



*Faush Maitz*



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**KARAVALLI**

THE BEST OF THE COAST


# Starters

## West Coast Seafood Grill

- ▲ **Sea Crab Ghee Roast** 1950  
977 kcal | 350 gms | Sea Crab, Byadgi Chilli, Kundapur spice, clarified butter  
 
- ▲ **Malabar Prawn Roast.** 1995  
415 kcal | 220 gms | Tiger prawns, Kerala spices, ginger, coconut slivers, lemon juice.  
 
- ▲ **Prawn Ghee Roast** 1800  
490 kcal | 260 gms | Medium Prawn, Byadgi chilli, Kundapur spice, clarified butter.  
 
- ▲ **Kurumelagu Konju (Pepper Prawns)** 1700  
479 kcal | 260 gms | Medium Prawns, Black Pepper, Shallots.  

- ▲ **Kane Kaidina (Lady Fish Fry)** 1485  
370 kcal | 130 gms | Lady Fish, Byadgi Chilli, Turmeric, Lime Juice.  
 
- ▲ **Meen Porichathu (Shallow fried Black Pomfret)** 1485  
679 kcal | 180 gms | Black Pomfret, Byadgi Chilli, Turmeric, Lime juice  
 
- ▲ **Malvani Surmai Tawa Fry (Shallow fried Seer Fish)** 1485  
445 kcal | 200 gms | Seer Fish, Malvani spices, Lime juice.  
 
- ▲ **Kane Bezule (Pan cooked Lady Fish)** 1485  
395 kcal | 200 gms | Lady Fish, Mangalorean spices, Lime juice.  
 
- ▲ **Koondal Pattichathu (Squid with spice reduction)** 1400  
538 kcal | 280 gms | Squids, Shallots, Chillies, Lemon Juice.  
 
- ▲ **Calamari Fry** 1400  
459 kcal | 200 gms | Squid, Goan spices.  


## Meat and Poultry

- ▲ **Kori Kempu Bezule (Batter fried Chicken strips)** 1150  
686 kcal | 250 gms | Chicken, Mangalorean spices, Chilli paste, rice flour, yoghurt, curry leaves.  

- ▲ **Koli Barthad (Coorg Fried Chicken)** 1150  
719 kcal | 300 gms | Chicken, Black Pepper, Coriander, Cinnamon, cloves, Cumin, onion, Coorg vinegar.  


List of Allergens:



- ▲ **Ghee Roast Chicken** 1300  
786 kcal | 300 gms | Chicken, Byadgi chilli, Kundapur spice, clarified butter.  

- ▲ **Attirachy Ularthu (Lamb Roast)** 1450  
668 kcal | 300 gms | Lamb, Shallots, tomato, ginger, green chillies, fennel, fried onion  

- ▲ **Erachi Ularthu (Tenderloin Roast)** 1300  
582 kcal | 260 gms | Tenderloin, Shallots, tomato, ginger, green chillies, fennel powder.  


## Vegetarian

- **Gobi Kempu Bezule (Batter fried Cauliflower florets)** 1150  
439 kcal | 280 gms | Cauliflower florets, Mangalorean spices, Chilli paste, rice flour, yoghurt, curry leaves.  

- **Malabar Potato Roast** 1150  
375 kcal | 280 gms | Baby potatoes, Onion, Tomato, fennel, Malabar spices, lime juice.  

- **Kaaju Kotmir Vade (Cashew and Coriander fritters)** 1150  
689 kcal | 220 gms | Cashew, Coriander, onion, rice flour, Chickpea flour.  

- **Kinnya Masala Dosa (Spiced lentil crepes)** 1150  
313 kcal | 200 gms | Rice, lentil, Potatoes, spices, clarified butter, coconut relish.  
 
- **Chattambade (Fried Lentil patties)** 1150  
373 kcal | 260 gms | Bengal gram, aniseed, green chillies and curry leaves.
- **Oggaraneda Aritha Pundi (Steamed rice dumplings)** 1150  
389 kcal | 280 gms | Rice, Cumin, Coconut, spices, Clarified butter  
 
- **Kumil Pepper Fry (Mushroom Pepper fry)** 1150  
240 kcal | 250 gms | Pepper flavored mushroom Local Kerala Spices.

## Main Course

- ▲ **Chevod Balchao (Lobster in pickled spices)** 2195  
688 kcal | 350 gms | Lobster, Goan pickled spices, chillies, Goan vinegar  
 
- ▲ **Karavalli Sea Crab Curry** 1700  
689 kcal | 650 gms | Sea Crab, Cashew, Tomato, Kundapur spices, coconut milk.  
 
