

The culinary genius behind  
**REGIONAL FOODS PVT LTD**

# CHEF SUNNY PAWASKAR

A celebrity chef and a gold medalist  
from IHM, Guwahati



Regional Foods Pvt Ltd is redefining the food industry. Our group of companies – Metkut, Kath N Ghat, Baba Pav Bhaji & Multicuisine Restaurant, and Regional Foods Catering – is dedicated to elevating the art of dining. We're using our passion for celebrating flavours with our innovative approaches. Keep savouring the flavours as our journey of taste goes on...

# BAR NIBBLES

## VEG

- **PAPAD CHURA** ₹120  
The name says it all
- **FLAVOURED POPCORNS** ₹150  
Popcorns flavoured with our inhouse masalas
- **KAKDI STICKS & FLAVOURED HUNG CURD** ₹150  
Cucumber sticks with a hung curd dip on the side
- **BHADANG** ₹150  
A masaledaar murmura snack
- **MASALA PEANUTS** ₹150  
Boiled peanuts with onion, tomato, green chillies and spices
- **FLAVOURED CORN** ₹175  
Masala flavoured corn
- **MINI BATATAWADA** ₹180  
The OG in mini size (6 pcs)
- **PAPAD PLATTER** ₹220  
Assorted papad basket

## NON-VEG

- **JAVLA MASALA PAPAD** ₹150  
Fried papad topped with dry prawns



# SOUPS

## VEG

- **KADHAN** ₹200  
Mildly flavoured lentil soup
- **SHENGULYA** ₹225  
Small handrolled horsegram dough rings simmered in a spiced broth
- **TENDER COCONUT SOUP** ₹250  
A creamy and flavourful tender coconut soup
- **MUSHROOM KALIMIRI** ₹250  
A soothing and simple mushroom soup with a punch of freshly ground black peppercorns

## NON-VEG

- **PANDHRA RASSA** ₹225  
An extremely popular white coloured mutton flavoured broth from Kolhapur
- **TAMBDA RASSA** ₹225  
A fiery red mutton broth
- **MUTTON ALANI SOUP** ₹225  
A healthy yet tasty mutton soup with minimal spices
- **GAVRAN CHICKEN SOUP** ₹225  
A village style healthy chicken broth
- **AURANGABADI PAYA SOUP** ₹250  
A subtle and flavourful lamb trotters stew
- **PRAWNS SOUP** ₹275  
A rustic reduction of prawns and regional spices



# APPETIZERS FOR CHILDREN

## VEG

- **POTATO FRIES** ₹200  
Elongated golden and crispy potato strips seasoned with salt
- **AMBOLI PIZZA** ₹250  
Indian style pizza with assorted vegetables and spices
- **CREAMY CORN AND SPINACH KHARI** ₹275  
Our very own kharis with a decadent cheese, spinach and corn filling (4pcs)

## NON-VEG

- **CHICKEN POPCORN WITH THOUSAND MAYO** ₹300  
Deep fried bite sized boneless chicken snack
- **FISH FINGERS WITH THOUSAND ISLAND SAUCE** ₹350  
Mildly flavoured batter fried boneless fish fingers served with a dip on the side (6 pcs)
- **CHICKEN AMBOLI PIZZA** ₹350  
Indian style chicken pizza
- **CHEESE KHEEMA KHARI** ₹375  
Our very own kharis with a decadent cheesy chicken kheema filling (4 pcs)
- **SARASWAT FISH FRY** ₹400  
Fried fish with a simple marinade of turmeric, ginger garlic paste and salt
- **BUTTER GARLIC PRAWNS** ₹450  
Succulent prawns in a creamy butter garlic sauce (10 pcs)



