

MENU

TIMINGS
08.00 AM - 11.00 PM

Welcome to Our Konkan Kitchen!

At our homestays, we take pride in serving authentic, home-cooked Konkan delicacies that reflect the rich coastal culture of Maharashtra. Every dish is prepared with fresh, locally sourced ingredients, traditional spices, and lots of love—just the way it's made in a Konkan home.

From spicy seafood curries and flavorful vegetarian fare to sweet treats and homemade pickles and papad, our menu is a celebration of the region's vibrant culinary heritage. Whether you're here for a hearty breakfast, a satisfying lunch, or a relaxing dinner, we invite you to savour the tastes of the Konkan coast and feel right at home.

Enjoy your meal—and your stay!

Our menu is thoughtfully curated to suit each guest's unique preferences and occasion.

We offer:

- Customised dining options tailored to your specific requirements Selections available from our exclusive menu card *(details on page nos.: 3 - 11)*
- Carefully designed meal packages for group stays, celebrations, and special events *(details on page nos: 12-18)*

Every dining experience is planned with attention to detail, ensuring quality, freshness, and exceptional taste.

Customized Meal options

SNACKS

Poha	45	Kothimbir Wadi (4 pcs)*	55
Upma	50	Ghavan	60
Sabudana Khichadi *	60	Maggi	25
Sabudana Vada*	65	Pav Bhaji*	100
Misal Pav *	80	Extra Pav	10
Usal Pav *	60	Extra Pav with Butter	15
Sheera	80	Dahi wada *	70
Bread Butter / Toast	35/40	Aaloo Paratha* (simple)	35
Bread Jam	40	Aaloo Paratha* (Stuffed)	75
Sandwich / Grilled	55/60	Aaloo Puri*	55
Batata Vada* (2 pcs per plate)	30	Bread Omelette	55
Vada Pav (1 pcs per plate)	20	French Toast	55
Kanda Bhaji	50	Egg Burji Pav	55
Batata Bhaji	40	Boiled Egg	17
Bread Pakoda	40	Extra Usal Bowl	30
Bread Pattice*	50	Extra Farsan Bowl	35

BEVERAGES

Tea	25	Fresh Lime Juice	30
Coffee	30	Fresh Lime soda	35
Milk Cup (100 ml)	35	Solkadhi	35
Milk Glass (150 ml)	45	Chaas	30
Cold Coffee	100	Mineral Water	MRP
Kokam Sharbat	30	Cold Drinks	MRP

* Minimum 5 plates order shall be required

Few of the dishes require pre-soaking of ingredients such orders shall be served only on pre-order

THALIS

Mini Veg Thali 150

1 Veg + Dal + Rice + Chapati (2 nos)

Veg Thali 240

1 Dry veg + 1 Gravy veg + Dal + Rice and Bhakri (2nos) or Phulka / chapatti (3 nos*) + chaas*

Veg Thali with sweet 270

1 Dry veg + 1 Gravy veg + Dal + Rice + Bhakri (2nos) or Phulka / chapatti (3 nos*) + chaas + Gulab Jamun*

Pithala / Zunka Bhakri (2 nos) 130/150

Komdiwade 200

Chicken Gravy + Bhajni wade (4 nos)

Komdiwade with Rice 230

Chicken Gravy + Bhajni wade (4 nos) +Rice

Sukat Bhakri 170

Sukat (Dried prawns) + Bhakri (2 nos)

Chicken Thali 300

Chicken sukha + Chicken gravy + Rice and Bhakri (2nos) or Chapatti (3 nos)* + Solkadi vati*

Kolambi fry Thali 500*

Prawns fry + Prawns curry + Sukat vati + Rice and Bhakri (2nos) or Chapatti (3 nos) + Solkadi vati

Surmai fry thali 500*

Surmai Fry + Prawns curry + Sukat vati + Rice and Bhakri (2nos) or Chapatti (3 nos)+ Solkadi vati

Pomplet fry thali *500**

Pomplet fry + Prawns curry + Sukat vati + Rice and Bhakri (2nos) or Chapatti (3 nos) + Solkadi vati

Bangada Fry Thali 450*

Bangada Fry + Prawns curry + Sukat vati + Rice and Bhakri (2nos) or Chapatti (3 nos) + Solkadi vati

Egg Thali 300

Egg Burji/ Fry + Egg Curry + Rice and Bhakri (2nos) or Chapatti (3 nos) + Solkadi vati

