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## DESSERTS

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### Payasa 140

Manglorean traditional Kheer.

### Adda 160

A traditional rich payasam / kheer made by cooking rice ada with jaggery syrup, coconut milk & flavoured with cardamom & nuts.

### Honey cake 180

This super delicious honey cake is made from whole wheat flour (atta), unrefined cane sugar and uses less oil.

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## HOT BEVERAGES

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Coffee 40

Filter Coffee 50

Tea 40

Lemon tea 40

Black tea 40

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## COLD BEVERAGES

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Lime Soda 80

Sweet/ sour

Buttermilk 50

Milkshake 160

Ask for the fresh fruits available

Cold coffee 110

### FOM Sherbet

Special refreshing sherbet

Mint 110

Orange 120

Jackfruit 140

Pineapple 120

Green apple 120

Grape 120

Mango 150

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## RICE

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Boiled white rice	110
Brown rice	130
Ghee rice	150
Lemon rice	130
Tomato rice	150
Coconut rice	170
Curd rice	150
Veg Biryani	240
Egg Biryani	280
Chicken Biryani	330
Mutton Biryani	420
Prawns Biryani	420

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## Breads

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Neer Dosa	60/3 PCS
Thin yet fluffy, lacy and light these super soft and tasty crepes are made with rice, water and salt. They also just so happen to be naturally gluten free and vegan.	
Parotta	40
The soft and crunchy outer layer and the cushy inner layers.	
Puttu	60
It is made of steamed cylinders of ground rice layered with coconut savoury filling inside	
Appam	65/2 PCS
Thin pancake made with fermented rice batter and coconut milk	
Idli	40/2 PCS

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## MAIN COURSE

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### Vegetable Stew 260

Lightly spiced, delicate and fragrant stew made with a bevy of mixed vegetables, creamy coconut milk and aromatic spices.

### Veg Kurma 270

Absolutely flavorsome and delish is this Veg Kurma – a warming, spiced and complexly flavored curry made with mixed veggies, coconut & spices.

### Paneer masala 295

An extremely simple and tasty South Indian gravy-based paneer recipe. It is loaded with spices and herbs with an additional ingredient of fresh coconut grate for a thick and creamy gravy paste.

### Mushroom masala 285

Mushroom Masala is a south Indian restaurant style gravy of silky tomatoes and onions cradling juicy mushrooms.

### Pineapple pachodi 270

Sweet & sour pineapple curry.

### Kadala curry 250

Kadala Curry (a.k.a. Kadala Kari) is a delicious and flavorful curry made with black chickpeas, onions, herbs, coconut and a bevy of warming spices.

### Manglorean Chana gassi 280

This is the veg gassi of chickpeas simmered in a delicious spicy & tangy coconut based curry

### FOM special veg 310

Mixed vegetables cooked together in Manglorean spices and coconut milk.

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## SOUPS

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Cream of Tomato	170
Veg Hot & Sour	160
Veg Clear	160
Rasam	80
Chicken Hot & Sour	210
Chicken Lemon & Coriander	200

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## MALABAR SPECIALS

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### APPETIZER

**Mushroom Pepper fry** 275

If you like the punch of black pepper or are a mushroom lover, this is for you

**Chicken Pepper fry** 320

Chicken Spices cooked & stir-fried with pepper & spices

### MAIN COURSE

**Mushroom Chettinadu** 260

Chettinad Mushroom is a south Indian restaurant style gravy of silky tomatoes and onions cradling juicy mushrooms.

**Chicken Porichathu** 370

Chicken served in special Malabar Kozi gravy.

**Chicken Chettinad** 370

Chicken cooked in special chettinad curry.

**Chicken Ularthiyathu** 360

Chicken cooked in Malabar spices, roasted onion, coconut slices and curry leaves.

**Mutton Ularthiyathu** 470

Mutton cooked in Malabar spices, roasted onion, coconut slices and curry leaves.

**Mutton Chettinad** 490

Mutton cooked in special chettinad curry.

**Mutton Varutharacha** 480

Mutton cooked in traditional Malabar style.

**Pollichathu** APS

**Pomfret/Surmai/Prawns**

Fish fry steamed in banana leaves with special Malabar masala.



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## MEALS

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### Veg meal

230

Daily special veg preparation, Sambar, Rassam, Manglorean chutney, Papad, sandige, Brown/steam rice, Payasa.

### FOM special Veg meal

300

Manglorean special mix veg, Daily special veg preparation, Sambar, Rassam, Manglorean chutney, Papad, sandige, Manglorean chilly bite, Brown/steam rice, Payasa, Banana chips.

### Idli Chicken meal

290

3 pices of idli served with Kori gassi and Chicken Sukka.

### Kori Rotti meal

310

Portion of Manglorean rice rotti served with Kori gassi and Chicken sukha.

### Chicken meal

385

Manglorean special Chicken gassi, Chicken Sukka, Brown/steam rice, Rassam, Buttermilk, Pyasa, Banana chips, Papad.