# APPETIZERS

## VEG

- **MINI BATATAWADA** \_\_\_\_\_ ₹180  
The OG in mini size (6 pcs)
- **KOTHIMBIR WADI** \_\_\_\_\_ ₹180  
A delicious savory crisp snack made with gram flour, coriander leaves, peanut, sesame seeds and spices (6 pcs)
- **ALUWADI** \_\_\_\_\_ ₹200  
A roulade of colocasia leaves and spiced gram flour (6 pcs)
- **KANSACHE SAMOSE** \_\_\_\_\_ ₹200  
A spiced corn filling parceled in crispy triangles (4 pcs)
- **KHANDESHI BHARLELI MIRCHI** \_\_\_\_\_ ₹200  
Batter fried peppers with a spicy toasted filling (3 pcs)
- **MATTAR PATTICE** \_\_\_\_\_ ₹220  
A mashed potato patty filled with spiced green peas filling (4 pcs)
- **MASS WADI** \_\_\_\_\_ ₹220  
Steamed gram flour dough filled with a spiced stuffing and is paired with a spicy curry (6 pcs)
- **BEETROOT CUTLETS** \_\_\_\_\_ ₹220  
Healthy yet delicious pink cutlets (4 pcs)
- **AMBOLI PIZZA** \_\_\_\_\_ ₹250  
Indian style pizza with assorted vegetables and spices
- **MUSHROOM CHEESE CUTLET** \_\_\_\_\_ ₹250  
A yummy mushroom loaded snack with a cheesy centre (4 pcs)
- **FANSACHE PATTICE** \_\_\_\_\_ ₹250  
Crispy jackfruit cutlets (4 pcs)
- **VEG JHOL MOMOS** \_\_\_\_\_ ₹275  
Indian style momos dunked in a flavourful broth (4 pcs)
- **MUSHROOM DUPLEX** \_\_\_\_\_ ₹275  
A two tier mushroom surprise (6 pcs)
- **DAHI KEBAB** \_\_\_\_\_ ₹275  
An interesting combination of beetroot, spices and hung curd (4 pcs)
- **CREAMY CORN AND SPINACH KHARIS** \_\_\_\_\_ ₹275  
Our very own kharis with a decadent cheese, spinach and corn filling (4 pcs)
- **BBQ FANAS BAOS** \_\_\_\_\_ ₹275  
Fluffy baos stuffed with juicy jackfruit chunks cooked in a sweet, spicy and smokey inhouse BBQ sauce (3 pcs)



# APPETIZERS

## NON-VEG

### CHICKEN

- **CHICKEN WADE** ₹280  
Chicken kheema and potato dumplings (4 pcs)
- **KALEJI POTA STIR FRY** ₹300  
A rustic spicy stir fry of chicken liver and gizzards
- **KFC BONELESS** ₹325  
Kolhapuri masala flavoured fried chicken (8 pcs)
- **KHEEMA PATTICE** ₹325  
A classic from the streets of South Mumbai (4 pcs)
- **CHICKEN BHUJING** ₹325  
A smokey and spicy one pot local favourite from Vasai that includes chicken, potatoes and flattened rice (6 pcs)
- **COCONUT CHICKEN SKEWERS** ₹350  
Chicken skewers marinated in a creamy coconut sauce (4 skw)
- **KALEJI CROISSANT** ₹350  
French croissant filled with Indian kaleji masala
- **AMBOLI CHICKEN PIZZA** ₹350  
Indian style chicken pizza
- **ZHANZHANIT SAUSAGES** ₹350  
Fiery stir fried chicken sausages
- **CHICKEN ROAST** ₹375  
A delicious pan fried chicken bites marinated with our secret blend of spices (6 pcs)
- **CHEESE KHEEMA KHARI** ₹375  
Our very own kharis with a decadent cheesy chicken kheema filling (4 pcs)
- **CHICKEN JHOL MOMOS** ₹375  
Indian style chicken momos dunked in a flavourful broth (4 pcs)
- **KERALA STYLE CHICKEN 65** ₹375  
Delicious, juicy, deep fried spicy pieces of chicken meat bursting with flavour of chilly and curry leaves
- **KERALA STYLE CHICKEN CHILLI** ₹375  
Chilli chicken with a twist of Kerala spices
- **KERALA STYLE PEPPER CHICKEN** ₹475  
A spicy dry chicken preparation loaded with freshly grounded black peppercorns
- **MALVANI CHICKEN LASAGNE** ₹550  
Indian style lasagne



