



## OUR STORY

*The Konkan region nestled between the Sahyadri mountains and Arabian sea, stretching from Alibaug, Mumbai, Raigad, Sindhudurg, Goa, North Kanara, Udupi and Kasaragod is known for its beautiful coastline, temple architecture, silk and cotton weaving, leather art and Konkani cuisine. This coastal line is lush with paddy fields and coconut laden palms. The sea is teeming with pomfret, jumbo prawns, lobster, mussels, clams and a variety of sea food.*

*At Konkan Café, we welcome you to a mélange of modern and authentic Konkani cuisine. Where one enjoys the wonders from the simple to sumptuous – that until now could probably only be found in homes along the Konkan coast.*

*Cooking of this region and its communities revolves around ingredients like coconut, rice, sea food, meats and fresh vegetables. At the core of the cuisine are only the finest ingredients, spices and vegetables of the season. The outcome indeed is a celebration of senses, food that pleases the eye and rewards the palate and is laden with irresistible aroma.*

*The design of the restaurant modelled after a “Nallukettu”, a typical single courtyard house in west and southern coast of India, is our tribute to the exquisite Konkan coast.*

*Enjoy your meal and savor the fresh taste of Konkan.*



APPETIZER

## VEGETARIAN 1100



### Dalimb Batate ★

tangy potato patty topped with pomegranate

| 224 Kcal | 170 gms

### Kelphulachi Vade

crispy fried seasoned banana flower

| 245 Kcal | 136 gms

### Masala Wada

split lentil dumplings

| 268 Kcal | 135 gms

### Kurkurit Kamal Kakdi ★

crispy fried lotus steam with garlic & curry leaves

| 145 Kcal | 144 gms

### kaalan Elayappam

mushroom stuffed rice batter cigars

| 88 Kcal | 170 gms

### Aritha Pundi

tempered, steamed rice dumplings

| 290 Kcal | 200 gms

### Bhajleli Paneer ★

char grilled cottage cheese

| 555 Kcal | 262 gms

### Pepper Potato Wedge

skin potato wedges tossed in pepper & garlic

| 411 Kcal | 220 gms

### Vazhapoo Cutlet ★

banana flower patties deep fried

| 384 Kcal | 222 gms

### Vazhuthananga Fry

spiced green aubergine fritters

| 104 Kcal | 253 gms

### Paniyaram

grilled, fermented rice & split black lentil dumpling

| 203 Kcal | 120 gms

### Kavipoo Puli Varuval

sweet and sour crispy cauliflower tossed with green chili curry leaves

| 98 Kcal | 181 gms

### Baby Corn Milagu Varuval

crispy fried baby corn

| 401 Kcal | 192 gms

## MEAT & POULTRY 1350



### Bhajleli Kombdi ★

charcoal grilled chicken morsels

| 494 Kcal | 244 gms

### Koli Karvepuli

chicken leg tossed in onion, green chillies and curry leaves

| 251 Kcal | 180 gms

### Vafleli Hervi Kombdi

steamed chicken wrapped in banana leaves

360 Kcal | 180 gms

### Mutton Chaap

lamb cutlets

| 410 Kcal | 182 gms

### Aattirachi Kurumulaku Phari

mutton pepper fry

| 472 Kcal | 190 gms

## SEA FOOD 1825



### Thechyacha Jhinga ★

prawns tossed in pounded green chili and garlic

| 535 Kcal | 302 gms

### Talleli Sungte / Paplet

dry fried malvani prawn / pomfret

| 314 Kcal / 324 Kcal | 150 gms, 170 gms

### Tawyache Bombil

pan grilled crumbed spiced Bombay duck

| 346 Kcal | 180 gms

### Kekda Wada

crab cakes

| 400 Kcal | 200 gms

### Tawa Fry Bangda

masala grilled Mackerel

| 191 Kcal | 150 gms

### Karuveppilai Iral

curry leaves flavored, pan seared prawns

| 92 Kcal | 180 gms

Lactose Gluten Nuts Celery Mustard Sesame Fish  
 Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

Vegetarian Non-vegetarian Vegan ★ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppees and subject to government taxes.



## COASTAL TAWA FRY 1975

**Bangra** - mackerel (seasonal)

 | 342 Kcal | 250 gms

**Paplet** - pomfret

 | 278 Kcal | 200 gms

**Jhinga** - prawns

 | 331 Kcal | 180 gms

**Surmai** - king fish

 | 477 Kcal | 250 gms

**Shendve** - lobster

 | 350 Kcal | 175 gms

**Kekada** - Crab

 | 340 Kcal | 180 gms

**Kane** - lady fish



 | 310 Kcal | 180 gms

## SOUPS 575



**Tomato Chi Saar** 

Goan style tomato and lentil soup

  | 163 Kcal | 162 gms

**Pepper Rasam**  

spicy and tangy lentil soup

  | 143 Kcal | 162 gms

**Nandu Rasam**  

crab soup

  | 193 Kcal | 162 gms



## MAIN COURSE - SUKHE, OLSAR & KARI

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  
 Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin  
 Vegetarian  Non-vegetarian  Vegan  Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian rupees and subject to government taxes.



