



# **Coastal Star**

**Authentic Indian Coastal Restaurant**



# LUNCH AND DINNER

12:30 PM to 3:30 PM & 7:00 PM to 11:00 PM

INR

## SALADS

- Green Salad**  
Assortment of seasonal sliced cucumber, carrot, onion, tomato, green chili and lemon wedge **129**
- Yetti Barbeque Salad**  
Butter sauteed prawns, bell pepper, sliced onion, tomato, coriander, cucumber and Barbeque sauce **389**
- Koli Roast Salad**  
Chicken marinated with curry lemon dressed oil, sliced onion, tomato, lettuce and cheese **349**
- Mutton Roast Salad**  
Shredded roast lamb, onion, tomato and coriander dressed with lemon chili **389**



## CLASSIC SOUPS

- Nandu Rasam**  
Crab meat soup made with stock, crushed peppercorns, coriander, fennel, grated coconut, spices and clarified butter **249**
- Madras Prawn Soup**  
Prawn soup made with Madras curry powder, tomatoes, broccoli florets and coconut milk **279**
- Homemade Chicken Soup** ★  
A hearty chicken broth made with chicken chunks, tomato and vegetables **229**

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian ★ Signature Dish

List of Allergens:

🥛 Milk 🥜 Nuts 🌾 Gluten 🧄 Mustard 🐌 Molluscs 🥚 Egg 🐟 Fish 🌱 Lupin 🥛 Soya  
🦀 Crustaceans 🌿 Sesame 🌿 Celery ⚠️ Sulphites 🥜 Peanuts

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INR

▲ **Calamari Egg Drop Soup**

Delicious soup made with squid, sea food stock, egg white and special seasonings



279

▲ **Mix Sea Food Soup**

Refreshing soup made with prawn, calamari, fish and chef's special seasonings



299

**STARTERS - VEGETARIAN** →

■ **Gobi Kempu Bezule**

Batter fried cauliflower florets tossed with Mangalorean spices, chili paste, yogurt and curry leaves



279

■ **Gobi Ghee Roast**

Batter fried cauliflower roasted with clarified butter, Kundapur spices and Byadagi chili



319

■ **Mushroom And Baby Corn Pepper Fry**

Combination of mushroom and tender baby corn batter fried and tossed with peppercorns and seasoning



299

■ **Mushroom Ghee Roast**

Mushrooms roasted with clarified butter, Kundapur spices and Byadagi chili



349

■ **Mushroom Koliwada**

Mushrooms with a coating of gramflour and riceflour seasoned with malvani spices and deep fried



339

■ **Kaju Kothimbir Vade**

Steam cooked and deep fried fritters made with cashew, coriander, onion, riceflour, chickpea flour and seasonings



339

■ **Raw Banana Koliwada**

Sliced raw banana seasoned with Mangalorean spices and batter fried



279

■ **Corn Pakoda**

Sweet corn kernels with onion, coriander and green chilli deep fried with chickpea flour batter



279

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INR

349

■ **Paneer Ghee Roast**

Paneer roasted with clarified butter, home made Kundapur spices and Byadagi chili



■ **Paneer Pepper Fry**

Cottage cheese batter fried and tossed with onion, chili, tomato peppercorns and seasoning



■ **Malabar Potato Roast**

A delicious roast made with baby potatoes, onion, tomato, fennel, Malabar spices and lime juice



329

299



## Narrations of Traditional Masalas

**Tawa fry** - Tawa fry is a Mangalore classic recipe that showcases the bold flavors of the region.

Traditionally made with dry roast red chilies, coriander, cumin, fenugreek, peppercorns and mustard seeds ground with garlic, ginger, turmeric and tamarind, cooked in coconut oil with curry leaves.

**Rawa fry** - Rawa Fry is a crispy & spicy classic recipe . The fish is coated in a flavorful masala paste made with Byadagi chili, coriander seeds, turmeric, ginger, garlic, cumin and tamarind covered with semolina and deep fried till crispy.

