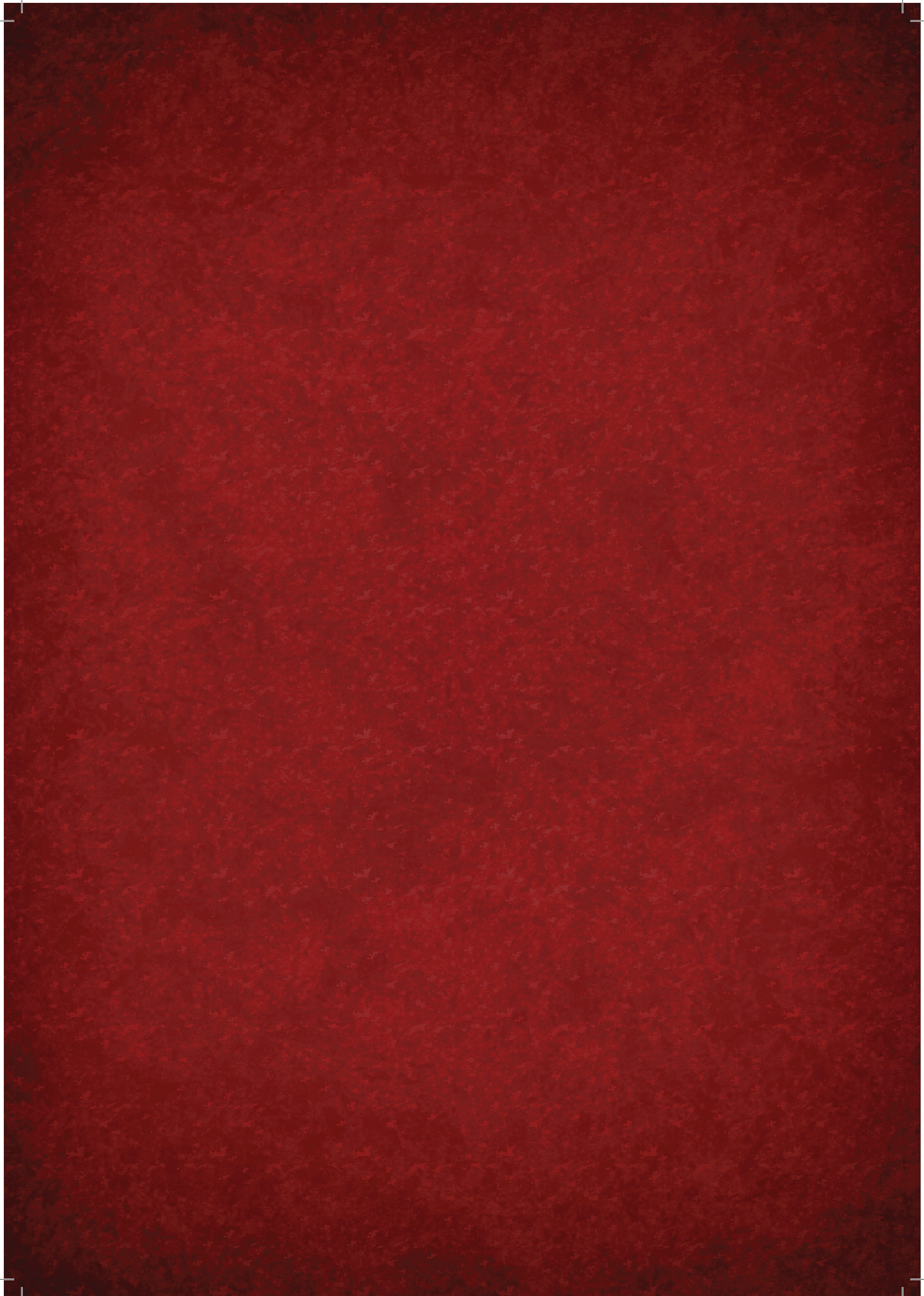


Cover by Paresh Maity

A taste of timelessness





KARAVALLI
THE BEST OF THE COAST



Karavalli - Circa 1990

THAR DESERT

RAJASTHAN

JAIPUR

AGRA

RANTHAMBORE

MADHYA PRADESH

GUJARAT

INDIA

*Embark on a unique
gourmet journey*

Karavalli or “the land by the sea” stretches from the rugged coastline of Kerala to the sun-drenched beaches of Goa on India’s West Coast. A sought-after source of exotic spices since ancient times, this region has evolved a myriad culinary traditions. And Karavalli has helped preserve this distinctive cuisine of the South West Coast for more than two decades now.

