



OUR STORY

The Konkan region nestled between the Sahyadri mountains and Arabian sea, stretching from Alibaug, Mumbai, Raigad, Sindhudurg, Goa, North Kanara, Udupi and Kasaragod 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 sea food.

At Konkan Café, we welcome you to a mélange 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 “Nallukettu”, 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.



A P P E T I Z E R

VEGETARIAN 1100



Dalimb Batate ★

tangy potato patty topped with pomegranate

| 224 Kcal | 170 gms

Kelphulachi Vade

crispy fried seasoned banana flower

| 245 Kcal | 136 gms

Masala Wada

split lentil dumplings

| 268 Kcal | 135 gms

Kurkurit Kamal Kakdi ★

crispy fried lotus steam with garlic & curry leaves

| 145 Kcal | 144 gms

kaalan Elayappam

mushroom stuffed rice batter cigars

| 88 Kcal | 170 gms

Aritha Pundi

tempered, steamed rice dumplings

| 290 Kcal | 200 gms

Bhajleli Paneer ★

char grilled cottage cheese

| 555 Kcal | 262 gms

Pepper Potato Wedge

skin potato wedges tossed in pepper & garlic

| 411 Kcal | 220 gms

Vazhapoo Cutlet ★

banana flower patties deep fried

| 384 Kcal | 222 gms

Vazhuthananga Fry

spiced green aubergine fritters

| 104 Kcal | 253 gms

Paniyaram

grilled, fermented rice & split black lentil dumpling

| 203 Kcal | 120 gms

Kavipoo Puli Varuval

sweet and sour crispy cauliflower tossed with green chili curry leaves

| 98 Kcal | 181 gms

Baby Corn Milagu Varuval

crispy fried baby corn

| 401 Kcal | 192 gms

MEAT & POULTRY 1350



Bhajleli Kombdi ★

charcoal grilled chicken morsels

| 494 Kcal | 244 gms

Koli Karvepuli

chicken leg tossed in onion, green chillies and curry leaves

| 251 Kcal | 180 gms

Vafleli Hervi Kombdi

steamed chicken wrapped in banana leaves

360 Kcal | 180 gms

Mutton Chaap

lamb cutlets

| 410 Kcal | 182 gms

Aattirachi Kurumulaku Phari

mutton pepper fry

| 472 Kcal | 190 gms

SEA FOOD 1825



Thechyacha Jhinga ★

prawns tossed in pounded green chili and garlic

| 535 Kcal | 302 gms

Talleli Sungte / Paplet

dry fried malvani prawn / pomfret

| 314 Kcal / 324 Kcal | 150 gms, 170 gms

Tawyache Bombil

pan grilled crumbed spiced Bombay duck

| 346 Kcal | 180 gms

Kekda Wada

crab cakes

| 400 Kcal | 200 gms

Tawa Fry Bangda

masala grilled Mackerel

| 191 Kcal | 150 gms

Karuveppilai Iral

curry leaves flavored, pan seared prawns

| 92 Kcal | 180 gms

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.

