

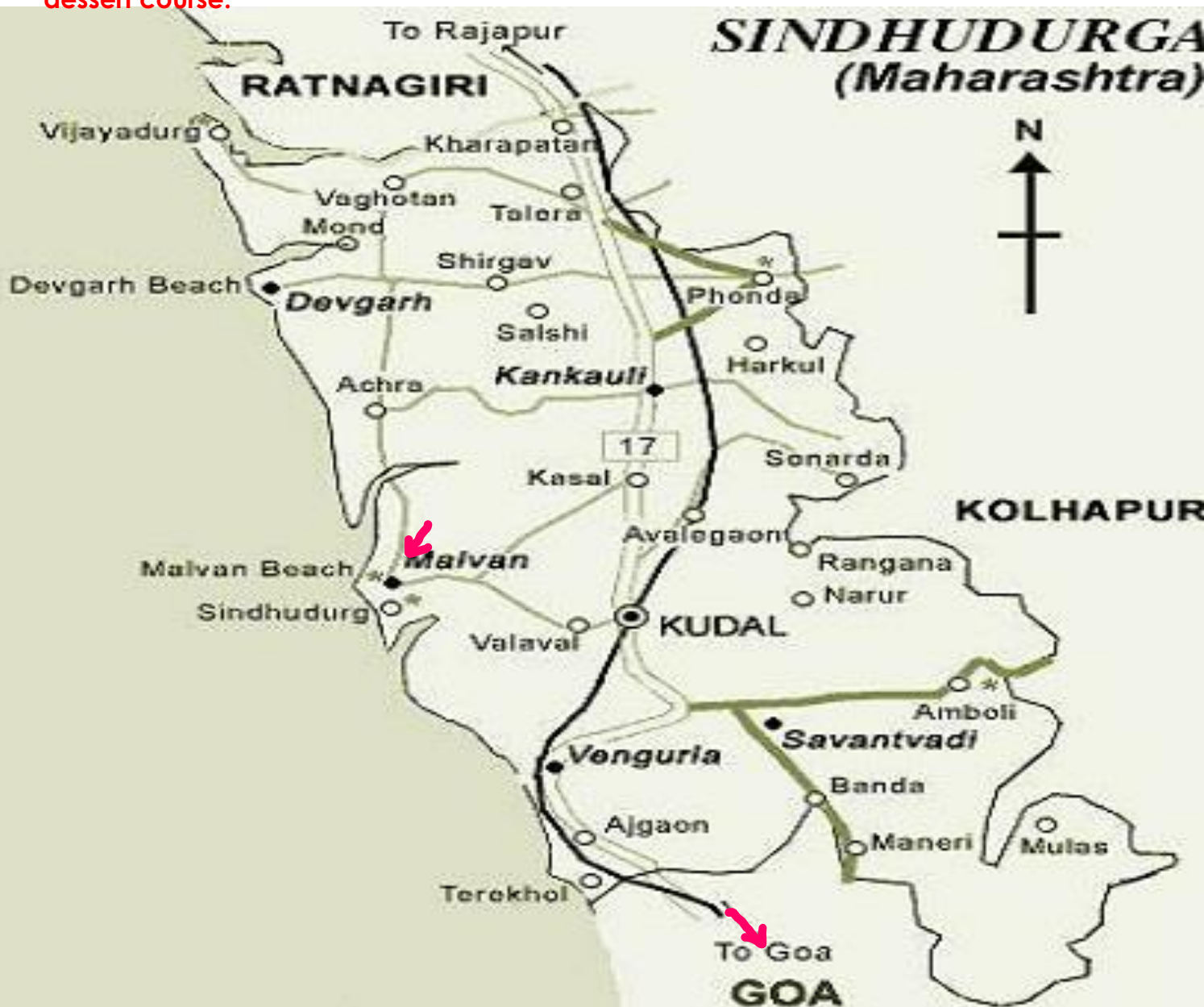
INDIAN TABLE

COZINAH DE GOA

The Town of Malvan is situated on the coast of western India and is known for its unique beaches, culture, dialect, and of course its cuisine.

