

SOUPS

	NUGGEKAI SOUP  	345
	Spiced dr. mistic & broth	
	KURUMILAGU RASAM  	345
	A salty soup prepared with turmeric & tomato spiced with freshly ground roasted coriander	
	JENJI RASSA	475
	Crab soup seasoned with handpicked spices - a Mangalorean specialty	
	YETTI RASSA	475
	Mangalorean style prawn broth with freshly ground spices	
	MAMSA MENASINAKALU SAARU  	425
	Beef & lamb stock with pungent pepper & spices - just to suit your gourmet taste	
	SAMUDARAHARA RASSA	545
	Sour & spicy broth made with clam, prawn, crab & kingfish	



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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



ORGANIC

FRESH CATCH, SELECT, ORDER AS PER GRAM

Choose your style- Deep Fry (Rawal/Masala Fry), Shallow Fry (Tawa/Plain Fry),
Malipurem (Crab), Pan Tossed (Grill Roast/Butter Pepper Garlic) Grilled (Tawa/Charcoal)

▲ JUMBO JENJI (SRI LANKAN MUD CRAB)	725
▲ JUMBO MANJI (POMFRET)	725
▲ LOBSTER	725
▲ JUMBO YETTI (PRAWNS)	825
▲ BABY RAWAS	595



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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



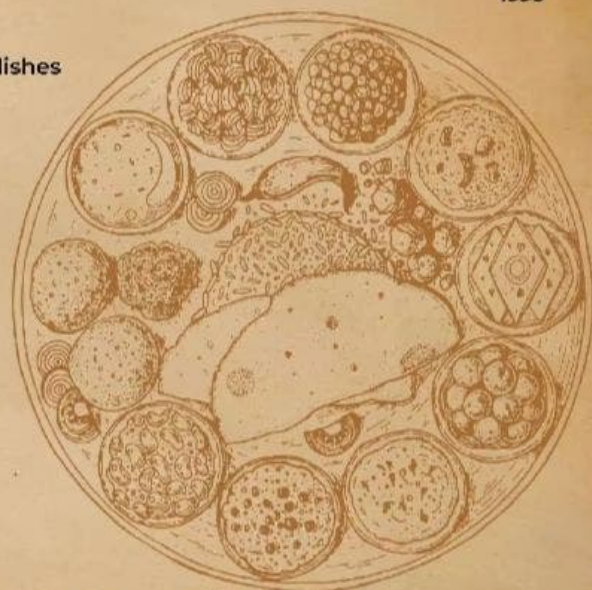
ORGANIC

SANA-DI-GE THALI

Monday To Friday 12pm to 3pm

- | | | |
|--|---|------|
|  | SASYAHARI THALI
Chef's chosen dishes presented to delight you | 1195 |
|  | JENJI THALI
Selection of fresh crab preparations chosen for the thali | 2495 |
|  | SAMUDRAHARA THALI
A combination of fresh seafood cooked in assorted styles to tantalize your taste buds | 1995 |
|  | NON- VEGETARIAN THALI
Specialty dishes of the coast to tongue travel you to the region | 1595 |

Kindly check with the service associate to know about the dishes
T&C APPLY



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SPICY



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GLUTEN FREE



ORGANIC

VEGETARIAN STARTERS

- 

NADRU KE SHAMMI KEBAB
Lotus stem cooked with mashed potatoes & spices shaped in to kababs & shallow fried. A Kashmiri delicacy.

595
- 

HARA BHARA KEBAB
Hara bhara kabab is a healthy & delicious appetizer made with spinach, cottage cheese stuffed with nuts & cheese cream.

595
- 

CORN SEMOLINA TIKKI
Semolina tossed in clarified butter mixed with sweet corn cooked in hot plate.

595
- 

GARLIC MALAI BROCCOLI
Blanch broccoli shallow fried garlic processed cheese & cashew nut pulp.

595
- 

VEGETABLE GALOUTI  
Combination of yam & vegetables patties cooked in clarified butter, seasoned with spices, served on a slice of maida kiwa parantha.

595
- 

TULSI PANEER TIKKA 
Cottage cheese stuffed with a mixture of tulsi and cheddar cheese, marinated in tandoori masala, cooked in tandoor.

595
- 

VEGETARIAN PLATTER
An assortment of four appetizers.

