

## SOUP

### Tomato Soup | Rs. 165

Basil infused charred pepper and plum tomato soup served with garlic bread.

### Broccoli Soup | Rs. 199

Cream of broccoli topped with almonds and served with garlic bread.

- **Sweet Corn Veg/Chicken Soup | Rs. 199/220**  
Chavadi's version of the popular sweet corn soup.
- **Chicken clear soup with spinach | Rs. 220**  
Delicious Chicken clear soup with spinach and roasted garlic

- \* No Flavouring Agents (MSG)
- \* No Food Colours
- \* No Preservatives



## CHAKNA | TOUCHINGS

- **Nungel Meen Chutney | Rs. 150**

Chili masala papad served with dry fish and shrimp chutney - a coastal favourite.

Must try!

**Indian Bar Salad | Rs. 100**

Onions, cucumber and tomatoes.

**Murukku Masala | Rs. 150**

Deep-fried rice rings served with a helping of chicken or vegetable gravy.

**Bajil | Flattened Rice Spice Mix | Rs. 150**

Beaten rice spiced with onions, native spices and a touch of jaggery.

**Chavadi Peanut Masala | Rs. 200**

A must-try - peanut masala with capsicum and raw mango chutney.



## STARTERS (NON-VEG)

**Nigerian Suya | Rs. 429**

Tankora rubbed chicken cubes grilled on charcoal.

**Chicken 65 | Rs. 429**

Tender chicken cubes tossed in a spicy, flavorful blend of South Indian spices, curry leaves, and green chilies. A perfect appetizer with spicy and tangy flavors

**Mutton Pepper Fry | Rs. 460**

Boneless mutton sautéed on a pan with ghee and fresh pepper.

**Mandya Mutton Fry | Rs. 420**

Lamb with bone sautéed on a pan with onions, green chilly and spices (semi-dry).

**Lagan Ki Boti | Rs. 460**

Slow-cooked tender lamb with Indian spices, khasta paratha.

**Kheema Pao | Rs. 440**

From the streets of Bombay, served with mint chutney.

## EGGS

**Eggs (2) Your Way, Toast, Chavadi Potato Rosti and Grilled Tomatoes | Rs. 199**

Flat/ folded / sunny side up/ scrambled.

**Bombay Anda Bhurji, Maska Pao | Rs. 250**

**Egg Kayimunchi | Rs. 260**

## PASTA

Penne Ala Primavera | Rs. 390/440

(Penne with broccoli, cauliflower and herbs finished with fresh cream and parmesan).

Spaghetti in Pesto Sauce with a Dash of Cream | Rs. 390/440

Penne in Herbed Tomato Sauce | Rs. 390/440

House  
Favorite

Penne in Creamy White Sauce | Rs. 390/440

Must try!

Spaghetti Aglio E Olio – Extra Virgin Olive Oil and Sliced Olive Nero | Rs. 390/440

- Spaghetti with Prawns and Spicy Cherry Tomato Sauce, Herbs | Rs. 460
- Spaghetti with Chicken and Mushroom in Creamy Velouté | Rs. 460

## SIZZLER

Grilled Cottage Cheese | Rs. 460

In pepper jus served with mashed potatoes and grilled vegetables.

Mexican Stuffed Aubergine | Rs. 460

With vegetables and cottage cheese served with piri piri sauce and creamy mash.

- Grilled Chicken Supreme | Rs. 499.

Must try!

Grilled Fish | Rs. 499

- With a choice of pepper or mushroom sauce, mash potatoes and vegetables.

Roasted Chicken | Rs. 499

- With mushroom and wine.



## MAIN COURSE (VEG)

Native  
Ingredients

### Tarkari Ghassi | Vegetable Ghassi | Rs. 320

Assorted vegetables cooked in a coconut and red chili paste. (Best with Kori Roti/ Sannas/ Neer Dosa).

House  
Favorite

### Yenkai | Bijapur Brinjal Curry | Rs. 299

Eggplant cooked with lentils and spices with a hint of tamarind and a touch of jaggery (Best with Jolada Roti).

