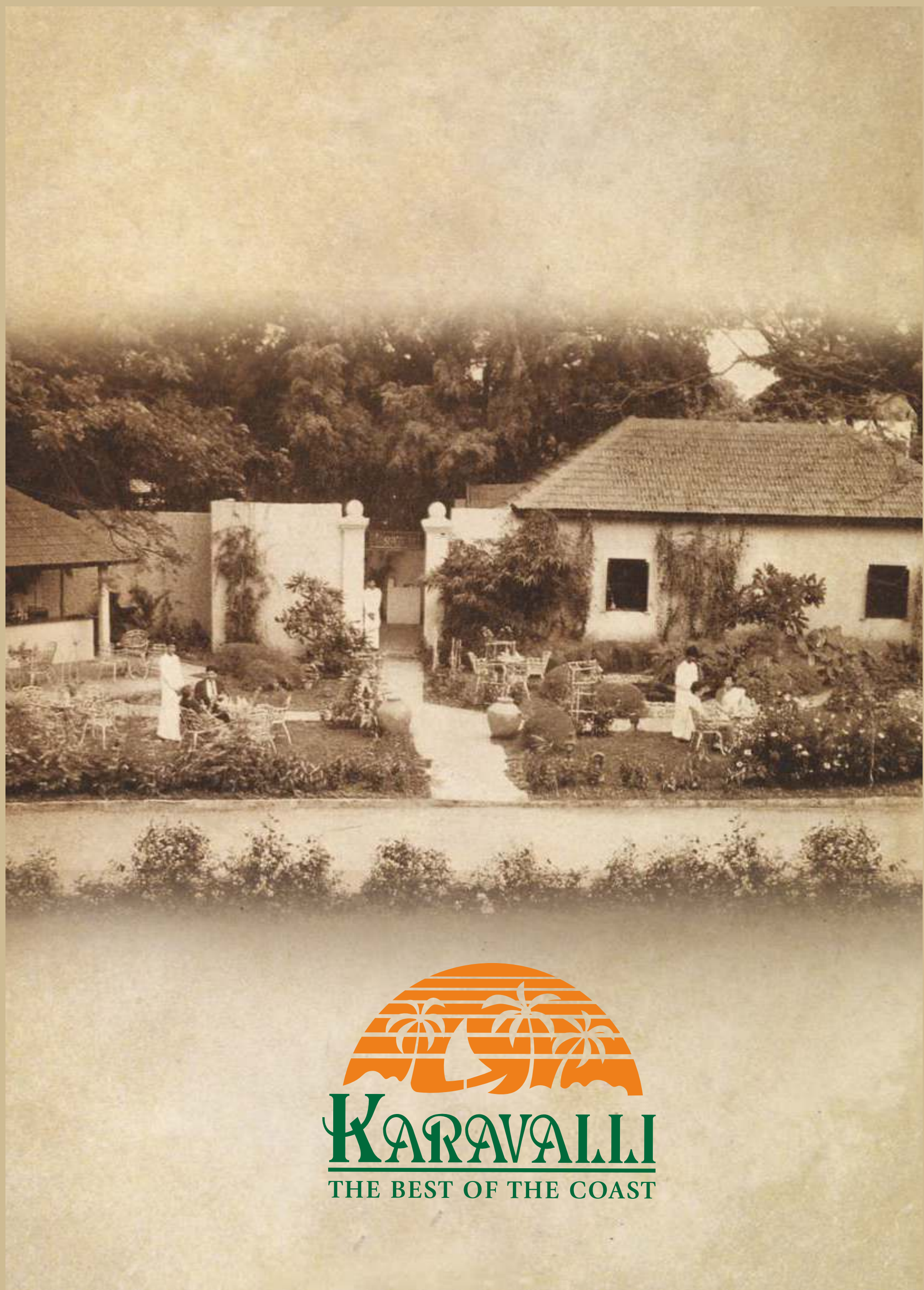




KARAVALLI

THE BEST OF THE COAST

Seafood / Meat / Poultry / Vegetarian

West Coast Seafood Grill

Sea Crab Ghee Roast 2500
977 kcal | 350 gms | Sea crab, Byadgi Chilli, Coriander, Jeera, Clarified butter

