

## SOUPS

<b>Seafood Soup</b>	<b>165</b>
Thick, creamy soup flavoured with assorted seafood	
<b>Crabmeat Soup</b>	<b>165</b>
Thick house specialty soup made with crabmeat	
<b>Manchow Soup-Veg./ Chi./ Prawns</b>	<b>140/160</b>
<b>Spiced Tomato Coriander Soup</b>	<b>140</b>

## APPETIZERS - SEAFOOD

<b>Mangalorean Sukka - Prawns, Squid, Clams</b>	<b>340</b>
Your selection of seafood pan sautéed with coconut and Mangalorean spices.	
<b>Fish Masala Fry - Surmai, Rawas</b>	<b>370/ 390</b>
<b>Ladyfish/ Sole, Bangda</b>	<b>340/ 270</b>
Fish seasoned with ground Mangalorean Spices and pan cooked.	
<b>Ghee Roast - Surmai, Prawns, Squid</b>	<b>395</b>
<b>Rawas/ Ladyfish</b>	<b>425/ 325</b>
Fish in our chef's special marinade, cooked in pure ghee	
<b>Tawa Fry - Surmai, Bassa/ Rawas</b>	<b>340/ 370</b>
<b>Ladyfish/ Sole, Bangda</b>	<b>275/ 225</b>
Fish seasoned with Mangalorean spices, chillies and pan fried.	
<b>Rawa Fry - Surmai/ Rawas</b>	<b>340/ 370</b>
<b>Ladyfish/ Sole, Bangda</b>	<b>275/ 225</b>
Fish seasoned with Mangalorean spices, semolina crusted & deep fried.	

**Koli Special Tawa Fry - Surmai, Bassa** 340

**Rawas/ Sole, Bangda** 370/ 225

Fish seasoned in coriander & green chilli paste, pan fried

**Bombil Fry** 190

Fresh Bombay duck in Malwani spices, rice flour crusted, deep fried.

**Malwani Fish Fry - Sole, Bangda** 225

Fish coated in Malwani spices and deep fried.

**Stuffed Bombil, Bangda** 260

Fish in Malwani marinade, stuffed with prawn mince, pan fried.

**Koliwada - Surmai, Prawns/ Rawas** 340/ 370

**Squid/ Sole, Bangda** 325/ 225

Your choice of fish seasoned with Malwani spices, batter fried.

**Malwani Sukka - Prawns, Squid, Clams** 340

Your choice of seafood prepared with coconut and Malwani spices.

**Malwani Fish Tukda - Surmai/ Rawas** 370/ 400

Fish marinated in Kashmiri & Pandi chilly and pan fried.

**Tandoor Achari Rawas** 390

Rawas Fillet marinated in yoghurt & mustard pickle cooked in Tandoor

**Tandoori Tikka - Fish/ Prawns** 370

Fish in classic Tandoor marinade cooked to perfection in a Tandoor.

**Tandoori Reshmi Prawns** 370

Succulent prawns in a cream and yoghurt marinade & cooked in a Tandoor.

**Samak Chermoula - Bassa** 370

Bassa marinated in Morocco's Chermoula spices & cooked over charcoal.



- Fish Kurkure** 340  
Fresh Bassa marinated in spices, bread crumbed & deep fried
- Golden Fried Prawns** 340  
Prawns in tempura batter, deep fried, served with chilly garlic sauce.
- Prawns Satay** 340  
Prawns in basil & chilly marinate, pan grilled & served with tamarind Jaggery sauce.
- Fried Prawn Wontons** 290  
Prawn mince stuffed in wonton wraps & deep fried.

The above preparations shall also be offered with Pomfret, Lobster and Crab. Kindly ask your server for availability & style of preparation.

## ■■■■ APPETIZERS - CHICKEN, LAMB ■■■■

- Mangalorean Sukka - Chicken, Lamb** 325/ 415  
Chicken/ Lamb cooked in coconut gravy & Mangalorean spices
- Pepper Fry - Chicken, Lamb** 325/ 415  
Chicken/Lamb cooked in Mangalorean spices, black pepper and coriander.
- Ghee Roast - Chicken, Lamb** 345/ 415  
Chicken / Lamb in a house special marinate, cooked in pure ghee & tempered with fennel and curry leaves.
- Malwani Sukka - Chicken, Lamb** 325/ 415  
Chicken/ Lamb prepared with coconut and Malwani dry spices.
- Malwani Masala - Chicken, Lamb** 325/ 415  
Chicken/ Lamb cooked in special Malwani Masala & coconut.
- Tandoori Murgh - Half/ Full** 240/ 400  
Chicken coated in Tandoori spices and cooked in tandoor.

