



The Konkan Region nestled between the Sahyadri Mountains and Arabian Sea, stretching from Alibag, Mumbai, Raigad, Ratnagiri, 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 coast is lush with paddy fields and coconut laden palms. The sea is teeming with pomfret, jumbo prawns, kingfish, lobsters, mussels and clams.

At The Konkan Cafe, we welcome you to an authentic Konkan experience, where you can enjoy all the wonders – from the simple to the sumptuous – that until now could only be found in homes along the Konkan Coast.

Central to the cooking of these regions and its communities are three ingredients – fish, rice and coconut.

Grated, roasted or by itself – coconut lends body to its curries.

Rice – fine, fat, unpolished or even red – is not just eaten boiled but in the form of dosai, fine white neer dosai, parathas and spongy appams.

At the core of this cuisine are only the finest in ingredients, spices and vegetables of the season. The outcome - indeed, a celebration of senses – food that pleases the eye, rewards the palate and is laden with irresistible aroma.

Modelled after a 'Nallu Kettu', a typical single courtyard house in Kerala, the restaurant is our tribute to the exquisite Konkan coast.

Enjoy your meal and savour the fresh taste of the Konkan.



STARTER

850

SEAFOOD

- prawns tossed in pounded green chilly and garlic
THECHYACHA JHINGA
- dry fried malvani prawn / pomfret
TALALELI SUNGTE / PAPLET
- pan grilled crumbed spiced bombay duck
TAWYACHE BOMBIL

MEAT & POULTRY

- charcoal grilled chicken morsels
BHAJLELI KOMBDI
- lamb cutlets
MUTTON CHAAP
- malvani fried chicken
TALALELI KOMBDI

VEGETARIAN

- tangy potato patty topped with pomegranate seed
DALIMB BATATE
- crispy fried seasoned banana flower
KELPHULACHI VADE
- split white lentil dumplings with spices
MASALA MEDU WADA
- lentil dumplings deep fried
MASALA WADA
- seasoned and steamed sprouts
VAFELLI USSAL
- char grilled cottage cheese
BHAJLELE PANEER
- skin potato wedges tossed in pepper and garlic
PEPPER POTATO WEDGES
- banana flower patties breaded and deep fried
VAZHAPOO CUTLETS
- marinated local vegetables wrapped in banana leaf
PACHAKARI POLLECHATHU

SOUPS

400

- goan style tomato and lentil soup
TOMATO CHI SAAR
- drumstick curry leaves soup
MURIINGAKAI KARIVEPPILA CHARU
- roasted lamb leg soup
ATTIN KAALU SOUP

SEAFOOD

995

SUKHE (DRY)

- stir fried squids in kerala spices
KOONTHAL VARATTIYATHU
- fish grilled with spices in banana leaves
MEEN POLLICHATHU
- crab with butter pepper and garlic
DENGPEPPER FRY

COASTAL TAWA FRY**(cherumula green masala / goan rechado masala / coastal spices)**

- mackerel (only in season)
BANGRA
- crab
KEKARA
- pomfret
PAPLET
- prawn
JHINGA
- king fish
SURMAI
- lobster
SHENDVE

OLSAR (SEMI DRY)

- clams with coconut mildly spiced
TISRVA CHI SUKHE
- speciality of kerala tiger prawn with local spices
KONJU MASALA

KARI (CURRY)

- mangalorean style curry
PRAWNS / FISH GASSI
- fish curry with raw mango and coconut
MEEN MANGA CURRY
- speciality of malvani region made of tamarind and local spices
TIKKLE - PRAWN / FISH

MEAT & POULTRY

975

SUKHE (DRY)

- dry preparation from malvan
KOMBDICHI / MUTTON SUKHE
- dry preparation of eggs in onion and tomato masala
EEG ROAST

OLSAR (SEMI DRY)

- spiced chicken with tomatoes and onions served with deep fried leavened bread
KOMBDI WADE
- chicken fenugreek
METHI KORI MASALA
- spring chicken curry roasted in the oven with kerala spices
NADAN KOZHI ROAST

KARI (CURRY)

- chicken curry with coconut milk and malvani spices
MALVANI CHICKEN CURRY
- goan style chicken preparation with roast jeera and black pepper
JEERAMEERI CHI KOMBDI
- lamb in green masala
HIRVE MASALYA CHE MUTTON
- mutton curry with coriander and coconut milk
ATTIRACHI MAPPAS
- 'mappila' mutton curry with coconut milk and potato
ATTIRACHI ISTEW

VEGETARIAN

850

SUKHE (DRY)

- raw jackfruit with whole spices
PHANASA CHI BHAJI
- home style lady fingers with coconut
BHENDI CHI BHAJI
- long beans with curry leaves and mustard seeds
LATANDE KI BHAJI

OLSAR (SEMI DRY)

- vegetables in green masala
NILGIRI KORMA
- stuffed brinjal
BHARALELI VANGI
- paneer, cauliflower with chillies
PANEER, GOBI CHILLY FRY
- black chick peas with yam
SURAN CHANNA CHI BHAJI

KARI (CURRY)

- vegetables in tempered coconut milk
VEGETABLE ISHTEW
- raw mango curry
MAANGA KOZHAMBU
- potato curry with malvani spices
BATATA CHI RASSA
- black peas curry in malvani gravy
KALA VATANACHI RASSA
- drum sticks curry with raw mango and coconut
MURINGAKAI MANGA CURRY
- mushroom in roasted coconut gravy
KON VARUTHARACHA CURRY
- lady finger with coriander and coconut milk
VENDAKAI MAPPAS
- mangalorean spinach
BASALE GASSI
- drumsticks, lentils and shallots gravy
SAMBAR
- tomato dal
TOMATO CHI VARAN

