

PASCHIM

A Culinary Expedition Through Paschim

India's western states are a treasure trove of flavours, each with its own distinct culinary traditions. At Paschim, we bring you a carefully curated selection of iconic dishes from Maharashtra, Goa, Karnataka, Kerala, Gujarat, and Rajasthan honouring age-old recipes, time-tested techniques, and authentic ingredients.

Our chefs masterfully recreate these regional delicacies, staying true to tradition while presenting them with finesse. Every dish tells a story of heritage, culture, and the vibrant flavours that define the western coast and heartland of India.

Embark on a gastronomic journey through Paschim, where every bite is a tribute to India's rich culinary legacy.

(Vegetarian)

Tomato Rasam *(Kerala)*

All time popular, tangy and lightly spiced tomato broth.

INR 399

Ammachi's Drumstick Soup *(Kerala)*

*Moringa soup flavoured with subtle spices,
nutrient-rich and invigorating.*

INR 399

Pulinkari Soup *(Kerala)*

A spiced curry flavoured creamy pumpkin soup.

INR 399

(Non-Vegetarian)

Malabar Seafood Soup *(Kerala)*

*Inspired by bouillabaisse, this soup features a mix of
seafood simmered in a fragrant and flavourful broth.*

INR 649

Shekhavati Paya Shorba *(Rajasthan)*

*A hearty mutton trotters' soup rich in flavour
and prepared traditionally.*

INR 549

Caldo Verde Soup *(Goa)*

Chicken soup with shredded spinach.

INR 449

If you have any dietary restrictions or allergies,
please inform our team while placing your order.

All prices are exclusive of applicable taxes

Ahmedabadi Surti Pattice *(Gujarat)*

Crispy spiced potato patties bursting with savoury goodness.

INR 449

Golgappa Shots with Avocado Salsa *(Fusion)*

A Paschim signature twist on pani-puri, infused with zesty Mexican flavours and creamy avocado salsa-a must-try fusion delight.

INR 449

Surti Kumbhaniya Bhajiya *(Gujarat)*

Crispy and spicy green chillies and fritters perfect for munching alongside your beverage.

INR 399

Nagpuri Hirvi Vadi *(Maharashtra)*

Crisp fried coriander and lentil spiced dumplings.

INR 399

Taaji Khamang Bhakarwadi *(Maharashtra)*

Puneri special crisp spiced rolls with a crunchy exterior.

INR 399

Palak Chaat Nachos *(Fusion)*

Crispy fried spinach leaves layered with nacho cheese sauce, pickled onions with mint and tamarind chutney drizzle.

INR 399

Papad Pitara

Assorted local crispies served with trio of chutneys.

INR 349

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

(Vegetarian)

Mathani Mirch Paneer ke Soole *(Rajasthan)*

A smoky and flavourful Rajasthani delicacy, is a unique take on the traditional Sooley preparation, where ingredients are marinated and char-grilled to perfection.

INR 749

Marathmoli Thecha Tawa Paneer *(Maharashtra)*

Spicy char-grilled paneer with green chilli, peanuts and garlic, highlighting the love of hot food in the local cuisine.

INR 749

Chargrilled Cheezy Malai Broccoli *(Gujarat)*

Inspired by Surat's love for indulgent, creamy flavours and fusion dishes.

INR 699

Travancore Urulakizhangu Roast *(Kerala)*

Kerala style baby potatoes tossed in curry leaves and pepper with roast onions and spices.

INR 699

Pachakai Varthathu *(Kerala)*

Batter fried raw banana tossed in Kerala masala, offering a delightful crunch with a spicy kick.

INR 699

Matar Che Pattice *(Maharashtra)*

A Maharashtrian delicacy inspired by the 'CKP' community masala green peas and potato patties that are fried until golden, crispy, and delicious.

INR 699

(Non-Vegetarian)

Prawns

Prawn Kolivada / Rawa Fry *(Maharashtra)*

Choose any one style.

Kolivada

A rustic Koli-style prawn preparation, inspired by Mumbai's fishing communities (Koliwadadas).

Rawa Fry

A Malvani coastal favourite, this dish features fresh prawns coated in semolina (rawa), and pan-fried until crisp and golden.

INR 1149

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Butter Garlic Prawns *(Maharashtra)*

Inspired by Mumbai's love for indulgent coastal fare, the prawns are tossed in golden-browned garlic, butter, and a hint of spice, creating an irresistibly aromatic and juicy dish.