A highly celebrated and awarded restaurant, Karavalli takes pride in replicating the authentic gourmet recipes that were previously confined to the family kitchens of the area. A wealth of spices and special ingredients are sourced from the place of origin, freshly grown vegetables with fresh meats and fish delivered directly from the Coast.

For the final touches of authenticity, wood and charcoal fires are still used.

BOMBAY

GOA

KARWAR

MANGALORE

BANGALORE

COORG

KERALA

PERIYAR

ARABIAN SEA



INDIAN OCEAN



Mace



Byadgi Chillies



Coriander Leaves



Select Mixed Spices

Mustard Seeds



Green Chillies



Coriander Seeds



Garlic

Chilli Powder



Kokum



Bay Leaves

Nutmeg



Cinnamon Sticks



Ground Ginger



Fenugreek Seeds



Cloves



Green Cardamom Pods



Cumin Seeds



Star Anise



Black Peppercorns



Curry Leaves



Turmeric



Curry Powder



Rock Salt



The know-how of choosing the right fish in the right season.

Did you know that there are specific months when you shouldn't eat species of fish? Because worldwide the seafood demand is increasing; yet many of the fish we enjoy are in trouble due to overfishing or destructive fishing and farming practices.

At Karavalli, we prefer to avoid serving fish that are breeding or carrying eggs in specific months so that they can reproduce and replenish their populations. Our chefs strive to provide you with equally delicious and healthy alternative recipes, instead.

	<i>Fish</i>
<i>January to July</i>	<i>Lobster</i>
<i>January to September</i>	<i>Pearlspot</i>
<i>June to February</i>	<i>Pomfret</i>
<i>June to March</i>	<i>Prawns</i>
<i>September to May</i>	<i>Crab</i>
<i>October to May</i>	<i>Seer Fish</i>
<i>December to July</i>	<i>Lady Fish</i>
<i>December to August</i>	<i>Red Snapper</i>

knowyourfish.org.in



Coriander Leaves



Starters

West Coast Seafood Grill

- **Crab Kurumelagu Fry** 🦀 🍷 2175
595 kcal | 250 gms | Crab meat, Pepper, Onion, Lime juice, Rice.
- **Sea Crab Ghee Roast** 🦀 🍷 2175
977 kcal | 350 gms | Sea crab, Byadgi Chilli, Coriander, Jeera, Clarified butter.
- **Malabar Prawn Roast** 🦀 2250
415 kcal | 250 gms | Tiger Prawns, Fennel, Chilli, Ginger, Coconut slivers, Lemon juice.
- **Kurumelagu Konju (Pepper Prawns)** 🦀 1900
479 kcal | 250 gms | Medium Prawns, Black Pepper, Shallots.
- **Prawn Ghee Roast** 🦀 🍷 1900
490 kcal | 250 gms | Medium Prawn, Byadgi chilli, Coriander, Jeera, Clarified butter.

■ Non-Vegeterian

■ Vegeterian


☺ Vegan

Please let our service associate know if you are allergic to any food ingredients.

An average adult requires 2000 kcal energy per day

All prices in INR. Extra taxes applicable.

- **Meen Porichathu (Shallow fried Black Pomfret)**  1800
 338 kcal | 220 gms | Black Pomfret, Byadgi chilli, Turmeric powder, Lime juice.
- **Malvani Surmai Tawa Fry (shallow fried Seer Fish)**  1800
 222 kcal | 220 gms | Seer fish, Chilli, Turmeric, Black Pepper, Shallots, Lime juice.
- **Paplet Fry (silver Pomfret fry)**  1800
 317 kcal | 220 gms | White Pomfret Chilli, Shallots, Pepper, Lime juice.
- **Shagoti Fish Roast**  1800
 693 kcal | 250 gms | Fish chunks, Xacuti Powder, Bell pepper, Lime juice.
- **Bolenjir Rawa Fry**   1450
 585 kcal | 200 gms | Silver fish, Semolina, Chilli, Turmeric.
- **Kane Bezule (Pan cooked Lady fish)**  1800
 200 kcal | 220 gms | Lady fish, Coriander, Jeera, Chilli, Lime juice.
- **Koondal Pattichathu (Squid with spice reduction)**  1550
 538 kcal | 250 gms | Squids, Shallots, Chilli, Lime juice, Kodampuli.
- **Calamari Fry**  1550
 459 kcal | 200 gms | Squid, Xacuti powder, Ginger, Garlic, Lime juice.

