

Malvan

Diwali Specials

Thalipith **\$12**

A nutritious, savory flatbread made with a blend of millet flour, legumes, and multigrain, served with white butter thecha, seasoned yogurt, and coconut chutney.

Kaap **\$12**

Crispy blend of potato, breadfruit, and eggplant, tempura seasoned with Malvani masala, coated with rice flour and semolina, served with green chutney

Rawa Kolambi Fry (Prawns) **\$30**

Whole prawn marinated in spices, tossed in rice flour, egg wash, and coated with semolina, served with house fries.

Grilled Masala Pomfret **\$35**

Whole silver pomfret marinated with malvan spices, grilled, served with home fries and salad.

Bhatkal Biryani **\$35**

Layered pot meal: Basmati rice with green-marinated bone-in chicken, mint, yogurt, and boiled egg, topped with golden fried onion, cashew nuts, and raisins. Served with raita.

Dessert

Narali Bhaat **\$12**

Flavored sweet Basmati rice infused with saffron, whole spices, fresh coconut, dark jaggery, nuts, and gold dust

Modak **\$12**

Festive sweet steamed dumpling, filled with jaggery, cardamom, coconut, topped with saffron coconut sauce.

Cocktail

Feni Cocktails: Feni is made from distilled coconut sap (known raw as toddy) and is indigenous to the state of Goa.

Maddachim Sur **\$18**

Coconut Feni, Midori Melon, Ginger, Black Pepper Tincture, Fever Tree Pineapple & Ginger Beer