## All Time Southern Comfort

### 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 vada: lentil dough nuts soaked in rasam
- Thair vada: 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
- Pesarattu: 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 chilies

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### 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.
APPETIZER

- **Vegetarian** 550
  - Guntur chilli mushroom – fresh mushroom tossed with guntur chilly
  - Puntu tamara tantu – crispy lotus stalk with roast garlic
  - Baby milagu varuval – peppery potato wedges
  - Paneer 65 – a typical hyderabadi street food
  - Vailai 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 kera – kerala style mutton pepper fry
  - Hyderabadi galoqui kebab – mouth melting grill lamb patty
  - Adiyaar varrukollu – chargrilled chicken, an adiyar specialty
  - Kori kempu – chicken strips tossed in tempered yogurt

- **Seafood** 1175
  - Mampalam iralkalin – stir fried raw mango prawns
  - Veyincina royakku – spicy fried prawns
  - Babmbey botukoli – pan fried bombay duck
  - Perraicca mina – deep fried crispy pomfret

**MINI MEALS** 850
- neer dosa with chicken / vegetable gassi
- biribele bhat with motte bhujj / bhendakaya vepdu
- appam with lamb / vegetable stew
- malabar parotta 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 perattu – cauliflower florets tossed with onion and pepper.
  - Paccakari istew – 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
  - Atirachi istew – mappila mutton curry
  - Chicken chettinad – chicken curry from the community of nattukottai chettans
  - 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 chettiyans style
  - Koonthal varpuvu – 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 (sumal) $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

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

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

- Vegetarian Thali $1600
- Non vegetarian Thali $1800
- Seafood Thali $2300

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