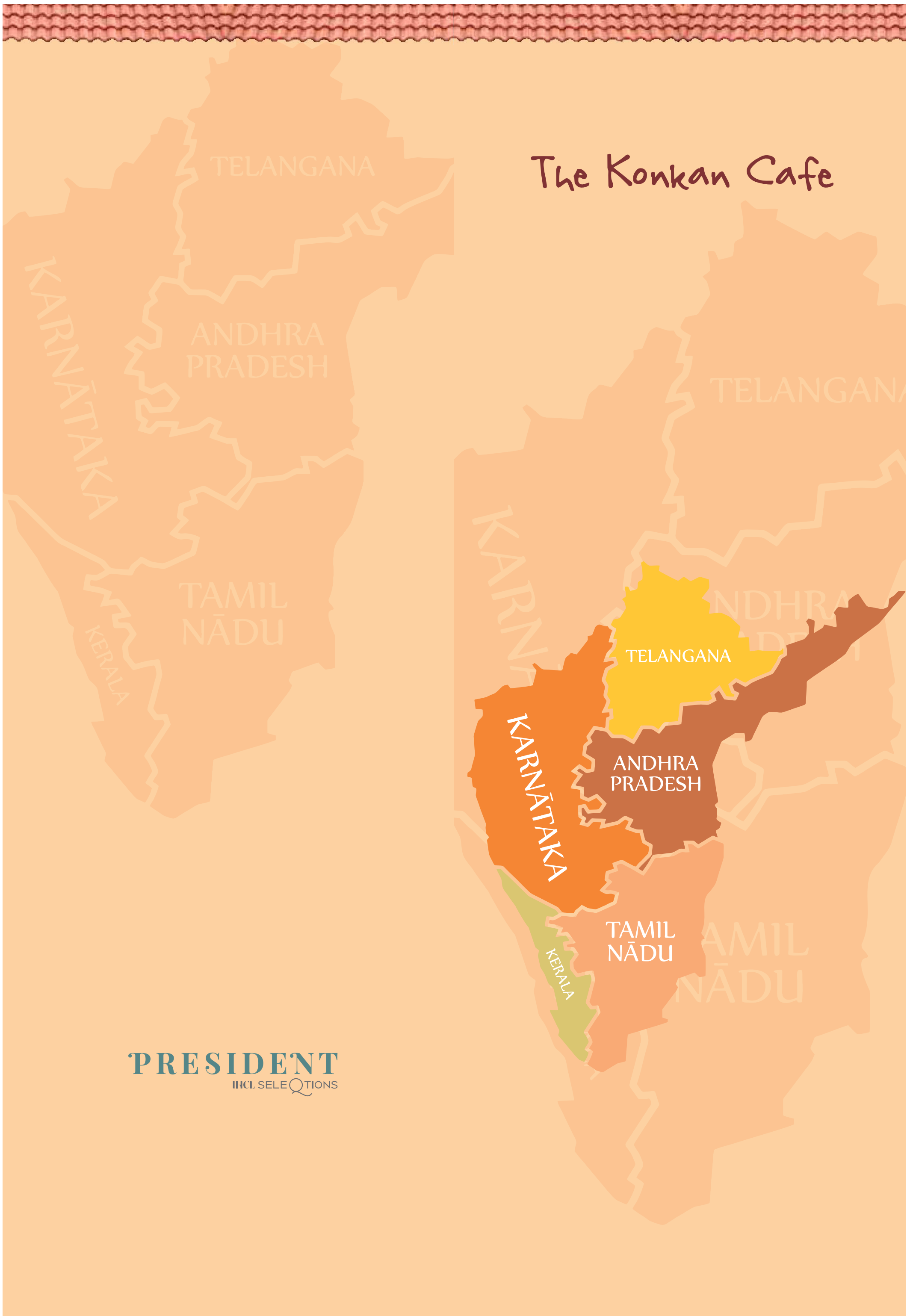
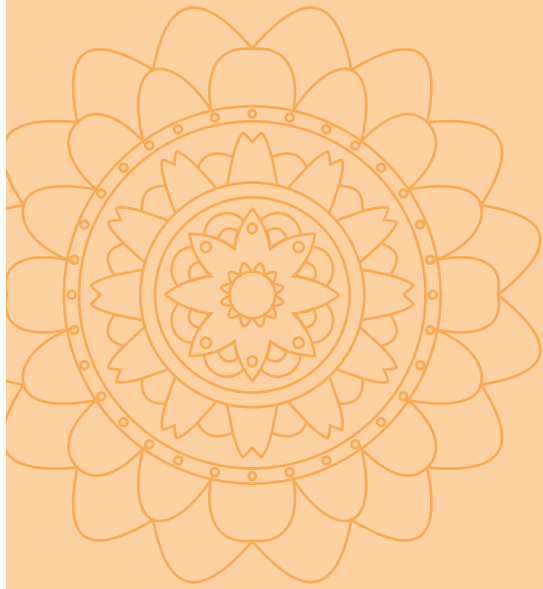


