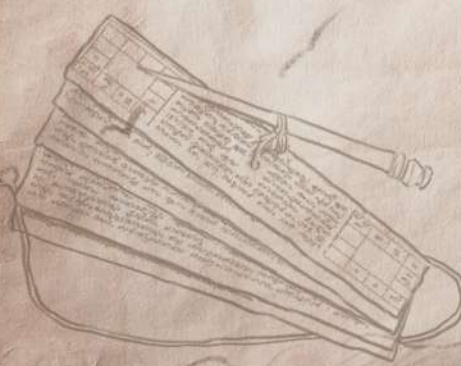




# THE BOLD

മൗനം



GRAND | HYATT™  
KOCHI BOLGATTY



Naadan (നാടൻ)  
/nɑː.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.

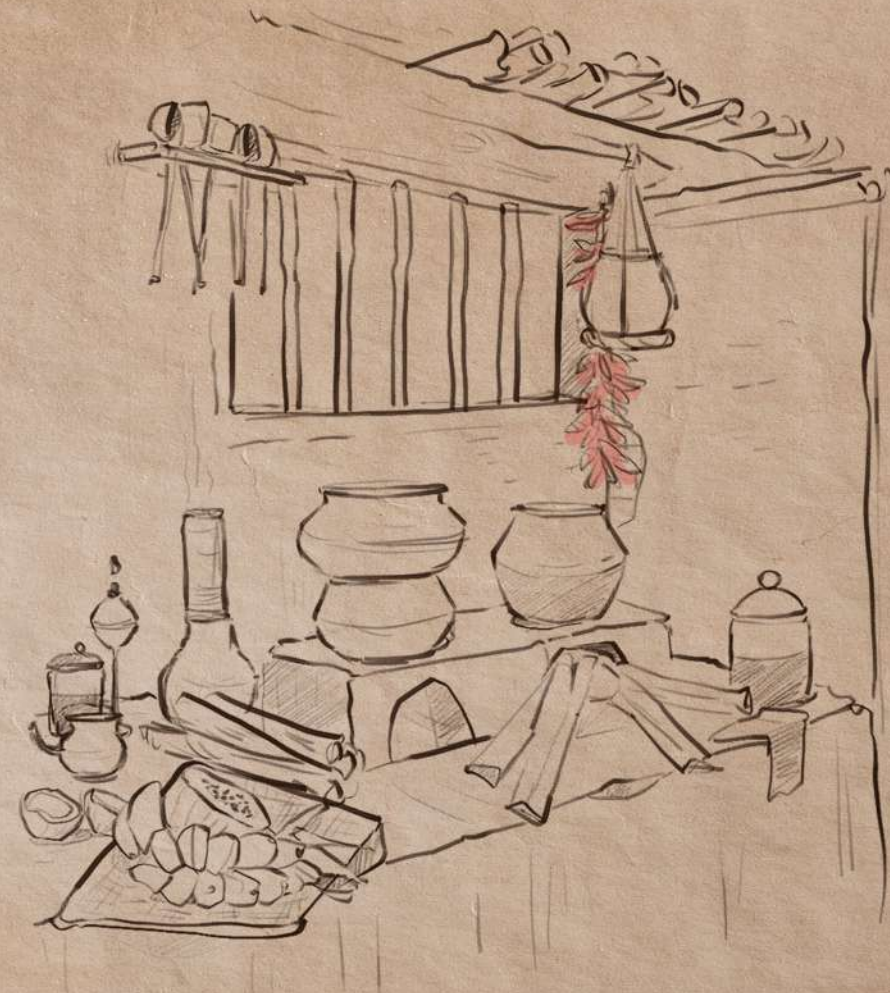
## Kappa Kandari

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...