*** Rate might vary depending on Fish Size**

STARTERS

	Per Plate	Per Kg
Batata Bhaji	40	-
Kanda Bhaji	50	-
Mix bhaji	50	-
French fries/finger chips	90	850
Paneer pakoda	220	900**
Veg Cutlets*	235	950
Aaloo corn Tikki*	235	950
Corn Cheese balls*	235	950
Paneer Koliwada	250	1200**
Hara bhara kabab*	235	950
Paneer manchurian dry	250	1200**
Paneer 65	250	1200**
Veg manchurian dry	235	950
Paneer chilli dry	250	1200**

*per plate - 8 pcs / per kg approx 25 pcs
**1 kg paneer + other ingredients used for the preparations

Prawns Tawa Fry (per plate 10 pcs)	400	1800 - 2200
Surmai Tawa Fry (per plate 1 pcs)	275-350	1600 - 2000
Paplet Tawa Fry (per plate 1 pcs)	275-350	1600 - 2000
Bangda Tawa Fry (per plate 1 pcs)	200-250	1000 - 1400
Mandeli Tawa Fry (per plate 8 pcs)	150-200	850 - 1200
Bombil Tawa Fry (per plate 2 pcs)	150-200	850 - 1200
Rawas Tawa Fry (per plate 1 pcs)	275-350	1600 - 2000
Chicken Lollypop	-	1500
Chciken Tawa Fry (200 gms per plate)	300	1500
Chicken Chilli Dry (200 gms per plate)	300	1500
Chicken Sukha Starter (200 gms per plate)	275	1400
Chicken 65 (200 gms per plate)	300	1500
Chicken Manchurian (200 gms per plate)	300	1500

BARBEQUE

	Per Kg
Mix Vegetables (onion, capsicum, tomato, baby potato, sweet potato)	600
Special Vegetables (onion, capsicum, tomato, baby potato, sweet potato, mushroom, baby corn)	1100
Paneer	1400
Chicken (with bone)	1500
Chicken Boneless	1600
Paplet	1600 - 2000
Prawns	1800 - 2200

SIDES

	Per Plate
Thecha wati	50
Boondi / Veg Raita	75
Dahi wati	50
Green salad	90
Papad	20
Masala papda	40
Poha mirgunda/ papad	60

CURRIES

	Per Plate
Usal (Sprouts curry)	125
Valache Birdhe	200
Dal	140
Ambat Varan	140
Dal Tadka	155
Tomato Saar	155
Dahi Kadhi	155
Batata sukhi bhaji	140
Batata rassa bhaji	140
Jeera aaloo (upvas bhaji)	140
Patta Gobi	140
Vanga batata	175
Aaloo matar	160
Pithala	160
Zunka	175
Aaloo Bhendi	190
Bharli Vangi	190
Bharli Bhendi	190
Simla mirchi batata	190
Padwal	190
Aaloo Gobi	190
Paneer Tikka masala	280
Chole masala	250
Veg Kolhapuri	250
Methi malai matar	260
Veg Kadai	250
Panner Matar	260
Bhendi masala	250
Paneer Burji	280
Leafy Vegetable	APC

Quantity of curries (per plate) is approximately 450- 500 ml
Per Kg option in vegetarians dishes not available

CURRIES

	Per Plate (250 gms)	Per Kg
Prawns Curry	400	1600
Prawns masala	450	1800
Surmai curry	400-450	1600-1800
Paplet curry	400-450	1600-1800
Bangda curry	250-350	1000-1200
Bombil curry	250-350	1000-1200
Sukat tawa fry (100 gms)	350	-
Sukat batata rassa (100 gms)	300	-
Egg Curry (2 eggs nos)	180	-
Chicken curry	300	1200
Chicken sukha	350	1400
Chicken curry boneless	400	1600
Mutton curry	-	2000
Mutton Sukha	-	2200
Crab Curry	-	APC

Raw non veg is measured before preparations, the weight of other raw materials are not added up to the raw non veg items .i.e. Per Kg of non veg preparations is prepared using 1 Kg of Chicken/ Fish / Mutton + other ingredients are additionally added

Preparation charges if the guests get Fish

	Per Kg
Prawns curry	500
Prawns Tawa Fry	550
Other Fish Curry	450
Other Fish Tawa Fry	500
Any Ready to cook Packaged Items frying charges	200