<b>Murgh Sheekh Kebab</b>	<b>295</b>
Chicken mince flavoured with ginger, garlic, coriander & cooked on skewers	
<b>Murgh Banjaara Kebab</b>	<b>325</b>
Chicken pieces in fresh cream & cashewnut paste cooked over charcoal.	
<b>Murgh Kalmi Kebab</b>	<b>360</b>
Chicken drumsticks in turmeric yoghurt marinate	
<b>Murgh Reshmi Kebab</b>	<b>325</b>
Chicken marinated in cream, yoghurt & delicate spices, char grilled.	
<b>Murgh Kali Mirch</b>	<b>325</b>
Chicken marinated in yoghurt and roasted black pepper, cooked in tandoor.	
<b>Murgh Tikka</b>	<b>325</b>
Chicken pieces in classic Tandoor marinate cooked in tandoor.	
<b>Lamb Sheekh Kebab</b>	<b>370</b>
Minced lamb with ginger garlic and Tandoor spices, tandoor cooked.	
<b>Chicken Satay</b>	<b>275</b>
Chicken supreme's in basil & chilly marinate pan grilled	
<b>Crispy Chicken</b>	<b>275</b>
Crispy Batter fried chicken nuggets tossed in Schezuan sauce.	
<b>Fried Chicken Wontons</b>	<b>225</b>
Chicken mince stuffed in wonton wraps & deep fried.	



## APPETIZERS - VEGETARIAN

<b>Pepper Fry - Mushroom/ Paneer</b>	<b>245</b>
Cooked with onion and tomato, flavoured with roasted black pepper.	
<b>Ghee Roast - Mushroom/ Paneer</b>	<b>315</b>
Mushroom/ Paneer in special marinate, cooked in pure ghee	
<b>Paneer Cheese Sheekh Kebab</b>	<b>290</b>
Cottage cheese & mozzarella mince hinted with fennel & char grilled.	
<b>Tandoori Reshmi Paneer</b>	<b>260</b>
Cottage cheese marinated in cream, yoghurt & char grilled.	
<b>Tandoori Paneer/ Mushroom Tikka</b>	<b>260</b>
Cottage cheese/ Mushroom in classic Tandoor marinate, tandoor cooked	
<b>Vegetable Sheekh Kebab</b>	<b>225</b>
Vegetable mince flavoured with ginger, garlic, coriander & tandoor cooked	
<b>Tandoori Aloo/ Gobi</b>	<b>225</b>
Potato/ Cauliflower in classic Tandoor marinate cooked in tandoor	
<b>Tandoor Achaari Mushroom</b>	<b>245</b>
Mushrooms marinated in yoghurt, mustard, pickle and tandoor cooked	
<b>Paneer Kurkure</b>	<b>245</b>
Cottage cheese fingers semolina crusted & deep fried.	
<b>Crispy Vegetables</b>	<b>225</b>
Crispy Batter fried vegetables tossed in Schezuan sauce.	
<b>Golden Fried Babycorn</b>	<b>225</b>
Babycorn dipped in tempura batter & deep fried	
<b>Fried Vegetable Wontons</b>	<b>225</b>
Diced vegetables stuffed in wonton wraps & deep fried.	
<b>French Fries</b>	<b>150</b>

## MAIN COURSE - SEAFOOD

### Mangalorean Fish "Home Style"

Surmai, Bassa, Prawns 380

Rawas/Bangda 415/ 240

Fish Pulimunchi - Surmai Bassa 370

Rawas/Bangda 415/ 240

A spicy/ tangy preparation of fish cooked in ground Mangalorean spices.

Fish Gassi - Surmai Bassa, Prawns 380

Rawas/Bangda 415/ 260

Traditional Mangalorean seafood cooked in coconut & red chilly gravy.

Moilee - Bassa, Prawns/ Rawas 370/ 415

Seafood cooked in coconut milk & cashewnut and tempered with curry leaves.

Malabar Curry - Surmai, Prawns/Bassa 370

Rawas/Bangda 415/ 240

Seafood simmered in ginger & curry leaf hinted coconut gravy.

Bassa Koshimbir 370

Bassa filets cooked in coconut milk, coriander, green pepper & spices.

Malwani Masala - Clams, Squid 340

Clams/ Squid cooked in herbs & spicy Malwani Masala



**Malwani Special - Surmai, Prawns/ Rawas** 370/ 390  
Kingfish/ Prawns prepared in chilly hinted coconut curry.

**Malwani Curry - Surmai, Halwa, Prawns** 370  
**Rawas/Bangda** 415/ 240

Seafood cooked in traditional Malwan spices & grated coconut.