1795

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SPICY



HOUSE SPECIAL



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GLUTEN FREE



ORGANIC

SALADS

- | | | |
|---|--|------------|
|  | KOSAMBARI   | 395 |
| Traditional Kannaadiga salad composed of rooing dal, grated carrots, pulses, finished with grated coconut. | | |
|  | YETTI SALAD | 595 |
| A warm salad of prawns tossed to tickle your taste buds served on a bed of pickled carrots. | | |
|  | KORI THEGINAKAYI  | 495 |
| Sukshma, tender coconut kernel, soaked with sukka masala, finished with fresh tender coconut cream - served warm. | | |



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 SPICY
  HOUSE SPECIAL
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  GLUTEN FREE
  ORGANIC

FROM THE COAST OF KERALA

- 
CRAB MILAGU FRY    Pan-fried crab with hand-blended Malabar spices & crushed pepper corns. 1395
- 
NADAN KOZHI ROAST  A specialty from the Beypore coast, chicken roasted & finished with a flavorful, thick gravy to keep it moist. 825
- 
KOZHI ULARTHU  Chicken morsels pan-fried flavored with a traditional spice mix. 825
- 
MEEN POLLICHATTHU  Pan-fried surmai smothered in a tangy spice mix with chopped shallots, wrapped in banana leaves & shallow fried. 1395
- 
MEEN ROAST  Pan-bossed surmai in a tangy spice mix with chopped shallots & shallow fried. 1395

FROM THE COAST OF GOA

- 
RASHI POMFRET   Fresh pomfret stuffed with baby shrimps with a zesty masala, shallow fried. 1595
- 
BUTTER PEPPER GARLIC 1495/1495
 Choice of Prawns / Sea Crab
- 
STUFFED KURLE   Succulent shredded crab meat, tossed with fine ground spices, stuffed back into shell & baked - a Creole delicacy. 1595

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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



ORGANIC

FROM THE COAST OF KUDLA

 RAWA FRY Choice of Yetti / Anja / Karie / Manji / Squid	1395/1395/1095/1395/1095
 TAWA FRY   Choice of Yetti / Anja / Karie / Manji	1395/1395/1095/1395
 MASALA FRY   Choice of Yetti / Anja / Karie / Manji / Denji	1395/1395/1095/1395/1395
 BANANA LEAF FISH  Choice of Anja / Pomfret	1395/1395
 GHEE ROAST   Choice of Kori / Yetti / Denji	825/1395/1395
 SUKKA   Choice of Yetti / Mamsa / Kori	1395/895/825
 COORG'S CHICKEN   Coorg style chicken fry marinated with ground spices flavoured with kachampul	825
 PEPPER FRY  Choice of Mamsa / Kori / Yetti / Anja	895/825/1395/1395
 NAKED FRY Choice of Yetti / Manji / Karie / Anja	1395/1395/1095/1395
 CHILLY FRY  Choice of Yetti / Denji / Kori	1395/1395/825
 YETTI KADIPATTA  Fried prawns tossed in butter & garnished with curry leaves	1395
 KOZHI KOKUM  Fresh kokum infused chicken tossed with Mango chut masala	825

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 SPICY  HOUSE SPECIAL  NO SUGAR  GLUTEN FREE  ORGANIC

STARTERS

- GHEE ROAST**

595

Choice of Cottage Cheese / Mushroom - pan tossed with authentic spices & clarified butter. A traditional dish from the Kheri household.
- ALAMBE SUKKA**

595

Firm Fresh mushroom tossed with powdered spices - a specialty of Mangalore.
- KAJU SANA-DI-GE**

595

Fried whole cashew nut & coconut tossed with crushed pepper & sauté Sana-di-ge specialty.
- KEMPU BEZULE**

595

Choice of Baby corn / Cauliflower florets crisp fried, tossed with fresh yoghurt & green chilies finished with curry leaves.
- PEPPER FRY**

595

Choice of Mushroom / Cottage cheese / Baby corn - cooked to perfection with pepper & Mangalorean spices.
- KALIMIRCHI**

595

Choice of Mushroom / Cauliflower made into a curry, mildly flavoured with curry leaves, fresh pepper & garlic.
- BABY CORN BUTTER PEPPER GARLIC**

595

Golden fried baby corn tossed in butter, pepper, garlic sauce.
- VARUVAL**

595

Choice of Cottage cheese / Mushroom - deep fried & pan tossed with South Indian spices.
- PAKODA**

595

Choice of corn / Potato / Rasam pakoda / Dill & cashew nut.
- URULAIKIZHANGU ROAST**

595

Tender baby potatoes roasted with fennel, chilli, Malsabar masala, a blend of several spices & a dash of lemon juice.