A distinct feature of Malvani cuisine is the use of coconut in all forms-paste, roasted, fried, and coconut milk. A typical spice blend called the Malvani masala is a combination of 15 to 16 blends of spices including exotic herbs such as stone flower and the Ceylon Ironwood "Nagkesar"

Executive Chef Eric McCarthy a native of Goa (Southwest of Malvan) presents this unique cuisine in a three-course spread that includes an appetizer with the main served on a traditional platter called "Thali" with various condiments and a dessert course.



INDIAN TABLE

COZINAH DE GOA

A TASTE OF THE MALVAN COAST

(RESTAURANT WEEK DINNER)

Choice of One

Malvan Kolambi | Head on Key West Pink Shrimp, marinated with special coastal spices,

Māsé Koliwada | Haddock fish chunks, home ground spice, cumin, mango powder, and chickpea flour.

Kombdi Bhajin | Chicken tender fritters seasoned in Malvani masala, with garlic yogurt dip.

Mutton Che Cutlet | Pan-seared mince goat mutton patty, seasoned with home-roasted ground spices. coated with egg wash, semolina

Khumb Alu Wadi | Steamed colocasia leaves layered w/ chickpea paste pinwheel, spiced potato-filled Bella mushroom, yogurt stew 'kadi.'

Cobiché Daanger | seasoned Cabbage cutlet. Skillet seared, served with cashew nut chutney.

Amboli | fermented rice "Poha" steamed lentil crepes, fenugreek seed, filled with coconut chutney, served with sambhar broth.

Upvasache Farali | Pan-seared potato patty filled with coconut, cashew nut, peanut, raisins w/ green mango chutney, banana chips

Choice of One (Traditional Indian Platter -THALI)

Masachi Thali | Coastal spice marinated fish fillet, coated w/ semolina, side of green fish curry & sun-dried small shrimp" suké kolambi" salad

Malvan Kombdi (Chicken) Suké, | Traditional coastal chicken prepared w/ dry coconut "KOPRA" special Malwan Masala

Mutton "Rassa' Thali | Tender baby Goat prepared in red chili paste, dry coconut, hand-pounded coastal spices, and side mutton stew

Bhaji Thali | Mung Sprouts "Matki Usal," Solapur Sour Lentils "Aamti", Indian Cluster Beans "Gawar" Cilantro Fritter "Kothimbir Vadi"

Each Thali is served with small grain coastal rice, flat Bread "Tandalachi Bhakri," Mangosteen, coconut, and cumin cooler "solkadi," Bombay style salad "koshimbir" Lime pickle, Rice Poppadum, roasted hand-pounded peanut, "Shengdāna thecha" chutney

Choice of One

Shirvale | Festive homemade rice noodles infused with sweet coconut milk, jaggery, cardamom, and a scoop of coconut ice cream.

Sheera Modak | Semolina dumpling prepared with cashew nut raisins topped with saffron rabdi, toasted pistachios, and shaved chocolate.

\$45 Beverage, Tax, and Gratuity are additional

Cocktails

Tarkarli | (Queen of Konkan beach region) Chili Infused Feni, Mangosteen Kokum cordial, Blackberry purée, Screw Pine "kewra" essence \$16

Malvan Express | Bacardi White Rum, Limoncello, Indian Sweet Lime "Mosambi" Juice, Smoked Thyme, carbonated water \$16

Zero Proof

Kairi Panha | A classic Indian summer hydration drink. Homemade green mango extract, roasted cumin, black salt, green cardamom \$9

Konkan Railway Spritz | Pineapple Juice, Lychee Juice, Toasted Cumin, homemade sweet n Sour mix \$9

Food Allergies and Intolerances, please speak to our staff about your requirements before ordering.

Executive Chef –Eric McCarthy