Paisley
EXPERIENCE

Restaurant, catering, and curated experiences.

+91 90828 04116/+91 983301 3015
www.paisleyexperience.com
Jiji's Resort, Dhokawade, Alibaug

Appetizers

SALADS | कोशिंबीर | 150

start on a fresh note!
(subject to what's growing at the farm)

kanda tomato koshimbir
salsa, but local

kakdichi koshimbir
cucumber, peanuts, curd

kachcha papaya koshimbir
raw papaya salad

mulyachi koshimbir
grated radish salad

jawla koshimbir
dried shrimp salad

FRITTERS | भजी

fried to a crisp.

onion...250

chicken kheema...300

CRISPY | कुरकुरीत

rice flour coated and fried.

bhendi fry...250
crisp okra chips

vanga fry...250
crisp eggplant chips

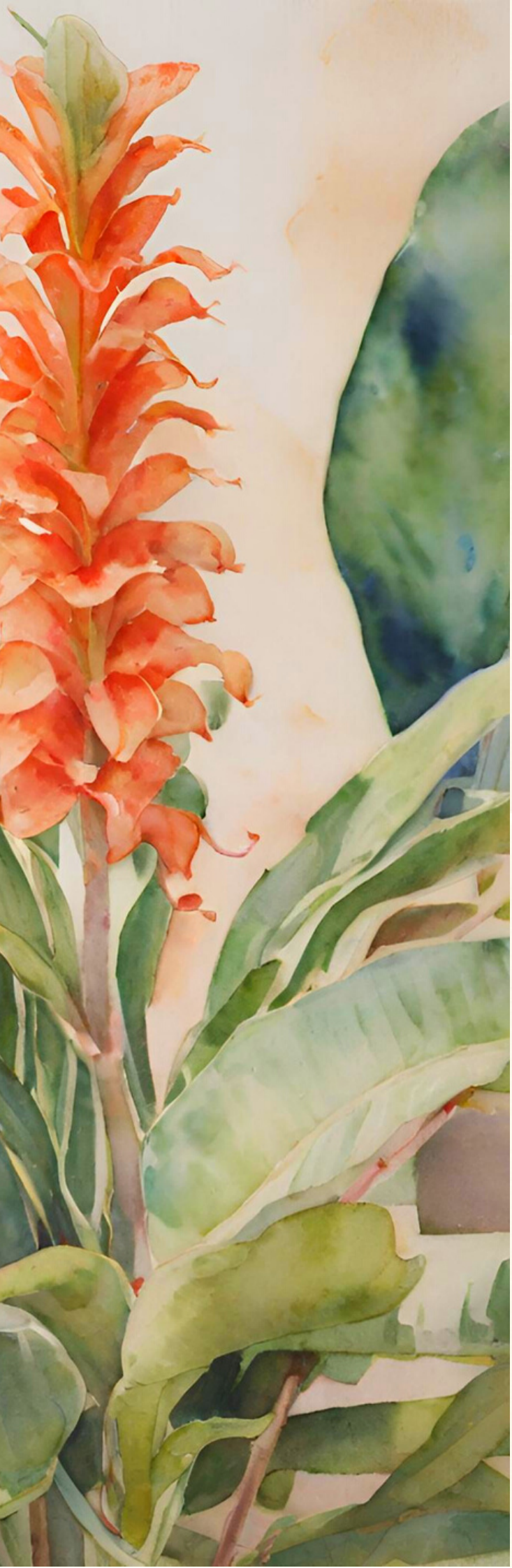
tarleli komdi...375
pachkalshi fried chicken

tamarind fried chicken...400
fried chicken tossed in tamarind chutney

thhecha fried chicken...400
fried chicken tossed in a fiery thhecha

tarlela mutton...525
fried mutton, tossed in spices

kurkurit sukka bombil...75
spiced roasted dry bombay duck



PATTICE | पॅटिस | 5 PC

potato encased,
panko crusted goodness.

veg...300
chicken kheema...350
mutton kheema...450
prawn...400

TRADITIONAL SNACKS
वडी | 6PC

steamed and fried traditional
maharashtrian delicacies.

