



**Main menu**

# CHOTA

## SMALL PLATES

### Mutton Cutlets

\$15

Mince Goat meat cutlets seasoned with home-roasted ground spices, green mango chutney.

### Kat Batata Vada

\$12

Chickpea battered Potato patty served w/ 'Usal' white pea mash.

### Malvan Kolambi

\$15

Chopped Tiger Shrimp, special Malvan masala, Tamarind, whipped curry leaf butter on a Bombay Toast

### Sabudana Wadi

\$12

Tapioca pearls patty served w/ green coconut chutney

### Bombil Bombay Duck Fry

\$15

Not a Duck, but a British name given to Lizard Fish native to the western coast of India. Marinated in the traditional Mumbai fisherman spice blend, fried crisp in a semolina and rice batter

### Chimbori Samosas

\$12

Our take on a samosa filled with jumbo lump crab, served with roasted pepper chutney

### Misal Pav

\$15

Sprouted Moth beans simmered in a spicy coconut & jaggery stew, topped with chickpea munches Bombay Farsan' served w/Bombay Pao

# BADA

## FAMILY PLATES

### Fish Green Masala “Saar”

\$35

Green masala & coconut, curry leaf sauce. A Malvan pescatarian delight

### Malai Bhopla

\$30

Pumpkin balls slow-cooked in a creamy coconut stew seasoned w/ aromatic

### Shrimp “Kolambi Kalwan”

\$35

A traditional shrimp curry simmered in a clay pot, with dry red chili, coconut, mangosteen, and curry leaves.

### Bharli Vangi

\$30

Baby Eggplant stuffed w/ toasted peanut sesame and poppy seed ‘Khus Khus’, slow-cooked in a traditional onion tomato masala

### Surmai Masala Fry

\$35

Kingfish steak, marinated in cayenne pepper, ginger, garlic, and lime juice, coated with a spice blend, semolina, chickpea/rice flour, and pan-seared, served with yucca jeera chaat.

### Kurkure Bhende

\$28

Crispy Batonnet-cut okra, chickpea flour batter, “gunpowder” spice, and roasted green chili brittle ‘thecha.’

### Kombdi Vade

\$32

A Malvan delicacy chicken prepared w/ a dry coconut “KOPRA” paste, special coastal spice blend ‘Malvani Masala’ served w/ a multigrain puffed puri variant ‘Vade’

### Shengachi Aamti Dal

\$28

Pigeon peas lentils, drumsticks, burnt garlic, tamarind, and caramelized onion

### Mutton Pandra Rasa

\$35

A traditional bone-in Goat curry in a white sesame cashew coconut sauce served with Jaggery-stuffed flat bread ‘Puran Polli’

### Chawli Samara

\$28

Black eye peas, tempered w/ cumin, mustard seeds, curry leaves, coated with Goda masala, sundried coconut, and jaggery.

# From Our Fire Lava Grill



## Sigdi whole Fish

\$35

Our special coastal marinade

## Mothi Zinghe

\$35

Jumbo Tiger shrimp seasoned with onion paste, ground green spices, coconut milk, kokum juice, and coconut oil.

## Bhatti Chi Kombdi

\$35

Chicken marinated with red roasted pepper paste, garlic clove, cumin, hung yogurt, olive oil, and honey, served with curry leaf turmeric potatoes

## Sindhu Durg Bokud

\$125

Roasted whole suckling Goat leg marinated in a very classic coastal spiced Malvani hand-pounded spice blend, dill raita

## Santra Bhed

\$45

Village style rack of sheep lamb, rubbed with roasted Fennel, cayenne peppers, marinated in reduced orange juice, spice blend served w/ blueberry Balsamic chutney

# Tandul Rice

## Kolambi Bhaat

\$28

Small prawn cooked w/ aromatic small grain rice, whole spices

## Ambe Mohar

\$6

A fragrant, short-grain rice known for its distinctive mango-like aroma.

## Phanasachi Pulao

\$26

Green jackfruit & potato cubes cooked w/ Basmati Rice

## Jeera Ghee Rice

\$6

Long-grain basmati rice, tempered cumin, clarified butter

# Breads

WHEAT \$5

## Tawa Chapati

Griddle bread

CHULA \$3

## Jowar Bakri GLUTEN FREE

Sorghum Millet flat bread

## Paratha

Layered flaky bread

## Tandalachi Roti GLUTEN FREE

Rice bread

## Puran Polli

Filled with chickpea, coconut jaggery, and cardamom



FOOD ALLERGIES  
AND INTOLERANCES

Please speak with our staff about your  
specific requirements before ordering