Above are making charges for per Kg of cleaned fish/Prawns/meat.
Additional charges applicable if cleaning of fish required
The charges includes all the raw materials and cook charges for the fish/meat provided by the guests

RICE

	Per Plate	Per Kg
Steamed Rice	120	400
Jeera Rice	135	500
Dal Khichadi	175	800
Veg Pulav (served with raita)	225	1000
Tawa Pulav (served with raita)	225	1000
Veg Biryani (served with raita)	250	1200
Masale Bhat (served with raita)	235	1100
Chicken Biryani (served with raita)	300	1600
Prawns Pulav (served with raita)	350	1800
Prawns Biryani (served with raita)	350	1800

Quantity of per plate is approximately 450-500 ml
Per Kg of preparations is done using 1 Kg of raw materials (weight measured before cooking)

ROTI

Rice Bhakri	25
Chapati	15
Phulka	14
Phulka with Ghee	16
Puri plate (5nos)	40
Bhajni wade (4 nos)	60
Plain Paratha	35
Aaloo Paratha (Stuffed)	75
Methi Thepla	40
Extra butter/Ghee	5

CHINESE MAIN COURSE

	Per Plate (250 gms)	Per Kg
Veg Manchurian Gravy	225	900
Paneer Manchurian Gravy	300	1200
Veg Fried Rice	225	850
Veg Schewan Fried Rice	250	950
Veg Hakka Noodles	225	850
Veg Schezwan Noodles	250	950
Chicken Manchurian Gravy	400	1600
Egg Fried Rice	250	950
Egg Schezwan Fried Rice	275	1050
Chicken Fried Rice	275	1100
Chicken Schezwan Fried Rice	300	1200

Per Kg of preparations is done using 1 Kg of raw materials (weight measured before cooking)

SWEETS

Modak (minimum order 10 nos)	30/pcs
PuranPoli (minimum order 10 nos)	40/pcs
Gulabjamun (minimum 8 plates)	30/plate
Shevai Kheer	30/vati
Tandul Kheer (minimum 8 plates)	50/vati
Karanji (minimum 8 plates)	30/plate
Sheera (minimum 5 plates)	30/vati
Gajar Halwa (rate per kg)	800 per kg
Dudhi Halwa (rate per kg)	800 per kg
Shrikhanda	MRP
Ice cream	MRP

Fixed

Meal packages

Thali meal package

This is a limited package where our special limited thalis are served for lunch and dinner

(details overleaf)

Meals included

Lunch

Evening Tea

Dinner

Breakfast

Any extra items ordered shall be charged as per menu card

VEG THALI PACKAGE

LUNCH

Veg Thali

Dry Veg, Gravy Veg, Dal, Rice
Bhakari (2) or Chapati (3), Chaas and Sweet

EVENING

Tea / Coffee (1 cup pp)
1 snack item (1 plate pp)

DINNER (ANY 1 OPTION FOR ENTIRE GROUP)

Veg Thali

Dry Veg, Gravy Veg, Dal, Rice,
Bhakari (2) or Chapati (3), Chaas and Sweet

or

Pav Bhaji (Bhaji with 3 butter pav), Dahi wada (1 nos)
Tawa Pulav, Raita, Sweet

or

Chole, Bhature (3 nos), Dahi wada (1 nos), Veg Pulav,
Raita, Sweet

BREAKFAST

Tea / Coffee (1 cup pp)
Poha / Upma / Misal Pav (1 plate pp)

PLEASE NOTE THIS IS A LIMITED THALI MEAL PACKAGE, QUANTITY MENTIONED SHALL BE SERVED AS A THALI. ANYTHING EXTRA REQUIRED SHALL BE AVAILABLE BUT CHARGABLE AS PER MENU CARD

NON -VEG THALI PACKAGE

LUNCH

Fish Thali

Fish Fry*, Prawns Gravy, Rice
Bhakari (2) or Chapati (3), Solkadhi and Sweet
*Fish fry options : Pomfret fry/ Surmai Fry/ Prawns Fry

EVENING

Tea / Coffee (1 cup pp)
1 snack item (1 plate pp)

DINNER

Chicken Thali

Chicken Sukha, Chicken Gravy, Rice,
Bhakari (2) or Chapati (3), Solkadhi and sweet

or

Egg Thali

Egg Burji / Egg Fry, Egg Curry, Rice,
Bhakari (2) or Chapati (3), Solkadhi and sweet