kothimbir vadi...200
coriander vadis

alu vadi...300
colocasia vadis

CATCH OF THE DAY | बाजार

the day's fresh catch, fried, steamed,
or stir-fried in traditional spices
have your pick

Substantials

VEGETARIAN | भाज्या

fresh produce, ageless flavours.

shevgyachi dal...300
comforting dal with drumsticks

phodnichi dal...275
comforting dal with tadka

valache bhirde...300
local specialty

bharleli vangi...300
slow cooked stuffed eggplants

paale bhaaji...250
farm greens, simple tempering

bhopla gavaar bhaaji...275
pumpkin and beans

batatyachi bhaaji...250
classic potato bhaaji

batata patti...250
quick potato stir fry

hirva vatana bhaaji...300
green peas in a coriander masala

pithla...250
a classic, goes best with bhakri

chinchecha saar...200
chilled tamarind curry

ananasachi amti...375
our signature pineapple curry

bhoplyachi amti...375
pumpkin in a tangy curry

masoor amti...350
wholesome lentil curry

katachi amti...300
tangy lentil broth

kanda batata rassa...275
pachkalshi wedding specialty

kaddhanyachi usal...275
local style legume preparation

Ask for the day's harvest, we'll prepare something from the farm in a local style stir-fry.

POULTRY | कोंबडी

heirloom recipes, best with
bhakri or vade

komdi rassa...375
classic chicken curry

godi komdi...400
chicken in a coriander based curry

chicken sukka...375
chicken slow cooked in pachkalshi spices

lasnachi komdi...375
spicy chicken with garlic tempering

pachkalshi ghee roast chicken...400
pachkalshi twist on a southern favourite

chulivarcha kheema...350
kheema cooked on wood fire

anda curry...300
classic egg curry

anda sukka...300
boiled egg in sukka masala

gavraan komdi...1200 (serves 4-6)
whole free-range chicken, slow cooked on wood fire, in a hearty rassa.