- Non-Vegeterian
- Vegeterian
-  Vegan

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Starters

Meat and Poultry

- **Kori Kempu Bezule (batter fried Chicken strips)** 🍷 1275
686 kcal | 250 gms | Chicken, Chilli paste, Rice flour, Yoghurt, Curry leaves.
- **Koli Barthad (Coorg Fried Chicken)** 🌿 1275
719 kcal | 280 gms | Chicken, Black Pepper, Coriander, Cinnamon, Cloves, Cumin, Onion, Coorg vinegar.
- **Ghee Roast Chicken** 🍷 1500
786 kcal | 280 gms | Chicken, Byadgi chilli, Coriander, Jeera, Clarified butter.
- **Attirachy Ularthu (Lamb Roast)** 1625
668 kcal | 240 gms | Lamb, Shallots, Tomato, Ginger, Green chillies, Fennel powder.
- **Erachi Ularthu** 1500
582 kcal | 240 gms | Tenderloin, Shallots, Tomato, Ginger, Green chillies, Fennel powder.

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- Non-Vegeterian
- Vegeterian
- ☺ Vegan



Black Peppercorns

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Starters

Vegetarian

- **Gobi Kempu Bezule (batter fried Cauliflower florets)** 🍷 1250
 439 kcal | 250 gms | Cauliflower florets, Chilli paste, Rice flour, yoghurt, Curry leaves.
- **Malabar Potato Roast** 🍷 1250
 375 kcal | 250 gms | Baby Potatoes, Onion, Tomato, Fennel, Lime juice.
- **Kaaaju Kotmir Vade (Cashew and Coriander fritters)** 🍌 🌿 1250
 689 kcal | 220 gms | Cashew, Coriander, Onion, Rice flour, Chickpea powder.
- **Kinnya Masala Dosa (Spiced lentil crepes)** 🍌 🌿 🍷 1250
 313 kcal | 200 gms | Rice, Lentil, Potatoes, Spices, Clarified butter, Coconut relish.
- **Chattambade (Fried Lentil Patties)** 🍷 1250
 373 kcal | 240 gms | Bengal gram, Aniseed, Green chillies, Curry leaves.
- **Oggaraneda Aritha Pundi (Steamed rice dumplings)** 🍌 🍷 1250
 389 kcal | 250 gms | Rice, Cumin, Coconut, Spices, Clarified butter.
- **Mushroom Ghee Roast** 🍷 1250
 536 kcal | 220 gms | Mushroom. Chilli, Coriander, Jeera, Clarified butter.
- **Balekai podi** 🍷 1250
 396 kcal | 200 gms | Raw Banana, Chilli, Lime juice.

■ Non-Vegetarian

■ Vegetarian

🍷 Vegan

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Byadgi Chillies

Main Course

Seafood

- Chevod Balchao (Lobster in Pickled spices) 🦀 🍷 2550
688 kcal | 300 gms | Lobster, Goan pickled spice, Chillies, Goan vinegar.
- Karavalli Sea Crab Curry 🦀 🥥 1900
689 kcal | 550 gms | Sea Crab, Cashew, Tomato, Coriander, Jeera, Coconut milk.
- Sungatache Kodi (Goan Prawn Curry) 🦀 1850
444 kcal | 450 gms | Medium Prawns, Coconut, Kokum, Green chilli, Cumin.
- Yetti Pulimunchi (Sour and Spicy Prawns) 🦀 1850
437 kcal | 450 gms | Prawns, Chilli, Tamarind, Coconut, Onion.
- Alappuzha Meen Curry (Alleppy Fish Curry) 🐟 1700
565 kcal | 450 gms | Seer fish, Chilli, Coconut, Shallots, Raw mangoes.

■ Non-Vegetarian

■ Vegetarian

☺ Vegan

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Main Course

Meat and Poultry

- **Kori Gassi (Mangalorean Chicken Curry)** 🍷 1350
795 kcal | 450 gms | Chicken, Coconut, Byadgi Chillies, Coriander, Fenugreek, Tamarind, Clarified butter.
- **Pork Sorpotel** 1500
590 kcal | 450 gms | Pork, Black Pepper, Cinnamon, Clove, Goan Vinegar.
- **Mutton Eshtew** 1600
841 kcal | 450 gms | Lamb, Coconut milk, Cinnamon, Cloves, Ginger.
- **Kundapur Mutton Curry** 🍊 1600
655 kcal | 450 gms | Lamb, Cashew, Tomato, Coriander, Jeera, Coconut milk.

- Non-Vegetarian
- Vegetarian
- ☹️ Vegan





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Wood-fired Curries

Curries cooked on a specially created Ole - a traditional wood-fired hearth.

