KARAVALLI

THE BEST OF THE COAST

Citibank Restaurant Week Bangalore Menu

Amuse Bouche

Rasam

Onion Rings / Ragi Sandige / Appalam

Tomato Chutney / Coconut Chutney / Mango Chammanthi

Nibbles

Choice of any One

Kinnya Masala Dosa -Rice and lentil crepes filled with a spicy coconut relish and seasoned potatoes

Oggaraneda Aritha Pundi - Steamed rice dumplings, flavored with coconut and cumin

Pachakkai Varuthathu - Crisp fried raw banana, tossed in a tangy Kerala spice mix

Camaro Con Cilantro - Prawns flavored with fresh coriander and cooked in a delicate saffron sauce

Meen Eleittad - Fresh Black Pomfret, marinated in Malabar masala, wrapped in a banana leaf

and pan –fried to perfection

Neitha Kori - Tender chicken fried with a subtle Kundapur spice mix and clarified butter

INR 900/- per head for Lunch & Dinner*

*Government Taxes & Service Charges as applicable will be charged extra.

Curry Pot

Choice of any One

Allapuzha Meen Curry

Cubes of Seer Fish, simmered in a moderately spiced gravy of freshly ground coconut, ginger and raw mango
Served with Unpolished Red Rice

Kori Gassi

Tender pieces of chicken, cooked with finely ground fresh coconut, byadgi chilly, coriander and tamarind
served with Neer Dosa

Karavalli Mutton Curry - A specialty from South Canara Lamb Served with Malabar Paratha

Maavinkaayi Mensukkai - Chunks of brine –preserved mango cooked in a blend of chilly and

Coconut, from the Havyakas of the Mangalore region served with Neer Dosa

Ulli Theeyal - Stewed button onions in a tangy gravy with freshly roasted and ground spices Served with Plain
Rice

Pachakkari Stew - Seasonal vegetables gently simmered in creamy coconut milk Served with Appam

Dessert

Choice of any One

Elaneer Payasam

Tender coconut Payasam laced with jaggery

Alle Belle

A Goan take on pancakes, stuffed with a coconut, cashew and jaggery drizzling with Chocolate sauce

Tamarind Ice Cream

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