

## VEGETARIAN

■ <b>Ulli Theeyal</b> Shallots simmered in a roasted coconut & tamarind gravy	₹250
■ <b>Vegetable Malli Korma</b> Mixed vegetables cooked in a mildly spiced coriander-infused coconut gravy	₹250
■ <b>Goan Subji Ambotik</b> A tangy Goan vegetable curry simmered in a spicy red chilli & kokum-based gravy	₹250
■ <b>Chana Gassi</b> A Mangalorean chickpea curry with roasted coconut, cumin & spices	₹250

## POULTRY & MEAT

■ <b>Thalassery Kozhi Curry</b> A Malabar-style pan-roasted chicken tossed with roasted coconut, curry leaves & regional spices	₹350
■ <b>Madras Kozhi Masala</b> A spicy Tamil-style chicken preparation with sautéed onions, tomatoes & roasted curry leaves	₹350
■ <b>Chicken Cafreal</b> Goan-style green herb-marinated chicken legs & shallow grilled	₹375
■ <b>Galinha Xacuti</b> A rich Goan chicken curry featuring roasted coconut, aromatic spices	₹375
■ <b>Goan Chicken Peri Peri</b> Juicy chicken marinated & grilled in Goan-style peri peri with garlic & spices, served with pulao	₹375
■ <b>Beef Kakka Roti</b> North Kerala-style beef curry cooked with soft rice dumplings & finished in creamy coconut milk	₹375
■ <b>Beef Vindaloo</b> A Goan tangy-spicy beef curry slow-cooked in vinegar, chillies & vindaloo masala	₹375
■ <b>Button Ghee Roast</b> Mutton cooked in roasted spices & finished with clarified butter	₹375

## SEAFOOD SPECIALITIES

- **Neimeen Pollichathu** ₹475  
Seerfish steak marinated with masala, wrapped in a banana leaf & grilled for a smoky flavour
- **Avoli Pepper Masala** ₹475  
Grilled black pomfret coated in traditional masala & finished with coconut milk
- **Neimeen Rava Fry** ₹475  
Seer fish marinated with spices, coated in rava & shallow-fried
- **Malvani Fish Curry** ₹475  
Black pomfret simmered in a traditional Malvani coconut gravy enriched with coastal spices
- **Kanava Ularthiyathu** ₹350  
Tender squid grilled & slow-roasted with coconut slices, shallot & crushed black pepper
- **Chemmeen Manga Paal Curry** ₹395  
Prawns cooked in a fragrant raw-mango & coconut milk base
- **Prawn Balchao** ₹395  
Medium prawns simmered in a tangy, spicy blend of vinegar, red chilies & aromatic spices
- **Tiger Prawn Recheado** ₹675  
An assorted seafood platter marinated in Goan recheado paste, grilled & served with soft pav bun
- **Kadal Meen Pothikettu** ₹475  
A coastal classic of marinated fish, prawns & squid roasted with shallots & coconut masala, wrapped in banana leaves & steam-baked
- **Goan Seafood Grill** ₹975  
An assorted seafood platter marinated in Goan recheado paste, grilled & served with soft pav bun

## RICE & BREADS

■ Steamed Rice	₹175
■ Veg Pulao	₹225
■ Appam	₹30
■ Idiyappam	₹30
■ Neer Dosa	₹30
■ Chapathi	₹30
■ Kerala Parota	₹35
■ Wheat Parota	₹35
■ Pav Bun (2 Nos)	₹40
■ Roti	₹60

## DESSERTS

■ Choice Of Halwa	(Add: Ice Cream ₹30)	₹125
	Beetroot   Carrot   Doodhi	
■ Coconut & Rice Pudding		₹175
	A creamy, slow-cooked pudding made with coconut milk, rice & hints of cardamom	
■ Bebinca		₹200
	A traditional Goan layered dessert made with coconut milk, ghee & caramelised sugar	

**\*GST As Applicable**

(As we only serve your food fresh, please allow us 30 minutes for service from the time of placing the order)

**Important Notice:** Our food may contain nuts, gluten, dairy, shellfish or traces of their products. Please inform your server if you are sensitive to any allergens.

# COASTAL DELICACIES

7.30 PM TO 10.30 PM

## APPETIZERS

■ <b>Gobi Kembu Bazule</b>	₹250
Crisp cauliflower florets deep-fried & tossed in a tangy, spiced yogurt glaze	
■ <b>Paneer Peri Peri</b>	₹350
Grilled cottage cheese cubes paired with potato, green pepper & tomatoes, served with a fresh salad	
■ <b>Karavaly Chicken Fry</b>	₹325
Crispy chicken marinated with authentic Mangalorean spices & shallow fried	
■ <b>Coastal Beef Fry</b>	₹375
Crunchy, pan-roasted beef tossed with roasted coconut & pepper	
■ <b>Chemmeen Vada</b>	₹425
Golden prawn patties seasoned with traditional spices & fried to a crunchy finish	

## SOUPS

■ <b>Canja De Galinha</b>	₹130
A classic Indo-Portuguese chicken & potato soup enriched with vegetables & grains	
■ <b>Malabari Prawn Soup</b>	₹140
A coastal broth infused with curry spices, prawns & creamy coconut milk	