

Soho House Mumbai, Coastal Indian Brasserie

Smalls

Chettinad chicken fry, coconut, black pepper, curry leaves

Kori kempu bezule, chicken, byadgi chilli, lime

Mochar chop, banana blossom croquette (plant based)

Mushroom pepper fry, mangalorean-style mushroom, black pepper, curry leaves (vegan)

Jackfruit sukka, akki roti, raw jackfruit, coconut, roasted spices

Coastal Grills

Tiger prawn recheado, grilled prawn, coconut toddy vinegar

Tawa pomfret, coastal spice marinade, tawa-seared pomfret

Meen pollichattu, shallots & chilli spiced fish, banana leaf

Mains

Mangalorean chicken curry, kori roti, tamarind, coconut, byadgi chilli

Kori ghee roast, parotta, ghee-roasted chicken, chilli, curry leaves

Prawn gassi, set dosa, coconut, tamarind

Kosha mangsho, gobindobhog, slow-cooked mutton curry

Pork vindaloo, poee, pork roll, vinegar, spices

Vegetable stew, appam, coconut milk, vegetables, whole spices (plant based)

Nilgiri korma, parotta, coconut, coriander, mint, green chilli (plant based)

Breads & Rice

Malabar chicken biryani

Brown rice (plant based) | gobindobhog | jeerakasala

Appam | add egg

Malabar parotta

Sides

Steamed kappa (plant based), cassava, coconut, curry leaves

Asparagus & broccoli poriyal (plant based), south indian vegetable stir-fry, coconut

Choriz mash, goan chorizo, potato mash

Dessert

Elaneer Neer Payasam, Tender Coconut, Milk, Cardamom

Shrikhand, Nankhatai, Saffron Yoghurt, Crisp Nankhatai

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.