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SPICY



HOUSE SPECIAL



NO NUT



GLUTEN FREE



ORGANIC

PLATTERS

	SASYAHARI PLATTER	A delightful combination of vegetarian starters from the Karavalli coast.	1795
	DENJI PLATTER 	Our chef's platter of fresh crabs.	5195
	YETTI PLATTER	Our chef's platter of prawns - four delights in one.	3595
	SAMUDRAHARA PLATTER 	Samudra's signature seafood platter - four specially dishes.	3495
	NON-VEGETARIAN PLATTER	Refreshingly fresh choice of chicken, fish, seafood & lamb - a delight to the taste buds.	2595



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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



ORGANIC

CHOOSE YOUR FAVOURITE COMBINATION

	SANA-DI-GE BASKET An assortment of Kudla bread	495
	APPAM  Kerala bread a bowl shaped thin pancake prepared with fermented rice batter	195
	MUTTAI APPAM  A Kerala appam with an egg on top	225
	NEER DOSA  Thin rice can cake a Mangalorean delicacy	195
	KERALA PARANTHA Leavened bread from the Malabar heartland	195
	MANGALOREAN APPAM  A traditional bread made of ground rice	195
	PUNDI  Roasted semolina made into a dough & steamed	195
	SANNA  Steamed bread made of rice batter	195
	KORI ROTI Faky thin pancake made of rice. A specialty of Kudla	195



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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



ORGANIC

FROM THE COAST OF GOA

- | | | |
|--|--|------|
| ▲ | GOAN FISH CURRY   | 1525 |
| Tangy & spicy curry best eaten with rice | | |
| ▲ | CRAB XEC-XEC | 1525 |
| Crabs cooked in roasted spices & coconut paste | | |

FROM THE COAST OF MAHARASHTRA

- | | | |
|---|--|------|
| ▲ | SURMAI AMBAT  | 1525 |
| Our famous style of kingfish fillet cooked in tangy & spicy flavorful gravy from the coast of Maharashtra | | |
| ▲ | MALVANI MUTTON MASALA DRY    | 995 |
| The perfect blend of spice powders, onion-tomato paste & traditional Malvani cuisine flavours embedded in the succulent lamb pieces | | |
| ▲ | MURGH KOLHAPURI    | 895 |
| Specialty chicken from the Kolhapur region - chicken simmered with a breaded powdered masala mix | | |

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SPICY



HOUSE SPECIAL



NO SUGAR



GLUTEN FREE



ORGANIC

FROM THE COAST OF KERALA

- ALLEPPEY MEEN MANGA CURRY**

Fresh sea fish simmered in moderately spiced coconut gravy with raw mango

1525
- MALABAR FISH CURRY**

Bonifire cooked to perfection in a coconut & red chilli paste

1525
- MEEN MOILEE**

Fish simmered in coconut milk with ginger, garlic & green chillies, finished with tomatoes - Syrian Christian specialty

1525
- KONJU MANGA CHARU**

Prawns cooked with raw mango & finished with creamy coconut milk

1525
- MUTTON / KOZHI STEW**

Suppliment pieces of Lamb / Chicken simmered with favourite spices in coconut cream - choice of white & brown

995/895
- KOZHI CHETTINAD**

A Chettinad specialty flavoured with brised & black pepper

895
- KOZHI VARUTHARACHATHU**

A Syrian Christian specialty chicken simmered in a roasted & ground spice mix finished with curry leaves

895

FROM THE COAST OF ANDHRA

- ROYYALA VEPUDU**

Andhra style prawn fry with minimal ingredients

1525
- ANDHRA CHILLI CHICKEN**

A mouth watering dish prepared by blending the flavour of fresh green chillies

895
- NELLORE CHEPALA PULUSU**

A tangy, spicy & delicious recipe from the region of Nellore

1525

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SPICY
 HOUSE SPECIAL
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 ORGANIC