## VEGETARIAN 1215



### Vafelli Ussal

Maharashtrian delicacy of assorted sprouts

| 274 Kcal | 340 gms

### Chow Chow Ajaidina

aromatic green squash, kundapur spices

99 Kcal | 340 gms

### Bhendi Chi Bhaji ★

home style lady finger

| 386 Kcal | 340 gms

### Latande Ki Bhaji

long beans tempered with mustard seeds, onions & grated coconut

| 342 Kcal | 340 gms

### Vegetable Poriyal

pumpkin or beetroot

| 304 Kcal | 320 gms

### Nilgiri Korma

vegetables in green masala

| 348 Kcal | 340 gms

### Paneer, Gobi Chilly Fry

paneer, cauliflower with chillies

| 428 Kcal | 320 gms

### Tendli Kaju Bhaji

ivy gourd, cashew tempered and tossed with coconut

| 422 Kcal | 320 gms

### Vegetable Ishtew ★

vegetables in tempered coconut milk

| 423 Kcal | 315 gms

### Maanga Kozhambu ★

raw mango curry

| 378 Kcal | 315 gms

### Malabar Vegetable Curry ★

Kerala speciality vegetable korma

| 711 Kcal | 410 gms

### Ennai Kathirikkai

brinjal, tangy tamarind curry with grounded masala

| 347 Kcal | 315 gms

### Basale Gassi

Mangalorean spinach curry

| 378 Kcal | 315 gms

Lactose Gluten Nuts Celery Mustard Sesame Fish  
 Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

Vegetarian Non-vegetarian Vegan ★ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppees and subject to government taxes.

### Sambar

drumsticks, lentils and shallots gravy

| 293 Kcal | 330 gms

### Tomato Chi Varan

tomato dal

| 296 Kcal | 320 gms

## MEAT & POULTRY 1685



### Kombdichi Sukhe / Mutton Sukhe ★

dry preparation from malvan

| 440 Kcal / 611 Kcal | 340 gms

### Kori Ghee Roast ★

slow roasted chicken with chilli and ghee

478 Kcal | 250 gms

### Kori Methi Masala

chicken in fenugreek masala

| 495 Kcal | 270 gms

### Nadan Kozhi Roast

chicken morsels roasted with kerala spices

| 480 Kcal | 270 gms

### Nadan Muttai Roast

egg roast

| 420 Kcal | 270 gms

### Aattirachi Cheriya Ulli Masala

lamb with shallots, coriander, chilli and pepper

| 528 Kcal | 270 gms

### Malvani Chicken Curry ★

chicken and coconut milk with malvani spices

| 430 Kcal | 270 gms

### Jeerem meerem Chi Kombdi

Goan chicken preparation with roast cumin and black pepper

| 433 Kcal | 270 gms

### Hirve Masalya Che Mutton

lamb in green masala

| 442 Kcal | 270 gms

### Attirachi Ishtew ★

mappila mutton curry with coconut milk and potato

496 Kcal | 270 gms

### Mappila Biryani ★

mappila style biriyani – chicken / lamb

| 446 Kcal / 512 Kcal | 270 gms



## SEA FOOD 1950



### Koonthal Varuval

deep fried squid rings marinated with Kerala spices

| 338 Kcal | 220 gms

### Meen Pollichathu ★

fish grilled with spices in banana leaf

| 492 Kcal | 370 gms

### River Sole Reshad

steamed or grilled

| 442 Kcal | 350 gms

### Denge Pepper

crab meat in butter pepper and garlic

| 430 Kcal | 170 gms

### Tisrya Chi Sukhe

clams with coconut mildly spiced

| 396 Kcal | 270 gms

### Prawn Kokum Garlic

fried prawns tossed with kokum and garlic

| 218 Kcal | 180 gms

### Prawn / Fish Gassi ★

Manglorean style curry - Prawn / Fish

| 551 Kcal / 490 Kcal | 330 gms

### Meen Manga Curry ★

rawas fish curry with raw mango and coconut

| 470 Kcal | 350 gms

### Tikkle - Prawn / Fish

malwani style curry- prawn / fish (surmai)

| 318 Kcal / 430 Kcal | 270 gms

## KONKAN THALI ★

### Vegetarian Thali

456 Kcal

2600/-



### Non-vegetarian Thali

655 Kcal

2700/-



### Seafood Thali

758 Kcal

3250/-



## SMALL PLATES 1475

### Vegetarian

tendli kaju bhaji, vegetable stew served with appam and rice

| 312 Kcal | 220 gms



### Chicken

kozhi varuval, chicken gassi served with paratha and rice

| 382 Kcal | 220 gms



### Fish

fried fish fingers, fish gassi served with appam and rice

| 392 Kcal | 220 gms



### Lamb

mutton sukkhe, lamb stew served with malabar paratha and appam

| 412 Kcal | 220 gms



Lactose Gluten Nuts Celery Mustard Sesame Fish  
 Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

Vegetarian Non-vegetarian Vegan ★ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppes and subject to government taxes.