KONKAN CAFÉ THALI

2100

- VEGETARIAN
- NON VEGETARIAN
- SEAFOOD

BREADS

150

- flaky bread - a specialty from malabar region
MALABARI PARATHA
- pancake made from thin rice batter
NEER DOSA
- fermented rice pancakes
APPAM
- rice flour flat bread
TANDALACHI BHAKRI
- unleavened flat bread cooked on griddle
CHAPATI
- jowar flour flat bread
JWARICHI BHAKRI
- goan steamed rice bread
SANNAS
- deep fried leavened bread
WADE

RICE

600

- kaima rice fish biryani
MAPPILA MEEN BIRYANI
- GHEE RICE
- UNPOLISHED GOAN RICE
- AMBE MOHOR
- BASMATI
- CURD RICE
- moong dal and palak khichdi
MOONG ANNI PALAK CHI KHICHDI
- local rice cooked with brinjal, cashew nuts and spices
MASALA BHAT

DESSERTS

425

- deep fried flour swirls soaked in sugar syrup and served along with local cream blob
HOT JALEBI WITH KULFI
- a classic dessert from kerela made of jaggery and coconut
ADA PAYASAM
- a cold dessert with tender coconut and jaggery
ELANEER PAYASAM
- a goan traditional pudding
BEBINCA
- homemade betel leaf ice-cream
PAAN ICE CREAM

SUMMER COOLERS

325

- SUGARCANE JUICE
- sour berry extract with coconut milk mildly spiced
SOLKADHI
- raw mango juice
AAM KA PANNA
- buttermilk
MATTHA

We appreciate your taste in life and hence our chef will be happy to customize a very special meal for you on your special occasion.

SOUTH INDIAN BREAKFAST

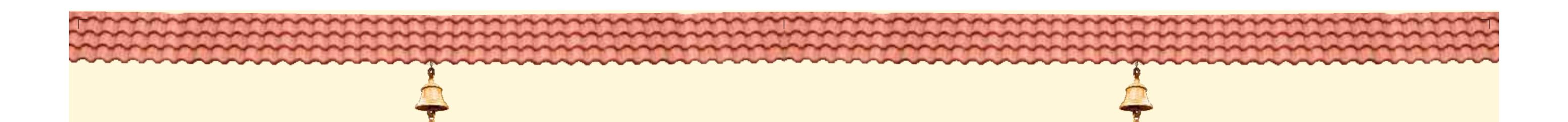
250

- pazha chaarugal - sweet lime, mango, orange, pineapple, watermelon
SEASONAL FRESH FRUIT JUICES
- elaneer - a refreshing drink of tender coconut water with honey, mint and lemon
TENDER COCONUT WATER
- neer moru - delicate buttermilk simply plain or masala
BUTTER MILK

BREAKFAST TIFFIN SPECIALITIES

- traditional south indian steamed rice and lentil cake served with sambar and chutneys
IDLI
- a fluffy flattened idli steamed in an earthenware pot, best eaten with spicy (kara) chutney, (milagai podi) chilly flavoured lentil powder with coconut oil
RAMASSERY IDLI
- steamed rice cakes flavoured with asafoetida, dry ginger, jeera, peppercorn and curry leaves
KANCHEEPURAM IDLI
- thin rice pancake served with traditional accompaniments - sambar and chutneys
DOSAI
- a nutritious multigrain dosai made with nine types of magic millets
NAVADHANYA DOSAI
- finger millet pancakes
RAGI DOSAI
- semolina pancake served with traditional accompaniments
RAWA DOSAI
- a healthy wholesome nutritious green gram dosai filled with rawa uppuma
PESARATTU
- a thick spongy rice pancake made plain or topped with onion, tomato served with sambar and chutneys
OOTHAPPAM
- rawa upma - a savoury semolina preparation served with sambar and chutney
semiya upma - a savoury vermicelli preparation served with sambar and chutney
broken wheat upma - a savoury wheat rawa preparation served with sambar and chutney
UPPUMA
- ven pongal - white savoury lentil and rice preparation, godhumai pongal - broken wheat pongal
PONGAL
- crispy lentil savoury doughnut accompanied with sambar and chutney
MEDU VADAI OR ULUDDU VADAI
- deep fried lentil dumplings soaked in hot sambar
SAMBAR VADAI

- Request you to inform our service associates if you are prone to food allergens.
- Konkan café will not serve Chilean Bass, Shark, Sword fish, Sail fish, Wild blue fin tuna, sea turtle in support of Oceana, WWF, RWMC, IBWL and many other organization who are involved in educational efforts to speed the recovery of these endangered species.
- All prices are in indian rupees and subject to government taxes.
- Indicates non vegetarian dishes ■ Indicates vegetarian dishes

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- deep fried lentil dumplings soaked in tempered yoghurt
THAYIR VADAI

- steamed coconut flavoured rice flour crumble served with black chickpea curry
variations - ragi puttu, red rice puttu
PUTTU WITH KADALAI

NON VEGETERIAN SELECTION

350

- is a delicious spicy preparation of the eggs in a delicious onion
and tomato based gravy
EGG ROAST
- a delicacy of chicken preparation from mappila cuisine
CHICKEN ROAST
- minced lamb cooked in a delicious onion and Indian spices
served with ceylon paratha / appam / brun pav
KHEEMA MASALA

HOT BEVERAGES

125

Chai

Masala chai

Makaibari

Mangalam golden tips

Gopaldhara

Hajua silver leaf

NARASU'S SOUTH INDIAN FILTER COFFEE