To offer our guests the fresh seafood while witnessing the east coast of Bay of Bengal from Shoreline, we present an all new seafood specialty and coastal menu at Bayview!! Savour the uniquely crafted authentic marinades of mustard and mango with your choice of fresh catch, meat or vegetables complimented with finest collection of wines, single malts and signature cocktails with an amalgamation of fresh fruity flavors and garden fresh herbs.

All prices are in Indian Rupees and exclusive of government taxes

☐ Non-Vegetarian  ☐ Vegetarian

Please let us know if you are allergic to any ingredient. We shall assist you with suitable alternatives.
LOBSTER (500gms) 3500

GRILLS

● Spice up your Lobster

Madras
Chef’s own spice traditionally grounded

Bayview Signature spice
Handpicked local spices

Olive Oil Lemon Garlic
A classic amalgamation

Mustard & Mango
An inventive infusion

PANFRY

● Kal Yera Thokku
Lobsters, homemade spices, tomato, onion, curry leaves

CURRIES

● Kal Yera Manga Charu
Lobsters, raw mango simmered in coconut milk

● Kal Yera Kovalam Curry
Covelong spiced home style lobster curry, red chili, shallots, garlic

CLASSICAL

● Lobster Thermidor
French classical formulation

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nandu Roast (500gms)</td>
<td>850</td>
<td>Pan roasted mud crab, tangy onion tomato</td>
</tr>
<tr>
<td>Grilled Bay Prawns</td>
<td>825</td>
<td>Olive oil, lemon &amp; garlic/Bayview signature spice/mustard &amp; mango</td>
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<tr>
<td>Prawn Ghee Roast</td>
<td>825</td>
<td>Red chili paste, ghee roasted</td>
</tr>
<tr>
<td>Calamari</td>
<td>750</td>
<td>Beer battered Panko (Wasabi mayo, sweet tomato raisin chutney)</td>
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<tr>
<td>Jamaican Crab Cakes</td>
<td>750</td>
<td>Wasabi coleslaw, sweet chili sauce</td>
</tr>
<tr>
<td>Masala Fried Nethli</td>
<td>700</td>
<td>Spice speckled local white bait, spicy homemade onion chutney</td>
</tr>
<tr>
<td>Lamb Sukka</td>
<td>775</td>
<td>Spiced dehydrated kid lamb</td>
</tr>
<tr>
<td>Pork Ularthiyathu</td>
<td>750</td>
<td>Syrian pork delicacy</td>
</tr>
<tr>
<td>Kori Kempu Bezule</td>
<td>695</td>
<td>Chicken morsels, Mangalorean approach</td>
</tr>
<tr>
<td>Yellow Chili Powder &amp; Curry Leaf Dusted Baby Corn Varuval</td>
<td>580</td>
<td></td>
</tr>
<tr>
<td>Kundapur Spiced Tossed Fresh Farm Cheese</td>
<td>580</td>
<td></td>
</tr>
<tr>
<td>Podi Urli Thakkali</td>
<td>580</td>
<td>Baby potatoes, gun powder, cherry tomatoes</td>
</tr>
<tr>
<td>Broccoli Pepper Fry</td>
<td>580</td>
<td>Black pepper tempered broccoli</td>
</tr>
<tr>
<td>Gobi Kempu Bezule</td>
<td>580</td>
<td>Cauliflower florets another Mangalorean approach</td>
</tr>
<tr>
<td>Vazhaka Varuval</td>
<td>580</td>
<td>Plantain fritters</td>
</tr>
</tbody>
</table>

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- [ ] Vegetarian

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SOUPS & GREENS

- Bayview Seafood Classic
  Chili garlic crostini
  $375

- Curried Coconut Soup
  $350
  - Shrimp
  - Chicken
  - Crab
  - Tofu & Mushrooms

