



The Konkan region nestled between the Sahyadri Mountains and Arabian Sea, stretching from Alibag, Mumbai, Raigad, Ratnagiri, Sindhudurg, Goa, North Kanara, Udipi and Kasaragod is known for its beautiful coastline, temple architecture, silk, 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.



APPETIZER



SEAFOOD

1195

- Prawns tossed in pounded green chilli and garlic
THECHYACHA JHINGA
- Dry fried malvani prawns / pomfret
TALLELI SUNGTE / PAPLET
- Pan grilled crumbed spiced bombay duck
TAWYACHE BOMBIL
- Crab cake
KEKDA VADA

MEAT & POULTRY

995

- Charcoal grilled chicken morsels
BHAJLELI KOMBDI
- Chicken strips tossed in curd, chillies and
curry leaves
KORI KEMPU
- Lamb cutlets
MUTTON CHAAP
- Marinated lamb with onion, chilli, ginger and
tomatoes cooked on hot griddle
KOTHU LAMB

VEGETARIAN

885

- 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
- Spiced lentil dumplings
MASALA WADA
- Slow cooked baby jackfruit with savory banana and
deep fried (seasonal)
PHANAS ANI KELA CHI CHAAP
- Tempered rice dumplings
ARITHA PUNDI
- Char grilled cottage cheese
BHAJLELI PANEER
- Skin potato wedges tossed in pepper and garlic
PEPPER POTATO WEDGES
- Banana flower patties breaded and deep fried
VAZHAPOO CUTLETS
- Deep fried stuffed chilli
BHARLA MIRCHA
- Crispy fried cauliflower tossed with yoghurt,
green chilli and curry leaves
GOBI KEMPU BEZULE

SOUPS

395

- Goan style tomato and lentil soup
TOMATO CHI SAAR
- Spinach soup tempered with garlic and curry leaves
CHEERA CHARU
- Crab soup
NANDU RASAM
- Roasted lamb leg soup
ATTIN KAALU

SEAFOOD



1295

SUKHE (DRY)

- Squids rings marinated with Kerala spices and
deep fried
KOONTHAL VARUVAL
- Fish grilled with spices wrapped in banana leaves
MEEN POLLICHATHU
- Crab meat in butter pepper and garlic
DENGPEPPER FRY

OLSAR (SEMI DRY)

- Clams with coconut mildly spiced
TISRVA CHI SUKHE
- Lobster cooked in manglorean spices
MANGLOREAN SHENDVE FRY
- Fried prawns tossed with kokum and garlic
PRAWN KOKUM GARLIC

COASTAL TAWA FRY

(Cherumula green masala / goan rechado
masala / coastal spices)

- Mackerel (seasonal)
BANGRA
- Pomfret
PAPLET
- Prawns
JHINGA
- King fish
SURMAI
- Lobster
SHENDVE
- Crab
KEKDA
- Fish
KANE (lady fish) / TROUT

KARI (CURRY)

- Manglorean style curry
PRAWNS / FISH GASSI (perch / pomfret)
- Fish curry with raw mango and coconut
MEEN MANGA CURRY (rawas)
- Fresh anchovies curry simmered in shallots,
tamarind pulp and coconut paste
NETHOLI THENGA CURRY
- Specialty of malvani region made of tamarind
and local spices
TIKKLE - PRAWNS / FISH (surmai)

MEAT & POULTRY

1195



SUKHE (DRY)

- Dry preparation from malvan
KOMBDICHI / MUTTON SUKHE
- Slow roasted chicken with chilli and ghee
KORI GHEE ROAST
- Mappila style biryani – chicken / lamb
MAPPILA BIRYANI

OLSAR (SEMI DRY)

- Chicken fenugreek
METHI KORI MASALA
- Spring chicken morsels roasted with kerala spices
NADAN KOZHI ROAST
- Lamb and shallots masala with coriander, chilli and pepper
AATTIRACHI CHERIYA ULLI MASALA

KARI (CURRY)

- Chicken with coconut milk and malvani spices
MALVANI CHICKEN CURRY
- Goan style chicken preparation with roast jeera and black pepper
JEERAMEERI CHI KOMBDI
- A specialty from malvan region
TAMBDA CHI RASSA (CHICKEN / MUTTON)
- Lamb in green masala
HIRVE MASALYA CHI MUTTON
- 'Mappila' mutton curry with coconut milk and potato
ATTIRACHI ISTEW

VEGETARIAN

995



SUKHE (DRY)

- Maharashtrian delicacy of assorted sprouts
VAFELLI USSAL
- Home style lady fingers with coconut
BHENDI CHI BHAJI
- Long beans with curry leaves and mustard seeds
LATANDE KI BHAJI
- Raw mango cooked with coconut
KAIRI CHI SASAV
- Pumpkin and spinach cooked with mustard seeds and grated coconut
RED PUMPKIN AND SPINACH PORIAL

OLSAR (SEMI DRY)

- Vegetables in green masala
NILGIRI KORMA
- Black chick peas with yam
SURAN CHANNA CHI BHAJI
- Cottage cheese and cauliflower with chillies
PANEER AND GOBI CHILLI FRY
- Raw jackfruit with whole spices (seasonal)
PHANASA CHI BHAJI
- Stuffed brinjal
BHARALELI VANGI

KARI (CURRY)

- Vegetables in tempered coconut milk
VEGETABLE ISHTEW
- Raw mango curry
MAANGA KOZHAMBU
- Kerala speciality vegetable korma
MALABAR VEGETABLE CURRY
- Fresh mushroom curry with onion, ginger and roasted coconut gravy
KOON ULLI THIYAL
- Lady finger with coriander and coconut milk
VENDAKAI MAPPAS
- Mangalorean spinach
BASALE GASSI
- Drumsticks, lentils and shallots gravy
SAMBAR
- Tomato dal
TOMATO CHI VARAN

- Request you to inform our service associates if you are prone to food allergens.
- All prices are in indian rupees and subject to government taxes.
- Indicates non vegetarian dishes ■ Indicates vegetarian dishes

KONKAN CAFÉ THALI

- VEGETARIAN **1900**
- NON VEGETARIAN **2200**
- SEAFOOD **2300**

MINI MEALS

1295

- Staple food of rural Maharashtra, tempered chickpea flour curry served with bhakri, curd, onion salad and thecha (chilli and garlic chutney)
JHUNKHA BHAKAR
- Plate shape flat idlis from Palakkad, steamed and cooked in unglazed earthen pots, arranged in unique three tiered manner (served with sambar, chutneys and delicious gunpowder)
RAMASSERY IDLY

BREADS

150

- Flaky bread - a speciality 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

RICE

395

- GHEE RICE
- UNPOLISHED GOAN RICE
- AMBE MOHOR
- BASMATI
- CURD RICE

SPECIALITY RICE

595

- Speciality rice from coastal
TOMATO / COCONUT / LEMON
- Moong dal and palak khichdi
MOONG ANNI PALAK CHI KHICHDI
- Lentil and rice cooked together, tempered with mustard seeds and tamarind
BISIBELA BHAT

DESSERTS

475

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

COOLERS

425

- SUGARCANE JUICE
- Sour berry extract with coconut milk mildly spiced
SOLKADHI
- Raw mango juice
AAM KA PANNA
- Buttermilk
MATTHA

HOT BEVERAGES

295

- TEA
- SOUTH INDIAN FILTER COFFEE

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