

Courtesy of Pataaka

MAINS Pataaka

Kerala-style lamb ribs from Pataaka in Midtown

By Sarra Sedghi · Rough Draft Atlanta, 9/15/2026

Serves 4 | **Prep** about 15 minutes | **Cook** about 1 hour 15 minutes | **Total** about 1 hour 30 minutes

Servings and times are Rough Draft estimates.

Ingredients

- [ ] 2 Tbsp coconut oil (or preferred cooking oil)
- [ ] 1 1/2 Tbsp coriander seeds
- [ ] 1 Tbsp cumin seeds
- [ ] 1 bay leaf
- [ ] 1 cinnamon stick
- [ ] 3 Tbsp roasted coconut
- [ ] 1/2 tsp turmeriuc powder
- [ ] 1 Tbsp paprika powder
- [ ] 2 whole red chilies
- [ ] 1 chopped onion
- [ ] 1/2 chopped tomato
- [ ] 1 Tbsp ginger-garlic paste
- [ ] 2 lbs lamb rib chops

Directions

1. **Bloom the aromatics:** Combine coriander seeds, cumin seeds, bay leaf, cinnamon stick, roasted coconut, turmeric powder, paprika powder, and whole red chilies.
2. Add mixture to a pan and dry roast on low heat until aromatic.
3. Remove mixture from pan and allow it to cool. Blend mixture into a powder.
4. Add oil and chopped onion to a pan. Saute until the onion turns golden brown.
5. Add chopped tomato and ginger garlic paste to pan. Saute for 2 minutes, then add spice mix and stir.
6. **Cook the lamb:** Add lamb to pan. Cook for 1 hour on low to medium heat. (The lamb will cook in its own juices, but if the pan gets too dry, add a small amount of hot water.)
7. Remove pan from heat. Taste lamb to check if more salt is needed.
8. Garnish with chopped coriander and curry leaves and serve.

- [ ] Salt, to taste
- [ ] Curry leaves, for garnish

The story

This week, we're sharing a recipe for Kerala-style lamb ribs from Indian restaurant Pataaka, now open at Spring Quarter in Midtown.

Pataaka founder and chef Anish Nair grew up eating a very similar dish to the one he now serves on the menu at the Midtown restaurant.

For this recipe, Nair recommends sourcing Indian spices at Cherians, which has locations in Decatur, Cumming, and Duluth. And place an order for lamb ribs with your preferred local butcher, rather than purchasing from the meat department at the grocery store.

While this recipe will also work with lamb shoulder, you'll need to adjust the cooking time to compensate for the different cuts and varying sizes of meat.

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