



THE MENU

Global Theeni is a product that has been refined and polished over many years. I grew up in Coorg- the land of coffee, beautiful homes, food and hospitality. My passion for baking and, subsequently, cooking, stemmed from watching both my grandmothers in the kitchen. One of them was slow, meticulous and created the food and aromas that are still with me after over 3 decades. The other, one of a breed, would bake in hand-made ovens and sand pits. She set jelly even before refrigerators made their appearance in Coorg! My recipes are all variations of the kind of wholesome cooking and baking that I grew up being exposed to. Recipes and tips from my mother, aunts, extended family and friends have been documented with their names and honed to appeal to my customer palate.

My recipes have now expanded to include healthy varieties of the standard baked goods, with customization available for each dish on request. All but a few of my cakes are made with organic whole wheat. While most of my recipes of cakes are with eggs, I have adapted many of them to be just as good without eggs. The food cooked here is prepared at home and tastes as such. Hygiene is priority and any preservatives, colours or chemicals are a complete NO. On occasion when colours are used in cakes, it is on customer request and the least harmful.

I have made a sincere effort to cater to the Vegan, GlutenFree and SugarFree palate while avoiding sugar substitutes and the like.

I have been baking for orders in Chennai since 2000.

I pride myself on my effort to make my packaging totally environment friendly. To this effect, only tin or steel boxes or plates and cotton bags are used here. While all of these add to my costs, I have made this my conscious choice. These are a joy for my customers too and my pride! To give back to society, the bags and hamper baskets are made by women and teens with special needs and every time a customer gushes about them, I beam with pride.

Smitha Kuttayya Boppanda

Call or message : 9444385425/9176190210
Instagram: @global.theeni



THE BESTSELLERS

Chocolate Fantasy 1500

A constant on my menu since 2001, the crumb texture on this one is just right and can be layered up with customisable icing and served either lightly frosted or as a richer celebration cake.

Pound Cake 1300

A classic recipe reminiscent of my grandmother's kitchen, this cake can be had plain, with a light frosting or with butter cream icing.

Sacher Torte 1700

A rich, layered chocolate cake sandwiched with apricot/fig/strawberry preserve or a compote of your choice. The cake is topped with chocolate ganache.

Devil's Food 1800

This dark chocolate cake is layered with chocolate fudge icing and topped with white American Frosting and is as sinful as the Devil himself.

Marble Cakes 1500

Perfect for those who like experimenting with flavours, these cakes can be made in combinations of your choosing. The cakes have a beautiful marbled texture.

Coffee/Mocha Cake 1500

These rich buttery cakes are flavoured with coffee from estates in Coorg. Can be customised into a Mocha cake by adding chocolate.

Choco-chip 1500

This is a chocolate cake with chocolate chips inside covered with chocolate frosting and chocolate chips. Chocolate chunks can be used in place of choco-chips.

Double Chocolate 1600

A sinfully rich chocolate cake with double the chocolate-y pleasure. Layered and topped with rich chocolate icing. Can be made richer with Callebaut chocolate.

Caramel Coconut cake 1600

Coconut and caramelized sugar are unconventionally combined to give this cake an almost smoky flavour. Among my favorites too!

THE NUTTY ONES

Almond/Walnut 1800

Filled with almonds/walnuts and a sprinkling of spices of your choice.

Butterscotch 1800

Made with in-house crushed and scotched nuts, this one is a sure winner.

INFUSED CAKES

Royal Plum

2200

A once-a-year affair, this plum cake is a three month long process. The dried fruit and nuts are soaked in rum and wine along with homemade candied orange peel and dark caramel. The blend of spices used- sourced from Coorg- make this cake flavourful and rich. This one is made with organic whole wheat. Vegan, gluten-free and raisin-free versions are available too.

Rum and Caramel

1800

This is one of my grandmothers classic recipes that I have tweaked to make with organic whole wheat. Caramel and rum are always a great combination and they come together beautifully in this cake that has a hint of spices.

Irish Cream

1900

Call it Baileys or Irish cream, the blend of coffee and whiskey is always a delight. This cake showcases this blend of flavours in the best possible way. (better with refined flour but good with wholewheat too)

Whiskey Cake

1900

This is a top-of-its-league cake. A plain butter cake infused with quality whiskey, this one tastes best with a butter cream icing. Made with all superior ingredients, this one is as irresistible as the name suggests. Can be customised in chocolate or nut flavours too.