### Kerala Kadala Curry | Rs. 299

Kerala -style black chana curry with coconut milk (Best with Akki Roti).

### Kai Huli | Malnad Raw Mango and Yogurt Curry | Rs. 240

A Malnad special raw mango and yogurt gravy - a traditional delight (Best with Coconut Rice).

Must try!

### Palak Paneer | Rs. 390

Slow-cooked, served with a dash of fresh cream (Best with Laccha Paratha).

### Vegetable and Paneer Tikka Masala | Rs. 390

Assorted vegetables and grilled cottage cheese cooked in tomato, almond paste and butter.

Native  
Ingredients

### Alleppey Okra Curry | Rs. 349

Grilled okra cooked in coconut curry with Kerala spices.

### Veg Stew | Rs. 349

Steamed vegetables in coconut milk (Great with appams).

## WOOD-FIRED PIZZA (Size 7" / 11"):

### Popeye's Favorite | Rs. 220/390

Spinach, fresh corn, sautéed mushrooms, jalapeno, mozzarella and roasted tomato sauce.

House  
Favorite

### Veggie Overload | Rs. 220/390

Mediterranean vegetable pizza with mozzarella and herbs.

### Margherita – Tomato and Basil | Rs. 220/299

Peperronata – Bell Peppers, Onion, Olives, Basil, Tomato and Red Wine Vinegar | Rs. 280/420

### Pesto Pizza | Rs. 220/390

Pesto, tricolor peppers, tomato, olives, grated cottage cheese.

### Spicy Paneer Tikka Pizza | Rs. 280/390

Coal oven grilled paneer, grilled dice of onion, makhani sauce.

### Hawaiian Veg Pizza | Rs. 240/399

Charcoal grilled pineapple, cottage cheese, mozzarella and jalapenos

- Mediterranean Herbed Chicken Pizza | Rs. 280/430

Grilled chicken supreme, Mediterranean vegetables and jalapeno.

Must try!

- Tandoori Chicken | Rs. 280/430

Makhni sauce, onion and cilantro.

- Herbed Barbeque Chicken Pizza | Rs. 280/430

Olives, basil, mozzarella.

- Hawaiian Non-veg Pizza | Rs. 280/420

Chicken salami, grilled pineapple, mozzarella and jalapenos.

## STARTERS (NON-VEG)

Native  
Ingredients

**Mangalore Fish Fry (Tawa| Rawa| Masala) | Rs. 400/600**

Fresh mackerel | seer | pomfret marinated with a native homemade masala.

**Yetti Koliwada | Prawn Koliwada | Rs. 349**

A deliciously crispy and spicy prawn delicacy from the docks of Bombay.

**Yetti Ghee Roast | Prawn Ghee Roast | Rs. 420**

Prawns roasted in pure ghee and tossed in homemade ghee roast masala.

**Sesame and Chili Grilled Fish | Rs. 390**

Charcoal-grilled basa marinated with South Indian spices.

**Prawn Tempura | Rs. 390**

Served with wasabi mayo and prawn cracker.

Must try!

**Fish Fingers | Rs. 390**

Served with french fries and tartar sauce.

**Kori Ghee Roast | Chicken Ghee Roast | Rs. 420**

Pure ghee roasted spicy chicken - one of the most popular delicacies of Mangalore.

**Kori Sukka | Mangalore Chicken Sukka | Rs. 449**

A dry preparation of free-range chicken with grated fresh coconut and onion.

**Kori Kayimunchi | Chicken Pepper Dry | Rs. 440**

Chicken sautéed on a pan with ghee and fresh pepper.

**Andhra Chili Chicken | Rs. 390**

The legendary green chilli chicken (very spicy).

**Barbeque Wings ( 6pc/ 12pc) | Rs. 380/680**

Chavadi's favorite grilled wings tossed in barbeque sauce.

House  
Favorite



## STARTERS (VEG)

**Pesto and Cottage Cheese Shashlik | Rs. 330**

Grilled and served with homemade dressing.

