



# Paisley Experience

menu





# appetisers

## 🌿 KOTHMBIR VADI | 200

Steamed and pan-fried coriander leaf cakes, seasoned with toasted spices and sesame.

## ★🌿 ALU VADI | 300

Colocasia leaves layered with spiced gram flour, steamed, and fried to a crisp.

## 🌿 KURKURIT BHENDI | 250

Crispy spiced okra.

## 🌿 KANDA BHAJJI | 200

Crispy onion fritters.

## TARLELI CHICKEN | 375

Home-style fried chicken.

## 🌶️ THHECHA CHICKEN | 400

Crispy chicken tossed in our signature green chilli-garlic thhecha, for spice lovers only.

## ★ TAMARIND CHICKEN | 400

Fried chicken tossed in a tangy tamarind sauce.

## add on

Thhecha | 40

Naralachi Chutney | 40

## TARLELA MUTTON | 575

Fried mutton tossed with onion, garlic, and house spices.

## ★🌶️ PINEAPPLE PRAWNS | 575

A fiery prawn and pineapple stir-fry.

## ★ CLASSIC RAWA FRY | APC

Marinated in house spices and fried to a crisp. Ask your server for the day's fresh catch.

## HIRVA VATAN FRY | APC

Marinated in a fresh coriander masala. Ask your server for the day's fresh catch.

## PATTICE | 5 PC

Veg 350 | Chicken 400 | Prawn 450 | Mutton 500





# salads

## **CLASSIC KOSHIMBIR | 150**

A simple onion and tomato salad.

## **KAKDICHİ KOSHIMBIR | 150**

A refreshing cucumber and curd salad with crushed peanuts.

## **PAPAYİ KOSHIMBIR | 200**

Grated and tempered raw papaya salad.

## **JAWLA KOSHIMBIR | 200**

Dry shrimp salad.





# taats

signature plated feasts

## VEGETARIAN TAAT | 550

Two bhaajis, amti, dal, masale bhaat, bhakri, sol kadhi, and dessert.

## CHICKEN TAAT | 600

Tarleli chicken, chicken sukka and rassa, koshimbir, bhakri, sol kadhi, and dessert.

## SEAFOOD TAAT | 800

Rawa fry fish, kolambi sukka, kalwan, kolambi bhaat, koshimbir, bhakri, sol kadhi, and dessert.

## MUTTON TAAT | 800

Tarlela mutton, mutton sukka and rassa, koshimbir, bhakri, sol kadhi, and dessert.

## PACHKALASHI SPECIAL TAAT | 850

Our best chicken, mutton, and seafood dishes, kolambi bhaat, koshimbir, bhakri, sol kadhi, and dessert.

## SANACHA TAAT | 650

A festive vegetarian Maharashtrian meal. Classic bhaajis, varan-bhaat, masale bhaat, koshimbir, puri, and dessert.

## PITHLA BHAKRI TAAT | 450

Maharashtra's most iconic lunch. Pithla, bhakri, thhecha, sol kadhi, and dessert.

all of our taats can be customised.



# vegetarian mains

## ★ BHARLELI VANGI | 350

Slow cooked, stuffed eggplant.

## BHOPLA GAVAR | 275

Pumpkin and cluster bean stir-fry.

## 🌶️ BHENDICHI BHAAJI | 275

Spicy okra stir-fried with peanuts.

## ★ PAALE BHAAJI | 275

Seasonal greens stir-fry.

## VALACHE BHIRDE | 300

Field beans stir-fried with coconut.

## BATATYACHI BHAAJI | 250

Traditional potato stir-fry.

## BATATA PATTI | 250

Spicy potato slices.

## HIRVA VATANA | 300

Green peas in a coriander based masala.

## USAL | 250

Legumes stir-fried with fresh coconut.

## PITHLA | 250

Spiced chickpea flour.

## curries

## ★ ANANASACHI AMTI | 400

Our signature pineapple curry.

## MASOOR AMTI | 375

Spicy red lentil curry.

## 🌶️ KANDA BATATA RASSA | 275

Home-style onion and potato curry.

## ★ CHINCHECHA SAAR | 250

Chilled tamarind curry.