**Masala fry** - Kundapur masala fry is renowned for its bold and spicy flavors. This recipe is typically used for white fish like pomfret or surmai. Traditionally made masala with roast red chilies, coriander, cumin, fenugreek, peppercorns, ginger , garlic, mustard seeds, curry leaves and shallots, cooked in coconut oil.

**Bezule fry** - The key to a great Bezule Fry lies in the marinade, which typically includes a combination of red chilies, coriander, ginger, garlic and other aromatic spices. The fish is coated in this flavorful mixture and allowed to marinate for a few hours before being deep-fried.

**Sukka**, is a popular Goan dry curry known for its intense flavors. The key to a great Sukka lies in the perfect balance of spices, coconut and tamarind.

**Ghee Roast**, is the soul of many Mangalorean delicacies, lending its distinctive flavor to dishes. Masala consists of dry red chili, coriander seeds, fenugreek seeds, ajwain, peppercorns, turmeric and tamarind cooked in coconut oil and clarified butter.

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# FISH STARTERS

INR

## ▲ Pomfret – Tawa Fry / Rawa Fry / Masala Fry / Bezule Fry

Enjoy whole pomfret your way



As Per Weight

## ▲ Anjal – Tawa Fry / Rawa Fry / Masala Fry / Bezule Fry

Enjoy slice of sear fish as per your choice



As Per Weight

## ▲ Kane – Tawa Fry / Rawa Fry / Masala Fry / Bezule Fry

Enjoy whole Lady fish as your choice



As Per Weight

## ▲ Bangude – Tawa Fry / Rawa Fry / Masala Fry / Bezule Fry

Enjoy Mackerel as your choice



As Per Weight

## ▲ Machhi Koliwada

A delicacy of Maharashtra .Boneless fish coated with gram-flour batter and special seasonings and deep fried



459

## ▲ Marvai Sukka

Clam fish tossed in chef's special Kundapur spices and grated coconut



469



## ▲ Calamari – Masala Fry / Sukka

Enjoy squid as your choice



559

## ▲ Koondal Ghee Roast

Squid roasted with clarified butter, Kundapur spices and Byadagi chili



599

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List of Allergens:

Milk 
 Nuts 
 Gluten 
 Mustard 
 Molluscs 
 Egg 
 Fish 
 Lupin 
 Soya  
 Crustaceans 
 Sesame 
 Celery 
 Sulphites 
 Peanuts

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INR

- ▲ **Meen Pollichathu - Pomfret / Anjal**  
Delicious Kerala style fish fry marinated in a flavorful spice mix wrapped in banana leaves and cooked to perfection

As Per Weight

- ▲ **Uppumunchi - Kane / Prawns**  
Choice of fish marinated with Chef's special spice with garlic toppings

As Per Weight

- ▲ **Uppmunchi - Bangude / Silver Fish**  
Choice of fish marinated with Chef's special spices with garlic toppings

489 / 459

## PRAWN STARTERS

- ▲ **Tandoori Prawns - Regular / Tiger**  
Prawns marinated with South Indian spices and herbs cooked in clay oven

As Per Weight

- ▲ **Malabar Prawn Roast - Regular / Tiger**  
Prawns roasted with Kerala spices, ginger, coconut slivers and lemon juice

As Per Weight

- ▲ **Prawns Butter Pepper Garlic - Regular / Tiger**  
Prawns tossed with butter, garlic, green onion, red chili flakes, spices, crushed pepper corns and cream

As Per Weight

- ▲ **Kurumelagu Konju Fry**  
Juicy Prawns tossed with ginger, garlic, onion, tomato, green chili, special spices and crushed peppercorns

As Per Weight

- ▲ **Prawn Ghee Roast - Regular / Tiger**  
Prawns roasted with clarified butter, Kundapur spices and Byadagi chili