MUTTON | मटण

slow cooked on woodfire

mutton sukka...525

mutton slow cooked in pachkalshi spices

mutton rassa...525

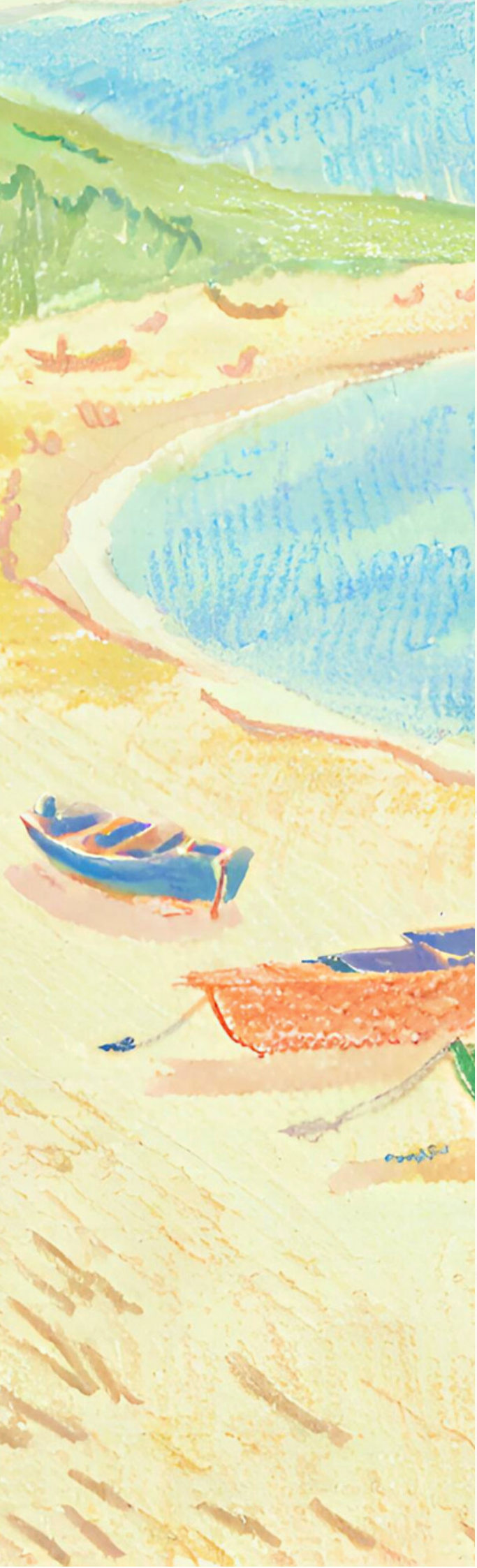
classic mutton curry

goda mutton...550

mutton in a coriander based curry

mutton kheema...500

mutton kheema cooked on wood fire



SEAFOOD | बाजार

the coast's freshest, made our way
ask for the day's fresh catch.

purnacha paplet...APA
coconut stuffed pomfret

bharlela paplet...APA
prawn pickle stuffed pomfret

kolambi batata sukka...475
prawn and potato bhaaji

kolambi gavaar sukka...500
prawn and clusterbean bhaaji

kolambi batata palak...500
prawn, potato and spinach bhaaji

chimbori sukka...APA
stuffed crab in masala

bazaaracha kalwan...APA
classic seafood curry

pomfret malai curry...APA
pomfret poached in coconut cream

prawns tikhat malai curry...APA
prawns in a spicy coconut cream curry

hirva kalwan...APA
seafood in a coriander based curry

chimbori kalwan...APA
crabs in a local style curry

sukkat...200
dried shrimp or bombay duck stir-fried, a local delicacy

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RICE | भात

konkan's favourite grain

masala bhaat...400
a Pachkalshi wedding specialty

tondli bhaat...400
traditional ivy gourd pulao

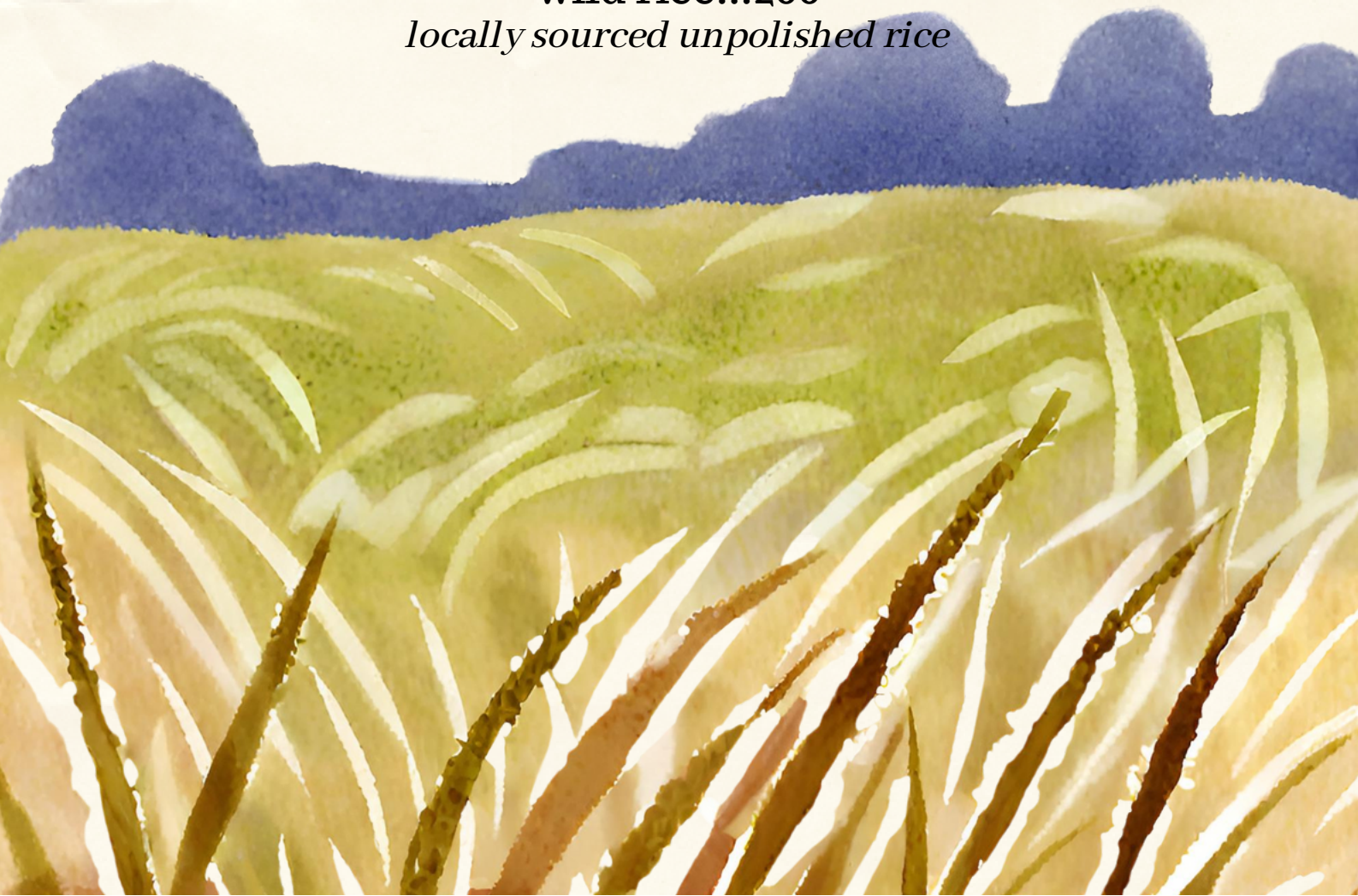
phodnicha bhaat...300
spicy rice with a tadka

