Cuisine of
Raigad, Sindhudurg and Ratnagiri...

VEGETARIAN STARTERS

Mini Thalipeeth 455
A gallimaufry of five varieties of flour and powdered spices patted into soft –crispy baby pancakes

Kaju Kothimbir Vadi 455
Squares of soft steamed gram flour mixed with cashew nuts and Coriander leaves served deep fried

NON-VEGETARIAN STARTERS

Tisriyo Sukhe 580
Clams tossed in a smoked coconut masala

Bombil Bhajji 640
Bombay duck marinated with Indian spices, coated with Semolina and gently fried

Harnai Bombil 640
Bombay duck stuffed with prawns and gently fried

Malvani Bangda Masala 640
A combination of seven days spices which is known as “Sunday Masala “in Malvan. Fresh mackerel fish marinated with this secret Masala & cooked on a griddle

Mandeli Fry 640
Fresh water silver fish spiced with Maharashtrian dry Masala, coated with rice flour & crispy fried

Chicken Pepper Fry 585
Tender morsels of chicken tossed in Onions, tomatoes and black pepper

Taxes as applicable. We levy no Service charge
## VEGETARIAN MAIN COURSE

**Malwani Waran**  
Yellow lentils cooked with coconut, ginger and garlic puree, finished with Ghee—a Malvani specialty  
Price: 550

**Bharleli Vangi**  
Winter brinjal stuffed with a roasted coconut Masala and simmered in its own juices.  
Price: 550

**Tallele Walache Birde**  
Sprouted Konkan coast beans cooked with coastal spices.  
Price: 550

**Kaju Chi Amti**  
Spicy cashew curry, spiked with “khavda” or Konkani bird chillies—A Malwan Speciality  
Price: 585

## NON VEGETARIAN MAIN COURSE

**Kolambi Masala**  
Prawns cooked in a Malvani Masala  
Price: 1150

**Mori Masala**  
Baby Shark cooked in sour & spicy ground spices.  
Price: 945

**KOLMI CHE AMBAT**  
A sizzling seafood curry flavored with raw mangoes-Koli style, Choose from prawn/ surmai /pomfret/ rawas  
Price: 1150

**Kale Sukke Mutton**  
Tender pieces of Lamb marinated with Indian herbs & spices & sautéed with garam masala  
Price: 720

**Malwani Kombdi Masala**  
“Gaoti” chicken cooked in a Malvani Masala.  
Price: 720

**Komdi Jeere Mire**  
Tender pieces of“Gaoti” chicken cooked in onion gravy flavored with cumin seeds & black pepper—West coast style  
Price: 720

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Taxes as applicable. We levy no Service charge.
ACCOMPANIMENTS

**Vade** 110
An Indian version of Deep fried bagels prepared from a varied flour mix.

**Chapati** 110

**Ghavne** 125
“Netted” Thin pancakes prepared from rice flour.

**Amboli** 125
Konkan style flat rice pancakes cooked on a griddle

**Tandul Chi Bhakari** 110
Chapati prepared from Rice flour

**Jowari Chi Bhakari** 110
Chapati Prepared from Millet flour

**Steamed Rice** 110

**Masale Bhat** 250
Long grained fine lice tossed with mustard, curry leaves, tomatoes and peanuts

DESSERTS

**Ukdiche Modak** 300
Steamed Cone shaped dumplings stuffed with a mélange of Jaggery and fresh grated coconut.

**Aamrakhand** 399
Churned and sweetened curd scented with fresh Mangoes

**Puranachi Poli** 300
Bengal gram and Jaggery Pancake

**A Unique combination of Hot Jelebis, homemade ice cream, Mango crepe and kokum sauce**

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Taxes as applicable. We levy no Service charge
Cuisine of
Saraswat Brahmins, Gomantak and Goan Portuguese....

VEGETARIAN STARTERS

Peas Potatoes Chops

Dumpling of potatoes stuffed with green peas coated with semolina and cooked on a griddle

NON VEGETARIAN STARTERS

Pomfret /Mackerel Recheiado

Whole fish stuffed with Recheiado Masala and pan fried

King Fish Cafreal Encased In Colocassia Leaves

Surmai darné marinated in an aromatic mixture of goan spices, coconut vinegar and pa

Raashi Pomfret

Fresh black Pomfret stuffed with baby shrimps cooked in vindaloo masala & shallow pan fried

Galinha Cafreal

Our Chef’s Surprise-“Gaoti” Chicken simmered in green Masala cooked in sealed clay pot and broken with a wooden hammer on the table, served with fried potatoes and tomatoes.

VEGETARIAN MAIN COURSE

Shahale Ani Kaju Sukke

Dainty tender coconut slices cooked with cashew nuts in an exotic combination of spices

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Taxes as applicable. We levy no Service charge
Mushroom, Paneer, Green Peas Xaccuti

Fresh button mushrooms, cottage cheese and green peas cooked in coconut based gravy with traditional Goan Masala

Vegetables in Goan Curry

An assortment of seasonal vegetables cooked in authentic Goan curry

NON VEGETARIAN MAIN COURSE

Prawns/ Fish Caldine Ani Xeet

A Non spicy preparation of Prawns / fish cooked in coconut milk.

