


NIBBLES


Khilchiya Mini Papad  £2.95
Indian crackers made with rice flour served with mint chutney

Coastal Mix  £2.55
A savoury mix of dried lentils & nuts

Plantain Chips  £2.95
Fried plantain chips served with a tomato and chilly relish

COASTAL STARTERS


Prawn 65  £9.25
Not 65 prawns! Golden crisp prawns served with roasted tomato and chilli dip

Squids Bezule  £9.25
Batter fried squids laced with a tangy chilly yogurt dressing, one of Mangalore's famous street foods with a twist


PFC Wings £7.55
Chicken wings tossed with a honey and crushed red chilly glaze. So moreish

Chicken Pakoda Vepudu £7.95
Crispy chicken marinated with Byadgi chilly, tossed with fennel flavoured caramelised onion

Bombay Ragda Potato Chaat  £6.75
A street food classic of potato and chickpea patty, crispy onions with a tantalising sweet, sour and spicy dressing

Crispy Okra  £6.75
Thinly sliced okra and onion dusted in mildy spiced chickpea and rice flour, served with a sprinkle of chat masala

Potato Bonda Fritters  £6.55
Crushed potato flavoured with turmeric, carom seeds, fresh coriander. Normally enjoyed as an evening snack by the beach!

Vegetable Samosa  £6.75
Medley of peas, carrots, sweet corn and potatoes in a thin filo pastry. Dip in coriander and mint chutney for the extra punch

Beef Sukha Kothu Porotha £9.95
Slow braised brisket of beef, pulled, tossed with porotha, coconut, red onions, peppers and shaapu's spice. Hot but so worth it!

Pork Chorz Chilly Fry  £7.95
Goan spiced and cured pork sausage stir fried with red onions & potatoes. A must try!

Sharing Platter for 2 £12.95
3 in 1 - PFC wings, Chicken Pakoda Vepudu and Prawns 65

Sharing Platter for 2  £11.95
3 in 1 - Potato bonda, Vegetable samosa and Crispy Okra

COASTAL CURRY BOWLS

Boatman Fish Curry  £14.95
A Keralan houseboat chefs secret recipe - yellow curry flavoured with mustard seeds, fresh curry leaves and ginger in velvety coconut cream

Goan Prawn Curry  £14.55
The family recipe that's gone down generations with fresh coconut ground with spices and cooked with tangy tamarind

Malabar Prawn Curry  £14.55
Fiery and tangy curry flavoured with crushed fennel, black pepper and coriander seeds

Lamb Xacuti  £15.25
Slowly braised lamb leg cubes with roasted coconut, spices and mild curry powder cooked with potatoes


Manglorean Chicken Gassi  £13.25
One of Mangalore's best loved chicken curries spiced with their locally sourced chillies and black pepper

Home Style Green Chicken Curry  £13.50
Home comfort food at it's finest, chicken cooked with a blend of fresh green herbs in a creamy coconut milk


Mai's Butter Chicken  £13.50
A definite crowd pleaser but ours tastes extra special with gently barbequed chicken cooked in a deep rich tomato sauce

Keralan Lamb Ishtoo £15.95
Yes it's a Stew! Slow cooked lamb with cinnamon, star anise and root vegetables

Pork Collar Vindaloo £13.95
Ours is a traditional recipe using kashmiri chillies and malt vinegar to give it a nice spicy and sour flavour

Jackfruit and Sweet Potato Gassi  £12.95
A roasted coconut & chilli peppery curry with lotus stem


Aaji's Chick Pea and Potato Curry  £10.95
A household staple enjoyed for breakfast, lunch and dinner

Paneer and Peas Makhani  £12.95
Just one of the crowd pleasers and not necessarily a coastal Indian curry in a creamy tomato sauce

Kola Urandai Lamb Curry  £14.95
Spiced lamb meat balls simmered in a tantalising aromatic curry

AKA Greedy Boy's -> POTYO'S SPECIALS

Meen Polichottu  £22.25
Kerala's most loved, fish wrapped in banana leaf and roasted with Konkan coastal masala, served with dal tadka

