

MENU - MEEN DA VANAS

(Our recipes are home inspired from Coastal Karnataka & Coorg region)

(Served from 12:30 PM - 3:30 PM & 7:00 PM -11:00 PM)

VEGETARIAN STARTERS

Paneer Ghee Roast	180
Mushroom Ghee Roast	170
Mushroom Koli Wada	160
Kadale Gassi	150

NON- VEGETARIAN STARTERS

Yetti (Prawns)	320
Prawns Mangalore Style cooked on Tawa / Rava Fry / Masala Fry Our specialty- choice of Ghee Roast / Green Roast / Sukka (Dry)	
Pomfret	400
(Pomfret Fish Marinated & Cooked on Tawa / Rava Fry / Masala Fry)	
Seer Fish	350
(Seer Fish (Anjal) delectably Cooked on Tawa / Rava Fry / Masala Fry)	
Kanne (Lady Fish)	240
(Our specialty fish, you can choose the style Tawa / Rava Fry / Masala Fry)	
Bondas (Calamari)	230
(Choice of Mangalorean Style / Tawa / Rava / Masala Fry)	
Mackerel (Bangda) or Silver Fish	190
(Choice of Mangalorean Style / Tawa / Rava / Masala Fry)	
Chicken Tawa Fry (Boneless)	200
Chicken Ghee Roast / Chicken Sukka	200

Main Course - Curries

(Choices of Fish & Meats Cooked in Traditional Coastal Spices)

Prawns	330
Pomfret	420
Seer Fish (Anjal)	360
Lady Fish (Kanne)	250
Mackerel (Bangda)	200
Kori Gassi (Chicken curry)	220
Kori Pulimunchi (chicken red curry)	220
Pandhi Curry (Pork)	240

Accompaniments

Neer Dosa - Panpole	50
Sannas - Soft Fermented Idli (Special days)	50
Plain Rice	50

Combo Suggestions - (Our Single Portion Combo Meals)

Seer Fish (Anjal) Curry Served with Neer Dosa/Rice	380
Lady Fish (Kanne) Curry Served with Neer Dosa/Rice	260
Mackerel (Bangda) Curry Served with Neer Dosa/Rice	240
Kori Gassi (Chicken Curry) Served with Kori Rotti, Neer Dosa/Plain Rice	220