**Vindaloo Prawns** 370

Prawns prepared in authentic Portuguese style hinted with vinegar.

**Xacuti Prawns** 370

Prawns prepared with Goan spices, roasted coconut and herbs.

## **MAIN COURSE - Chicken, Lamb**

**Kori Roti** 340

Home style coconut based chicken curry served with crisp rice pancakes.

**Kori Gassi** 325

An all time favorite preparation of chicken cooked in Mangalorean spices and coconut milk.

**Chicken Pulimunchi** 325

A spicy/tangy preparation of chicken cooked in ground Mangalorean spices.

**Chicken Moilee** 325

A house specialty of chicken cooked in coconut milk & cashewnut and tempered with curry leaves.

**Malabar Curry - Chicken/ Lamb** 325/ 370

Your choice of meat slow cooked in ginger & curry leaf hinted coconut gravy

**Malwani Special - Chicken/ Lamb** 325/ 370

Chicken/ Lamb slow cooked in chilly hinted coconut curry.

**Malwani Curry - Chicken/ Lamb** 325/370

Chicken/ Lamb cooked in traditional Malwan spices & grated coconut.

**Murgh Tikka Masala** 340

Tandoori Chicken Tikka cooked in the house special Tikka Masala.

**Murgh Makhni** 340

Tandoori chicken in a rich tomato gravy, butter & dry fenugreek.

**Lamb Roganjosh** 370

Lamb curry flavoured with spice hinted oil also called as Rogan.

**Bhuna Gosht** 370

Lamb pan roasted with spices & simmered in a rich gravy

**Kheema Mutter** 370

Lamb mince & green peas cooked together with whole spices & coriander.

**Vindaloo - Chicken/ Lamb** 325/ 370

Chicken/ Lamb prepared in Portuguese spices hinted with vinegar.

**Xacuti - Chicken/ Lamb** 325/ 370

A Goan curry prepared with Goan spices, roasted coconut and herbs.

## **BIRYANI & PULAV**

**Mopla Dum Biryani - Chicken, Prawns, Lamb** 360/ 390

Specialty Biryani made with south Indian spices, ghee, and saffron

**Traditional Hyderabadi Biryani** 240/360/ 390

Select from Vegetable/ Chicken, Prawns/ Lamb

**Pulav - Vegetable/ Chicken, Prawns** 225/ 340

**Jeera Rice** 90

**Ghee Rice** 110

**Malwani Rice** 110

**Brown Rice/ Steamed Rice** 60/ 75



## MAIN COURSE - VEGETARIAN

<b>Pulimunchi - Mushroom/ Paneer</b>	<b>260</b>
A spicy/tangy preparation of mushrooms/Cottage Cheese cooked in with ground Mangalorean spices.	
<b>Gassi - Mushroom/ Bhindi</b>	<b>260</b>
Mushroom/ Lady Fingers cooked in Mangalorean spices and coconut milk.	
<b>Vegetable/ Paneer Makhni</b>	<b>260</b>
Assorted vegetables/ Cottage cheese simmered in a rich tomato based gravy and butter & scented with dry fenugreek.	
<b>Paneer Tikka Masala</b>	<b>260</b>
Cottage cheese Tikka cooked in the house special Tikka Masala.	
<b>Vegetable Kolhapuri</b>	<b>245</b>
Assorted vegetables cooked Kolhapuri style.	
<b>Daal Tadka/ Daal Makhni</b>	<b>160/ 195</b>

## ASSORTED BREADS

<b>Chapatti/ Puri/ Malwani Vade</b>	<b>40</b>
<b>Appam/ Neer Dosa</b>	<b>40</b>
<b>Tandoori Roti/ Kerala Paratha</b>	<b>25/ 40</b>
<b>Garlic Naan/ Cheese Naan</b>	<b>50/ 80</b>
<b>Lachha Paratha/ Reshmi Paratha</b>	<b>40/ 80</b>
<b>Roomali Roti/Methi Roti/Pudina Roti/Kulcha</b>	<b>40</b>
<b>Masala Papad</b>	<b>50</b>
<b>Fried Papad/ Roasted Papad</b>	<b>30</b>

## DESSERTS

<b>Lychee Payasam</b>	<b>160</b>
House special Mangalorean dessert made with fresh Lychees, milk, nuts & saffron essence.	
<b>Coconut &amp; Jaggery Pudding</b>	<b>160</b>
Steamed pudding made from fresh coconut milk & Jaggery	
<b>Honey tossed noodles</b>	<b>160</b>
<b>Gulab Jamun - Served warm</b>	<b>160</b>