INR 1199

Chemmeen Porichathu *(Kerala)*

Kerala-style prawn fry with local spices, delivering a taste of home.

INR 1199

Rajwadi Pilli Mirch Jhinga *(Rajasthan)*

A royal prawn delicacy infused with the bold flavours of Rajasthan's Pilli Mirch, chargrilled to perfection.

INR 1149

Fish**Patra ni Macchi(Ravas)** *(Maharashtra)*

A Persian delicacy featuring fish fillet steamed in a banana leaf, marinated in green chutney for a fragrant treat.

INR 1199

Surmai (Kingfish) *(Konkan/Karnataka)*

Fresh, meaty Surmai (Kingfish), a coastal favourite, is prepared in your choice of style:

Tawa Fry

Marinated in a robust blend of coastal spices, lightly seared on a tawa for a crispy, golden crust while keeping the inside tender and juicy.

Rawa Fry

Coated in semolina (rawa) and signature Malvani masala, then pan-fried to a perfect crunchy texture with a soft, flaky interior.

INR 1149

Whole Pomfret *(Konkan/Karnataka)*

A prized catch of the coast, our Whole Pomfret is available in three mouthwatering preparations:

Tawa Fry

Spiced, seared, and cooked to perfection on a traditional tawa, offering a crispy skin with a rich, flavourful bite.

Rawa Fry

Coated in crisp semolina and aromatic spices, delivering a crunchy exterior with a soft, delicate fish inside.

Chargrilled

Marinated in a special blend of mustard oil, chillies, and coastal spices, then slow-grilled in a clay oven, infusing it with deep, smoky flavours.

INR 1149

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Ravas Kolivada *(Maharashtra)*

Fish fingers coated in local Koli spices, batter-fried for a crispy texture and rich flavour.

INR 1099

Kokum Crisp Masala Fried Fish *(Maharashtra)*

Inspired by the city's love for crispy, crunchy bites, this dish brings a desi twist to the KFC-style crispiness seafood lovers crave! A crunchy, flavourful crust that gives way to juicy, tender fish inside. Served with tangy kokum chutney and pickled onions, this dish is a true indulgence for those who love their seafood with an extra crispy bite.

INR 1099

Crispy Bombil (Bombay Duck) *(Maharashtra)*

A true Mumbai coastal classic, Bombil (Bombay Duck) is not a duck at all, but a delicate, soft-textured fish native to the Arabian Sea. Known for its buttery, melt-in-the-mouth texture, Bombil is coated in a lightly spiced marinade, dusted with crisp semolina (rawa) or rice flour, and fried until golden and crunchy.

INR 749

Crab**Malvani Baked Crab Shell** *(Maharashtra)*

Indulge in the harmonious blend of European elegance and Indian coastal zest with this effortless crab delicacy.

INR 1699

Char-Grilled Whole Crab *(Malvan)*

A true seafood feast, this whole crab is marinated in our signature blend of coastal spices, then chargrilled in a clay oven to infuse deep, smoky flavours.

INR 1699

Lobster**Lobster Gemdor** *(Fusion)*

Experience the epitome of indulgence with this Indian coastal twist on Lobster Thermidor, paired with buttery naan crisps or herb-infused rice.

INR 1949

Flame-Kissed Lobster *(Malvan)*

A rustic yet refined seafood delight, this whole lobster is marinated in aromatic Indian spices, then chargrilled in a clay oven, to infuse a deep, smoky essence.

INR 1949

Poultry**Moorg Ke Soole** *(Rajasthan)*

Succulent chicken morsels marinated in an aromatic blend of Khandaari spices, infusing deep, smoky flavours.

INR 899

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Malabar Char-Grilled Pepper Chicken *(Kerala)*

The succulent chicken is marinated with a blend of cheese, subtle coastal seasonings, grilled for a smoky, melt-in-the-mouth experience.

INR 899

Margi Na Farcha *(Maharashtra)*

A beloved Parsi delicacy, succulent chicken drumsticks marinated in bold spices, coated in a fluffy egg batter, and deep-fried, served with crispy Sago chips.

INR 899

Chicken Cafreal *(Goa)*

Goan-Portuguese delicacy, Chicken Cafreal is marinated in a vibrant blend of fresh and warm spices.

INR 899

Malvani Chicken Sukka *(Maharashtra)*

A rustic delicacy from the Malvan coast, this dry-spiced chicken dish is slow-cooked with a robust blend of Malvani masala.

INR 899

Mutton

Patthar Mutton Chop *(Rajasthan)*

Savor the regal essence of Nawabi cuisine with smoky, spice-infused mutton chops served alongside zesty potato wedges and tangy pickled onions.