As Per Weight

- ▲ **Prawn Sukka**  
Tender prawns cooked to perfection in a dry flavorful masala and coconut

849

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List of Allergens:

 Milk  Nuts  Gluten  Mustard  Molluscs  Egg  Fish  Lupin  Soya

 Crcustaceans  Sesame  Celery  Sulphites  Peanuts

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## CRAB STARTERS



INR

- ▲ **Crab Sukka**  
Crab cooked dry with selected spices and grated coconut



As Per Weight

- ▲ **Goan Butter Garlic Pepper Crab**  
Crab tossed with butter, garlic, green onion, red chill flakes, spices, crushed pepper corns and cream



As Per Weight

- ▲ **Crab Masala Fry** ★  
Crab cooked in chef's special Kundapur Masala



As Per Weight

- ▲ **Crab Ghee Roast**  
Crab roasted with clarified butter, Kundapur spices and Byadagi chili



As Per Weight

- ▲ **Crab Pepper Fry**  
Crab cooked with crushed pepper corns and selected spices



As Per Weight



## LOBSTER STARTERS



- ▲ **Lobster Ghee Roast**  
Lobster roasted with clarified butter, Kundapur spices and Byadagi chili



As Per Weight

- ▲ **Lobster Bezule Fry**  
Batter fried Lobster fillets cooked dry with Mangalorean spices, chili paste, yogurt and curry leaves



As Per Weight

- ▲ **Lobster Sukka**  
Lobster cooked dry with Chef's special spices and coconut



As Per Weight

- ▲ **Lobster Masala Fry** ★  
Lobster marinated and simmered in selected chef's special spices



As Per Weight

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 Crustaceans Sesame Celery Sulphites Peanuts

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INR

As Per Weight

▲ **Lobster Butter Pepper Garlic**

Lobster tossed with butter, garlic, green onion, red chili flakes, spices, crushed pepper corns and cream



**CHICKEN STARTERS** →

▲ **Kori Kempu Bezule**

Batter fried shredded Chicken stirfried with Mangalorean spices, chili paste, yogurt and curry leaves



469

▲ **Koli Barthad**

Chicken sauteed with black pepper, coriander, cinnamon, cloves, cumin, onion and Coorg vinegar



469

▲ **Kodi Vepudu**

A delicacy of Andhra Coast. Chicken stir fried with onion, ginger, lemon juice, curry leaves, chili powder and selected spices



469

▲ **Nati Kori Ghee Roast**

Country chicken roasted with Kundapur spices, Byadagi chili and clarified butter



699

▲ **Nati Kori Sukka**

Country chicken cooked in Kundapur spices and grated coconut



699

▲ **Chicken Pepper Fry**

Chicken cooked in Kundapur masala and crushed black pepper



469

▲ **Chicken Pepper Ghee Roast**

Chicken roast made with crushed Peppercorns, Kundapur spices, Byadagi chili and clarified butter



499

▲ **Egg Ghee Roast / Pepper Fry / Sukka**

Choose your dish with chef's special Kundapur masalas



369

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List of Allergens:

Milk 
 Nuts 
 Gluten 
 Mustard 
 Molluscs 
 Egg 
 Fish 
 Lupin 
 Soya  
 Crustaceans 
 Sesame 
 Celery 
 Sulphites 
 Peanuts

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## LAMB STARTERS

- ▲ **Mutton Pepper Fry**  
 Mutton cooked with crushed pepper corns and Indian spices  
569
- 🍲
- ▲ **Attirachy Ularthu (Lamb Roast)**  
 A delicacy from coast of Kerala made with Lamb, shallots, tomato, ginger, green chillies, fennel and fried onion  
569
- 🍲
- ▲ **Mutton Ghee Roast**  
 Mutton roasted with clarified butter, Kundapur spices and Byadagi chili  
599
- 🍲
- ▲ **Mutton Sukka**  
 Tender mutton cooked in Kundapur spices and grated coconut  
569
- 🍲