# APPETIZERS

## FISH

- **MALVANI BANGDA** ₹275  
Pan fried mackerel marinated in Malvani masala
- **AGRI BANGDA** ₹275  
Pan fried mackerel marinated in Agri masala
- **TISRYA SUKKA** ₹350  
A coastal favourite clam preparation
- **STUFFED BOMBIL** ₹375  
Delicate stuffed and fried bombay ducks (4 pcs)
- **MALVANI BOMBIL FRY** ₹375  
Pan fried bombay ducks marinated in Malvani masala (6 pcs)
- **KOLAMBI LONCHA** ₹425  
Malabar style pickled prawns (8 pcs)
- **MALVANI PRAWNS** ₹450  
Pan fried prawns marinated in Malvani masala (10 pcs)
- **AGRI PRAWNS** ₹450  
Pan fried prawns marinated in Agri masala (10 pcs)
- **KOLAMBI CUTLET** ₹450  
Home style prawns cutlets (4 pcs)
- **AGRI MASALA PRAWNS CREPE** ₹450  
Crepe stuffed with Agri masala prawns
- **MALVANI SURMAI** ₹475  
Pan fried king fish marinated in Malvani masala
- **AGRI SURMAI** ₹475  
Pan fried king fish marinated in Agri masala



# APPETIZERS

## FISH

- **AGRI PRAWNS SKEWERS** ₹500  
Spicy Agri masala prawns skewers
- **FRIED CRABS** ₹500  
Deep fried crabs (2 crabs)
- **KERALA STYLE SURMAI** ₹550  
Steamed surmai wrapped in a banana leaf
- **PRAWNS BALCHAO PURIS** ₹550  
Crunchy puris topped with delicious prawns balchao (6 pcs)
- **MALVANI POMFRET** ₹650  
Pan fried pomfret marinated in Malvani masala
- **AGRI POMFRET** ₹650  
Pan fried pomfret marinated in Agri masala
- **STUFFED POMFRET AGRI** ₹750  
Stuffed pomfret marinated in Agri masala
- **KERALA STYLE POMFRET** ₹750  
Steamed pomfret wrapped in a banana leaf
- **POMFRET POLICHATTHU** ₹800  
Steamed pomfret coated with an onion tomato masala and wrapped in a banana leaf



# APPETIZERS

## MUTTON

- **KHEEMA SEVPURI** ₹500  
Classic mutton kheema served with a twist (6 pcs)
- **KOLHAPURI MUTTON LONCHA** ₹550  
A nutty and tangy roasted lamb medley
- **AGRI BHEJA BAOS** ₹550  
Soft baos filled with a delicious bheja masala filling (3 pcs)
- **PEPPER MUTTON KHEEMA KHARI** ₹550  
Delicious pepper mutton kheema topped kharis (4 pcs)
- **KERALA STYLE PEPPER MUTTON** ₹575  
A spicy dry mutton preparation loaded with freshly grounded black peppercorns
- **KOLHAPURI KHEEMA BAOS** ₹600  
A combination made in heaven (in our kitchen) (3 pcs)
- **SAOJI MUTTON CHOPS** ₹650  
Spicy saoji masala coated mutton chops (3 pcs)
- **MUTTON GHEE ROAST** ₹650  
A fiery red in colour, tangy and spicy dry mutton preparation with ghee and roasted spices

## EGG

- **BOILED EGGS** ₹120  
The name says it all (3 eggs)
- **ANDA BIGAR PALT** ₹180  
Sunny side up topped with finely chopped onions and chillies (3 eggs)
- **KHEEMA OMELETTE** ₹250  
Minced chicken with spices enclosed in an omelette (3 eggs)
- **ANDA GHOTALA** ₹250  
An amazing dish made with eggs cooked three ways with all flavours and textures (3 eggs)



# TANDOOR

## VEG

- **TANDOORI BUTTER MASALA CORN COBS** \_\_\_\_\_ ₹250  
Delicious roasted butter masala corn cobs
- **TANDOORI AGRI MUSHROOMS** \_\_\_\_\_ ₹300  
Delicious roasted mushrooms marinated in Agri masala (6 pcs)
- **TANDOORI KOLHAPURI RATALE** \_\_\_\_\_ ₹300  
Roasted sweet potatoes marinated in tandoor masala (6 pcs)
- **TANDOORI SOYA CHAAP** \_\_\_\_\_ ₹300  
Protein packed tandoor roasted soya chaap (8 pcs)
- **TANDOORI FANAS** \_\_\_\_\_ ₹350  
Delicious tandoor roasted jackfruit (6 pcs)