INR 1849

Mutton Pepper Fry *(Kerala)*

Kerala-style wok-fried mutton with crushed peppers providing a spicy and robust flavour.

INR 1099

Kebob Koobideh *(Fusion)*

A fusion Persian delicacy, succulent lamb mince blended aromatic Indo - Iranian spices, skillfully hand-formed on to skewers and chargrilled in a clay oven.

INR 1099

Mutton Sukka *(Maharashtra)*

Tender mutton is slow-cooked with a robust blend of Kolhapuri spices, giving it a smoky, and intensely spiced flavour.

INR 1099

Parsi Mutton Cutlet *(Maharashtra)*

A Parsi classic, made with a flavourful filling of spiced mutton mince, encased in a light, fluffy potato mash, and shallow-fried to perfection.

INR 949

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

(Vegetarian)

Vegetarian Curries

Kesar Paneer *(Rajasthan)*

A royal delicacy inspired by Mughlai and Rajasthani cuisine, this dish features soft, melt-in-the-mouth paneer simmered in a luxurious saffron-infused gravy.

INR 749

Achari Paneer *(Rajasthan)*

Soft paneer tossed in a spicy, tangy Rajasthani achari masala, infused with mustard seeds, fennel, and red chilies, delivering bold, pickle-inspired flavours.

Best enjoyed with tandoori roti or jeera rice.

INR 749

Veg Matka Maratha *(Maharashtra)*

A rustic Maharashtrian specialty, this spicy, aromatic mixed vegetable dumpling curry is slow-cooked and served in a traditional matka.

Perfect with naan or bhakri.

INR 699

Batata Kaju Nu Shaak *(Gujarat)*

A Gujarati favourite, this simple yet flavourful potato and cashew dry curry is tempered with mustard seeds, curry leaves, and turmeric. Served with fluffy poori.

INR 649

Govind Gatte Ravioli *(Fusion)*

A Royal twist on the classic gate ki subji, gram flour dumplings shaped into ravioli stuffed with a rich mixture of khoya, dry fruits and spices, cooked in a creamy tomato, yoghurt gravy.

INR 649

Malabar Ishtu *(Kerala)*

A fragrant Kerala-style stew, featuring mixed vegetables slow-cooked in creamy coconut milk, delicately spiced with curry leaves, green chilies, and whole spices.

Best paired with Appam.

INR 649

Wangyache Bharit *(Maharashtra)*

A modern twist on the classic Maharashtrian smoked eggplant dish. Grilled eggplant slices are layered with our flavourful spiced bharit (mash) and finished with a melted cheese topping.

INR 549

Avial *(Kerala)*

Kerala delicacy, assorted vegetables in a flavourful coconut gravy with curry leaves.

INR 549

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Markari Theeyal *(Kerala)*

A Kerala-style delicacy featuring shallots, mixed vegetables, and roasted coconut, slow-cooked in a tangy tamarind-infused gravy.

This dish from the backwaters of Kuttanad offers a deep, smoky, and mildly spiced flavour, best enjoyed with steamed rice.

INR 549

Sev Tamatar Nu Shaak *(Gujarat)*

A classic Gujarati favourite, this tangy-sweet tomato curry is topped with crispy Sev, adding a delightful crunch.

INR 549

Jodhpuri Sabzi Hundi *(Rajasthan)*

A royal Rajasthani delicacy, featuring cauliflower, baby potatoes, bhindi, baby corn, peas, and papdi slow-cooked in a tangy onion-tomato gravy, finished with a fragrant ghee.

INR 599

Rajasthani Dahi Kadhi *(Rajasthan)*

A flavourful and aromatic yogurt-based stew, slow-cooked with besan (chickpea flour) and flavoured with traditional spices in pure ghee.

INR 449

Lentils

Kuttanadan Kadala Curry *(Kerala)*

A traditional Kuttanad-style black chickpea curry, slow-cooked with coconut, spices, and curry leaves, offering a rich and aromatic flavour.

Suggested Pairing: Appam or Parotta.

INR 649

Paschim Yellow Dal *(PASHCHIM Home Special)*

A classic, soul-warming dal with a signature touch of Shepu (dill leaves).

INR 499

Gujarati Dal Dhokli *(Gujarat)*

Soft, hand-rolled wheat dumplings are gently simmered in a sweet, tangy, and spiced lentil stew

Suggested Pairing: Garlic Naan.