MAIN COURSE

- | | | |
|--|---|------------|
|  | MALABAR STEW   | 645 |
| A mélange of garden-fresh vegetables simmered in coconut milk & finished with spices | | |
|  | GOLA KADI | 645 |
| Turnip & yoghurt curry simmered with frond chapsa & moolings, a specialty from Marthasithra | | |
|  | ALAMBUAREPU  | 645 |
| A flavourful mushroom curry spiced with Mangalorean spices | | |
|  | KADALE BASALE CURRY  | 645 |
| Black ch chana & spinach simmered with hand-picked spices & finished with leafy greens | | |
|  | MALABAR GREEN PEAS CURRY | 645 |
| A vegetarian's delight green peas cooked to perfection with Kerala spices in coconut cream | | |
|  | AVIAL  | 645 |
| A mélange of local vegetables tossed in paste of coconut, cumin & other spices- a delicacy from Kerala | | |
|  | NUGGEKAYI PULIMUNCHI    | 645 |
| Tender drumsticks cooked to delight you in a traditional pullimunchi masala | | |
|  | BENDEKAAYI SOLE  | 645 |
| Hand-picked garden-fresh okra tossed with a sliced onion & kokum. Finished with freshly grated coconut | | |
|  | ULLI THEEYAL  | 645 |
| Shallots cooked in a tangy gravy with a roasted & ground masala- a specialty of Central Kerala | | |
|  | ALOO PADENGI GASSI  | 645 |
| Thick curry of potato and sprouts flavoured with coconut milk & Mangalorean masala | | |

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SPICY



HOUSE SPECIAL



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GLUTEN FREE



ORGANIC

MAIN COURSE

- 

BUKHARA KOFTA CURRY
 Cottage cheese & potato dumplings cooked in a cashew cream sauce scented with saffron

645
- 

PHALGUNI SUBZI  

645

Finely chopped fresh vegetables cooked in Indian spices & garnished with cream & brown garlic
- 

KHUMB MAKAI PALAK

645

Fresh mushroom & spinach blanched, chopped & cooked in special Indian spices
- 

ADRARI PANEER MASALA

645

Fried cottage cheese in coarse tomato gravy & juliennes of ginger cooked together & finished with cream
- 

BHINDI MIRCHI MASALA  

645

Okra cooked with chopped green chilies & Indian spice
- 

DAL BE AAB - TADKA 

645

Lentils cooked to perfection & tempered with chilies, onion, garlic & tomatoes. Finished with clarified butter & chopped cilantro
- 

DAL BE AAB - MAKHANI 

645

Black lentils & kidney beans cooked overnight with butter, cream & tomato puree. Finished with dollops of butter & thick dairy cream

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NON-VEGETARIAN STARTERS

▲	CHARCOAL MURGH		825
	Masli / Fenugreek / Classic / Laseoni		
▲	TANDOORI CHOOZA		995
	World renowned tandoori chicken - cooked to perfection		
▲	AMINABAD KI GALOUTI		895
	Minced lamb meat cooked in desi ghee with special Indian spices served with ultra tawa parantha		
▲	MUTTON SHEEK GILAFI		895
	Lamb mince mixed with spices and cheese, finished with a 'glaze' (sauce) of onion & cashew then cooked in tandoor		
▲	SAMUNDRI POMFRET		1395
	Ajwaini / Ka-mirchi / Laseoni / Chutneywala / Achari		
▲	RIVER SOLE		1395
	Sarson / Achari / Laseoni		
▲	LOBSTER / MUD CRAB / JUMBO POMFRET		725 PER 100GRAMS
	Angak / Achari / Laseoni		
▲	JHINGA		825 PER PICES
	Ajwaini / Ka-mirchi / Laseoni / Chutneywala / Achari		
▲	RAVAS		595 PER 100 GRAMS
	Ajwaini / Ka-mirchi / Laseoni / Chutneywala / Achari		
▲	NON- VEGETARIAN PLATTER		2595
	Assortment of four appetizers		



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ORGANIC

DESSERTS

BISI PAYASA		525
Special payasam curated by our Chef served hot - check for daily specials		
BADAM HALWA		595
A traditional indian household dessert made of almond paste, clarified butter, saffron		
ELANEER PAYASAM		595
A soft, combination of coconut cream & pulp of fresh tender coconut		
GULAB JAMUN		525
The classic milk dumplings, golden fried & soaked in rose syrup		
APPLE & ROSE KHEER		525
Rose scented kheer made with small apple chunks		
RASMALAI		525
Simmered milk solids seeped in sugar syrup & saffron scented thickened milk		
KULFI		525
The indian answer to ice cream - check with the server for flavours		
KESAR PHIRNI		525
Hand pound rice, cooked in milk, sweetened & finished with nut shavings & saffron strands		
RAGI MANI	 	525
A delicacy from the Karnataka heartland finger millet pudding		
JALEBI WITH RABRI		525
A traditional indian sweet served with condensed milk		
MYSORE PAK		525
A South Indian fusion recipe to the classics. mysore pak made with horlicks & besan		
CHOICE OF ICE CREAM		495