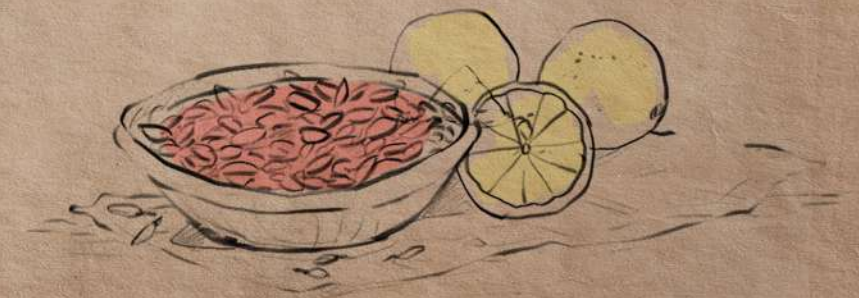


INR 750



## 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.

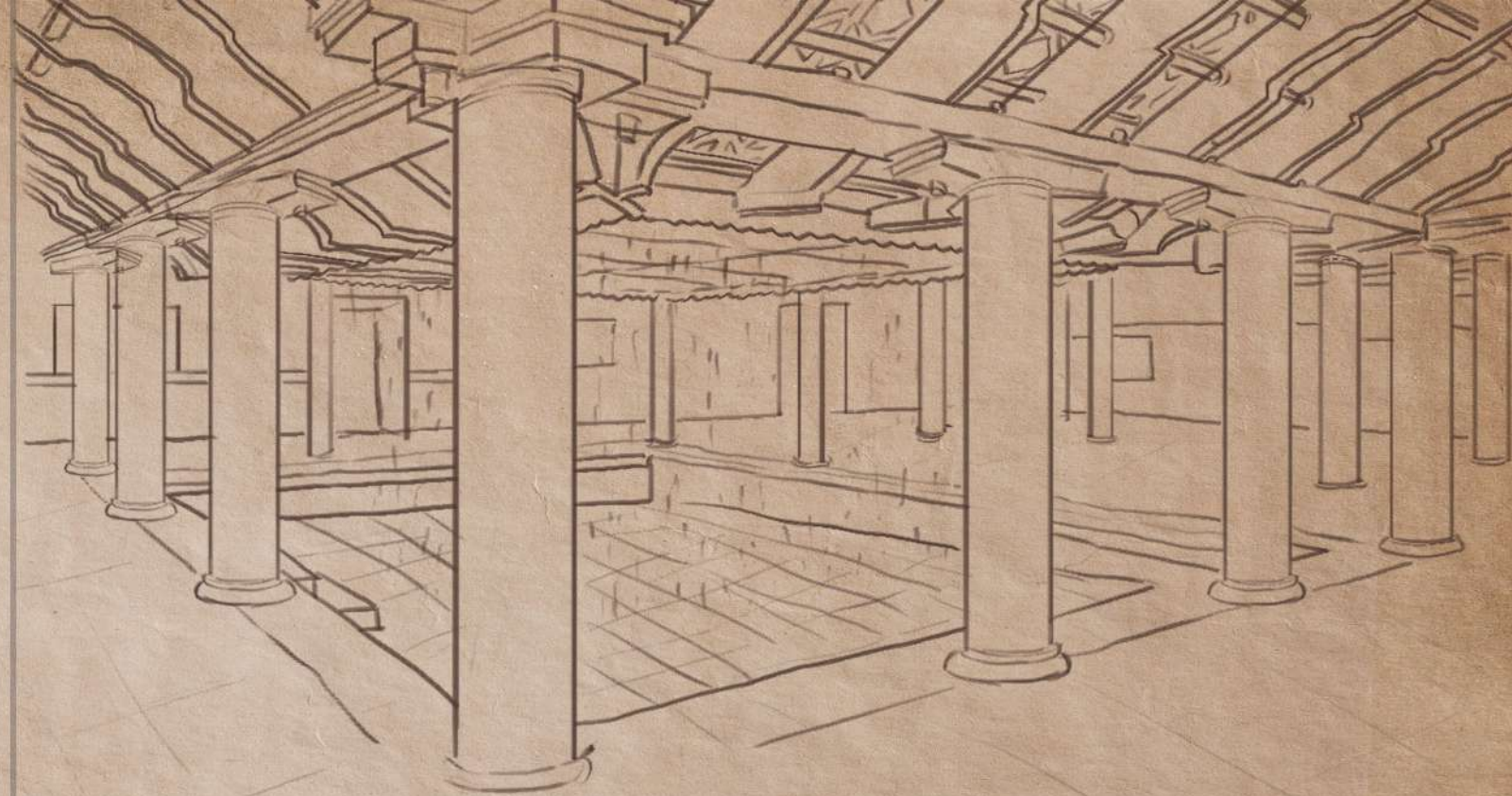
## Malabar Ottamooli

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.

