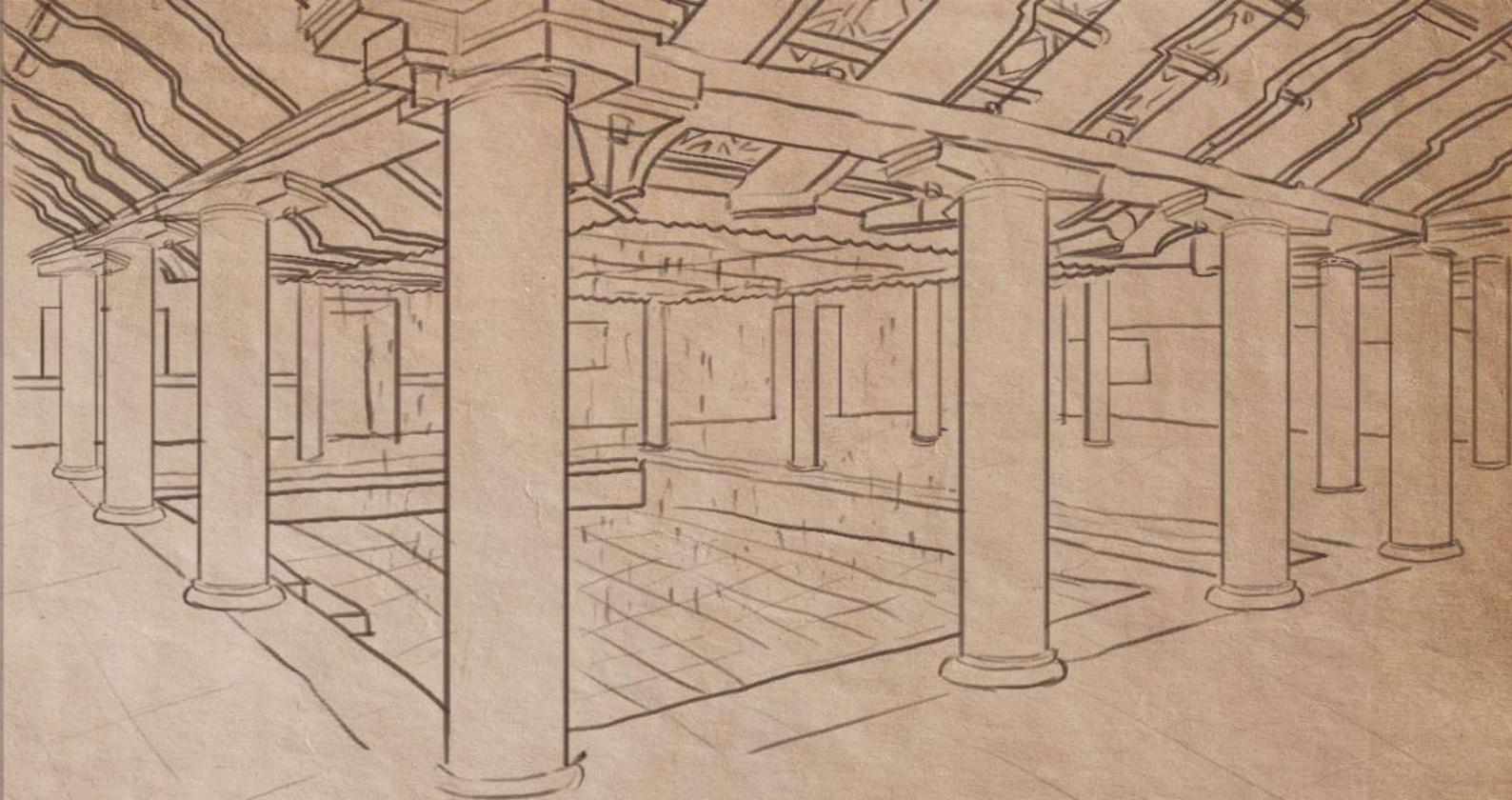
Malabar Ottamooli

Between coastal courtyards and whispered remedies, our creatures pause beside turmeric roots and honey pots. This drink glows gently - like an old cure reborn for the modern spirit.