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ORGANIC

RICE

- BISI BELE HULI ANNA**
 Special rice & lentil mix-cooked to perfection & finished with clarified butter

525
- NEI CHORU**

525
- CURD RICE**
 Rice cooked with milk, blended with butter & finished with curd, seasoned & tempered

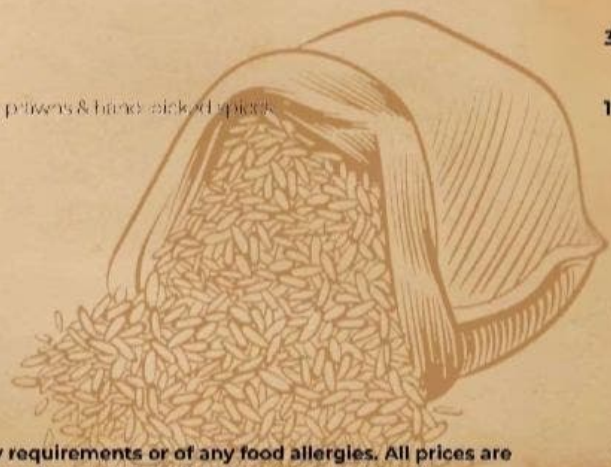
395
- THENGINA KAYI ANNA**
 Rice tossed with fresh coconut, crackled mustard seeds & curry leaves

395
- KUTHARI CHORU**

395
- STEAMED RICE**

325
- PRAWNS BIRYANI**
 Long grain basmati rice layered & cooked with succulent prawns & hand-blended spices

1525



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ORGANIC

SOUPS

- | | | |
|---|---|-----|
|  | TAMATAR TULSI SHORBA   | 345 |
| Fresh tomatoes cooked, flavoured with tulsi | | |
|  | MOONG MULTANI SOUP | 345 |
| A mild lentil soup seasoned with tempered cumin & curry leaves | | |
|  | MURGH BADAMI SHORBA | 395 |
| A creamy chicken broth made of cream & almonds, garnished with roasted almond | | |



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VEGETARIAN STARTERS

- **NADRU KE SHAMMI KEBAB**

Lotus stem cooked with mashed potatoes & spices shaped in to kababs & shallow fried. A Kashmiri delicacy.

595

■
HARA BHARA KEBAB

Hara bhara kabab is a healthy & delicious appetizer made with spinach, cottage cheese stuffed with nuts & cheese cream.

595

■
CORN SEMOLINA TIKKI

Semolina tossed in clarified butter mixed with sweet corn cooked in hot plate.

595

■
GARLIC MALAI BROCCOLI

Blanch broccoli, shallow fried garlic processed cheese & cashew nut pulp.

595

■
VEGETABLE GALOUTI

❌
H

Combination of yam & vegetables patties cooked in clarified butter, seasoned with spices, served on a slice of tawa roti/paratha.

595

■
TULSI PANEER TIKKA

❌

Cottage cheese stuffed with a mixture of tulsi and cheddar cheese, marinated in tandoori masala, cooked in tandoor.

595

■
VEGETARIAN PLATTER

An assortment of four appetizers.

1795



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❌ SPICY
 H HOUSE SPECIAL
❌ NO SUGAR
G GLUTEN FREE
✔️ ORGANIC

RICE

- | | | |
|--|--|------------|
|  | SUBZ DUM BIRYANI
An aromatic rice & fresh vegetable layered rice preparation | 645 |
|  | MURGH DUM BIRYANI
Pieces of chicken cooked in onion tomato gravy & layered with rice | 895 |
|  | GOSHT DUM BIRYANI
Succulent lamb chunks layered & cooked with aged basmati rice with aromatic spices | 995 |



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ORGANIC

ASSORTED BREADS

LACCHA PARANTHA

Choose from: Plain / Pudina / Hari Mirchi

195

NAAN

Choose from: Plain / Butter / Garlic

195

ROTI

Choose from: Tandoori / Missi / Bhulka

175

KULCHA

Choose from: Plain / Stuffed

225



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