The Konkan Cafe



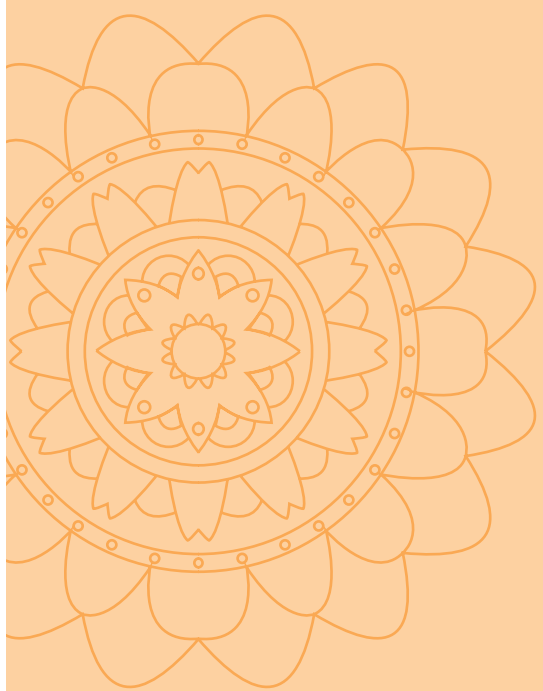
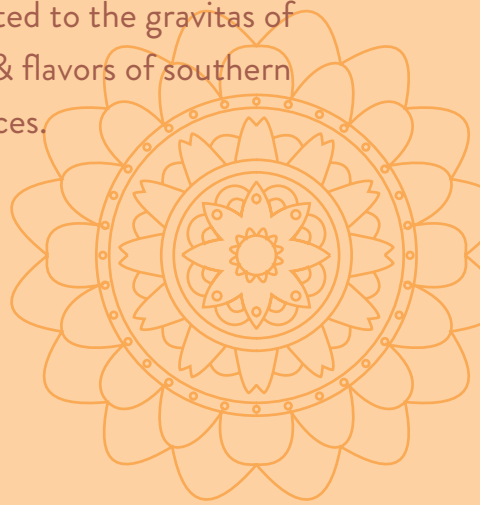
PRESIDENT
IHCI. SELECTIONS



Cuisine from the five states

Five South Indian states namely Tamil Nadu, Karnataka, Kerala, Andhra Pradesh and Telangana, along with several local cuisines within these states. The region offers a wide variety of vegetarian and non-vegetarian dishes with each state holding its own uniqueness and food habits

Konkan café exemplifies an exclusive blend of traditional & progressive renditions of Southern Indian cuisine, which is rooted to the gravitas of the unique tastes, aromas & flavors of southern Indian spices.



• ALL TIME SOUTHERN COMFORT 350

Idly

Steamed idly – fermented lentil and rice steamed dumplings

Kovil Idly – pepper and ginger spiced idly, made temple style

Mini kanchipuram idly – flavored with asafetida, curry leaves and spices

Molgapudi idly – mini idly tossed with ghee and gunpowder

Thair Idly – idly with sweet and sour chilled curd

Rasam idly – idly soaked in rasam

Tattey idly – a kannadiga specialty. a plate shaped idly.

Ramassery Idly – a fluffy flattened idly from tamil nadu

Vadai

Ullundu vada – crispy lentil savory dough nuts

Masala mendu vada – lentil doughnuts with onion, spices and coconut chunks

Rasam vadai – lentil dough nuts soaked in rasam

Thair vadai – wada topped with tempered chilled yogurt

Masala vada – lentil flattened deep fried patties

Paniyaram – grilled fermented rice and split black lentil dumpling

Dosai

Plain dosa – a traditional south indian rice pan cake

Masala dosa – rice pan cakes with spiced potato

Adai – assorted lentil pancakes

Pessaratu – green moong spiced rice cakes from andhra

Mysore masala dosa – karnataka specialty, a crispy and soft rice stuffed pancakes

Navadhanya dosai – a nutritious multigrain rice crepes

Ragi dosa – finger millet pancakes

Masala uttapam – fermented puffed thick pancake with vegetables

Kanjivaram uttapam – rice pan cakes with onion, peanut, coriander and kanjivaram masala

Nellore uttapam – ragi pancakes topped with, carrot, coriander, onion and roasted chillies