### FOM special Chicken meal

460

Manglorean special Chicken gassi, Chicken Sukka, Idli / Neer Dosa portion of Mangalorean rice roti, Brown/steam rice, Rassam, Buttermilk, Pyasa, Banana chips, Papad.

### Fish meal

420/610/680/560/APS

Mangalorean special Bangude (Mackrel) gassi, fish fry, 3 Neer dosas, Brown/steam rice, Rassam, Buttermilk, Pyasa, Banana chips, Papad.

Fish fry to choose any one  
(Bangude, Surmai, Pomfret, Prawns)

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## APPETIZER

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### Mangalorean Mutton Sukka

410

Mangalorean delicacy is made using fresh mutton, masalas, grated fresh coconut, and it is generously tempered using ghee as well as onions.

### Mutton Masala fry

450

Mutton cooked in delicious Mangalorean gravy.

### Mutton Pepper fry

450

Fried mutton tossed in Mangalorean pepper masala.

### Bangada fry

APS

Rawa / Tawa / Masala

### Surmai fry

APS

Rawa / Tawa / Masala

### Pomfret fry

APS

Rawa / Tawa / Masala

### Prawns fry

APS

Rawa / Tawa / Masala / Pepper / Butter garlic

### Crab

APS

Masala / pepper roast

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## APPETIZER

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### Mushroom Pepper fry 265

Fried mushroom tossed in Mangalorean pepper masala.

### Paneer 65 260

Paneer fry in Mangalorean spices & curry leaves

### Paneer Chilly 270

Paneer tossed in Mangalorean spices and green chillies.

### Gobi 65 250

Cauliflower fry in Mangalorean spices & curry leaves

### Paneer / Mushroom / Gobi Kebab fry 280

Mangalorean style fried veggies

### Ghee roast

A delicacy from the coastal Mangalorean cuisine prepared in ghee with ground spices. It is a flavourful dish which melts in your mouth.

Panner/ Mushroom 260

Egg 320

Chicken 350

Prawns 390

Crab 450

### Mangalorean Egg roast 300

Boiled egg roasted in red chilly paste & spices

### Mangalorean Egg Kebab fry 320

Mangalorean style boiled egg fried in special Mangalorean kebab masala

### Mangalorean Chicken Sukka 310

Mangalorean delicacy is made using fresh chicken, masalas, grated fresh coconut, and it is generously tempered using ghee as well as onions.

### Chicken Kebab fry 310

Among the Mangalore - Udupi households, most of the festive meals are incomplete without these in the menu. Mangalorean style fried chicken.

### Chicken Pepper fry 300

Boiled chicken pieces tossed in Mangalorean pepper masala.

### Chicken Urwal 370

Exquisite Mangalorean dish loaded with cashews, dried red chillies and roasted spices

### Mangalorean Chicken chilly 320

Chicken tossed in Mangalorean spices and green chillies.

### Mangalorean Garlic Chicken 310

Fried chicken sauté in garlic.

### FOM special Chicken 350

Fried chicken tossed in Onions and red chillies.

### Chicken Platter 800

Chicken Kebab, Urwal, Pepper fry, Ghee roast  
3 pieces each



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## MAIN COURSE

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### Egg masala 290

Thick gravy of boiled eggs cooked with onions, tomatoes and peppery masala.

### Egg curry 280

Eggs, green chillies, spices and curry leaves in a rich, delicious coconut sauce.

### Chicken Kheema fry 350

Chicken mince, onions, tomatoes, spices and herbs.

### Chicken Kheema masala 350

Chicken mince, onions, tomatoes purée, spices and herbs in a thick gravy form.

### Kori Gassi 370

The traditional chicken gassi recipe combines succulent pieces of chicken in a delicious thick spicy curry with the flavours of creamy coconut milk, golden brown onions, a kori gassi masala paste made of roasted spices, and tangy tamarind.

### Chicken Natti curry 360

This chicken recipe is bursting with the spiciness of red chillies, whole peppercorns, and plenty of shallots.

### Chicken stew 360

It is a mild chicken curry prepared using bone-in chicken, veggies, spices, and coconut milk.

### Chicken Pulimunchi 310

It is a unique balance of flavours. It's tangy from the 'puli' or tamarind, and mildly hot from an assortment of toasted spices.

### FOM special Kori gassi 420

Minced chicken and whole boneless chicken cooked together in Mangalorean spices.

### Kori saar 340

Thin version of Kori gassi

### Mutton Stew 460

It is a mild chicken curry prepared using bone-in chicken, veggies, spices, and coconut milk.

### Mutton masala 460

Thick gravy of boiled mutton cooked with onions, tomatoes and peppery masala.

### Natii Mutton curry 460

This mutton recipe is bursting with the spiciness of red chillies, whole peppercorns, and plenty of shallots.

### Fish Gassi

This spicy and tangy fish curry is the aromatic spices, onions, ginger, garlic, tamarind and coconut.

### Bangude Gassi 410

Mackerel fish curry

### Prawns Gassi 450

Shrimp curry

### Surmai Gassi 580

King fish curry