

The background features a complex, repeating geometric pattern. It consists of various shapes, including triangles and squares, in two shades of blue: a medium blue and a dark navy blue. The shapes are arranged in a way that creates a sense of depth and movement, with some shapes appearing to overlap others. The overall effect is a modern, abstract design.

# Cocktails and Wines

# Bar

Malvan (A Coastal Experience) has a curated bar menu that seamlessly blends Indian spices and herbs (Star anise, curry leaves, Indian mangosteen petals, ginger) to name a few.

To prepare delicious cocktails, and also introduced Indian Toddy (a coconut sap based on his experience in India).

Chef Eric McCarthy also introduced alcohol indigenous to the state of Malvan, called Coconut Country Liqueur, which is a double distillate of coconut toddy juice.

Besides having a wide variety of wine and beer, the bar at Malvan also has a mocktail menu.

## Classic Cocktails

**Espresso Martini** \$17

Vodka, Espresso, Coffee Liqueur)

**Tommy's Margarita** \$17

Tequila Blanco, Fresh Lime, Agave Nectar

**Daiquiri** \$17

White Rum, Lime Juice, Sugar

**Tom Collins** \$17

Gin, Lemon Juice, Sugar, Soda Water

## Indian/Imported Beers

**Kingfisher** \$12

Traditional Indian Style Lager 12oz

**Taj** \$16

Traditional Indian Style Hopped Lager 22oz


**Rupee** \$12


Basmati Rice Lager 12oz

# Signature drinks


Inspired by the vibrant flavors of Malvani cuisine, cocktail that celebrates the coastal soul of Maharashtra – Each sip evokes the warmth of a Malvan kitchen, reimagined through the artistry of modern mixology.

**Kokum** INDIAN MANGOSTEEN  \$18  
A tangy, coastal fruit that refreshes and uplifts. *Coconut oil washed Gin, Kokum infused Campari, Antica Carpano, Applewood smoke*

**Taandul** RICE  \$19  
Celebrating the humble grain, roasted and comforting. *Sous Vide Toasted Ambe Mohar Rice Bourbon, Coconut Jaggery, Cardamom Bitters, Smoked Coconut husk*

**Amba** MANGO  \$18  
The king of fruits, sweet, tropical, and vibrant. *Pisco, Limoncello, Mango puree, Jasmine, Honey, Chamomile, Lime Zest Mist*

**Kairi** RAW MANGO \$18  
Tart and zesty, capturing the essence of raw mango pickle from Malvan. *Mezcal, Inhouse Raw Mango Pickle, Ancho Rey Chilli Liqueur, Vanilla*

**Naral** COCONUT  \$18  
Smooth and tropical, evoking coastal palms and fresh coconut water. *Coconut Toddy, Curry leaf, Elderflower Liqueur, saline solution, coconut burfi*

**Peru** GUAVA \$18  
Native fruit rooted in Malvan, symbolizing tropical simplicity and nostalgic flavors. *Tequila Blanco, Empirical Cilantro Liqueur, Clarified Spiced Guava Juice, Saline solution*


**Chincha** TAMARIND  \$18  
Sweet-sour and tangy, inspired by classic tamarind. *Appleton Estate Dark Rum, Tamarind water, Licor 43, Tamarind Candy*

**Fanas** JACKFRUIT  \$18  
Golden, tropical, and rich, celebrating the king of coastal fruits. *Yellow Turmeric Root Infused Vodka, Jackfruit Cordial, Passionfruit, Yellow Chartreuse, Prosecco*

**Solkadi**  \$18  
A traditional Malvani digestif, tangy and refreshing. *Hendricks Gin, Clarified Solkadi, strawberry-infused Lillet rose, Kokum Air*

**Triphala** \$18  
Ayurvedic Herbal Blend of Three Fruits. Amla, Haritaki, and Bibhitaki— Balanced, herbal, and rooted in wellness tradition. *Ketel One Grapefruit and Rose Vodka, Triphala Infused Vermouth, celery bitter*

## Cocktails

**Taddy** KALLU  \$17  
A tribute to India's coastal toddy tradition, a naturally fermented drink made from fresh sap of the coconut palm, offering a sweet, mildly tangy, and earthy taste.

**Kela Banana** \$17  
Banana Leaf Cordial, Italicus, Prosecco

### Malvan Tadi

Tadi is the states of Maharashtra, Bihar, Uttar Pradesh, and Assam; 'Kallu' or Toddy in the states of Kerala and Tamil Nadu; SUR in Goa is an indigenous Indian Alcoholic beverage made from the sap of various species of the Indian Palm Tree, including DATE, COCONUT, and the PALMERA palm.