Extra sambar – Rs 50



APPETIZER

• Vegetarian 550

- Guntur chilli mushroom – fresh mushroom tossed with guntur chilly
- Puntu tamarai tantu – crispy lotus stalk with roast garlic
- Baby corn miriyalu – crispy baby corn tossed in freshly pounded spices
- Urulai milagu varuval – peppery potato wedges
- Paneer 65 – a typical hyderabadi street food
- Vallai poo cutlet – breaded deep-fried banana flower patty
- Gongura tawa paneer – chargrilled cottage cheese
- Kotmiri alu gadda chaap – a tangy potato patty from andhra
- Aritha pundi – tempered rice dumplings, a coorgi specialty
- Gobi kempu – crispy spiced florets tossed in tempered yogurt

• Meat & Poultry 750

- Mutton chaap – lamb cutlets
- Mattan kurumulak phrai – kerala style mutton pepper fry
- Hyderabadi galouti kebab – mouth melting grill lamb patty
- Adiyar varuttakolli – chargrilled chicken, an adiyar specialty
- Kori kempu – chicken strips tossed in tempered yogurt
- Kodi vepdu – andhra chicken fry

• Seafood 1175

- Mampalam iralkalin – stir fried raw mango prawns
- Veyincina royyalu – spicy fried prawns
- Babmbey botukoli – pan fried bombay duck
- Perraiicca mina – deep fried crispy pomfret

• MINI MEALS 850

- neer dosa with chicken / vegetable gassi
- bisibele bhat with motte bhurji / bhendakaya vepdu
- appam with lamb / vegetable stew
- malabari parotha with mutton sukkhe / chicken chettinad or peppery potato



MAIN COURSE & CURRIES

• Vegetarian 575

- Padpe upkari – seasonal greens with coconut shavings
- Annans gojju – sweet and sour pineapple curry
- Udda beans – home style tempered long beans
- Bhendakaya vepudu – a dry okra and peanut preparation
- Paneer gobi chilli fry – semi dry coorgi preparation of florets and cottage cheese
- Pokosu melagu peratti – cauliflower florets tossed with onion and pepper.
- Paccakari isstew – vegetable kerala style stew
- Kairi chi sasav – raw mango cooked with coconut
- Kolam pattani – corn and green peas cooked chettinad style
- Basale gassi – mangalorean spinach curry
- Tomato pappu / Palakura pappu – lentil cooked with tomato / spinach

• Meat & Poultry 785

- Veynchina mamsam – lamb dumplings in spicy gravy
- Mangalorean mutton sukkhe – a semidry signature lamb preparation
- Attirachi stew – mappila mutton curry
- Chicken chettinad – chicken curry from the community of nattukotai chettiars
- Kori ghee roast – a coorgi style of slow pot roast chicken
- Mappila biryani – lamb / chicken

• Seafood 1200

- Meen pollichattu – grilled fish wrapped in banana leaves
- Pepper crab – crab meat cooked chettiyars style
- Koonthal varuval – squid rings tossed with kerala spice
- Prawns/ Fish gassi – mangalorean style fish curry
- Chepala pulusu – spicy tangy fish curry from nellore





● **COASTAL TAWA FRY**

Macarel (bangra)	1300
King fish (surmai)	1300
Kane	1300
Perch	1300
Pomfret	1350
Prawns	1350
Lobster	1450

● **BREADS** 85

- Malabari paratha – flaky bread - a specialty from malabar region
- Neer dosa – pancake made from thin rice batter
- Appam – fermented rice pancakes
- Chapatti – unleavened flat bread cooked on griddle

● **RICE** 385

- Ghee rice
- Chambaavari – unpolished kerala rice
- Ambe mohor
- Thair sadam – curd rice

THALI FROM FIVE STATES (Available only on Saturday and Sunday)

● Vegetarian Thali	1600
● Non vegetarian Thali	1800
● Seafood Thali	2300

DESSERT 475

- Jalebi with kulfi – deep fried flour sweet swirls with local ice-cream
- Elaneer payasam – a cold dessert with tender coconut and jaggery
- Paan ice cream – homemade betel leaf ice-cream
- Dodol – toffee-like sugar palm-based confection
- Bebinca – a coastal traditional pudding

COOLERS 400

- Sugarcane juice
- Solkadhi- Sour berry extract with coconut milk mildly spiced
- Mattha- Buttermilk

BEVERAGE 275

- Tea
- South Indian filter coffee



Request you to inform us, if you are prone to any kind of food allergies.
 All prices are indicated are in Indian rupees and government taxes are applicable.
 ● Indicates non vegetarian dishes ● Indicates vegetarian dishes