

INSPIRED BY TRADITION

Malvan is a coastal village in Maharashtra, western India, whose cuisine has rarely been represented outside its home region. For Chef Eric McCarthy, Malvan offered a way to introduce New York to a distinct Indian coastal tradition rooted in everyday village cooking.

This is New York's first restaurant dedicated to Malvani cuisine and Chef Eric's second coastal Indian concept, following Indian Table in Cobble Hill, a Goan restaurant shaped by Portuguese influences.

A native of Goa, he encountered Malvani food while traveling along India's western coast and often describes it as a close cousin to Goan cuisine, connected by ingredients and coastal traditions, yet defined by its own identity.

Life in Malvan is shaped by the sea and by community. Days begin at the fish markets, kitchens remain open and airy, and meals are cooked slowly and meant to be shared. The cuisine reflects this rhythm, fresh seafood-forward, coconut-rich, and grounded in everyday cooking rather than ceremony or excess.

At Malvan in Brooklyn, the philosophy is simple. Stay true to the origins. Respect the ingredients. Let the flavors speak for themselves. The experience is shaped for a neighborhood setting, warm, welcoming, and unhurried, while remaining deeply connected to the coastal village that inspired it.

This is Malvani cooking as it is lived and cooked at home. Honest, soulful, and rooted in place.



Malvan

A TASTE OF THE MALVAN COAST

(RESTAURANT WEEK DINNER)

Choice of One

Chimbori Samosas | *Our take on a samosa filled with jumbo lump crab, served with roasted pepper chutney*

Mutton Cutlets | *Mince Goat meat cutlets seasoned with home-roasted ground spices, green mango chutney.*

Malvan Kolambi | *Whole shell-on tiger shrimp, special Malvan masala, Tamarind, whipped curry leaf butter*

Vada Pav | *Spiced potato chickpea batter patty, sandwiched with soft puffy Indian bread roll, mint, tamarind chutney.*

Choice of One (Traditional Platter -THALI)

Masachi Thali | *Coastal spice-marinated fish Steak, coated w/ semolina, fish Kalwan curry, Shimple suké (dry clams).*

Malvan Kombdi (Chicken) | *Traditional coastal Kombdi raasa, prepared w/ dry coconut "KOPRA", Kombdi stew*

Mutton Tambda "Rassa" | *Tender baby Goat prepared in malvan masala, dry coconut, mutton cutlet, side paya stew*

Bhajichi Thali | *Drumstick, potato, and green mango curry, " Sour Toor Lentils," "Aamti", Indian Cluster Beans "Gawar."*

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

\$45 Beverage, Tax, and Gratuity are additional

Dessert

Sheera | *Dense Indian semolina pudding, with cardamom, Safron, and clarified butter(ghee), topped with nuts and raisins.*

Kharvas | *Steamed Colostrum milk pudding, green cardamom, pistachio*

Cocktails

Jamun Sirka | *Jamun Gin, Beetroot pickle, Lillet rosé, orange bitters, Basil oil **\$16***

Malvani Mary | *Absolut Chilli Pepper Vodka, Cilantro Liqueur, Malvani Mary mix, Coastal Dust **\$16***

Food Allergies and Intolerances: Please speak to our staff about your requirements before ordering.

Executive Chef -Eric McCarthy