## Main Course

### SCRUMPTIOUS SEA FOOD CURRIES

- ▲ **Prawns Pulimunchi**  
 Prawns simmered with Mangalorean spices, red chillies, cumin seeds, turmeric and vinegar  
849
- 🦀
- ▲ **Prawns curry**  
 Prawn cooked in Mangalorean spices, coriander seeds, cumin, ginger, garlic, peppercorns, grated coconut, dry red chili, onion, tomato, curry leaves and Kokum  
849
- 🦀

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- 🥛 Milk
- 🌰 Nuts
- 🌾 Gluten
- 🧄 Mustard
- 🐌 Molluscs
- 🥚 Egg
- 🐟 Fish
- 🌱 Lupin
- 🌱 Soya
- 🦀 Crustaceans
- 🌱 Sesame
- 🌱 Celery
- 🧄 Sulphites
- 🌱 Peanuts

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As Per Weight

- ▲ Crab Masala**  
Crab simmered in Southern spices

 

**849**
- ▲ Pomfret Curry**  
Whole Pomfret delicately simmered in Chef 's special spices

 

**719**
- ▲ Anjal Curry**  
King fish cooked in spicy and tangy Mangalorean spices

 

**849**
- ▲ Kane Curry**  
Lady fish simmered in mouth watering Mangalorean spices

 

**459**
- ▲ Silver Fish Curry**  
Silver fish simmered in Mangalorean spices

 

**489**
- ▲ Bangude Curry**  
Indian mackerel fish cooked in Mangalorean spices

 

**459**
- ▲ Rohu or Katla Kaliya**  
A delectable fish curry made of onion, tomatoes, green chilies and a lot of spices.  
A Bengal Speciality



**459**
- ▲ Rohu or Katla Machher Jhol**  
A popular fish dish from West Bengal made with potatoes and tomato puree cooked in mustard oil and selected spices

 

**459**
- ▲ Machha Besara**  
A delicacy from Odisha. Rohu or Katla fish cooked with mustard oil and a smooth paste of mustard,cumin, garlic,red chili,turmeric and aamchoor. Goes very well with Steamed Rice

 

**459**
- ▲ Chevod Balchao**  
Succulent lobster cooked in a rich coconut milk gravy infused with Goan vinegar and spices

  

As Per Weight

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**POULTRY AND MEAT**



▲ **Chicken Kundapuri**  
Coastal delight made from tender chicken and coconut milk based gravy infused with Kundapur spices 469



▲ **Pulimunchi - Chicken / Banguda**  
Chicken / Mackerel simmered in a fine paste of long red chillies, cumin, turmeric powder and vinegar 469/489



▲ **Nati Kori Gassi**  
Country chicken cooked in a luscious coconut milk-based gravy, tempered with aromatic spices 699



▲ **Mangalorean Mutton Masala**  
Tender Mutton cooked in a robust spicy gravy bursting with aromatic flavors of Mangalorean spices 569



▲ **Mutton Ishtu**  
A Kerala delicacy. Tender lamb simmered in a fragrant coconut milk-based gravy infused with subtle spices 569



▲ **Kundapur Mutton Curry**  
Tender mutton simmered in a rich Kundapur aromatic gravy with a perfect blend of spices. A true taste of the Karnataka coast 569



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## CLASSIC COMBINATIONS

- ▲ Attirachy Ularthu Neichoru**  
 Delicious Malabar Lamb curry made with shallots, tomato, ginger, green chillies, fennel and fried onion. Served with Ghee rice 869

  
- ▲ Pothi Choru**  
 A Kerala speciality of packed meal in banana leaf. A balanced meal of matta rice, veg curry, coconut chutney, spicy chicken fry topped with omelette 749