## NON-VEG

- **TANDOORI KOLHAPURI CHICKEN TIKKA** \_\_\_\_\_ ₹450  
Tandoor roasted chicken tikka marinated in Kolhapuri masala (8 pcs)
- **TANDOORI KHANDESHI CHICKEN TIKKA** \_\_\_\_\_ ₹450  
Tandoor roasted chicken tikka marinated in Khandeshi masala (8 pcs)
- **TANDOORI AGRI CHICKEN TIKKA** \_\_\_\_\_ ₹450  
Tandoor roasted chicken tikka marinated in Agri masala (8 pcs)
- **TANDOORI KHARDA LAMB CHOPS** \_\_\_\_\_ ₹650  
Tandoor roasted lamb chops marinated in green chillies thecha (4 pcs)
- **TANDOORI RAWAS AGRI** \_\_\_\_\_ ₹650  
Tandoor roasted rawas marinated in Agri masala (6 pcs)
- **TANDOORI TIGER PRAWNS AGRI** \_\_\_\_\_ ₹650  
Tandoor roasted tiger prawns marinated in Agri masala (4 pcs)
- **TANDOORI POMPFRET HIRVA/AGRI** \_\_\_\_\_ ₹750  
Tandoor roasted pomfret marinated in either Green/Agri masala
- **TANDOORI BABY SURMAI AGRI** \_\_\_\_\_ ₹975  
Tandoor roasted baby surmai marinated in Agri masala
- **TANDOORI CRAB (MED/BIG)** \_\_\_\_\_ ₹850/  
Tandoor roasted crabs marinated in tandoor masala 1200



# MAIN COURSE

## VEG

- **METHICHI BHAJI** ₹250  
Hand picked fenugreek leaves tossed in garlic, crushed peanuts and moong dal
- **SOLI BATATA BHAJI** ₹250  
Dry potato preparation with a hint of mustard and chillies
- **PITHLA** ₹250  
A rustic gram flour preparation consumed as a staple in Maharashtra
- **ZUNKA** ₹250  
A spicy gram flour delicacy
- **CHAVLI BATATA** ₹250  
An incredibly nutritious and flavourful black eyed beans and potato preparation
- **GOLYANCHI KADHI** ₹275  
Gram flour dumplings in a tempered yogurt gravy
- **BHARLI VANGI** ₹280  
Baby aubergines fried and sauteed in a coconut, peanuts and sesame curry
- **PATODI RASSA** ₹300  
A traditional Maharashtrian delicacy with savory steamed gram flour cakes with spicy onion and coconut-based curry
- **SHEV BHAJI** ₹300  
A unique combination of thick sev and a spicy onion-coconut based gravy
- **DALIMBI USAL** ₹300  
Sprouted field beans stew
- **BHARLELI BHENDI** ₹300  
A delicious recipe of stuffed okra with a spiced coconut and peanut filling
- **KALA VATANA SAMBAR** ₹300  
A spicy and lip smacking black gram preparation
- **SAOJI VANGA BATATA** ₹300  
An extremely popular Maharashtrian dish with a spicy twist of saoji masala
- **KERALA STYLE VEGETABLE STEW** ₹300  
A creamy coconut milk and vegetable stew



# MAIN COURSE

- **BEETROOT PACHADI** ₹300  
A colourful and creamy dish made with beetroot, coconut, green chillies, curry leaves and yogurt
- **KHANDESHI DUBUK WADE** ₹325  
A delicious combination of gram flour dumplings cooked in a spicy gravy flavoured with kala masala
- **SHAHALYACHI BHAJI** ₹350  
Juliennes of tender coconut cooked in onion and tomato gravy
- **FANSACHI BHAJI** ₹375  
Jackfruit tempered with mustard seeds, curry leaves and green chillies
- **KAJU SUKKA** ₹425  
Cashews tossed in a spicy sukka masala