Crab Kurumelagu Fry 2500
595 kcal | 250 gms | Crab meat, Pepper, Onion, Lime juice, Rice

Malabar Prawn Roast. 2500
415 kcal | 250 gms | Tiger prawns, fennel, ginger, coconut slivers, lemon juice

Prawn Ghee Roast 2200
490 kcal | 250 gms | Medium Prawn, Byadgi chilli, Coriander, Jeera, Clarified butter

Kurumelagu Konju (Pepper Prawns) 2100
479 kcal | 250 gms | Medium Prawns, Black Pepper, Shallots

Meen Porichathu (Shallow fried Black Pomfret) 2100
338 kcal | 220 gms | Black Pomfret, Byadgi chilli, Turmeric powder, Lime juice

Malvani Surmai Tawa Fry (Shallow fried Seer Fish) 2000
222 kcal | 220 gms | Seer fish, Turmeric, Black Pepper, Lime juice

Paplet Fry (Silver Pomfret fry) 2000
317 kcal | 220 gms | White Pomfret Chilli, Shallots, Pepper, Lime juice

Kane Bezule (Pan cooked Lady Fish) 2000
200 kcal | 220 gms | Lady fish, Coriander, Jeera, Lime juice

Shagoti Fish Roast 2000
693 kcal | 250 gms | Fish chunks, Xacuti Powder, Bell pepper, Lime juice

Koondal Pattichathu (Squid with spice reduction) 1750
538 kcal | 250 gms | Squids, Shallots, chilli, Lime juice, Kodampuli

Calamari Fry 1750
459 kcal | 200 gms | Squid, Xacuti powder, Ginger, Garlic, Lime juice

Octopus Fry 1500
640 kcal | 200 gms | Baby Octopus, Xacuti masala, Chilli powder, Lime juice

Meat and Poultry

Attirachy Ularthu (Lamb Roast) 2000
668 kcal | 240 gms | Lamb, Shallots, Tomato, Ginger, Green chillies, Fennel powder

Erachi Ularthu (Tenderloin Roast) 1750
582 kcal | 240 gms | Tenderloin, Shallots, Tomato, Ginger, Green chillies, Fennel powder

Ghee Roast Chicken 1750
786 kcal | 280 gms | Chicken, Byadgi chilli, Coriander, Jeera, Clarified butter

Kori Kempu Bezule (Batter fried Chicken strips) 1500
686 kcal | 250 gms | Chicken, Chilli paste, Rice flour, Yoghurt, Curry leaves

Koli Barthad (Coorg Fried Chicken) 1500
719 kcal | 280 gms | Chicken, Black Pepper, Coriander, Cinnamon, Cloves, Cumin, Onion, Coorg vinegar

Starters Vegetarian

Mushroom Ghee Roast 1500
536 kcal | 220 gms | Mushroom. Chilli, Coriander, Jeera, Clarified butter

Gobi Kempu Bezule (Batter fried Cauliflower florets) 1450
439 kcal | 250 gms | Cauliflower florets, Chilli paste, Rice flour, Yoghurt, Curry leaves

Malabar Potato Roast 1450
375 kcal | 250 gms | Baby Potatoes, Onion, Tomato, Fennel, Lime juice

Kaaju Kotmir Vade (Cashew and Coriander fritters) 1450
689 kcal | 220 gms | Cashew, Coriander, Onion, Rice flour, Chickpea powder

Kinnya Masala Dosa (Spiced lentil crepes) 1450
313 kcal | 200 gms | Rice, Lentil, Potatoes, Spices, Clarified butter, Coconut relish

Chattambade (Fried Lentil patties) 1450
373 kcal | 240 gms | Bengal gram, Aniseed, Green chillies, Curry leaves

Oggaraneda Aritha Pundi (Steamed rice dumplings) 1450
389 kcal | 250 gms | Rice, Cumin, Coconut, Spices, Clarified butter