- ▲ **Sungatache Kudi (Goan Prawn Curry)** 1650  
444 kcal | 470 gms | Medium Prawns, Coconut, Kokum, Green chilli, cumin  
 
- ▲ **Yetti Pulimunchi (Sour and spicy Prawns)** 1650  
437 kcal | 470 gms | Prawns simmered in Coconut, Chilli and tamarind based in hot and sour curry  
 

An average active adult requires 2,000 kcal of energy per day, however, calorie needs may vary

▲ Meen Pattichathu  
(Black Pomfret with spicy shallots relish) 1485  
608 kcal | 250 gms | Black pomfret, Shallots, Kerala spices, lime juice



▲ Allapuzha Meen Curry (Alleppy Fish curry) 1375  
565 kcal | 470 gms | Seer Fish, Chillli, coconut, ginger, raw mangoes



## Meat and Poultry

▲ Kori Gassi (Mangalorean Chicken curry) 1200  
795 kcal | 470 gms | Chicken, coconut, Byadgi chillies, coriander, fenugreek, tamarind, clarified butter.



▲ Pork Sorpotel 1375  
590 kcal | 470 gms | Pork, Goan pickled spices, Goan Vinegar.

▲ Mutton Eshtew 1400  
841 kcal | 470 gms | Lamb, Coconut milk, Cinnamon, cloves, ginger, pepper corns.

▲ Kundapur Mutton Curry 1400  
655 kcal | 470 gms | Lamb, Cashew, Tomato, Kundapur spices, coconut milk.



## Scrumptious Curries

Cooked on traditional wood-fired hearths

● Kadala Gassi 1050  
743 kcal | 470 gms | Brown chickpeas, coconut, Tamarind.



● Double Beans Randhay  
(Double beans and Green Beans curry) 1050  
402 kcal | 470 gms | Double beans, Green beans, lentil, coconut, Goan spices.



▲ Goan Fish Curry 1375  
395 kcal | 470 gms | Seer Fish, Coconut, Kokum, Green chilli, cumin.



▲ Kozhi Melagittathu (Syrian Chicken curry) 1200  
703 kcal | 470 gms | Chicken, onion, spices

## Classic Combinations

▲ Attirachy Ularthu Neichoru  
(Lamb roast and Ghee rice) 1450  
562 kcal | 450 gms | Lamb, Shallots, tomato, ginger, green chillies, fennel, fried onion, Ghee Rice.



▲ Pothi Choru (Flavored rice and spiced chicken) 1450  
732 kcal | 650 gms | Spiced Chicken curry, rice, clarified butter, cashew, raisins



▲ Moplah Chemeen Biryani (Moplah Prawn Biryani) 1750  
543 kcal | 800 gms | Prawns, Jeera Samba rice, clarified butter, Moplah spices, coconut relish, Yogurt relish

List of Allergens:



▲ Moplah Chicken Biryani 1550  
858 kcal | 850 gms | Chicken, Jeera Samba rice, clarified butter, Moplah spices, coconut relish, Yogurt relish.



▲ Kozhi Melagittathu Ramassery Idly  
(Syrian Chicken curry with Ramassery idly) 1200  
458 kcal | 400 gms | Chicken, onion, spices, rice cakes.

## Popular Meals

▲ Pullimotha Fry 700  
466 kcal | 120 gms | Popular Kerala Mahi Mahi fish fry.



▲ Kori Roti 700  
631 kcal | 550 gms | A popular combination of thin crisp rice pancakes and Mangalorean chicken curry



● Idiappam Kadala Gassi 700  
574 kcal | 380 gms | Brown chickpeas, cooked with a coconut spice roast from South Canara.



▲ Ros Omelette 700  
553 kcal | 400 gms | A classic Goan street food, curry poured over an omelette and served with poee.



## Seasonal Stars

● Patrade (Colocasia leave rolls) 1150  
421 kcal | 300 gms | Colocasia leaves, spice paste, clarified butter.



● Vazhapoo Cherupayar Thoran  
(Banana tower and lentil stir fry) 1100  
472 kcal | 300 gms | Banana Flowers, lentil, coconut, spices.



● Basale Gassi (Mangalore spinach curry) 1100  
411 kcal | 470 gms | Vine spinach, lentils, coconut, spices.