## NON-VEG

### CHICKEN

- **KHARDA CHICKEN** ₹425  
Kolhapuri chicken preparation with roasted green chillies and garlic
- **MALVANI CHICKEN SUKKA** ₹425  
A coconut based dry chicken preparation made using Malvani masala
- **AGRI CHICKEN SUKKA** ₹425  
A vibrant and spicy dry chicken preparation made using Agri masala
- **KHANDESHI CHICKEN SUKKA** ₹425  
An aromatic dry chicken preparation made using Khandeshi masala
- **SAOJI CHICKEN SUKKA** ₹425  
A fiery Nagpur style dry chicken preparation made using Saoji masala
- **KOLHAPURI CHICKEN SUKKA** ₹425  
A super flavoursome dry chicken preparation made using Kolhapuri masala
- **KOLHAPURI CHICKEN KHEEMA** ₹425  
A super flavoursome minced chicken gravy made using Kolhapuri masala
- **VARHADI KOMBADI** ₹475  
Hot and spicy chicken preparation from Vidharbha



# MAIN COURSE

## CHICKEN

- **MALVANI CHICKEN MASALA** ₹475  
A coconut based chicken curry made using Malvani masala
- **AGRI CHICKEN MASALA** ₹475  
A vibrant and spicy chicken curry made using Agri masala
- **KHANDESHI CHICKEN MASALA** ₹475  
An aromatic chicken curry made using Khandeshi masala
- **SAOJI CHICKEN MASALA** ₹475  
A fiery Nagpur style chicken curry made using Saoji masala
- **KOLHAPURI CHICKEN MASALA** ₹475  
A super flavoursome chicken curry made using Kolhapuri masala
- **GUNTUR CHICKEN** ₹475  
A juicy Andhra style chicken stir fry
- **AGRI GAVTHI KOMBADI HANDI (H/F)** ₹500/900  
A spicy country chicken preparation
- **AURANGABADI CHICKEN KORMA** ₹525  
A creamy and rich cashew based chicken curry
- **GHEE ROAST CHICKEN** ₹550  
A fiery red in colour, tangy and spicy dry chicken preparation with ghee and roasted spices
- **KERALA STYLE COCONUT CHICKEN CURRY** ₹550  
A tasty chicken curry made using coconut milk and roasted spices



# MAIN COURSE

## MUTTON

- **KHARDA MUTTON** ₹525  
Kolhapuri mutton preparation with roasted green chillies and garlic
- **MALVANI MUTTON SUKKA** ₹525  
A coconut based dry mutton preparation made using Malvani masala
- **AGRI MUTTON SUKKA** ₹525  
A vibrant and spicy dry mutton preparation made using Agri masala
- **KHANDESHI MUTTON SUKKA** ₹525  
An aromatic dry mutton preparation made using Khandeshi masala
- **SAOJI MUTTON SUKKA** ₹525  
A fiery Nagpur style dry mutton preparation made using Saoji masala
- **KOLHAPURI MUTTON SUKKA** ₹525  
A super flavoursome dry mutton preparation made using Kolhapuri masala
- **AURANGABADI MUTTON KORMA** ₹575  
A rich and creamy mild mutton curry with lots of flavour
- **MALVANI MUTTON MASALA** ₹575  
A coconut based mutton curry made using Malvani masala
- **AGRI MUTTON MASALA** ₹575  
A vibrant and spicy mutton curry made using Agri masala
- **KHANDESHI MUTTON MASALA** ₹575  
An aromatic mutton curry made using Khandeshi masala
- **SAOJI MUTTON MASALA** ₹575  
A fiery Nagpur style mutton curry made using Saoji masala
- **KOLHAPURI MUTTON MASALA** ₹575  
A super flavoursome mutton curry made using Kolhapuri masala
- **KOLHAPURI MUTTON KHEEMA** ₹575  
A super flavoursome minced mutton gravy made using Kolhapuri masala
- **GUNTUR MUTTON** ₹575  
A juicy Andhra style mutton stir fry
- **AGRI DAL MUTTON** ₹575  
A combination that cannot be missed. Tender meat chunks, lentils and spicy Agri masala
- **KERALA STYLE COCONUT MUTTON CURRY** ₹600  
A tasty mutton curry made using coconut milk and roasted spices
- **GHEE ROAST MUTTON** ₹650  
A fiery red in colour, tangy and spicy dry mutton preparation with ghee and roasted spices