INR 499

Akha Masoor Dal *(Maharashtra)*

A Kolhapur specialty, this whole masoor dal is slow-cooked with regional spices for a rich and comforting flavour.

INR 499

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

(Non-Vegetarian)

Seafood Curries

Goan Crab Xec Xec *(Goa)*

Rich and aromatic curry, featuring medium-sized crabs simmered in a spicy, roasted coconut-based gravy with a medley of warm spices.
Suggested Pairing: Appam, Ghavne, or Steamed Rice.

INR 1749

Kerala Crab Roast *(Kerala)*

A bold and flavourful preparation, featuring big crabs roasted in a spicy, aromatic masala with a semi-dry gravy.
Suggested Pairing: Malabar Parotta or Steamed Rice.

INR 1749

Kerala Meen Moilee (Pomfret / Surmai / Prawns) *(Kerala)*

A mild and fragrant coconut milk-based curry and delicately spiced.

INR 1449 / INR 1149 / INR 1149

Malvani Fish Curry (Pomfret / Surmai / Prawns) *(Maharashtra)*

A fiery, coconut-based fish curry with signature Malvani spices.

INR 1449 / INR 1149 / INR 1149

Goan Fish Curry (Pomfret / Surmai / Prawns) *(Goa)*

A traditional delicacy, this curry is made with coconut, kokum, and a blend of coastal spices.
Suggested Pairing: steamed rice.

INR 1449 / INR 1149 / INR 1149

Sungta Hinga Udda *(Maharashtra)*

Traditional Konkani prawn curry infused with the bold aroma of hing (asafoetida) and slow-cooked in a coconut-based gravy.

Suggested Pairing: Steamed Rice.

INR 1149

Chicken Curries

Nagpuri Saoji Chicken Rassa *(Maharashtra)*

Traditional Saoji-style chicken curry, slow-cooked with a bold blend of roasted spices.
Suggested Pairing: Bhakri or Naan.

INR 949

Jardaloo Salli Murghi *(Maharashtra)*

A classic Parsi specialty, this semi-dry chicken dish is cooked in a sweet, sour, and spicy gravy enriched with apricot purée, topped with mini potato sticks.

INR 949

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Kombdi Vade *(Maharashtra)*

A Konkan specialty, this spicy chicken curry is slow-cooked with regional spices and served with traditional crisp, deep-fried Vade (fluffy multi-grain bread).

INR 949

Lal Murgh Mathania *(Rajasthan)*

A Jodhpur specialty, succulent chicken slow-cooked in a fiery Mathania chili gravy, Suggested Pairing: Bajra Roti.

INR 899

Rajasthani Dhungar Korma *(Rajasthan)*

Baby chicken with bones, slow-cooked for a rich, smoky aroma. Simmered in a velvety yogurt and almond gravy with subtle spices.

INR 899

Kerala Chicken Ishtu *(Kerala)*

Coconut milk-infused chicken stew enriched by delicate spices and served with Appam or Malabar Parotta.

INR 899

Mutton Curries

Saoji Mutton *(Maharashtra)*

Nagpur's iconic Saoji mutton curry, boasting bold, spicy flavors. Suggested Pairing: Bhakri or Steamed Rice.

INR 1049

Safed Maas *(Rajasthan)*

Regal flavors of creamy, cardamom-scented mutton curry, served alongside soft Naan or hearty Bajra Roti.

INR 1049

Mutton Laal Maas *(Rajasthan)*

Mutton curry, slow-cooked with the bold heat of Mathania chillies and a blend of earthy spices, delivering deep, rich flavours.

INR 1049

Tamda Rassa (Mutton) *(Maharashtra)*

Kolhapuri-style mutton stew, brimming with bold spices and slow-cooked to perfection.

INR 1049

Pandra Rassa (Mutton) *(Maharashtra)*

Essence of Kolhapur is this creamy, delicately spiced mutton broth, enriched by the richness of onions, cashews, and coconut.

INR 1049

If you have any dietary restrictions or allergies, please inform our team while placing your order.

All prices are exclusive of applicable taxes

Rice Specialities

Traditional Rice

Steamed Rice

(Indrayani Rice / Basmati / Red Rice)

INR 325 / INR 365 / INR 375

Vegetable Pulao

INR 715

Pulao (Jeera / Peas)

INR 375

Biryani

Veg Biryani

INR 845

Chicken Biryani

INR 945

Mutton Biryani

INR 1045

Seafood Biryani

INR 1145

If you have any dietary restrictions or allergies,
please inform our team while placing your order.