Balekai Podi 1450
396 kcal | 200 gms | Raw Banana, Chilli, Lime juice

List of Allergens:

Sulphites, Celery, Crustaceans, Sesame, Nuts, Gluten, Peanuts, Moluscs, Lupin, Soya, Fish, Eggs, Milk, Mustard

An average active adult requires 2,000 kacl of energy per day, however, calorie needs may vary
All prices in Indian rupees and subject to applicable government taxes.
Please inform our associates if you are allergic to any ingredient

Seafood / Meat / Poultry / Vegetarian

Main Course - Seafood

▲ **Chevod Balchao (Lobster in pickled spices)** 2800
688 kcal | 300 gms | Lobster, Goan pickled spice, Chillies, Goan vinegar

▲ **Karavalli Sea Crab Curry** 2100
689 kcal | 550 gms | Sea Crab, Cashew, Tomato, Coriander, Jeera, Coconut milk

▲ **Sungatache Kodi (Goan Prawn Curry)** 2100
444 kcal | 450 gms | Medium Prawns, Coconut, Kokum, Green chilli, Cumin

▲ **Yetti Pulimunchi (Sour and spicy Prawns)** 2100
437 kcal | 450 gms | Prawns, Chilli, Tamarind, Coconut, Onion

▲ **Alappuzha Meen Curry (Alleppy Fish curry)** 1900
565 kcal | 450 gms | Seer fish, Chilli, Coconut, Shallots, Raw mangoes

Main Course - Meat and Poultry

▲ **Mutton Eshtew** 1900
841 kcal | 450 gms | Lamb, Coconut milk, Cinnamon, Cloves, Ginger

▲ **Kundapur Mutton Curry** 1900
655 kcal | 450 gms | Lamb, Cashew, Tomato, Coriander, Jeera, Coconut milk

▲ **Pork Sorpotel** 1700
590 kcal | 450 gms | Pork, Black pepper, Cinnamon, Clove, Goan Vinegar

▲ **Kori Gassi (Mangalorean Chicken curry)** 1600
795 kcal | 450 gms | Chicken, Coconut, Byadgi Chillies, Coriander, Fenugreek, Tamarind, Clarified butter

Scrumptious Wood Fired Curries

▲ **Mangalorean Fish Curry** 1900
710 kcal | 450 gms | White Pomfret, Chillies, Pepper, Coconut, Garlic

▲ **Kozhi Melagittathu (Syrian Chicken Curry)** 1600
703 kcal | 450 gms | Chicken, Onion, Chilli, fennel, Coriander, Onion

● **Achinga Mezhakkivaretti** 1200
209 kcal | 400 gms | | Long Beans, Shallots, Chilli, Coconut oil

Classic Combination

▲ **Moplah Chemeen Biriyani (Moplah Prawn Biriyani)** 2200
543 kcal | 760 gms | Prawns, Jeera Samba rice, Clarified butter, Coconut relish, Yogurt relish

▲ **Moplah Chicken Biriyani** 1850
858 kcal | 760 gms | Chicken, Jeera Samba rice, Clarified butter, Coconut relish, Yogurt relish

▲ **Pothi Choru (Flavoured rice and spiced chicken)** 1850
732 kcal | 650 gms | Chicken, Jeera Samba rice, Clarified butter, Cashew

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Vegetarian

Seasonal Stars

Patrade (Colocasia leave rolls) — 1400
421 kcal | 250 gms | Colocasia leaves, Spice paste, Clarified butter

Vazhapoo Cherupayar Thoran (Banana flower and lentil stir fry) — 1400
472 kcal | 300 gms | Banana flowers, Lentil, Coconut, Spices

Maavinakai Menaskai (Preserved Mango curry) — 1500
541 kcal | 450 gms | Mango, Byadgi chilli, Coconut, Sesame, Tamarind, Jaggery

Basale Gassi (Mangalore spinach curry) — 1400
411 kcal | 450 gms | Vine Spinach, Lentil, Coconut, Coriander, Tamarind