- Mangalorean Fish Curry  1700
710 kcal | 450 gms | White Pomfret, Chillies, Pepper, Coconut, Garlic.
- Kozhi Melagittathu (Syrian Chicken Curry) 1325
703 kcal | 450 gms | Chicken, Onion, Chilli, Fennel, Coriander, Onion.
-  ■ Kadala Gassi  1150
743 kcal | 450 gms | Brown chickpeas, Coconut, Mustard, Chillies.
- Double Beans Randhay  1150
402 kcal | 450 gms | Double Beans, Green beans, Coconut, Xacuti powder, Onion.

■ Non-Vegetarian

■ Vegetarian

 Vegan

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Extra taxes applicable.



Classic Combinations

- *Moplah Chemeen Biryani (Moplah Prawn Biryani)* 🍷 🦀 🍊 1900
543 kcal | 760 gms | Prawns, Jeera Samba rice, Clarified butter, Coconut relish, Yogurt relish.
- *Moplah Chicken Biryani* 🍷 🍊 1700
858 kcal | 760 gms | Chicken, Jeera Samba rice, Clarified butter, Coconut relish, Yogurt relish.
- *Pothi Choru (Flavoured rice and spice Chicken)* 🍷 🍊 1600
732 kcal | 650 gms | Chicken, Jeera Samba rice, Clarified butter, Cashew.

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- ☺ Vegan

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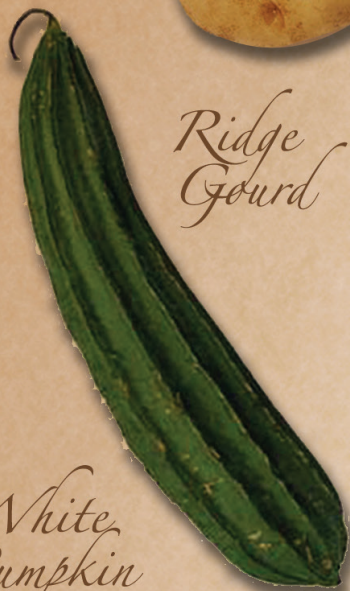
Potato



Bread Fruit



Onion



Ridge Gourd



Yam



Fresh Pineapple



Mushroom

White Pumpkin



Bitter Gourd



Banana Flower



Brinjal

Fresh Peas



Coconut



Drumstick

Mangalore Spinach



Fresh Tomato



Mangalore Cucumber

Red Spinach



Shallot

Seasonal Stars

- Patrade (Colocasia leaves rolls) 🍷 1250
421 kcal | 250 gms | Colocasia leaves, Chilli, Coriander, Lintel, Tamarind, Clarified butter.
- 🌱 ■ Vazhapoo Cherupayar Thoran (Banana flower and lentil stir fry) 🌿 1250
472 kcal | 300 gms | Banana flowers, Lentil, Coconut, Spices.
- 🌱 ■ Basale Gassi (Mangalore Spinach Curry) 1250
411 kcal | 450 gms | Vine Spinach, Lentil, Coconut, Coriander, Tamarind.
- 🌱 ■ Maavinakai Menaskai (Preserved mango Curry) 🌿 🍌 1250
541 kcal | 450 gms | Mango, Byadgi chilli, Coconut, Sesame, Tamarind, Jaggery.

- Non-Vegeterian
- 🌱 Vegeterian
- 🌱 Vegan
















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Main Course Vegetarian

-   **Ulli Theeyal (Button onion curry)** 1250
651 kcal | 450 gms | Button onion, Coconut, Chilli, Coriander, Tamarind.
-   **Pachakkari Stew (Vegetable Stew)** 1250
671 kcal | 450 gms | Potato, Carrot, Beans, Coconut milk, Cinnamon, Cloves, Ginger.
-   **Alambo Arepu (Mushroom curry)**  1250
454 kcal | 450 gms | Mushroom, Cashew, Tomato, Coriander, Jeera, Coconut milk.
-   **Enne Badnekai (Brinjal relish)**   1250
405 kcal | 450 gms | Brinjal, Peanut, Niger seed, Coriander, Jeera, Onion.
-  **Avial (Vegetable stir fry)**  1250
405 kcal | 450 gms | Banana, Pumpkin, Beans, Drumstick, Snake gourd, Yoghurt, Coconut, Cumin.
-  **Kerala Sambar**  850
380 kcal | 450 gms | Drumstick, Pumpkin, Lady finger, lentil, Chilli, Fenugreek Tamarind.

