OUR STORY

The Konkan region nestled between the Sahyadri mountains and Arabian sea, stretching from Alibaug, Mumbai, Raigad, Sinhagad, Goa, North Karnataka, Udupi and Kasargod is known for its beautiful coastline, temple architecture, silk and cotton weaving, leather art and Konkani cuisine. This coastal line is lush with paddy fields and coconut laden palms. The sea is teeming with pomfret, jumbo prawns, lobster, mussels, clams and a variety of seafood.

At Konkan Café, we welcome you to a melange of modern and authentic Konkani cuisine. Where one enjoys the wonders from the simple to sumptuous – that until now could probably only be found in homes along the Konkan coast.

Cooking of this region and its communities revolves around ingredients like coconut, rice, sea food, meats and fresh vegetables. At the core of the cuisine are only the finest ingredients, spices and vegetables of the season. The outcome indeed is a celebration of senses, food that pleases the eye and rewards the palate and is laden with irresistible aroma.

The design of the restaurant modelled after a “Nalukettu”, a typical single courtyard house in west and southern coast of India, is our tribute to the exquisite Konkan coast.

Enjoy your meal and savor the fresh taste of Konkan.
### Vegetarian 915/-

- **Dalimb Batate ★**
  Tangy potato patty topped with pomegranate
  ![Vegetarian](vegetarian) | 224 Kcal | 170 gms

- **Kelphulachi Wade**
  Crispy fried seasoned banana flower
  ![Non-vegetarian](non-vegetarian) | 245 Kcal | 136 gms

- **Masala Wada**
  Split lentil dumplings
  ![Vegetarian](vegetarian) | 268 Kcal | 135 gms

- **Kurkurit Kamal Kadi ★**
  Crispy fried lotus steam with garlic & curry leaves
  ![Vegetarian](vegetarian) | 145 Kcal | 144 gms

- **Kaalan Elayappam**
  Mushroom stuffed rice batter cigars
  ![Vegetarian](vegetarian) | 88 Kcal | 170 gms

- **Aritha Pundi**
  Tempered, steamed rice dumplings
  ![Vegetarian](vegetarian) | 290 Kcal | 200 gms

- **Bhajjeli Paneer ★**
  Char grilled cottage cheese
  ![Vegetarian](vegetarian) | 555 Kcal | 262 gms

- **Pepper Potato Wedges**
  Skin potato wedges tossed in pepper & garlic
  ![Vegetarian](vegetarian) | 411 Kcal | 220 gms

- **Vazhapoo Cutlets ★**
  Banana flower patties deep fried
  ![Vegetarian](vegetarian) | 384 Kcal | 222 gms

- **Vazhuthananga Fry**
  Spiced green aubergine fritters
  ![Non-vegetarian](non-vegetarian) | 104 Kcal | 253 gms

- **Paniyaram**
  Grilled, fermented rice & split black lentil dumpling
  ![Vegetarian](vegetarian) | 203 Kcal | 120 gms

- **Kavipoo Puli Varuval**
  Sweet and sour crispy cauliflower tossed with green chili curry leaves
  ![Vegetarian](vegetarian) | 98 Kcal | 181 gms

- **Baby Corn Milagu Varuval**
  Crispy fried baby corn
  ![Vegetarian](vegetarian) | 401 Kcal | 192 gms

### Meat & Poultry 1125/-

- **Bhajjeli Kombdi ★**
  Charcoal grilled chicken morsels
  ![Non-vegetarian](non-vegetarian) | 494 Kcal | 244 gms

- **Koli Karvepuli**
  Chicken leg tossed in onion, green chillies and curry leaves
  ![Non-vegetarian](non-vegetarian) | 251 Kcal | 180 gms

- **Vafeli Hervi Kombdi**
  Steamed chicken wrapped in banana leaves
  360 Kcal | 180 gms

- **Mutton Chaap**
  Lamb cutlets
  ![Non-vegetarian](non-vegetarian) | 410 Kcal | 182 gms

- **Aattrachi Kurumulaku Phari**
  Mutton pepper fry
  ![Non-vegetarian](non-vegetarian) | 472 Kcal | 190 gms

### Sea Food 1515/-

- **Thechyacha Jhinga ★**
  Prawns tossed in pounded green chili and garlic
  ![Non-vegetarian](non-vegetarian) | 535 Kcal | 302 gms

- **Talleli Sungte / Paplet**
  Dry fried malvani prawn / pomfret
  ![Non-vegetarian](non-vegetarian) | 314 Kcal | 324 Kcal | 150 gms, 170 gms

- **Tawyache Bombil**
  Pan grilled crumbed spiced Bombay duck
  ![Non-vegetarian](non-vegetarian) | 346 Kcal | 180 gms

- **Kelda Wada**
  Crab cakes
  ![Non-vegetarian](non-vegetarian) | 400 Kcal | 200 gms

- **Tawa Fry Bangda**
  Masala grilled Mackerel
  ![Non-vegetarian](non-vegetarian) | 191 Kcal | 150 gms

- **Karuveppilai Iral**
  Curry leaves flavored, pan seared prawns
  ![Non-vegetarian](non-vegetarian) | 92 kcal | 180 gms

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Lactose Gluten Nuts Celery Mustard Sesame Fish Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

Vegetarian Non-vegetarian Vegan Signature dishes

Kindly inform us if you are allergic to any food ingredients.