 
- ▲ Chemeen Biryani**  
 Malabar style Prawn Biryani made with jeera samba rice, clarified butter and Moplah spices, Served with coconut relish and yogurt relish 699

 
- ▲ Coastal Chicken Dum Biryani**  
 Chicken cooked with Jeera Samba rice, clarified butter and a variety of spices in a sealed container. Served with coconut relish and yogurt relish. 489


- ▲ Nati Koli Curry with Sannas**  
 Country chicken curry served with spongy steamed rice cakes 799

 

## POPULAR MEALS

- ▲ Goan Fish Curry With Red Rice (Sear / Pomfret)**  
 A fragrant fish curry made with coconut, Goan spices, tamarind, kokum and coconut milk. Served with matta rice 969 / 1099

 
- ▲ Kori Roti with Chicken Curry**  
 A popular combination of thin crisp rice pancakes and Mangalorean chicken curry 589


- ▲ Ros Omelette**  
 A classic Goan street food. Chicken gravy poured over an omelette and served with Goan poee bread. 409

  
- Idiyappam Kadala Gassi**  
 Brown chickpeas cooked with coconut and roasted spices of South Canara. Served with steamed rice string hoppers 489



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## SEASONAL STARS

- **Tarkari Sukka - Beans / Bhindekai / Drumstick**  
 Choose your selection with Kundapur spices 339
- **Banana Flower Porial** ★  
 Banana Flowers boiled and sauteed with lentil, coconut and spices 369
- **Kadala Basale Gassi**  
 A traditional Mangalorean curry of Vine spinach, lentils, coconut and spices 339
- **Drumstick Pulimunchi**  
 A Kundapur delicacy made with drumstick, Byadagi chilies, coconut, sesame, jeera, onion, green chili, ginger, garlic, turmeric, coriander, jaggery and tamarind 339



## VEGETARIAN

- **Ulli Theeyal**  
 A curry of Button onions, coconut, spices and tamarind 339
- **Pachakkari Stew**  
 A stew with potato, carrot, beans, coconut milk, cinnamon, cloves, ginger and peppercorns 339
- **Mushroom Curry**  
 Mushrooms cooked with cashewnuts, tomato, Kundapur spices and coconut milk. 359
- **Enne Badnekai**  
 Baby brinjals stuffed with an exotic mixture of ground peanuts and sesame seeds with spices, gently simmered in a tamarind flavoured gravy 339

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 ■ Egg 
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 ■ Peanuts

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INR

- 
**Malabar Avial**  
 A delicacy from Kerala made with raw banana, pumpkin, beans, drumsticks, yam, yoghurt, coconut and cumin

339



- 
**Drumstick Sambar**  
 Made with Potato, drumstick, pumpkin, ladyfinger, lentil, tamarind and spices

339



## ACCOMPANIMENTS



- 
**Appam ( 2 pcs )**  
 Bowl shape pancake made from fermented rice batter

139



- 
**Egg Appam ( 2 pcs )**  
 Bowl shape pancake made from fermented rice batter cooked with egg

159



- 
**Idiyappam ( 4 pcs )**  
 Homemade steamed rice string hoppers.

139



- 
**Malabar Parantha ( 1 pc )**  
 Flaky Kerala bread made with refined flour, egg and clarified butter

99



- 
**Sannas ( 3 pcs )**  
 Steamed cake made with fermented rice batter

119

- 
**Neer Dosa ( 4 pcs )**  
 Thin rice pancake made with soaked rice and coconut batter

139



- 
**Chapathi ( 2 pcs )**  
 Flattened Bread made with whole wheat flour

109



- 
**Plain Steamed Rice**  
 Boiled raw Kollam rice

199

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- **Pundi ( 4 pcs)**  
 Steamed dumplings made with rice, semolina and coconut

139



- **Boiled Red Rice**  
 Boiled Mangalorean raw red rice

249

- **Nei Choru**  
 Boiled Jeera Samba rice, cashew raisin, tossed in clarified butter