All prices are exclusive of applicable taxes

Breads

Regional Breads

Ghavne (2 Pieces)
INR 195

Vade (3 Pieces)
INR 195

Malabari Parotta (1 Piece)
INR 165

Bhakri (Rice / Jowar)
INR 155

Laccha Paratha
INR 145

Roti (Plain / Butter)
INR 125 / INR 145

Naan (Plain / Butter / Garlic Butter)
INR 125 / INR 145 / INR 155

Phulka
INR 125

Appam (Per Piece)
INR 65

Sides

Papad (Masala / Roasted / Fried)
INR 325 / INR 225 / INR 225

Green Salad
INR 295

Koshimbir
INR 259

Raita

Boondi, Pudina (Mint), and Mix Vegetables.

INR 259

Fresh Curd
INR 129

If you have any dietary restrictions or allergies,
please inform our team while placing your order.

All prices are exclusive of applicable taxes

Coconut-Cardamom Crème Brûlée

A fusion of French elegance and Indian warmth—silky coconut-infused custard, delicately flavoured with cardamom, and topped with a perfectly caramelized sugar crust.

INR 449

South-Kapi Tiramisù

An indulgent twist on the classic, featuring layers of velvety mascarpone cream and coffee-soaked biscuits, infused with South Indian filter coffee, finished with a dusting of cocoa and cinnamon.

INR 449

Trio of Halwa with Sambuca Rabdi

A decadent trio of Badam, Gajar, and Anjeer halwa, elegantly plated as quenelles and served with a luscious aniseed flavoured Sambuca-infused rabdi. (non-alcoholic version available)

INR 449

Kharvas

A traditional milk pudding made from colostrum, delicately sweetened, and infused with cardamom for a silky, melt-in-the-mouth experience.

A nostalgic treat from Maharashtra.

INR 399

Puran Poli Ice Cream

A delightful fusion of the classic Maharashtrian Puran Poli, reimagined as creamy ice cream. Served with a crisp Puran Poli crust, berry jam, and a sprinkle of nuts for a perfect balance of tradition and indulgence.

INR 399

Amrakhand with Mini Pooris

A luscious Maharashtrian dessert of silky smooth hung yogurt, infused with saffron and cardamom, featuring a rich mango flavour and served with warm, fluffy mini Pooris.

INR 399

Kulfi

Traditional dense ice cream with hints of cardamom and saffron.

INR 399

**If you have any dietary restrictions or allergies,
please inform our team while placing your order.**

All prices are exclusive of applicable taxes

Refreshing Beverages

Perrier (Sparkling Water)
INR 349

Iced Tea
INR 299

Seasonal Fresh Fruit Juice
INR 299

Redbull
INR 249

Fresh Lima Soda
INR 199

Canned Juice
INR 199

Tonic Water
INR 199

Ginger Ale
INR 199

Diet Coke
INR 179

Aerated Beverages
INR 179

Mineral Water
INR 149

Hot Beverages

Filter Kapi

Authentic South Indian filter coffee, served in a traditional copper tumbler and vati.

INR 249

Masala Chai

A soul-warming blend of spiced tea infused with aromatic cardamom, fiery ginger, and the natural sweetness of jaggery.

INR 249

If you have any dietary restrictions or allergies,
please inform our team while placing your order.

All prices are exclusive of applicable taxes

Mutton Thali

Solkadi, Mutton sukka, Mutton rassa, Tamda rassa, Salad, Thecha, Rice, Roti or Paratha, Sweet

INR 1099

Prawns Thali

Solkadi, Prawn rawa fry, Fish curry, Ambat rassa, Dry Prawn kismoor, Thecha, Rice, Roti or Paratha, Sweet

INR 1099

Fish Thali (Bombil/Surmai/Pomfret)

Solkadi, Fish fry, Fish curry, Ambat rassa, Dry Prawn kismoor, Thecha, Rice, Roti or Paratha, Sweet

INR 999 / INR 1099 / INR 1249

Chicken Thali

Solkadi, Chicken sukka, Komdi rassa, Alani rassa, Salad, Thecha, Rice, Roti or Paratha, Sweet

INR 999

Veg Thali

Buttermilk, Farsan, Dry vegetable, Matar Paneer, Aloo jeera, Dal, Raita, Papad, Pickle, Chutney, Rice, Roti or Paratha, Sweet

INR 899

**If you have any dietary restrictions or allergies,
please inform our team while placing your order.**

All prices are exclusive of applicable taxes