BREAKFAST

Tea / Coffee (1 cup pp)
Poha / Upma / Misal Pav / Egg preparation (any 1 - 1 plate pp)

PLEASE NOTE THIS IS A LIMITED THALI MEAL PACKAGE, QUANTITY MENTIONED SHALL BE SERVED AS A THALI. ANYTHING EXTRA REQUIRED SHALL BE AVAILABLE BUT CHARGABLE AS PER MENU CARD

Buffet meal package

This is an unlimited meal package served as buffet

(details overleaf)

Meals included

Lunch

Evening Tea

Dinner

Breakfast

Any extra items ordered shall be charged as per menu card

Fried Fish add-on : Rs. 300 per plate

(1 pcs medium size paplet or 1 pcs surmai or 8 pcs of prawns)

Menu

LUNCH

(SERVED BETWEEN 1:30 -3:00 PM)

Dry Veg (1 option)

Gravy Veg (1 option)

Chicken Gravy / Egg Masala (any 1)

Dal Tadka / Maharashtrian varan (any 1)

Chapati / Bhakari / Puri (any 2)

Steam Rice/Jeera Rice (any 1)

Sweet* Gulab Jamun/ Kheer (any one) (limited 1 serving pp)

Pickle - Papad - Salad

Chaas* / Solkadhi* (any 1) - (limited 1 serving pp)

HI-TEA

(SERVED BETWEEN 5:00 -6:00 PM)

Tea

Coffee

Snacks* (limited 1 serving pp)

DINNER

(SERVED BETWEEN 8:00 -10:00 PM)

Veg Biryani / Tawa Pulav / Veg Pulav / Dal Khichadi /

Veg Fried Rice / Dal - Rice (any 1)

Chicken Biryani / Chicken Curry and Rice / Chicken

Fried Rice (any 1)

Veg Raita / Boondi Raita (any 1)

Sweet* (Kheer / Gulab Jamun) - (limited 1 serving pp)

Pickle / Papad

BREAKFAST

(SERVED BETWEEN 8:00 -09:30 AM)

Tea / Coffee

Poha / Upma / Sabudana Khichadi (any 1)

Misal Pav / Egg Burji Pav / Bread Omlette (any 1)

The items marked as * are served in limited quantity - 1 plate per person

Please note our kitchen closes at 11:00 pm, it not be possible to serve any food after 11:00 pm

The buffet shall be closed at 11:00 pm, we would thus request all the guests to have meals 11:00 pm

Breakfast timing ends at 09:30 am.

MAIN COURSE ADD-ON

(FOR DINNER)

Gravy Veg and Chapati - 80

Pav Bhaji - 120

Any other item as per menu card

- *We serve food from our own (villa) kitchen which is not a restaurant. We do not have any gravies / half cooked materials ready at the kitchen.*
- *Customization as per your requirement can be done.*
- *No cooked food from outside (any other hotel / home) is allowed.*
- *We have created an exciting spread to match your requirements.*
- *All the menu items listed reflect the local flavor and are deliciously prepared in-house, using locally sourced, fresh ingredients.*
- *Our kitchen is managed by Tanish and Yadvi Catering, which exclusively serves meals prepared in our in-house kitchen. Since we would be cooking only for your group, let us know if you have any specific instructions that need to be followed beforehand.*
- *Please note that all dishes, including Punjabi and Chinese dishes, are prepared with locally sourced ingredients and spices, would give you a hint of Alibaug flavour.*
- *Please note that since we do not add MSG/aginomoto or food colour in our Punjabi / Chinese dishes, you will get a homemade touch for these dishes.*
- *Everything is freshly procured and then prepared for your group as per your order. So, we shall require pre-order and a minimum of 2-3 hrs of preparation time to serve your group.*
- *A pre-order for your lunch is required at least a day before your check-in for us to serve your lunch as soon as you reach.*
- *Minimum half Kg orders are required for every item if opting to order by Kilo*
- *Order once placed will not be cancelled*
- *No discount on food bill shall be applicable*
- *Please confirm the rates with our staff if the item ordered by you is not listed in our menu card.*
- *All the food preparations served at our villa are Maharashtrian (Alibaug/Konkan) style*
- *Please note only fish can be provided by the guests. Making charges for the same are mentioned in our menu card. No other vegetable or non veg items brought by the guests shall be used for cooking by the staff*
- *Only infant food shall be cooked on request from the material brought by the guests*

A place where best moments are shared over meals!!!