- Horse gram Tomato Saar
  Parmesan and roasted lentil straw
  $325

Mesclun

- Prawns & Squid
  $575
- Chicken
  $525
- Garlic infused pineapple, roasted bell pepper, grilled zucchini
  $495

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BAYVIEW GRILLS

- **3 Sea Platter** 3995
  Combo of grilled lobster, tiger prawn and fresh catch fish fillet

- **Fresh Catch Fish (2 Nos succulent fillets)** 985

- **Mud Crab (500 gms)** 850

- **Tiger Prawn (1 No)** 750

- **Lady Fish (3 Nos)** 750

- **Calamari (200 gms)** 750

**FLAVOURS**

- **Madras**
  Chef’s own spice traditionally grounded

- **BayView Signature spice**
  Handpicked local spices

- **Olive Oil Lemon Garlic**
  A classic amalgamation

- **Mustard & Mango**
  An inventive infusion

- **Grilled Tenderloin** 975
  Roasted garlic mash, red wine mushroom jus

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[Non-Vegetarian] [Vegetarian]

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BAYVIEW SIGNATURE
VOYAGE

Non Vegetarian
R 4850

Vegetarian
R 2850

Choice of soup

Seafood Signature platter
Grilled fresh catch fish, tiger prawn, lobster manga charu, curry leaf rice, Malabari paratha

Vegetarian Signature Platter
Kundapur farm fresh cheese, kai kari manga charu, paruppuaraikeerai, podi urlaithakkali, curry leaf rice, Malabari paratha

Choice of Dessert

Our server shall be glad to explain you if you may have any query

BAYVIEW PANFRIES

Prepared with our authentic signature spices.

- Prawns 895
- Chicken 840
- Calamari 800
- Vegetarian 700

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- Vegetarian
COVE CREATIVES

- **Vazhayila Meen**
  Banana leaf wrapped fresh catch fish, chef's exclusive
  990

- **Classic Panko Crumbed Fish & Chips**
  945

- **Manga Charu**
  Raw mango simmered in coconut milk
  Fresh catch fish
  945
  Bay prawns
  925

- **Kovalam Fish Curry**
  Local specialty with red chilly shallots & garlic
  945

- **Nandu Kozhambu**
  Mud crab slow cooked, coastal spices
  890

- **Home Style Mutton Curry**
  Succulent lamb local way
  890

- **Kori Gassi**
  Mangalorean chicken delicacy
  850

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- **Vegetarian**
COVE CREATIVES

- Mavinkai Menasukkai 645
  Sweet tangy spicy curry, mango & jaggery

- Kai Kari Manga Charu 645
  Vegetables, raw mango, coconut milk

- Vazhaipoo Murunga kai Kozhambu 645
  Banana flower, drumstick South Indian way

- Vendakkai Melagu Perratti 645
  Tempered okra, black pepper, shallots

- Paruppu Arai Keerai 645
  Yellow lentils, local spinach

- Palkatti Pattani Masala 645
  Farm cheese, green peas, coconut, cashew

- Traditional Ravioli with Ricotta Cheese & Spinach 645
  Orange basil sauce / Thyme butter sauce

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TO GO WITH

- Flavoured Rice
  - Vengayam & Podi - Shallots & Gunpowder
  - Karuvepilai - Curry leaf rice
- French Fries
- Garlic Bread
- Steamed Ponni Rice
  Popular medium grain & soft rice grown locally
- Brown Rice
- Flaky Paratha (2 numbers)
- String Hoppers (3 numbers)
  Idiyappam

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SWEET ENDINGS

- Coconut Malibu Crème Brulee 450
- Chocolate Marquise 450
- Blueberry Cheese Cake 450
- Tengapal Passion fruit Payasam 450
- Tropical Fruit Platter 450
  A delicate arrangement of fruits
- Kulfi – Bayview Flavours 450
  Rose petals & fennel
  Fresh coconut & jaggery
  Malai kesar
- Choice of Flavoured Ice Creams 400

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