Shetty's Grilled Salmon with Prawn Moilee  £18.55
Lightly marinated, delicately grilled salmon and a lush fragrant curry with prawns served with string hoppers

Street Cart Beef Pepper Fry £18.95
Highway classic beef stir fry with varuval potatoes in a peppery sauce

Roasted Chicken Cafreal  £17.55
A Goan delicacy - 1/2 chicken marinated for 36 hours with fresh herbs and a house spice mix. Slow roasted, served on the bone with potato bhaji

COASTAL BIRYANI'S

Calicut Prawn Biryani £15.95
Prawns and rice with the distinct flavours of the South in a melange of spices, chillies and herbs


Butter Chicken Biryani £14.95
Smoked BBQ chicken morsels cooked in our famous butter chicken sauce with rice and finished off with pomegranate


Thalassery Lamb Biryani £16.55
Slow cooked lamb and basmati rice with aromatic spices. It can be a meal in itself!

Karkari Biryani  £13.95
Mixed vegetables and rice cooked in freshly ground South Indian spices


RICE & BREADS

Malabar Porotha  £4.00 for 2
Flat layered bread cooked on a griddle and brushed off with desi ghee

Wholemeal Chappati  £3.85 for 2
Delicately charred on an open flame

Coconut Rice  £4.55
Flavoured with fresh coconut, popped mustard seeds and split chick peas


Lemon Rice  £4.25
Flavoured with turmeric, lemon juice, white lentils, ginger and mustard seeds

Steamed Rice  £3.55
Simple fragrant basmati rice

SIDES

Dal tadka  £6.95
Yellow and red lentils, tempering of garlic, curry leaves and cumin seeds


Beetroot Thoran  £5.95
With crackled curry leaves, mustard seeds and shredded coconut

Gunpowder Potato Fries  £4.75
Sprinkled with a house spice blend and fresh coriander

EXTRA'S

Raita £2.00 | Curry Sauce £1.50 | Pickle £1.25
Mango Chutney £1.25

DESSERTS

Serradura  £6.25
Crushed biscuits topped with an eggless custard and roasted cashew nuts

Bebinca £7.25
A buttery layered cake with coconut milk and a hint of nutmeg served warm, with vanilla ice cream

Chocolate Lava Cake £7.25
Warm cake with hazelnut ganache served with ice cream

Kulfi  £4.00
Traditional Indian ice cream, ask your server for flavours

Ice cream £4.00
Choice of mango, coconut, seasonal flavours

Duet of Coffee and a Dessert £9.95
Happy Ending - Coffee or Masala Chai and Coconut Serradura or Ice cream Bowl

Flat White Martini £9.50
Blend of kahlua and baileys with espresso and fluffly milk




Potyo's Special's for Kids

Mai's Butter Chicken and Rice £7.95

Baby biryani with vegetables £7.95

Potyo's Chicken or Fish and Chips £7.75



 Vegetarian dishes  Gluten free option available  Vegan dishes
FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff or scan the QR code on the left if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

Here at Potyo we offer a taste of the unexplored cuisine from the states of Maharashtra, Goa, Karnataka, Kerala and Tamil Nadu. We've carefully mastered some age old recipes that can probably be found only in the homes along the coast and we source some of the finest ingredients from India to curate a menu that bring these unique flavours of this beautiful coastal Indian cuisine.



OUR MENU GLOSSARY

Plantain: Fruit from the banana family | **PFC:** Potyo's Fried Chicken | **Kothu:** Roughly shredded | **Vepudu:** Deep fry | **Sukha:** Cooked dry

Choriz: Cured Goan pork sausage | **Byadgi chilli:** Special chilli from the state of Karnataka | **Shaapu spice:** Toddy shop spice

Chat Masala: Tangy Indian spice mix | **Kola Urandai:** Shaped into round ball | **Meen:** Fish | **Polichottu:** Roasted | **Karkari:** Vegetable

Thoran: Coconut based vegetable preparation | **Carom:** Ajwain seed an Indian spice | **Bhaji:** Indian vegetable side dish | **Desi Ghee:** Clarified Indian butter