 Non-Vegetarian

 Vegetarian

 Vegan

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Popular Meal

- **Bangude Fry** 🐟 950
1198 kcal | 150 gms | Mackerel, Chilli, Lime juice.
- **Kori Roti** 🥤 950
631 kcal | 400 gms | Chicken, Thin Rice Roti, Chillies, Coconut, Clarified butter.
- **Ros Omelette** 🍳🌿 950
553 kcal | 350 gms | Egg, Onion, Coconut, Xacuti Powder, Poee.
- ☺ ■ **Idiappam Kadala Gassi** 🌿 950
574 kcal | 350 gms | Brown chickpeas, Coconut, Mustard, Chillies, Idiappam.
- ☺ ■ **Neer Dosa Basale Gassi (Mangalore Spinach Curry)** 950
411kcal | 320 gms | Vine spinach, Lentil, Coconut, Spices, Neer Dosa.

- Non-Vegeterian
■ Vegeterian
☺ Vegan

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Accompaniments

- Malabar Paratha (Refined flour bread) 🍷 🍳 🌾 200
442 kcal | 140 gms | Refined flour, Egg, Clarified butter.
- Egg Appam 🍷 🍳 275
77 kcal | 90 gms | Rice, Butter, Egg.
- Appam (Fermented rice pancake) 🍷 200
72 kcal | 60 gms | Rice, Butter.
- Tawa Paratha (Whole wheat flour bread) 🍷 🌾 200
390 kcal | 100 gms | Whole wheat flour, Clarified butter.
- ☯️ ■ Idiappam (Rice string hoppers) (2 numbers) 200
80 kcal | 120 gms | Rice Coconut.
- ☯️ ■ Sannas (Steamed rice cake) (2 numbers) 200
110 kcal | 120 gms | Rice, Lentil, Sugar.
- ☯️ ■ Neer Dose (Unfermented rice pancake) (4 numbers) 200
62 kcal | 100 gms | Rice.
- ☯️ ■ Ramassery Idly (Rice cake) (4 numbers) 200
149 kcal | 200 gms | Rice, Lentil.

■ Non-Vegetarian

■ Vegetarian

☯️ Vegan

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Kuttanad Rice

All prices in INR. Extra taxes applicable.



Accompaniments

- 🌱 🍴 Unpolished Red Rice 275
126 kcal | 320 gms.
- 🌱 🍴 Plain Steamed Sona Masuri Rice 275
109 kcal | 320 gms.
- 🌱 🍴 Neichoru (Ghee Rice) 🥛 🍌 400
210 kcal | 350 gms | Jeera Samba rice, Cashew, clarified butter,
Fried onion.
- 🌱 🍴 Chitranna (Lemon rice) 🥛 🍌 🥜 🌿 400
364 kcal | 350 gms | Rice, Lemon juice, Mustard, Peanut, Cashew,
Lentil, Curry leaves, Clarified butter.
- 🌱 🍴 Puliyogare (Tamarind rice) 🥛 🍌 🌿 🥜 400
508 kcal | 350 gms | Rice, Tamarind pulp, Peanut, Mustard,
Lentil, Curry leaves, Clarified butter.

🍴 Non-Vegetarian

🌱 Vegetarian

🍴 Vegan

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Kuttanad Rice

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Desserts

- **Bebinca (Multi-layered Goan pancakes)**    525
 386 kcal | 150 gms | Refined flour, Coconut, Egg, Sugar, Vanilla Ice cream.
- **Dodol (Jaggery and rice cake)**   525
 346 kcal | 150 gms | Rice, Coconut milk, Pam jaggery, Cashew, Butter, Vanilla Ice cream.
- **Kashi Halwa (Ash gourd pudding)**   525
 360 gms | 220 gms | Ash gourd, Sugar, Clarified butter.
- **Ada Pradhaman (Rice flakes pudding)**   525
 468 kcal | 220 gms | Rice flakes, Coconut milk, Jaggery, Cashew, Clarified butter.
-  **Ragi Manni (Finger millet custard)** 525
 1490 kcal | 220 gms | Finger millet, Jaggery, Coconut milk.
- **Chiroti (Wheat flaky pastry)**    525
 565 kcal | 250 gms | Wheat flake pastry, Sugar, Almond milk.
- **Speciality Ice cream**  525
 220 kcal | 100 gms | Choose from available flavours.
- **Elaneer Payasa (Tender Coconut pudding)**  600
 331 kcal | 220 gms | Tender Coconut, Milk, Cardamom, Jaggery.
- **Coastal Cruise**   600
 519 kcal | 200 gms | Ragi Manni, Kashi Halwa, Ada Pradhaman.



Fish



Crustacean



Egg



Milk



Peanut



Nuts



Gluten



Mustard



Sesame



Sulphates



Celery



Molluscs



Lupin



Soya



Vegan

■ Non-Vegetarian

■ Vegetarian

☺ Vegan

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