Next, the wind shifts again - toward sun and salt, and something foreign yet familiar...



INR 750



The Mix

- * Raw Turmeric & Kaffir Lime-infused Vodka
- * Fresh Lime Juice
- * Honey Water
- * Vegan Foam



Chapter VIII : A coastal memory, caught mid-flight.

Portuguese Wharf

Drawn by the scent of sun-warmed citrus and the salty sweetness of rum, we hovered where sea breeze meets the local trade past. Among Cochin's crumbling wharfs and laughter-filled markets, this drink sways - juicy, zesty and soaked in golden nostalgia.

And just as the tides pull back, a hush falls... leading us toward the stillness within.



INR 750

The Mix

- * Watermelon-infused Rum
- * Orange Zest



Chapter IX : A quiet bloom in glass.

Garden Reverie

Past busy ports and distant drums, we found a courtyard where time rests. Pandan leaves whisper in the wind, milk glistens like dew and calm lingers in every petal. This final sip is stillness made visible - a drink that exhales.

But no journey ends for long. Turn the page and taste begins again.

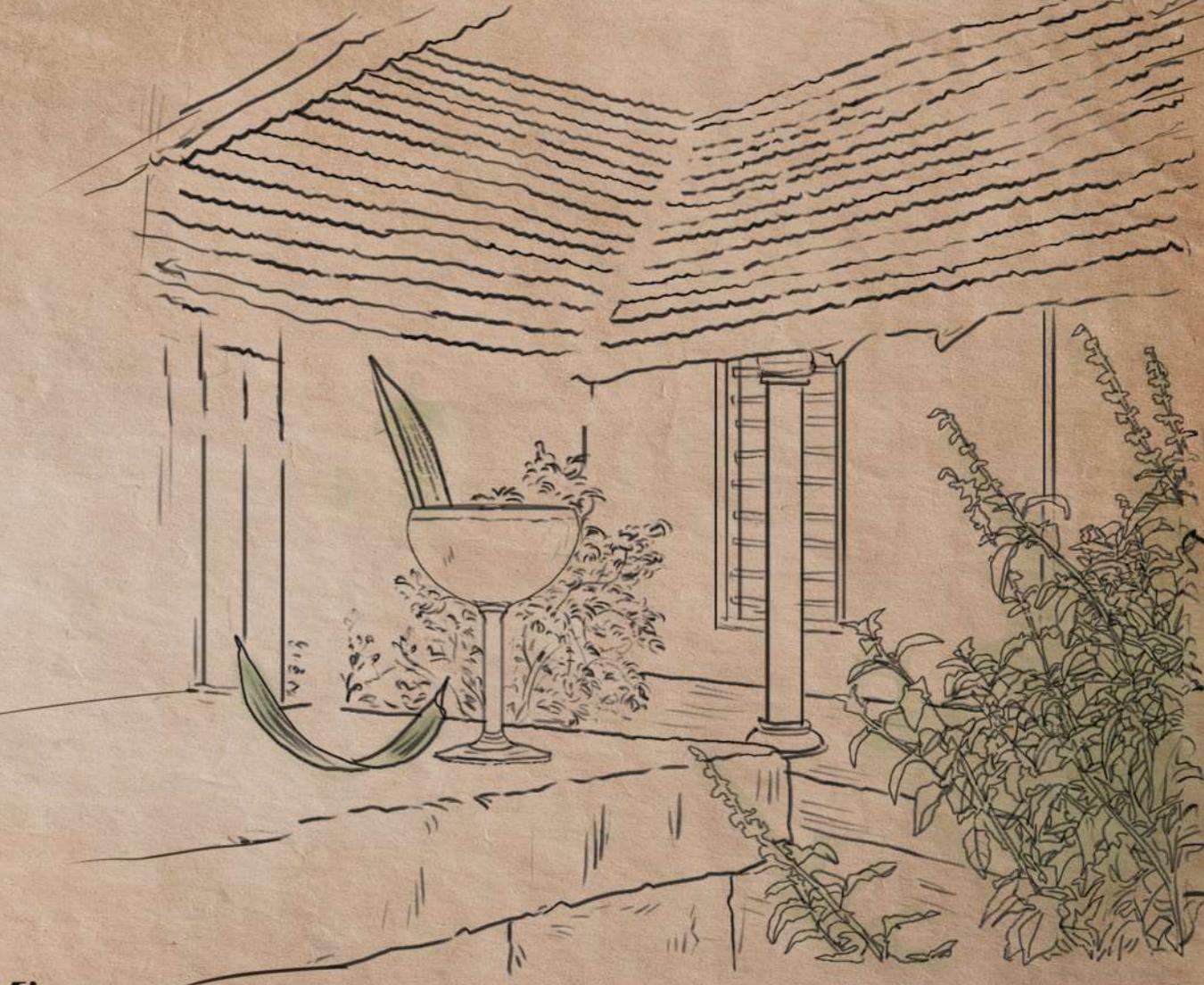


INR 750



The Mix

- * Pandan Wine
- * Pandan Milk Punch



International Cocktails

INR 750



PALOMA

A citrus-kissed escape where tequila meets the sunset glow of grapefruit and fizz.

The Mix:
Tequila
Grapefruit Juice



NEGRONI

A slow burn of bitter, bold and beautifully balanced - Italy, in a glass.

The Mix:
Gin
Campari
Sweet Vermouth



WHISKY SOUR

A silky dance of whiskey and citrus, lifted by foam and a whisper of bitters.

The Mix:
Bourbon Whiskey
Angostura Bitter
Vegan Foam



OLD FASHIONED

Classic and contemplative - just spirit, sugar and patience in perfect proportion.

The Mix:
Bourbon Whiskey
Angostura Bitters
Brown Sugar



ESPRESSO MARTINI

Bold as midnight, smooth as velvet - caffeine and vodka in a sultry swirl.

The Mix:
Vodka
Kahlua
Espresso

Mocktails

INR 550 ++



PATHEMARI

•121

Once used to carry dreamers across the Arabian Sea, this drink whispers of old-world sails and salt winds.