The Sap is extracted and collected by a specialized group of TODDY TAPPERS in a pot fastened to the floral stump of the palm tree.

The white liquid called TADI/TODDY/ KALLU is a sweet and non-alcoholic beverage before it is fermented naturally in the pot immediately after collection due to natural yeasts present in the sap, yielding a Palm Wine with an Alcohol Beverage Volume between 4 and 6 %.

The production, distribution, and selling of Tadi is regulated by the Government of India and the state Government where it is produced and sold in 'Government Licensed Toddy/ TADI SHOPS'.

# Mocktails

## Mango Lassi \$8

Alphonso mango puree, yogurt, a homemade smoothie

## Solkadi \$8

Fresh kokum water with coconut milk, ginger, green chilies, salt, and serve chilled as a tangy, refreshing digestif.

## Masala Jeera Fizz \$8

A fizzy Indian spiced drink made with roasted cumin, black salt, lime and Soda.

# Soft Drinks

## Naral Pani \$8

Fresh Coconut Water

## Sparkling Water \$8

S. Pellegrino 16oz.

## Indian Sodas \$8

Thums Up / Limca

## Sodas \$8

Coke, Diet Coke, Sprite, Ginger Ale

# Spirits

## Vodka

Titos	\$14
Grey Goose	\$15
Ketel One	\$15

## Gin

Tanqueray	\$15
Hendricks	\$16
Jaisalmer (Crafted Indian)	\$16

## Rum

Bacardi White	\$12
Ron Zacapa 23yrs	\$16

## Tequila / Mezcal

Patron	\$16
Casamigos BLANCO, AÑEJO, REPOSADO	\$14
Mezcal	\$14

## Blended scotch

Johnnie Walker Black 12yrs	\$16
Johnnie Walker Gold Label	\$18

## Bourbon / Rye / Whiskey

Basil Hayden	\$16
Bulleit	\$14
Makers Mark	\$15

## Single Malt Scotch

Macallan 12yrs	\$18
Oban 14yrs	\$18
Glenlivet 12yrs	\$18
Kamet Indian Single Malt	\$16
Amrut Peated Indian Single Malt	\$20
Amrut Indian Single Malt	\$16

## COGNAC

Courvoisier VSOP	\$16
Martell VSOP	\$16

# Wines

## BUBBLES

	GLASS	BOTTLE
Villa Jolanda, Prosecco - IT	\$17	-
Prosecco, Fiol, Veneto - IT	-	\$60
Cava Rose Brut, Valdeorite - SP	\$17	\$60
Champagne Louis Dumont Premier Cru Brut - FR	-	\$95
Champagne Billecart Salmon Le Reserve (375 ml) - FR	-	\$65

## ROSÉ

Rose, Morande Colección Privada, Central Valle - CH	\$16	\$55
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## ORANGE WINE

Orange, Solis Lumen - FR	\$17	\$62
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## WHITE

Albarino, Narupa, Rias Baixas, Galicia - SP	\$17	\$65
Sauvignon Blanc, Rain, Marlborough - NZ	\$17	\$65
Riesling, Dr. Hans Von Muller, Mosel - GR	\$16	\$60
Chenin Blanc - SA	\$16	\$60
Pinot Grigio, Famiglia Castellani, Delle Venzie - IT	-	\$60
Gruner Veltliner, Gustav, Wachau - AUS	-	\$65
Chablis, Domaine Chatelain De Oliveira, Burgundy - FR	-	\$68
Sancerre, Domaine des Brosses, Loire Valley - FR	-	\$58

## RED

Gamay, Anthony Thevenet, Beaujolais Village, Burgundy - FR	\$17	\$65
Cabernet Franc, Vignoble Musset-Roullier Les Neuf, Loire Valley - FR	\$17	\$65
Pinot Noir - USA	\$17	\$68
Carmenere, Echeverría Gran Reserva, Curico Valley - CH	\$16	\$55
Malbec, Bodega Anaia, Mendoza - ARG	\$16	\$55
Tempranillo, Rioja - SP	-	\$65
Cabernet Sauvignon, Clos Robert- Paso Robles, California - USA	-	\$65
Barbaresco, Karmico, Azienda Agricola Mustela, Piedmont - IT	-	\$75
Shiraz, Thomas Goss, McLaren Vale - AUS	-	\$70
Pommard La Chanière, Domaine Germain Père Et Fils - FR	-	\$98

