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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 a lizard fish native to the western coast of India. Marinated in the traditional Mumbai fisherman spice blend, filled with savory shrimps, and fried crisp in rice flour

Misal Pav

\$12

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

Vada Pav

\$12

The ultimate Mumbai street food featuring a spicy, batter-fried potato dumpling (batata vada) sandwiched inside a soft bun (pav) laced with pungent garlic and green chutneys



CHOTA

small plates

Chimbori Samosas

\$15

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

Kanda Bhaji

\$12

Crispy, irregular fritters made with thinly sliced onions, chickpea flour (besan), and ajwain seeds. They are a classic rainy-day snack typically enjoyed hot with afternoon tea.

Kolambiche Dangar

\$15

Crispy, rustic shrimp cutlet, fresh grated coconut, mashed potato, minced onions, rice flour and malvan spices, fresh herbs, served with green chutney

Mirchi Bhaji

\$12

Simla Chilli fritters, filled with spiced peanut potato, dipped in rice flour/chickpea batter. Served with green mango and tamarind chutney

"Khekdyache" (Lollipop)

\$15

Softshell crab claws filled with crab meat, garlic, onion spice, and coated with egg and breadcrumbs

Tambda Thecha Paneer

\$12

Lava-grilled Indian cheese cubes steeped with roasted garlic cloves, green chili, and peanuts, filled with coconut and mango chutney.

Soups

Paya Soup

\$12

Slow-cooked mutton bone marrow broth, spices, and caramelized onion.

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

Crab Curry “Khekdyache Kalwan”

\$35

A traditional crab curry, a complex
blend of toasted coconut paste
(Vatan), Malvani Masala, tamarind,
and kokum syrup.

Shengachi Aamti Dal

\$28

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



Shrimp “Kolambi Kalwan”

\$35

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

Chawli Samara

\$28

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

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.

Shengdāna Che Bhindi

\$28

Fresh, curtail okra sautéed
with coconut oil, roasted
peanuts, sundried coconut,
curry leaves, toasted spices,
and tomatoes.



BADA

family plates

Saoji Mutton Masala Chops

\$45

Slow-cooked, legendary, spicy lamb chops delicacy from the region (Nagpur), Maharashtra. A fiery, dark, rustic, robust blend of aromatic spices, with a hint of sorghum flour (jowar atta) and raw rice. A gritty, thick-textured gravy, recommended with chapati or Ambe Mohar rice.

Bharli Vangi

\$30

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

Tambda Rassa

\$35

Bone-in tender mutton spicy stew prepared with malvan masala, dry coconut, roasted spices, and slow-roasted charred onion.

Varan (Split Pigeon Pea)

\$28

Spit-pigeon-pea lentils, cooked to a soft, creamy consistency, Seasoned with cumin, turmeric, curry leaves, asafetida, a sprinkle of jaggery, and a generous amount of ghee.

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'

Shagoti

\$30

Wild mushroom slow-cooked with roasted fennel seed, star anise, poppy seed, coconut, and tamarind

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'

Mumbai Butter Chicken

\$32

Bone-in grilled chicken simmered in a tomato-yogurt sauce with spices, fenugreek leaves, and Indian butter

From Our Fire Lava Grill



Sigdi whole Fish

\$35

Our special coastal marinade

Jhanjhanit 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 (Pre-Order)

\$150

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

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

Sabudana Khichdi

\$28

Tapioca pilau, seasoned with mustard seed, curry leaves, peanuts, grated coconut, and diced potato.

Breads

Tawa Chapati

\$5

Griddle Bread

Puran Polli

\$5

Filled with chickpea, coconut jaggery, and cardamom.

Jowar Bakri gluten-free

\$3

Sorghum Millet flat bread

Tandalachi Roti gluten-free

\$3

Rice bread

Paratha

\$5

Layered flaky bread

food allergies and
intolerances

Please speak with our staff about your
specific requirements before ordering