

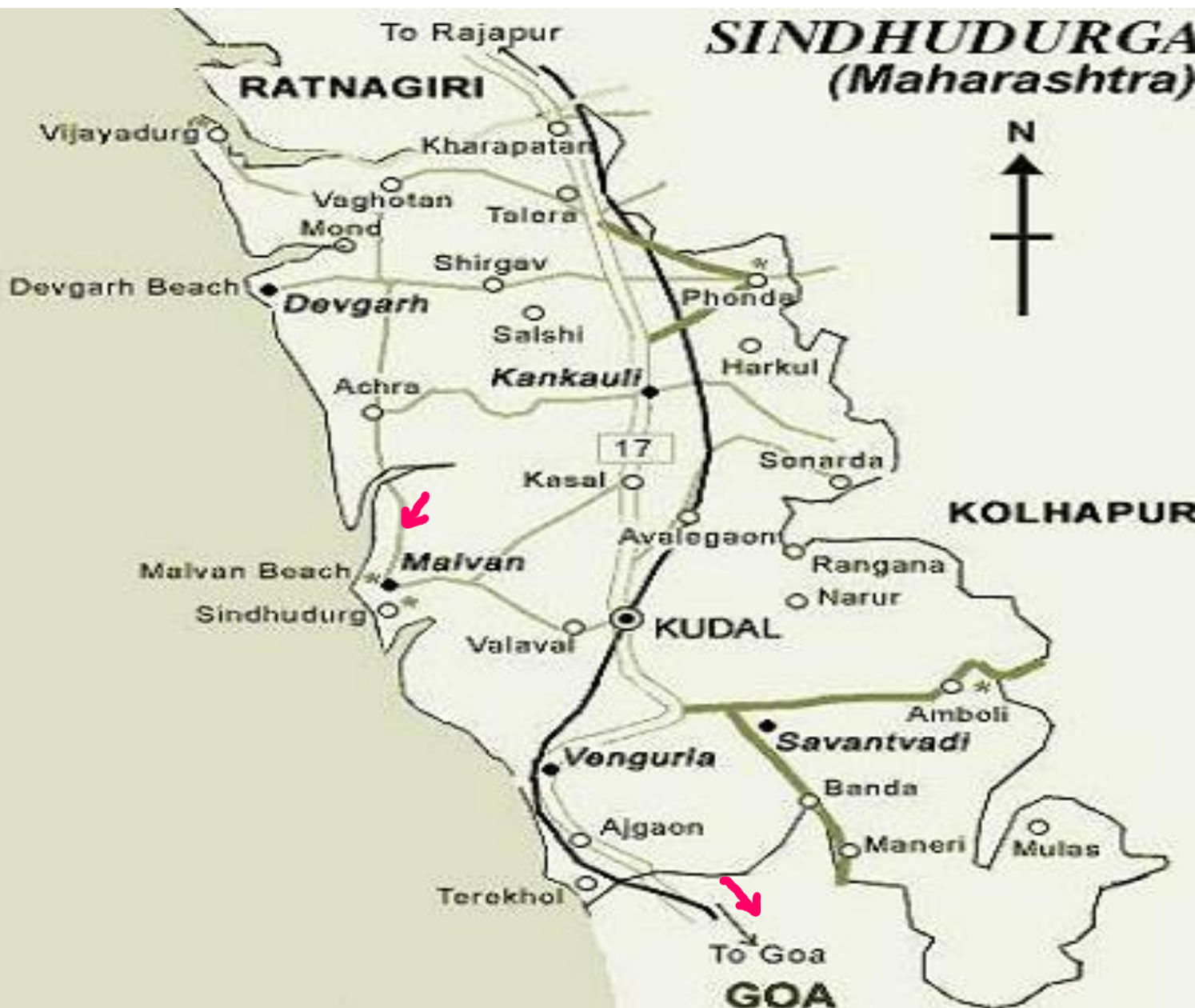
INDIAN TABLE

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 | Whole Pink Shrimp, stir-fried with onion, curry leaves, kokum, tomato, and kolambi masala.

Mutton Che Cutlet | Griddled (mince goat) mutton patty, seasoned with home-roasted ground spices, onion, egg, grated potato.

Batata Vada | Spiced potato, dumpling, dipped in chickpea batter, served with "misal" sprout bean gravy and topped with farsan.

Sabudana Wadi | Tapioca Pattie, pan-seared and served with green mango chutney

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

(Traditional Indian Platter -THALI)

Choice of One

Masachi Thali | (Fish) Green Masala fish curry, Coastal spiced fish fry "suké" Shimple (Clams)

Malvan Kombdi (Chicken) | Traditional coastal chicken curry w/ dry coconut "KOPRA" Kombdi Koliwada.

Mutton "Rassa" Thali | Suké, Goat (Mutton) prepared in red chili paste, dry coconut, hand-pounded spices, and paya stew

Bhaji Thali | (Vegetarian) Green Mango drumstick coconut curry, Chawli Bhaji "Aamti", 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 (Dessert)

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

Dhondas | Semolina, jackfruit, and mango steamed pudding, grated coconut, cashew nuts, raisins, pistachio pearls, mango coulis.

\$60 Beverage, Tax, and Gratuity are additional

Cocktails

Malvan Express | A Bloody Mary twist. Vodka, Cilantro liqueur, Clarified Malvani Mary Mix, Coastal Dust. **\$16**

Taluka Wadi | Cloaked Citrus smoke, and spice. Coconut oil washed Gin, Kokum infused Campari, Wood Smoky Cocchi Vermouth. **\$16**

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

Executive Chef –Eric McCarthy