All prices are in Indian rupees and subject to government taxes.
COASTAL TAWA FRY 1650/- ★

Bangra - Mackerel (seasonal)
| 342 kcal | 250 gms

Paplet - Pomfret
| 278 kcal | 200 gms

Jhinga - Prawns
| 331 kcal | 180 gms

Surmai - King fish
| 477 kcal | 250 gms

Shendve - Lobster
| 350 kcal | 175 gms

Kekada - Crab
| 340 kcal | 180 gms

Kane - Lady fish
| 310 kcal | 180 gms

SOUPS 495/-

Tomato Chi Saar
Goan style tomato and lentil soup
| 163 kcal | 162 gms

Pepper Rasam ★
Spicy and tangy lentil soup
| 143 kcal | 162 gms

Nandu Rasam ★
Crab soup
| 193 kcal | 162 gms

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VEGETARIAN 1015/-

Vafeli Ussal
Maharashtrian delicacy of assorted sprouts

Chow Chow Ajaldina
Aromatic green Squash, kundapur spices

Bhendi Chi Bhaji ★
Home style lady finger

Latande Ki Bhaji
Long beans tempered with mustard seeds, onions & grated coconut

Vegetable Poriyai
Pumpkin or beetroot

Nilgiri Korma
Vegetables in green masala

Paneer, Gobi Chilly Fry
Paneer, cauliflower with chillies

Tendli Kaju Bhaji
Ivy gourd, cashew tempered and tossed with coconut

Vegetable Ishew ★
Vegetables in tempered coconut milk

Maanga Kozhambu ★
Raw mango curry

Malabar Vegetable Curry ★
Kerala speciality vegetable korma

Ennai Kathirikkai
Brinjal, tangy tamarind curry with grounded masala

Basale Gassi
Mangalorean spinach curry

MEAT & POULTRY 1415/-

Sambar
Drumsticks, lentils and shallots gravy

Tomato Chi Varan
Tomato dal

Kombdichi Sukhe / Mutton Sukhe ★
Dry preparation from malvan

Kori Ghee Roast ★
Slow roasted chicken with chilli and ghee

Kori Methi Masala
Chicken in fenugreek masala

Nadan Kozhi Roast
Chicken morsels roasted with kerala spices

Nadan Muttai Roast
Egg roast

Aattirachi Cheriya Ulli Masala
Lamb with shallots, coriander, chilli and pepper

Malvani Chicken Curry ★
Chicken and coconut milk with malvani spices

Jeerem meerem Chi Kombdi
Goan chicken preparation with roast cumin and black pepper

