

Malvan

INDIAN COASTAL CUISINE

CARROLL GARDENS, BROOKLYN

Malvan is a coastal village in Maharashtra whose cuisine is rarely found beyond its home region. Chef Eric McCarthy brings that everyday village cooking—seafood-forward, coconut-rich, and unhurried—to Brooklyn for the first time.

A TASTE OF THE MALVAN COAST

RESTAURANT WEEK DINNER • THREE COURSES • \$45

CHOICE OF ONE

Chimbori Samosas

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

Malvan Kolambi

Whole shell-on tiger shrimp, Malvan masala, tamarind, whipped curry leaf butter.

Mutton Cutlets

Minced goat cutlets, home-roasted ground spices, green mango chutney.

Vada Pav

Spiced potato-chickpea patty in a soft bread roll, mint & tamarind chutney.

CHOICE OF ONE — TRADITIONAL PLATTER (THALI)

Masachi Thali

Coastal spice-marinated fish steak coated in semolina, fish kalwan curry, shimple suké (dry clams).

Mutton Tambda “Rassa”

Tender baby goat in Malvan masala & dry coconut, mutton cutlet, side paya stew.

Malvan Kombdi (Chicken)

Traditional coastal kombdi raasa, dry coconut “kopra,” kombdi stew.

Bhajichi Thali

Drumstick, potato & green mango curry, sour toor lentils “aamti,” cluster beans “gawar.”

Each thali is served with coastal rice, flatbread “tandalachi bhakri,” mangosteen-coconut-cumin cooler “solkadi,” Bombay-style salad “koshimbir,” lime pickle, rice poppadum, and roasted hand-pounded peanuts “shengdāna thecha.”

DESSERT

Sheera

Dense semolina pudding, cardamom, saffron, ghee, topped with nuts & raisins.

Kharvas

Steamed colostrum milk pudding, green cardamom, pistachio.

COCKTAILS

Jamun Sirka

\$16

Jamun gin, beetroot pickle, Lillet rosé, orange bitters, basil oil.

Malvani Mary

\$16

Absolut chilli pepper vodka, cilantro liqueur, Malvani Mary mix, coastal dust.

Beverage, tax, and gratuity are additional.

Food allergies and intolerances: please speak to our staff before ordering.

EXECUTIVE CHEF — ERIC MCCARTHY