# MAIN COURSE

## FISH

- **MALVANI AMTI - POM/SUR/PRW** ₹650/550/525  
A traditional Malvani favourite fish curry prepared using freshly ground Malvani masala and grated coconut
- **AMBOT TIK - POM/SUR/PRW** ₹650/550/525  
The Goan Ambot Tik is a spicy and tangy fish preparation
- **AGRI AMTI - POM/SUR/PRW** ₹650/550/525  
A lip-smacking fish curry made using Agri masala
- **TISRYA KALVAN** ₹400  
A delicious clam masala curry
- **MEEN MOILEE** ₹500  
A popular Kerala fish stew made using coconut milk
- **KHEKDYACHA KALVAN** ₹550  
A tasty and homely crab curry
- **BHAJNICHE KOLAMBI** ₹550  
A traditional Maharashtrian dish made with prawns and a spicy masala paste
- **PRAWNS BALCHAO** ₹550  
This is a Goan dish consisting of fresh prawns in a spicy and vinegary sauce
- **KERALA STYLE SPICY FISH CURRY** ₹550  
A traditional style Kerala fish curry made with spices, coconut milk and malabar tamarind
- **STUFFED CRABS CURRY** ₹650  
Crab stuffed with spicy crab meat and gram flour mixture simmered in a flavourful curry
- **GOLDEN SEAFOOD CURRY** ₹650  
A flavor-packed seafood curry loaded with fish and shrimps that will surely soothe your soul



# MAIN COURSE

## EGGS

- **SAOJI ANDA SUKKA** \_\_\_\_\_ ₹250  
A spicy egg dish tossed in Saoji masala (2 eggs)
- **MALVANI EGG MASALA (POACHED/BOILED)** \_\_\_\_\_ ₹250  
A traditional egg curry made using Malvani masala (2 eggs)
- **KOLHAPURI EGG MASALA (POACHED/BOILED)** \_\_\_\_\_ ₹250  
A traditional egg curry made using Kolhapuri masala (2 eggs)
- **ANDA GHOTALA** \_\_\_\_\_ ₹250  
An amazing dish made with eggs cooked three ways with all flavours and textures (2 eggs)
- **COCONUT EGG STEW** \_\_\_\_\_ ₹350  
A delicious coconut milk and egg preparation (2 eggs)



# KNG SPECIAL THALIS

- **KNG SPECIAL VEG THALI** ₹500  
2 starters, 3 vegetables, 1 dal, 1 saar, 3 chapati/2 bhakri, masale bhaat/veg pulao, thecha, dahi kanda, papad, taak, dessert
- **KNG SPECIAL CHICKEN THALI** ₹600  
Chicken masala, chicken sukka, anda curry, chicken loncha, solkadhi, 3 chapati/2 bhakri, dahi kanda, thecha, dessert
- **KNG SPECIAL SURMAI THALI** ₹600  
Fish curry, fried fish, tisrya sukka, fish loncha, tival, 3 chapati/2 bhakri, mixed veggies salad, red thecha, dessert
- **KNG SPECIAL PRAWNS THALI** ₹650  
Prawns curry, fried prawns, tisrya sukka, fish loncha, tival, 3 chapati/2 bhakri, mixed veggies salad, red thecha, dessert
- **KNG SPECIAL MUTTON THALI** ₹700  
Mutton masala, mutton sukka, anda curry, mutton loncha, solkadhi, 3 chapati/2 bhakri, dahi kanda, thecha, dessert
- **KNG SPECIAL POMFRET THALI** ₹700  
Fish curry, fried fish, tisrya sukka, fish loncha, tival, 3 chapati/2 bhakri, mixed veggies salad, red thecha, dessert



# RICE

## VEG

- **STEAM RICE (AMBEMOHAR)** ₹250  
A perfect accompaniment for all our gravies
- **INDRAYANI RICE** ₹250  
An aromatic and tender variety of rice
- **JEERA RICE** ₹280  
A popular rice dish consisting of rice and cumin seeds
- **DAHI BHAAT** ₹280  
A tasty rice preparation made using curd, rice and minimal spices
- **MOOGACHI KHICHDI** ₹325  
A light and easy to digest Indian dish made with rice and moong dal
- **VEG PULAV** ₹325  
A lightly spiced mixed vegetables and rice preparation. Served along with mishr koshimbir and udid papad
- **KAJU TONDLI MASALE BHAAT** ₹325  
The famous goda masala and coriander influenced rice with cashews and ivy gourd. Served along with tomato saar
- **VARHADI VANGI BHAAT** ₹325  
A spicy eggplant and rice preparation
- **NAGPURI GOLA BHAAT** ₹350  
It is a Vidharbha special rice dish cooked with spiced besan balls
- **VALACHI KHICHDI** ₹350  
A lipsmacking khichdi made using field beans, rice, coconut milk and spices
- **VEG BIRYANI** ₹350  
An aromatic rice dish made with rice, veggies & spices
- **MUSHROOM GHICHKA BHAAT** ₹375  
A delicious and creamy sticky rice made using mushrooms, cheese and spices