● Maavinakai Menaskai  
(Preserved Mango curry) 1100  
541 kcal | 470 gms | Mango, Byadgi chillies, coconut, sesame, tamarind, Jaggery.



Black Peppercorns

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# Vegetarian

- **Ulli Theeyal (Button onion curry)** 1100  
 651 kcal | 470 gms | Button onions, coconut, spices, tamarind.  

- **Pachakkari Stew (Vegetable stew)** 1100  
 671 kcal | 470 gms | Potato, Carrot, Beans, coconut milk, Cinnamon, cloves, ginger, pepper corns.  

- **Alambo Arepu (Mushroom curry)** 1100  
 454 kcal | 470 gms | Mushroom, Cashew, Tomato, Kundapur spices, coconut milk.  

- **Enne Badnekai (Brinjal relish)** 1100  
 597 kcal | 470 gms | Brinjals, Peanut, Niger Seeds, spices  

- **Avial (Vegetables stir fry)** 1100  
 405 kcal | 470 gms | Banana, Pumpkin, beans, drumsticks, gourd, yam, yoghurt, coconut, cumin.  

- **Kerala Sambhar** 800  
 380 kcal | 470 gms | Drumstick, pumpkin, ladyfinger, lentil, spices, tamarind.  


# Accompaniments

- **Appam (Fermented rice pancake)** 195  
 72 kcal | 60 gms | Rice, butter.  

- ▲ **Egg Appam** 195  
 77 kcal | 90 gms 
- **Idiappam (3 pieces) (Rice string hoppers)** 195  
 134 kcal | 200 gms | Rice.
- **Neer Dosa (4 pieces) (Unfermented rice pancake)** 195  
 62 kcal | 100 gms | Rice
- **Sannas (3 pieces) (Steamed rice cake)** 195  
 165 kcal | 200 gms | Rice, coconut
- **Ramassery Idli (4 pieces) (Rice cake)** 195  
 149 kcal | 200 gms | Rice, lentil
- ▲ **Malabar Paratha (Refined flour bread)** 195  
 442 kcal | 140 gms | Refined flour, Egg, clarified butter  

- **Tawa Paratha (Whole wheat tour bread)** 195  
 390 kcal | 100 gms | Whole Wheat flour, clarified butter.  

- **Unpolished Red rice** 250  
 126 kcal | 320 gms

List of Allergens:



- **Plain Steamed Rice** 250  
 109 kcal | 320 gms
- **Neichoru (Ghee rice)** 350  
 210 kcal | 350 gms | Jeera Samba rice, cashew, raisin, clarified butter.  

- **Chitranna (Lemon rice)** 350  
 364 kcal | 350 gms | Rice, lemon juice, mustard, peanut, Cashew, lentil, chillies, curry leaves, clarified butter.  

- **Puliyogare (Tamarind rice)** 350  
 508 kcal | 350 gms | Rice, Tamarind pulp, peanut, mustard, lintel, curry leaves, clarified butter.  


# Desserts

- ▲ **Bebinca (Multilayered Goan pancake)** 475  
 386 kcal | 150 gms | Refined flour, coconut, Egg, sugar, Vanilla ice cream.  

- **Dodol (Jaggery and rice cake)** 475  
 347 kcal | 150 gms | Rice, coconut milk, jaggery, cashew, butter, with vanilla ice cream.  

- **Kashi Halwa (Ash gourd pudding)** 475  
 360 kcal | 220 gms | Ash gourd, Sugar, Clarified butter.  

- **Elaneer Payasam (Tender coconut pudding)** 475  
 331 kcal | 220 gms | Tender coconut, milk, cardamom, jaggery.  

- **Ada Pradhaman (Rice flakes pudding)** 475  
 468 kcal | 220 gms | Rice flakes, coconut milk, jaggery, cashew, clarified butter  

- **Ragi Manni (Finger millet pudding)** 475  
 490 kcal | 180 gms | Finger millet, jaggery, coconut milk.
- **Chiroti (Wheat flaky pastry)** 475  
 565 kcal | 250 gms | Wheat flaky pastry, sugar, almond milk.  

- **Specialty Ice cream** 475  
 220 kcal | 100 gms | Choose from available flavours.
- **Coastal Cruise** 500  
 519 kcal | 200 gms | Ragi Manni, Kashi Halwa, Ada Pradhaman.  


Please let our service associate know if you are allergic to any food ingredients.

All prices in INR. Extra taxes applicable.

Coriander Leaves



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