Main Course Vegetarian

Pachakkari Stew (Vegetable stew) — 1500
671 kcal | 450 gms | Potato, Carrot, Beans, Coconut milk, Cinnamon, Cloves, Ginger

Ulli Theeyal (Button onion curry) — 1400
651 kcal | 450 gms | Button onion, Coconut, Spices, Tamarind

Alambo Arepu (Mushroom curry) — 1400
454 kcal | 450 gms | Mushroom, Cashew, Tomato, Coriander, Jeera, Coconut milk

Enne Badnekai (Brinjal relish) — 1400
597 kcal | 470 gms | Brinjal, Peanut, Niger seed, Coriander, Jeera, Onion

Avial (Vegetables stir fry) — 1400
405 kcal | 450 gms | Banana, Pumpkin, Beans, Drumstick, Snake gourd, Yoghurt, Coconut, Cumin

Kerala Sambhar — 1100
380 kcal | 450 gms | Drumstick, Pumpkin, Lady finger, Lentil, Chilli, Fenugreek, Tamarind

Accompaniments

Egg Appam — 300
77 kcal | 90 gms | Rice, butter, Egg

Malabar Paratha (Refined flour bread) — 275
442 kcal | 140 gms | Refined flour, Egg, clarified butter

Appam (Fermented rice pancake) — 275
72 kcal | 60 gms | Rice, butter.

Tawa Paratha (Whole wheat flour bread) — 275
390 kcal | 100 gms | Whole Wheat f lour, clarified butter.

Idiappam (2 Numbers) (Rice string hoppers) — 275
80 kcal | 120 gms | Rice, coconut

Sannas (2 Numbers) (Steamed rice cake) — 275
110 kcal | 120 gms | Rice, Lentil, Sugar

Neer Dosa (4 numbers) (Unfermented rice pancake) — 275
62 kcal | 100 gms | Rice

Ramassery Idli (4 numbers) (Rice cake) — 275
149 kcal | 200 gms | Rice, lentil

Kori Roti — 275
65 kcal | 150 gms | Rice

Unpolished Red rice — 325
126 kcal | 320 gms

Plain Steamed Rice — 325
109 kcal | 150 gms|

Neichoru (Ghee rice) — 450
210 kcal | 350 gms | Jeera Samba rice, Cashew, Clarified butter, Fried onion

Chitranna (Lemon rice) — 450
364 kcal | 350 gms | Rice, Lemon juice, Mustard, Peanut, Cashew, Lentil, Curry leaves, Clarified butter

Puliyogare (Tamarind rice) — 450
508 kcal | 350 gms | Rice, Tamarind pulp, Peanut, Mustard, Lentil, Curry leaves, Clarified butter

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Desserts

Elaneer Payasam
(Tender coconut pudding) — 750
331 kcal | 220 gms | Tender coconut, milk, cardamom, jaggery

Coastal Cruise — 750
519 kcal | 200 gms | Ragi Manni, Kashi Halwa, Ada Pradhaman

Bebinca (Multi-layered Goan pancake) — 600
386 kcal | 150 gms | Refined flour, coconut, Egg, Sugar, Vanilla ice cream

Dodol (Jaggery and rice cake) — 600
346 kcal | 150 gms | Rice, coconut milk, Palm Jaggery cashew, butter, vanilla ice cream

Kashi Halwa (Ash gourd pudding) — 600
360 kcal | 220 gms | Ash gourd, Sugar, Clarified butter

Ada Pradhaman (Rice flakes pudding) — 600
468 kcal | 220 gms | Rice flakes, coconut milk, jaggery, cashew, clarified butter

Ragi Manni (Finger millet pudding) — 600
490 kcal | 220 gms | Finger millet, jaggery, coconut milk.

Chiroti (Wheat flaky pastry) — 600
565 kcal | 250 gms | Wheat flaky pastry, Wheat flour, sugar, Almond milk.

Specialty Ice cream — 600
220 kcal | 100 gms | Choose from available flavours.

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