

VEGETARIAN

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

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

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

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