**Malai Paneer Tikka | Rs. 330**

Served with pudina chutney

*Hot and Spicy*

**Mushroom Duplex | Rs. 330**

Two layers of mushrooms stuffed with herbs and grilled in tandoor.

**Button Mushroom Fritto | Rs. 300**

Stuffed with herbed taleggio, served with pepper dip.

**Jalapeno Corn and Cheese Poppers | Rs. 330**

Served with chipotle mayo.

*House  
Favorite*

**Chavadi's Veg Nachos | Rs. 280**

Chavadi's nacho version with cheddar cheese, chipotle mayo and pineapple topping.

**Cheese Cherry Pineapple Sticks | Rs. 280**

Fresh cheese cubes and pineapple topped with cherries.

**Classic French Fries | Rs. 250**

**Garlic Bread Platter | Rs. 299**

With cheese and toppings of three peppers, mushrooms and olives.

- \* No Flavouring Agents (MSG)
- \* No Food Colours
- \* No Preservatives





## STARTERS (VEG)

Must try!

### Paneer Ghee Roast | Rs. 349

Pure ghee roasted spicy paneer cubes sautéed with the most popular masala from Mangalore.

Native  
Ingredients

### Tarkari Sukka | Vegetable Sukka | Rs. 280

A dry preparation of raw banana, sweet potato and yam with grated fresh coconut and onion.

### Mushroom Sukka | Rs. 280

A dry preparation of mushrooms with grated fresh coconut and onion.

### Onion Pakoda | Rs. 250

Onion shreds batter-fried, complimented by coconut chutney.

### Tandoori Phool | Rs. 299

Indian spices and yogurt marinated broccoli and cauliflower florets cooked in tandoor.

Must try!

### Smoky Sweet Potato | Rs. 299

Charcoal-grilled slices, tossed in chili pesto and barbeque sauce.

Must try!

### Soya pepper dry | Rs. 299

Soyabean chunks sautéed on a pan with ghee and fresh pepper.

### Paneer 65 | Rs. 350

Indian cottage cheese cubes tossed in a spicy, flavorful blend of South Indian spices, curry leaves, and green chilies. A perfect appetizer with spicy and tangy flavors.

## MAIN COURSE (NON-VEG)

**Kori Ghassi | Kundapur Chicken Ghassi | Rs. 460**

A delicious coconut based free-range chicken curry, straight from the coast of Kundapur (Best with Kori Roti/ Sannas/ Neer Dosa).

Country  
Chicken

**Coorgi Chicken Curry | Rs. 400**

A chicken curry cooked in garam masala from the Western Ghats of Kodagu (Best with Akki Roti).

Native  
Ingredients

**Malabari Prawns Curry | Rs. 400**

Prawns cooked in onions and coconut milk.

**Malpe Fish Curry | Rs. 550**

A typical Mangalorean fish curry with coconut - prepared overnight (Best with Boiled Rice).

Native  
Ingredients

**Palak Chicken | Rs. 320**

Slow cooked, served with a dash of fresh cream (Best with Laccha Paratha).

**Chicken Stew | Rs. 400**

Great with Appams.

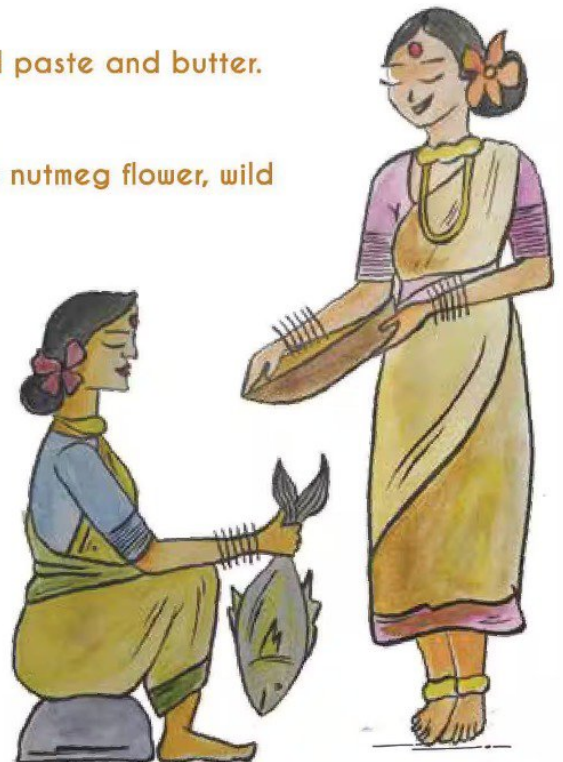
House  
Favorite

**Chicken Tikka Masala | Rs. 400**

Grilled Chicken Tikka cooked in tomato, almond paste and butter.