289



- **Dal Khichdi**  
 Basmati rice and dal cooked together and tempered with onion, garlic, coriander, mustard, asafoetida and clarified butter, served with plain curd

299



- **Curd Rice**  
 Blended boiled Sona masoori rice and curd tempered with black gram, mustard, curry leaves and red chili topped with pomogranate and cashewnuts

199



- **Chitranna**  
 Boiled rice, lemon juice, mustard, peanut, cashew, lentil, chilies and curry leaves sauteed with clarified butter

249



- **Puliyogare**  
 Boiled rice, tamarind pulp, peanut, mustard, Bengal gram and curry leaves sauteed with clarified butter

249



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 ■ Soya 
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 ■ Peanuts

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## MONDAY TO FRIDAY (LUNCH ONLY)

INR

<p>■ Vegetarian Thali</p> <p>▲ Chicken Thali</p> <p>▲ Mutton Thali</p> <p>▲ Fish Thali</p> <p>▲ Crab Thali</p>	<p>399</p> <p>499</p> <p>599</p> <p>599</p> <p>799</p>
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## DESSERTS

<p>■ Gulab Jamun Deep fried dumplings of refined flour and milk solid soaked in sugar syrup</p> <p>■ Lychees with Ice Cream Canned Lychees with Vanilla Ice Cream</p> <p>■ Elaneer Payasam Tender coconut, milk, cardamom, jaggery cashew, raisins, sliced almond</p> <p>■ Ada Pradhaman Rice flakes cooked with milk, coconut milk, jaggery, cashew and clarified butter</p> <p>■ Ragi Manni Finger millets cooked with jaggery, milk and coconut milk</p> <p>■ Fruit Salad with Ice Cream Assorted fruit salad with choice of ice cream - Vanilla / Strawberry</p>	<p>159</p> <p>209</p> <p>249</p> <p>159</p> <p>199</p> <p>199</p>
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INR

- 
**Speciality Of Ice Cream**  
 Vanilla / Strawberry  
 Mango / Pista / Butterscoch / Chocolate  

189 / 199
- 
**Coastal Cruise**  
 Assortment of ragi manni, kashi halwa ada, pradhaman  


249
- 
**Rasmalai**  
 A speciality of flattened cottage cheese soaked in sugar syrup and served with thick flavor milk  


179
- 
**Gajar Ka Halwa**  
 Grated Carrots cooked with sugar, milk solids, cashew, raisins and clarified butter  


159
- 
**Kashi Halwa**  
 Grated Ashgourd, milk, sugar, chironjee, cashew and raisins cooked in clarified butter  


159

## BEVERAGES



- 
**Seasonal Fruit Juice - Watermelon / Muskmelon / Sweet lime / Orange / Pineapple**  
 Seasonal Fruit juice served with or without ice cube  
179
- 
**Milk Shakes - Vanilla / Strawberry / Mango / Chocolate / Butter scotch / Pista**  
 Choice of Milk shakes served with a Scoop of Ice cream  


209
- 
**Ready Made Tea / Coffee**  

109
- 
**Health Drink - Horlicks / Bournvita**  

139

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  Signature Dish

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  Lupin 
  Soya  
 Crcustaceans 
  Sesame 
  Celery 
  Sulphites 
  Peanuts

**\*All prices are in Indian Rupees & GST extra as applicable**  
**\*Please let our service associate know if you are allergic to any food ingredients.**  
**\*Please allow us 25 Minutes to serve you the order.**  
**\*Pictures are for representation purpose only.**  
**\*T&C Apply**



# RAMANASHREE CALIFORNIA RESORT

Executive & Leisure Getaway

## RAMANASHREE CALIFORNIA RESORT

 ANANTHAPURA GATE, DODDABALLAPUR ROAD, YELAHANKA,  
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[www.ramanashree.com](http://www.ramanashree.com)