## BREADS 150



### Malabari Paratha ★

flaky bread from Malabar region

| 332 Kcal | 117 gms

### Neer Dosa ★

pancake made from thin rice batter

| 105 Kcal | 30 gms

### Appam ★

fermented rice pancakes

| 249 Kcal | 80 gms

### Tandalachi Bhakri

rice flour flat bread

| 308 Kcal | 80 gms

### Chapati

unleavened flat bread cooked on griddle

| 292 Kcal | 50 gms

### Jwarichi Bhakri

Jowar flour flat bread

| 260 Kcal | 100 gms

## RICE 585



### Ghee Rice

| 750 Kcal | 440 gms

### Unpolished Goan Rice

| 802 Kcal | 475 gms

### Ambe Mohor

| 723 Kcal | 430 gms

### Basmati

| 720 Kcal | 420 gms

### Moong Ani Palak Chi Khichdi

moong dal and palak khichdi

| 638 Kcal | 370 gms

### Bisibela Bhath

South Indian rice preparation with lentils, mix vegetables

| 828 Kcal | 495 gms

## ALL TIME COMFORT 715



### Steamed Idly

| 565 Kcal | 320 gms

### Thair Idly

idly with sweet and sour chilled curd

| 750 Kcal | 390 gms

### Rasam Idly

idly soaked in rasam

| 750 Kcal | 470 gms

### Thatte Idly

kannadiga speciality plate shaped idly served with sambar

| 614 Kcal | 380 gms

### Ramassery Idly

fluffy flattened idly from rammesery

| 613 Kcal | 386 gms

### Medu Vada

lentil doughnuts with onion, spices and coconut chunks

| 356 Kcal | 152 gms

### Rasam Vadai

lentil dough nuts soaked in rasam

| 850 Kcal | 380 gms

### Thair Vadai

wada topped with tempered chilled yogurt

| 750 Kcal | 390 gms



Lactose Gluten Nuts Celery Mustard Sesame Fish  
 Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

Vegetarian Non-vegetarian Vegan ★ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppees and subject to government taxes.

### Plain Dosa

traditional south Indian rice pan cake

🌾🌿 | 438 Kcal | 280 gms

### Masala Dosa

rice pan cakes with spiced potato

🌾🌿 | 498 Kcal | 290 gms

### Mysore Masala Dosa

crispy and soft rice stuffed pancakes

🌾🌿 | 481 Kcal | 270 gms

### Navadhanya Dosai

nutritious multigrain rice crepes

🌾🌿 | 368 Kcal | 230 gms

### Ragi Dosa

finger millet pancakes

🌾🌿 | 424 Kcal | 230 gms

### Masala Uttapam

fermented puffed thick pancake with vegetables

🌾🌿 | 596 Kcal | 320 gms



## DESSERT & BEVERAGE

🥛 Lactose 🌾 Gluten 🥜 Nuts 🌿 Celery 🌾 Mustard 🌿 Sesame 🐟 Fish  
🥚 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🧪 Sulphites 🦀 Crustaceans 🌾 Lupin  
🟢 Vegetarian 🟠 Non-vegetarian 🌿 Vegan ★ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppees and subject to government taxes.

05/24





## DESSERT 725



### Hot Jalebi With Kulfi

deep fried flour sweet swirls with local ice-cream

 | 288 Kcal | 80 gms

### Elaneer Payasam ☆

cold dessert with tender coconut and jaggery

 | 827 Kcal | 250 gms


### Tender Coconut Souffle

classic homemade dessert

 | 398 Kcal | 170 gms

### Paan Ice Cream ☆

homemade betel leaf ice-cream

 | 298 Kcal | 170 gms

### Dodol

Goan sweet made from coconut milk, palm sugar and rice flour

 | 325 Kcal | 110 gms

### Serradura

Portuguese saw dust pudding

 | 407 Kcal | 110 gms

### Bebinca ☆

Goan traditional pudding

 | 508 Kcal | 130 gms



## COOLERS 595



### Sugarcane Juice ☆

 | 31 Kcal | 250 ml

### Solkadhi ☆

sour berry extract with coconut milk mildly spiced

23 Kcal | 250 ml


### Aam Ka Panna

raw mango Juice

 | 70 Kcal | ml

### Mattha

buttermilk

 | 51 Kcal | 250 ml

## BEVERAGE 475



### Tea

 | 18 Kcal | 200 ml

### South Indian Filter Coffee ☆

 | 24 Kcal | 120 ml



 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  
 Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin

 Vegetarian  Non-vegetarian  Vegan ☆ Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian ruppees and subject to government taxes.