**Mutton Rogan Josh | Rs. 440**

From the Kashmir valley, tender lamb cooked in nutmeg flower, wild elaichi and other spices.



## RICE AND BREADS

### Coconut Rice | Rs. 160

Steamed rice tossed with fresh and desiccated coconuts with a slight hint of spice.

### Chitranna | Rs. 160

Karnataka style lemon rice.

### Akki Roti Rs. 40

Delicious Karnataka style rice bread.

### Ragi Mudde | Rs. 40

Nutritious and healthy - moist finger-millet balls.

### Kori Roti | Rs. 80

Crispy dry wafers made from boiled rice.

### Neer Dosa (3nos.) | Rs. 80

Paper-thin dosas made from watery rice flour.

### Ottu Shavige | Rs. 90

Steamed rice noodles.

### Appams | Rs. 50

Rice pancakes.

### Idiyappam | Rs. 90

Steamed rice noodles.

### Tandoori Roti | Rs. 40

Whole wheat parathas.

### Steamed Rice/ Boiled Rice | Rs. 140

## KID'S MENU

Cheesy French Fries | Rs. 280

Sweet and Sour Potato Smilies with 3 Dips | Rs. 240

- Sunny Side Up, Potato Rosti And Garlic Bread | Rs. 200
- Baked Chicken Strip and Cheese with Warm Bread or Toast | Rs. 330
- Grilled Chicken in Cheese Sauce | Rs. 380
- Kids Meal | Rs. 380  
Pasta in herbed tomato or creamy white sauce, potato smilies, garlic bread, fruits and dessert.

- \* No Flavouring Agents (MSG)
- \* No Food Colours
- \* No Preservatives



## DESSERTS

House  
Favorite

Sizzling Chocolate Brownie | Rs. 320

Served with vanilla ice cream and hot chocolate sauce on sizzler.

Idiyappam with Coconut Milk | Rs. 220

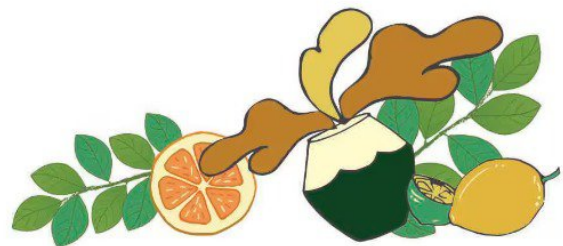
Steamed rice noodles with coconut milk.

Fruit salad with ice cream | Rs. 250

Death by chocolate | Rs. 300

Soft waffle with fresh fruits, honey & vanilla ice cream | Rs. 300

Soft waffle with nutella, chocolate & vanilla ice cream | Rs. 300



## Chakna Menu

Indian Bar Salad | Rs. 100

Onions, cucumber and tomatoes.

Usli Mix | Rs. 150

Sprouted chickpea and green gram tossed with grated coconut and spices- Perfect Veg protien mix



▣ Nungel Meen Chutney | Rs. 150

Chili masala papad served with dry fish and shrimp chutney a coastal favourite.

Murukku Masala | Rs. 150

Deep-fried rice rings served with a helping of chicken or vegetable gravy.

Bajil | Flattened Rice Spice Mix | Rs. 150

Beaten rice spiced with onions, native spices and touch of jaggery

Chavadi Peanut Masala | Rs. 200

A must-try - peanut masala with capsicum and raw mango chutney.

Chakna Plate | Rs. 200

Roasted Peanuts, Usli Mix and Salad