## PHODNICH DAL | 275

Home-style tempered dal.

🌿 all of our vegetarian mains are vegan friendly.

🌶️ spicy ★ must try





# seafood mains

price as per the day's catch.

★ **PURNACHA PAPLET**

Coconut stuffed pomfret.

**BHARLELA PAPLET**

Prawn pickle stuffed pomfret.

**KOLAMBI SUKKA**

Spicy prawn stir-fry.

**KOLAMBI BATATA**

Prawn and potato stir-fry.

**KOLAMBI PAALE BHAAJI**

Prawns stir-fried with seasonal greens.

🌶️ **SUKKAT | 250**

Dry shrimp or bombay duck in a spicy stir-fry.

## curries

ask us what's fresh.

**MALAI CURRY**

Coconut cream curry.

★ **TIKHAT MALAI CURRY**

Spicy coconut cream curry.

🌶️ **KALWAN**

Spicy-tangy local style curry.



# poultry mains

## curries

### CHICKEN SUKKA | 375

Slow cooked with roasted coconut and spices.

### ★🌶️ GHEE ROAST CHICKEN | 425

A Pachkalashi spin on the classic.

### ★ AGRI CHICKEN | 425

Smokey, spiced and slow cooked.

### ANDA SUKKA | 250

Eggs in a onion based gravy.

### 🌶️ GHEE ROAST ANDA | 300

Eggs cooked in our ghee roast masala.

### 🌶️ CHICKEN RASSA | 400

Classic Pachkalashi chicken curry.

### GODI CHICKEN | 400

Coriander and coconut based curry.

good things take time;  
order a day ahead.

### GAVRAAN CHICKEN | 1400

Whole free-range chicken curry,  
slow cooked on woodfire with home spices.

# mutton mains

### ★ MUTTON SUKKA | 575

Slow cooked with roasted coconut and spices.

### 🌶️ CHULIVARCHA KHEEMA | 525

Spicy mutton mince, cooked on the wood-fire.

### 🌶️ MUTTON RASSA | 575

Classic Pachkalashi mutton curry.

🌶️ spicy ★ must try



# breads and rice

## TANDLACHI BHAKRI | 35

Rice flat bread.

## NACHNICH BHAKRI | 45

Finger millet flat bread.

## JWARICHI BHAKRI | 45

Sorghum flat bread.

## CHAPATI | 30

Whole-wheat flat bread.

## KHOI CHAPATI | 50

Bhakri-stuffed chapati.

## GHAVANE | 3 PC

Rice flour 150 | Finger millet 160

## VADE | 120 | 6 PC

Fried rice flour bread.

## SADHA BHAAT | 200

Steamed rice.

## WILD RICE | 250

Unpolished rice.

## MASALE BHAAT | 400

Maharashtrian mixed vegetable pulao.

## VANGI BHAAT | 425

Eggplant pulao.

## CHICKEN PULAO | 450

Chicken pulao with home masalas.

## KOLAMBI BHAAT | 475

Pachkalashi prawn pulao.

 gluten free







# desserts

## DESSERT OF THE DAY | 150

Coconut and jaggery based,  
something different everyday.

## ★🌶️ UKDICHE MODAK ICECREAM | 200

A Maharashtrian classic, reimagined.

🌶️ gluten free ★ must try



# beverages

## **KOKAM SARBAT/SODA | 90**

Kokam cooler.

## **LIMBOO SARBAT/SODA | 90**

Lime cooler.

## **SOL KADHI | 100**

Coconut and kokam cooler.

## **TAAK | 90**

Chilled buttermilk.





## **DINING BY RESERVATION ONLY**

For the best experience,  
we recommend pre-ordering.  
Last orders taken by 5:00 PM.

**We are closed on Wednesdays.**

## **CATERING BY PAISLEY**

We offer personalized catering with curated  
menus tailored to your event's needs.

## **EXPERIENCES BEYOND FOOD**

We offer curated experiences that go beyond  
food, immersing you in the essence of Alibaug.  
Visit [www.paisleyexperience.com](http://www.paisleyexperience.com) to know more.

## **REACH US**

+91 90828 04116 | +91 98330 13015

Paisley Experience, Dhokawade, Alibaug 402201