chicken cha pulao...450
Pachkalshi style chicken pulao

kolambi bhaat...450
Pachkalshi style prawn pulao

sadha bhaat...150
locally sourced white rice

wild rice...200
locally sourced unpolished rice



PLATED MEALS | ताट

vegetarian taat...550

2 fresh local style vegetables, amti, daal, masala bhaat, bhakri/chapati, sol kadhi, dessert of the day

chicken taat...600

tarleli kombdi, chicken sukka, chicken rassa, local style vegetable/koshimbir, bhakri/chapati/vade, wild rice, sol kadhi, dessert of the day

mutton taat...800

tarlela mutton, mutton sukka, mutton rassa, local style vegetable/koshimbir, bhakri/chapati/vade, wild rice, sol kadhi, dessert of the day

seafood taat...800

fish fry, kalwan, kolambi batata sukka, koshimbir, kolambi bhaat, bhakri/chapati, sol kadhi, dessert of the day

mix non-veg taat...850

our best chicken, mutton and fish preparations, bhakri/chapati/vade, koshimbir, wild rice, sol kadhi, dessert of the day

sanacha taat...600

varan, bhaat, batata bhaaji, hirva vatana rassa, masala bhaat, koshimbir, puri, sol kadhi, dessert of the day

pithla bhakri taat...450

pithla, bhakri, thhecha, onion, sol kadhi, dessert of the day

All of our taats can be customised.

Accompaniments

traditional breads

tandlachi bhakri...30
soft rice bhakri

nachnichi bhakri
soft ragi bhakri

chapati...20
whole wheat chapatis

tandlache ghavane...135 (3 pc)
rice crepes

nachni ghavane...150 (3 pc)
ragi crepes

khoi chapati...35
chapati encased bhakri

vade...100 (6 pc)
best served with rassa

Coolers

wind down with the coast's coolest

sol kadhi...90
coconut and kokam cooler

kokam sarbat/soda...80
sweet and sour kokam cooler

limboo sarbat/soda...80
farm fresh lime cooler

taak...100
flavoured buttermilk

Desserts

the sweet life

jaggery, rice and everything nice

gluten free and vegan options available

dessert of the day...150

rice, coconut and jaggery based traditional sweet

ukdiche modak icecream...150

classic ukdiche modak, but ice cream

By reservation only.

Pre-order for the best experience.

Last order at 6:30 pm.

We also provide catering for your events with personalized menus.

We're closed on Wednesdays.

For dinners at Paisley, book 24 hours prior.

For curated experiences beyond food, visit www.paisleyexperience.com

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