FRESH FRUIT CAKES

Lemon cake

1600

A classic pound cake infused with lemon syrup and sprinkled with grated lemon rind. Tastes best with a very light frosting.

Apple cinnamon

1700

Can this combination ever fail? Chunks of apple and the wafting aroma of cinnamon make this a classic.

Pineapple Upside-down

1500

This is one of those cakes which bakes on a bed of fruit. When it is turned over, the pineapple from the bottom adorns the top of the cake.

Orange Chiffon

1700

A light and citrusy cake that goes well with a light icing or just on its own too. Contains orange juice.

Strawberry Delight

1800

Chunks of strawberry add bursts of flavour to this cake. Lovely when had with a plain frosting or a chocolate sauce frosting. Fresh strawberries when available or frozen strawberries used here.

Carrot cake

1600

Loaded with grated carrot and spiced with ginger powder, this one is topped with a sour cream or hung curd frosting.

COLD CAKES AND PUDDINGS

Chocolate Mousse cake	1900
Cheesecake (strawberry/blueberry/caramel other)	1900
Lemon/Strawberry mousse cake	1800
New York Cheesecake	1900
Coconut pudding	1500
Fig and walnut coffee cream	1800

BROWNIES (1/2 kg tins)

Cheese-n-Caramel Brownies	1000
Boston Brownies	1100
Double Chocolate Brownies	1100
Coffee Brownies	1100
Infused Brownies	1200

COOKIES (1/2 kg)

Almond Cookies	850
This one is a whole wheat special with loads of sliced and broken almonds	
Ginger Cookies	800
Caramel and ginger powder sprinkled with crystal sugar, these cookies are light and healthy too.	
Choco-chip Cookies	850
Plain cookies filled with choco-chips. A classic favourite.	
Pinwheel Cookies	800
Chocolate and vanilla cookie dough rolled together, sliced and baked to look like pinwheels.	
Chocolate Cookies	800
The classic chocolate loaded delight.	
Melting Moments	800
Light buttery cookies with a sprinkling of cornflakes adding a crunch.	
Shortbread cookies	800
These are a crowd favorite and change shape according to the season that is around the corner.	

*all food is cooked in the same kitchen with same utensils

**no preservatives used

***rates are inclusive of tax and are subject to change without notice

fssai: 22420076002326
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VEGAN

Chocolate cake Made with whole wheat without margarine or vanaspati	1600
Fresh fruit/Lemon cake Made with whole wheat without margarine or vanaspati. Contains pieces of fruit.	1600

GLUTEN-FREE

Flourless chocolate cake Made with 90% almond flour	2000
Butterscotch cake Made with 90% almond flour and our in-house praline	2000

VEGAN AND GLUTEN-FREE

Butterscotch cake Made with 90% almond flour, without margarine or vanaspati	2000
Almond cake Made with 90% almond flour, without margarine or vanaspati	2000

SALADS

Egg and Potato salad Boiled egg and chunks of potato tossed in our in-house mayonnaise and mustard	1500/kg
Russian salad Vegetables, fruits in our in-house mayonnaise	1500/kg
Leafy salad Lettuce with seasonal fruits and nuts in our in-house mayonnaise	1500/kg
Ceaser salad Chicken, lettuce, fruits and nuts tossed in our in-house mayonnaise	1600/kg
Sausage and bacon salad Sausages, bacon with vegetables tossed in a dressing of your choice	1600/kg

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PASTAS AND BAKES

Chicken/Vegetable Bake (Au gratin)	1300
Chicken mince or vegetables cooked in butter, flavoured with spices and baked in a white sauce that is loaded with cheese.	
Dressed Roast Chicken	1500
This is a whole meal and some! A whole chicken stuffed with mashed potato and spices and baked. The chicken is flamed post-baking for a nice roasted skin. Served as is with a sauce, mashed potato and grilled vegetables/baked herb rice.	
Pork BBQ (1/2 kilo)	800
Marinated pork that is grilled in the oven and then shredded. The dressing is primarily barbecue sauce in our special proportion along with a sauce blend. Best had with grilled vegetables, mash, or in a burger.	
Pork chops 4pcs/ Pork ribs 8 pcs	1200
Choicest cuts of pork chop are marinated in a blend of sauces and slow grilled till the meat just falls off the bone. The chops are served with potato mash and baked veggies. Other accompaniments can be added as per preference.	
Meatloaf (chicken/lamb/fish)	1300
Your choice of chicken/lamb mince or shredded fish mixed with spices and sauces, packed in a loaf tin and baked. Vegetables can also be added. The loaf can either be sliced and served with a dip/sauce or eaten plain as desired.	
Shepherd's Pie	1400
A traditional recipe with the minced lamb in nutmeg and herbs as the base layer and a potato mash as the top layer. The potato is baked to form a light crust that gives way to the soft mash and meat underneath. This one never fails to be the star of the table.	
Mushroom and corn bake/Spinach & mushroom	1200
Mushroom, corn and choice of vegetables in a bed of white sauce, butter and cheese baked with spices and herbs. The vegetables in this au gratin can be customised.	
Mac 'n' Cheese	1000
Chicken Lasagne	1100
Penne in Red Sauce	1000
Spaghetti in Pesto sauce	1000
Penne in white sauce	1000
Sausage and bacon bake	1300