The Mix:
Grape Reduction
Black Cardamom
Cucumber Slice
Ginger Ale
Mint Leaves



THOTTAM

•72

From fertile earth to flourishing leaf, celebrate the quiet magic of Kerala's farms - where every ingredient begins its story.

The Mix:
Fresh Kiwi
Apple Juice
Coriander



KARU MURA

•120

A rhythmic echo of a folk song reimagined, this hums with tradition and thumps with the new, leaving a beat on the tongue.

The Mix:
Pineapple Juice
Pomegranate Juice
Asafoetida Concentrate
Parsley



KU KULUKI

•60

Inspired by the spirited shake of Kerala's iconic sarbath, this is a playful remix - familiar at first glance, but full of modern mischief.

The Mix:
Passion Fruit
Orange Juice
Kudampuli
Kaffir Lime Leaf

The Craft Within

Sous Vide - *Patience and precision.*

French for "under vacuum," this technique seals ingredients in an airtight pouch and gently warms them in a controlled water bath. The result is infusion by immersion - flavours deepen, textures soften and what emerges is calm, quiet precision in a glass.

Fermentation - *An age-old art.*

This living process transforms ingredients through time and microbes, lending layers of depth, sourness and sometimes, surprise - a whisper of the wild in every sip.

Pickling - *Preservation, now a bold flavour signature.*

Fruits, spices and herbs are brined or steeped in vinegar, capturing both sharp edges and soft sweetness - a nod to Cochin's cellars and culinary past.

Carbonation - *The thrill of effervescence.*

Carbonation adds texture and lift - a crisp contrast to deep, layered flavours. Whether gentle or sparkling wild, each bubble carries the story just a little further on the tongue.

Clarifying - *Turning the cloudy clear.*

This method uses milk or agents to filter out the heavy bits, resulting in cocktails that gleam with clarity yet retain every ounce of flavour. A quiet metaphor, perhaps, for distilling tradition into something elegant and unexpected.