Tisriyo Sukke / Masala

Clams sautéed with onions, tomato & freshly ground spices cooked in coconut based sauce

Goan Prawn/ Fish Curry

A choice of Sungte- prawns or Niste – white Pomfret cooked in coconut milk & flavored with spices

Prawn Balchao

Fresh Prawns cooked with Fiery Balchao Masala.

Chicken / Lamb Xaccuti

“Gaoti Chicken/ Lamb seasoned with exotic Goan spices & cooked in flavorsome sauce.

Chicken /Lamb Vindaloo

Meat of your preference cooked in vinegar based fiery Goan Masala.

Pork Vindaloo

Pork cooked in vinegar based fiery Goan Masala.

Sorpotel

Goan delicacy, pork meat & liver cooked in vinegar based Goan Masala

Taxes as applicable. We levy no Service charge
**ACCOMPANIMENTS**

*Goan Breads & Rice*

- Basmati Rice  
  - Price: 110
- Goan Red Rice  
  - Price: 110
- Sausage Pulao  
  - Price: 250
- Chapati  
  - Price: 110
- Poie- Goan Pao  
  - Price: 125

*KISMUR* - Sun dried prawn with onion & fresh herbs – *Shall be served complimentary with Goan meal.*

**DESSERTS**

*Olya Narlachi Karanji with Ice Cream*  
- Price: 380

Fresh coconut – stuffed dumplings with vanilla ice – cream

*Bibinca*  
- Price: 380

A multi layered Goan cake, an all time favorite.
Cuisine of Mangalore

VEGETARIAN STARTERS

Pepper Rasam 225
Lentil broth spiked with penja peppers

Manglorear Babycorn Kempu Bezule 450
Fresh baby corn fried in typical home style Mangalorean Masala & tossed in yoghurt, green chillies and curry leaves

NON VEGETARIAN STARTERS

Shrimp Sukha Karwari 640
Fresh shrimps marinated in a special karwari Masala, coated with semolina and deep fried

Anjal Fry 640
Fresh seer fish darné seasoned with finely Ground Mangalorean spices and shallow fried

Kane Masala Fry 640
Whole lady fish seasoned with delicate kundapur spices, coated with semolina and crispy fried

Steamed Malpe Pomfret 640
Fresh white Pomfret marinated with malpe coast green herb Masala wrapped in banana leaf & steamed

Bangda Uppumunchi 640
Fresh mackerel fish marinated with manjal masala dusted with flour & crispy fried topped with Sautéed chillies, garlic & ginger

Yeti Ajadina 760
Prawns tossed in a coarsely grounded coconut Masala, Mangalorean style

Lobster Yeddemunchi 825
A succulent preparation of lobster cooked in coconut milk and crushed black peppercorns.

Squid Masala Fry 640
Fresh squids marinated with ginger and garlic paste, red chilli paste & aromatic herbs, Shallow fried.

Taxes as applicable. We levy no Service charge
*Chicken Sukha*  
*Country chicken tossed with dry coconut Masala*

**VEGETARIAN MAIN COURSE**

*Kadala Gassi*  
*Black Channa cooked in spicy south canara curry*

*Vegetable Kootu*  
*Assorted vegetables tempered with mustard seeds, dried red chillies, channa dal, finished with freshly grated coconut.*

**SAMBHAR**  
*Mélangé of vegetables & lentils, Cooked home style*

**NON VEGETARIAN MAIN COURSE**

*Kundapuri Lamb*  
*Tender Lamb cooked to your perfection with freshly grounded homemade yellow Masala*

*Nati Kori Gassi*  
*Fresh country chicken cooked with finely ground Coconut Masala and coconut milk, served with Kori Roti.*

*Mangalorean Seer Fish Curry*  
*Tender seer fish darné cooked in Managlorean spice*

**ACCOMPANIMENTS**

- Steamed Rice 110
- Mangalore Appam 125
- Sannas 125
- Kori Roti 110
- Neer Dosa 125
- Bagale Bhaat 250

Taxes as applicable. We levy no Service charge
DESSERTS
Payasam of the Day 350

FROM THE COASTLINE OF MAHARASHTRA, GOA AND MANGALORE

Choose your seafood-

Bangda-Mackrel/ Anjal- Surmai –Seer-Kingfish/ Kane –Lady Fish/ -Niste- White Pomfret / Halwa-Sarge-
Black Pomfret/ Mandeli /Kolbi-Kolambi-Sungte- Prawns / Kekera-Chimbori-Kirve-Crab/ Marvai-Tisriyo-
Clams/Makul- Squid/ Shimple-Mussels/ Lobster/ Mori- Mussi-Baby shark/Bombil-Bombay Duck/Tiger
Prawns/Rawas-Indian Salmon/Ghol/Jitada

Choose you method of cooking

Rawa fry/ Tawa fry / Masala fry/Uppumunchi /Malwan curry/Goan Curry/Mangalorean Curry.

Rates as per catch selected