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KODAVA CUISINE

CURRIES (prices per portion of 500g)

NON- VEGETARIAN

Pandi Curry	700
Koli Curry (Chicken)	500
Yerchi Curry (Mutton)	750
Meen Curry (Fish)	750
Kheema curry (Chicken/Mutton mince)	700
Kaima unde Curry (Mutton meatball)	750

VEGETARIAN

Baimbale (bamboo shoot- seasonal)	650
Peas and Potato	500
Mixed Vegetable	500
Kuru (beans)	500
Kummu (mushroom)	500

SIDES

NON- VEGETARIAN (500g)

Chicken pepper fry	500
Mutton pepper fry	750
Chilly pork	750
Garlic pork	750
Fried fish	varies

VEGETARIAN

Plantain fry	500
Cauliflower batter fried	500

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STARTERS

Cutlets - 500g (Mutton/Chicken/Veg)

750/500/400

Minced meat mixed with potato and fried in a batter of egg and rice flour

RICE DISHES

NON- VEGETARIAN

Pulav (Mutton/Chicken)

750/portion

Rice cooked in spices along with tender pieces of meat

Palputtu

150/plate

Steamed rice cakes in a coconut base with a sprinkling of coconut and cardamom

Noolputtu

150/plate

String hoppers

Kadumbuttu

150/plate

Bite sized steamed rice dumplings

Neerdosai

150/plate

Gluten free pancakes made with ground rice flour

Sannas

50/piece

An idly shaped delicacy made with rice, coconut and fermented coconut water

Koovolai puttu

50/piece

A rice patty with banana/jackfruit, cardamom and coconut wrapped in banana leaf and steamed

DESSERTS

Thambuttu

300

Banana mashed with roasted rice flour and powdered spices

Kaskase payasa

200/bottle

A payasam made out of rava and milk, with dried fruits and nuts

Tender coconut pudding

500

A light pudding made from tender coconut water and fruit

Aalbai

600

Coconut and rice halwa



BREADS

Cinnamon buns 700
Soft bread filled with caramel, sugar and cinnamon; topped with cream cheese frosting. This is a pull-apart tray of rolls.

Chocolate buns 700
Soft bread rolled with a filling of pure chocolate and baked to perfection. This is a pull-apart tray.

Stuffed buns (Veg/Non veg) 600/700
These soft buns are filled with either a sweet or a savory filling and baked individually.

House loaf 200

SAVOURY

Quiche (Chicken/Veg) 1800
A rich filling of vegetables/chicken and cheese baked in a crumbly flour base

Tarts (Chicken/Veg) 70/60
Bite sized tarts with a cheese and chilly filling or a chicken filling

Mini Pizzas (Chicken/Veg) 50/40
Bite sized tarts with a cheese and chilly filling or a chicken filling

Rolls/Shawarma (Chicken/Veg) 150/120
Bite sized tarts with a cheese and chilly filling or a chicken filling

SWEET

Tarts (Lemon/jam/caramel/fruit) 60
A rich filling of vegetables/chicken and cheese baked in a crumbly flour base

Apple pie (8"/12") 1200/2000
A rich filling of vegetables/chicken and cheese baked in a crumbly flour base

Meringue pie (8") 2000
A rich filling of vegetables/chicken and cheese baked in a crumbly flour base

SNACKS (1/2kg)

Almond Chivda	800
Kalkals	800
Diamond cuts sweet	500
Diamond cuts savoury	500
Chakkuli	900

PICKLES (300g)

Pork	600
Mutton	700
Chicken	500
Prawn	600
Seer Fish	600
Onion	500
Mixed Veg	500
Mushroom	500

All prices are inclusive of GST. Delivery will be charged additionally as per actuals