Hirve Masalya Che Mutton
Lamb in green masala

Attirachi Ishew ★
Mappila mutton curry with coconut milk and potato

Mappila Biryani ★
Mappila style biryani – chicken / lamb

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**SEA FOOD 1625/-**

**Koonthal Varaval**
Deep fried squid rings marinated with Kerala spices
🔗 | 338 Kcal | 220 gms

**Meen Pollichathu ★**
Fish grilled with spices in banana leaf
🔗 | 492 Kcal | 370 gms

**River Sole Reshad**
Steamed or grilled
🔗 | 442 Kcal | 350 gms

**Denge Pepper**
Crab meat in butter pepper and garlic
🔗 | 430 Kcal | 170 gms

**Tisya Chi Sukhe**
Clams with coconut mildly spiced
🔗 | 396 Kcal | 270 gms

**Prawn Kokum Garlic**
Fried prawns tossed with kokum and garlic
🔗 | 218 Kcal | 180 gms

**Prawn / Fish Gassi ★**
Manglorean style curry - Prawn / Fish
🔗 | 551 Kcal | 490 Kcal | 330 gms

**Meen Manga Curry ★**
Rawas Fish curry with raw mango and coconut
🔗 | 470 Kcal | 350 gms

**Tikkle - Prawn / Fish**
Malwani style curry - prawn / fish (surmai)
🔗 | 318 Kcal | 430 Kcal | 270 gms

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**KONKANI THALI ★**

**Vegetarian Thali**
456 Kcal
🔗 2175/-

**Non-vegetarian Thali**
655 Kcal
🔗 2275/-

**Seafood Thali**
758 Kcal
🔗 2725/-

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**SMALL PLATES 1235/-**

**Vegetarian**
Tendlī kaju bhaji, vegetable stew served with appam and rice
🔗 | 312 Kcal | 220 gms

**Chicken**
Kozhi varuval, chicken gassi served with paratha and rice
🔗 | 382 Kcal | 220 gms

**Fish**
Fried fish fingers, fish gassi served with appam and rice
🔗 | 392 Kcal | 220 gms

**Lamb**
Mutton sukhe, lamb stew served with malabar paratha and appam
🔗 | 412 Kcal | 220 gms

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**Breads 125/-**

- Malabar Paratha ★
  Flaky bread from Malabar region
  🍳 | 332 Kcal | 117 gms

- Neer Dosa ★
  Pancake made from thin rice batter
  🍳 | 105 Kcal | 30 gms

- Appam ★
  Fermented rice pancakes
  🍳 | 249 Kcal | 80 gms

- Tandalachi Bhakri
  Rice flour flat bread
  🍳 | 308 Kcal | 80 gms

- Chapati
  Unleavened flat bread cooked on griddle
  🍳 | 292 Kcal | 50 gms

- Jwarichi Bhakri
  Jowar flour flat bread
  🍳 | 260 Kcal | 100 gms

**Rice 495/-**

- Ghee Rice
  🍳 | 750 Kcal | 440 gms

- Unpolished Goan Rice
  🍳 | 802 Kcal | 475 gms

- Ambe Mohor
  🍳 | 723 Kcal | 430 gms

- Basmati
  🍳 | 720 Kcal | 420 gms

- Moong Ani Palak Chi Khichdi
  Moong dal and Palak khichdi
  🍳 | 638 Kcal | 370 gms

- Bisibela Bhath
  South indian rice preparation with lentils, mix vegetables
  🍳 | 828 Kcal | 495 gms

**All Time Comfort 600/-**

- Steamed Idly
  🍳 | 565 Kcal | 320 gms

- Thair Idly
  Idly with sweet and sour chilled curd
  🍳 | 750 Kcal | 380 gms

- Rasam Idly
  Idly soaked in rasam
  🍳 | 750 Kcal | 470 gms

- Thatte Idly
  A kannadiga speciality plate shaped idly served with sambar
  🍳 | 614 Kcal | 380 gms

- Ramassery Idly
  A fluffy flattened idly from rammessery
  🍳 | 613 Kcal | 386 gms

- Medu Vada
  Lentil doughnuts with onion, spices and coconut chunks
  🍳 | 356 Kcal | 152 gms

- Rasam Vadai
  Lentil dough nuts soaked in rasam
  🍳 | 850 Kcal | 380 gms

- Thair Vadai
  Wada topped with tempered chilled yogurt
  🍳 | 750 Kcal | 380 gms

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Lactose 🥑 Gluten 🥑 Nuts 🥑 Celery 🥑 Mustard 🥑 Sesame 🥑 Fish 🥑 Eggs 🥑 Peanuts 🥑 Molluscs 🥑 Soy 🥑 Sulphites 🥑 Crustaceans 🥑 Lupin 🍳 Vegetarian 🍳 Non-vegetarian 🍳 Vegan 🥑 Signature dishes

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Plain Dosa
A traditional south Indian rice pan cake
• 438 Kcal | 260 gms

Masala Dosa
Rice pan cakes with spiced potato
• 498 Kcal | 290 gms

Mysore Masala Dosa
Crispy and soft rice stuffed pancakes
• 481 Kcal | 270 gms

Navadanya Dosai
A nutritious multigrain rice crepes
• 368 Kcal | 230 gms

Ragi Dosa
Finger millet pancakes
• 424 Kcal | 230 gms

Masala Uttapam
fermented puffed thick pancake with vegetables
• 596 Kcal | 320 gms

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**DESSERT 635/-**

- **Hot Jalebi With Kulfi**
  Deep fried flour sweet swirls with local ice-cream  
  |  | 288 Kcal | 80 gms

- **Elaneer Payasam ⭐**
  A cold dessert with tender coconut and jaggery  
  |  | 827 Kcal | 250 gms

- **Tender Coconut Souffle**
  A classic homemade dessert  
  |  | 398 Kcal | 170 gms

- **Paan Ice Cream ⭐**
  Homemade betel leaf ice-cream  
  |  | 298 kcal | 170 gms

- **Dodol**
  Goan sweet made from coconut milk, palm sugar and rice flour  
  |  | 325 Kcal | 110 gms

- **Serradura**
  Portuguese saw dust pudding  
  |  | 407 Kcal | 110 gms

- **Bebinca ⭐**
  A goan traditional pudding  
  |  | 508 Kcal | 130 gms

**COOLERS 495/-**

- **Sugarcane Juice ⭐**
  | | 31 Kcal | 250 ml

- **Sol kadhi ⭐**
  Sour berry extract with coconut milk mildly spiced  
  | 23 Kcal | 250 ml

- **Aam Ka Panna**
  Raw mango Juice  
  | 70 Kcal | ml

- **Mattha**
  Buttermilk  
  | 51 Kcal | 250 ml

**BEVERAGE 385/-**

- **Tea**
  | 18 Kcal | 200 ml

- **South Indian Filter Coffee ⭐**
  | 24 Kcal | 120 ml

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06/22