# RICE

## NON-VEG

- **ANDA PULAV** ₹375  
A scrambled egg pilaf topped with boiled eggs tossed in a rustic blend of spices (2 eggs)
- **SODE BHAAT** ₹400  
A super flavoursome tiny prawns rice preparation
- **CHICKEN KHICHDA** ₹425  
Khichdi infused with lentils, chicken and Kolhapuri masala
- **SAUSAGE PULAV** ₹425  
Incredibly flavourful and delicious chicken sausage pulav
- **KOLAMBI BHAAT** ₹475  
A spicy and delicious Maharashtrian one-pot meal
- **PRAWNS BIRYANI** ₹475  
An aromatic rice and prawns biryani
- **MUTTON GHICHKA BHAAT** ₹525  
A one pot meal cooked with succulent meat chunks, lamb broth, ghee, spices and Indrayani rice. Served with a side of Tambda rassa
- **CHICKEN DUM BIRYANI** ₹550  
A classic dish of the Mughal Nizams
- **KERALA CHICKEN BIRYANI** ₹550  
A delicious classic chicken biryani straight from Kerala
- **MUTTON DUM BIRYANI** ₹650  
Another classic dish of the Mughal Nizams
- **KERALA MUTTON BIRYANI** ₹650  
A delicious classic mutton biryani straight from Kerala



# BREADS

- **GHADICHI POLI/CHAPPATI** ₹30  
A traditional unleavened Indian flatbread
- **JWARICHI BHAKRI** ₹45  
A jowar pancake skillfully flattened with hands and braised on an iron ore skillet
- **TANDUL BHAKRI** ₹45  
Soft and rustic rice bread, a perfect accompaniment for majority of coconut based gravies
- **MALABAR PARATHA** ₹80  
A layered and flaky Indian flatbread
- **PURI** ₹140  
Deep fried and puffed whole wheat breads
- **AMBOLI** ₹150  
A rice pancake made with a fermented rice and dal batter
- **GHAAVNE** ₹150  
A traditional rice flour crepe
- **BHAJNICHE WADE** ₹160  
Deep fried mixed pulses bread
- **SAGUTI WADE** ₹160  
A Konkan deep fried bread made of rice, skinned black gram and some aromatic spices





# DAL

- **SADHE VARAN** ₹200  
Boiled toor dal finished with ghee, asafoetida and cumin
- **AMBAT GOD VARAN** ₹220  
A tempered dal influenced with jaggery and tamarind
- **MALVANI DAL AMTI** ₹250  
Spiced lentil stew with grated coconut complimented by the sourness of kokum
- **DAL METHI** ₹250  
A mix of fresh fenugreek leaves and coriander with classic tempered dal
- **VARHADI DAL KANDA** ₹250  
A spicy Nagpuri chana dal preparation balanced with the sweetness of onions
- **DAL FRY** ₹250  
A delicious Indian lentil dish made the simplest way with toor dal, spices and herbs
- **DAL TADKA** ₹250  
A super comforting and smokey dal tempered with ghee and spices
- **DAL GANDORI** ₹275  
Eggplant and lentil curry made with Khandeshi masala



# KURUM KURUM

## VEG

- **KURDAI** ₹120  
Crispy spiral shaped papad
- **MIRGUNDA** ₹120  
Spicy poha papad
- **NACHANI PAPAD** ₹120  
Finger millet papad
- **UDID PAPAD** ₹120  
Split black lentil poppadams
- **FINGER SALLI** ₹120  
A colourful and crunchy old school memory
- **MASALA PAPAD** ₹125  
An all time favourite
- **PAPAD BASKET** ₹220  
Assorted papad basket