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COASTAL TAWA FRY 1975

★▲

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 575

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



MAIN COURSE

-

SUKHE, OLSAR & KARI

🥛 Lactose

🌾 Gluten

🌰 Nuts

🌿 Celery

🌱 Mustard

🥜 Sesame

🐟 Fish

🥚 Eggs

🌰 Peanuts

🐌 Molluscs

🌱 Soy

🧪 Sulphites

🦞 Crustaceans

🌱 Lupin

■ Vegetarian

▲ Non-vegetarian

🌱 Vegan

★ Signature dishes

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VEGETARIAN 1215



Vafelli Ussal

Maharashtrian delicacy of assorted sprouts

| 274 Kcal | 340 gms

Chow Chow Ajaidina

aromatic green squash, kundapur spices

99 Kcal | 340 gms

Bhendi Chi Bhaji ★

home style lady finger

| 386 Kcal | 340 gms

Latande Ki Bhaji

long beans tempered with mustard seeds, onions & grated coconut

| 342 Kcal | 340 gms

Vegetable Poriyal

pumpkin or beetroot

| 304 Kcal | 320 gms

Nilgiri Korma

vegetables in green masala

| 348 Kcal | 340 gms

Paneer, Gobi Chilly Fry

paneer, cauliflower with chillies

| 428 Kcal | 320 gms

Tendli Kaju Bhaji

ivy gourd, cashew tempered and tossed with coconut

| 422 Kcal | 320 gms

Vegetable Ishtew ★

vegetables in tempered coconut milk

| 423 Kcal | 315 gms

Maanga Kozhambu ★

raw mango curry

| 378 Kcal | 315 gms

Malabar Vegetable Curry ★

Kerala speciality vegetable korma

| 711 Kcal | 410 gms

Ennai Kathirikkai

brinjal, tangy tamarind curry with grounded masala

| 347 Kcal | 315 gms

Basale Gassi

Mangalorean spinach curry

| 378 Kcal | 315 gms

Lactose Gluten Nuts Celery Mustard Sesame Fish

Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin

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Sambar

drumsticks, lentils and shallots gravy

| 293 Kcal | 330 gms

Tomato Chi Varan

tomato dal

| 296 Kcal | 320 gms

MEAT & POULTRY 1685



Kombdichi Sukhe / Mutton Sukhe ★

dry preparation from malvan

| 440 Kcal / 611 Kcal | 340 gms

Kori Ghee Roast ★

slow roasted chicken with chilli and ghee

478 Kcal | 250 gms

Kori Methi Masala

chicken in fenugreek masala

| 495 Kcal | 270 gms

Nadan Kozhi Roast

chicken morsels roasted with kerala spices

| 480 Kcal | 270 gms

Nadan Muttai Roast

egg roast

| 420 Kcal | 270 gms

Aattirachi Cheriya Ulli Masala

lamb with shallots, coriander, chilli and pepper

| 528 Kcal | 270 gms

Malvani Chicken Curry ★

chicken and coconut milk with malvani spices

| 430 Kcal | 270 gms

Jeerem meerem Chi Kombdi

Goan chicken preparation with roast cumin and black pepper

| 433 Kcal | 270 gms

Hirve Masalya Che Mutton

lamb in green masala

| 442 Kcal | 270 gms

Attirachi Ishtew ★

mappila mutton curry with coconut milk and potato

496 Kcal | 270 gms

Mappila Biryani ★

mappila style biriyani – chicken / lamb

| 446 Kcal / 512 Kcal | 270 gms



SEA FOOD 1950

Koonthal Varuval
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

Tisrya 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

KONKAN THALI ★

Vegetarian Thali 456 Kcal	2600/-	🟢
Non-vegetarian Thali 655 Kcal	2700/-	🔺
Seafood Thali 758 Kcal	3250/-	🔺

SMALL PLATES 1475

Vegetarian tendli 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 sukkhe, lamb stew served with malabar paratha and appam 🌾 412 Kcal 220 gms	🔺

🧴lactose 🌾Gluten 🥜Nuts 🌿Celery 🌿Mustard 🌿Sesame 🐟Fish

🥚Eggs 🥜Peanuts 🐚Molluscs 🌿Soy 🧴Sulphites 🦀Crustaceans 🐚Lupin

🟢Vegetarian 🔺Non-vegetarian 🌿Vegan ★Signature dishes

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BREADS150

Malabari 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

RICE585

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 prepration with lentils, mix vegetables
🥤🍚 / 828 Kcal | 495 gms

ALL TIME COMFORT715

Steamed Idly
🥤✅ / 565 Kcal | 320 gms

Thair Idly
idly with sweet and sour chilled curd
🥤🌾 / 750 Kcal | 390 gms

Rasam Idly
idly soaked in rasam
🥤✅ / 750 Kcal | 470 gms

Thatte Idly
kannadiga speciality plate shaped idly served with sambar
🥤✅ / 614 Kcal | 380 gms

Ramassery Idly
fluffy flattened idly from rammesery
🥤✅ / 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 | 390 gms

Plain Dosa

traditional south Indian rice pan cake

🌾🍃 / 438 Kcal / 280 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

Navadhanya Dosai

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



DESSERT
&
BEVERAGE

lactose

Gluten

Nuts

Celery

Mustard

Sesame

Fish

Eggs

Peanuts

Molluscs

Soy

Sulphites

Crustaceans

Lupin

Vegetarian

Non-vegetarian

Vegan

Signature dishes

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05/24



DESSERT725

🌱

Hot Jalebi With Kulfi
deep fried flour sweet swirls with local ice-cream
🥤🍩 | 288 Kcal | 80 gms

Elaneer Payasam ⭐
cold dessert with tender coconut and jaggery
🥤 | 827 Kcal | 250 gms

Tender Coconut Souffle
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 ⭐
Goan traditional pudding
🥤🍌🍩 | 508 Kcal | 130 gms



COOLERS595

🌱

Sugarcane Juice ⭐
🌱 | 31 Kcal | 250 ml

Solkadhi ⭐
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

BEVERAGE475

🌱

Tea
🥤 | 18 Kcal | 200 ml

South Indian Filter Coffee ⭐
🥤 | 24 Kcal | 120 ml

🥤 lactose 🍩 Gluten 🍌 Nuts 🌿 Celery 🌱 Mustard 🍌 Sesame 🐟 Fish
🍌 Eggs 🥜 Peanuts 🐌 Molluscs 🌱 Soy 🧪 Sulphites 🦀 Crustaceans 🌱 Lupin
🌱 Vegetarian 📌 Non-vegetarian 🌱 Vegan ⭐ Signature dishes

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