## NON-VEG

- **JAWLA MASALA PAPAD** ₹150  
Fried papad topped with dry prawns



# SALADS

## VEG

- **MISHR KOSHIMBIR** \_\_\_\_\_ ₹150  
Mixed vegetables and curd salad
- **KHAMANG KAKDI** \_\_\_\_\_ ₹150  
A different take on the much appreciated cucumber salad
- **GREEN SALAD** \_\_\_\_\_ ₹150  
Classic sliced vegetable salad
- **RAW MANGO & PAPAYA SALAD WITH SWEET CHILLI DRESSING** \_\_\_\_\_ ₹250  
A simple green mango papaya salad made with finely julienned raw mangoes and papaya tossed in sweet chilli dressing
- **WATERMELON FETA SALAD WITH LEMON VINAIGRETTE DRESSING WITH BALSAMIC DRIZZLE** \_\_\_\_\_ ₹300  
A delightful combination of sweet and salty flavours from juicy watermelon chunks, crumbled feta cheese and arugula leaves
- **CORN AVOCADO SALAD WITH SOUR CREAM** \_\_\_\_\_ ₹325  
A creamy and tangy medley of corn, avocado and sour cream

## NON-VEG

- **TANDOORI AGRI CHICKEN SALAD** \_\_\_\_\_ ₹325  
A fusion salad with tandoori chicken tikka, lettuce, cucumbers, onions, tomatoes and a vinaigrette dressing
- **CHICKEN PESTO EGG SALAD** \_\_\_\_\_ ₹325  
A protein packed salad with pesto roasted chicken, olives and a half boiled egg
- **SMOKED CHICKEN SALAD** \_\_\_\_\_ ₹325  
A smokey chicken salad with crunchy veggies and a tangy dressing



# ACCOMPANIMENTS

- **MATTHA** \_\_\_\_\_ ₹100  
Buttermilk mixed with spices
- **TAAK** \_\_\_\_\_ ₹100  
A traditional plain buttermilk
- **PLAIN CURD** \_\_\_\_\_ ₹100  
A serving of fresh curd
- **SOLKADHI** \_\_\_\_\_ ₹120  
A delicious and digestive drink made of coconut milk, kokum and spices



# DESSERTS

- **UKDICHE MODAK** ₹150  
Bappa's favourite
- **PURANPOLI** ₹180  
A sweet stuffed flatbread made with channa daal, jaggery, cardamons and flour. Served with a side of sweetened milk and pure ghee
- **GULAB JAMUN** ₹200  
A traditional Indian dessert made of fried dough balls soaked in saffron sugar syrup
- **KHARVAS** ₹225  
Steamed pudding of milk, sugar and cardamom
- **MALVANI MALPUA** ₹225  
A dessert for the soul
- **SHRIKHAND** ₹240  
An all time favourite hung curd dessert
- **DUDHI HALWA** ₹275  
A rich Indian sweet made with bottle gourd, milk, sugar and ghee
- **SHAHI TUKDA** ₹300  
A royal bread pudding from Mughal era
- **MAWA CHEESECAKE** ₹325  
A delightful fusion treat
- **WALNUT FUDGE WITH VANILLA ICE CREAM** ₹325  
Rich and decadent chocolate fudge with the crunch of walnuts. Served with a dollop of vanilla ice cream
- **BASUNDI TRES LECHES** ₹360  
A lipsmacking soaked milk cake
- **TIRAMISU** ₹360  
An iconic coffee dessert



# ICE CREAMS

• VANILLA	_____	₹275
• CHOCOLATE	_____	₹300
• BUTTERSCOTCH	_____	₹300
• ALPHONSO MANGO	_____	₹300
• ROASTED COFFEE	_____	₹300

## Kindly Note:

- Do inform your order taker regarding your preference for the intensity of spice and salt, or any possible modifications with the dish.
- Kindly inform in advance regarding any allergies.
- All feedbacks are welcomed positively.
- 5% GST Applicable.
- We levy 5% Voluntary Service Charge which is optional as per your discretion





THANK YOU







"Founded by Chef Sunny Pawaskar, dedicated to celebrating flavours, and providing food enthusiasts with a worthwhile experience, Regional Foods Pvt. Ltd. is a brand to reckon with. Our journey since 2014 stands as a testament to the love we have received from our patrons."



Authentic Maharashtrian Veg Food

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  - Dosti Imperia, Manpada - Thane West
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Celebrating Flavours...

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- Dosti Imperia - Manpada
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- +91 99670 03737



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