

NIBBLES

Khilchiya Mini Papad   3.25

Indian crackers made with rice flour served with mint chutney

Coastal Mix   2.75

A savoury mix of dried lentils & nuts


Plantain Chips   3.25

Fried plantain chips served with a tomato and chilly relish

COASTAL STARTERS

Prawns 65  9.95


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

Squids Koliwada  9.95

Mumbai's iconic coastal crispy fried squids served with a tangy chilly yoghurt dressing

PFC Wings 8.25




Chicken wings tossed with a honey and crushed red chilly glaze. So moreish

KKK - Kerala Kori Kebab  8.75

Chicken marinated with coastal Indian spices slow roasted for a tender charred finish

Bombay Ragda Potato Chaat  7.50

A street food classic of potato and chickpea patty, crispy onions with a tantalising sweet, sour and spicy dressing

Crispy Okra    7.50

Thinly sliced okra and onion dusted in mildy spiced chick pea and rice flour, served with a sprinkle of chaat masala

Chennai Cauli Bites  7.25

Tender cauliflower florets with Tamil spice mix deep fried and served with refreshing mint chutney

Samosa

Hand folded pastry filled with spiced lamb or a medley of vegetables. Dip in coriander and mint chutney for the extra punch

Vegetable 7.25 | Lamb 8.25

Beef Sukha Kothu Porotha 10.50

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

Pork Choriz Chilly Fry  8.75

Goan spiced and cured pork sausage stir fried with red onions & potatoes. A must try!

Sharing Platter For Two 14.25

3 in 1 - PFC Wings, Lamb Samosas and Prawns 65

Sharing Platter  For Two 13.25


3 in 1 - Chennai Cauli Bites, Vegetable Samosas and Crispy Okra

COASTAL CURRY BOWLS


Boatman Fish Curry   15.95

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

 Pairs perfectly with Rosé

Goan Prawn Curry  15.55

The family recipe that's gone down generations with fresh coconut ground with spices and cooked with tangy tamarind

Malabar Prawn Curry  15.55


Fiery and tangy curry flavoured with crushed fennel, black pepper and coriander seeds

Pork Collar Vindaloo 14.75

Ours is a traditional recipe using kashmiri chillies and malt vinegar to give it a nice spicy and sour flavour

Kola Urandai Lamb Curry   15.75

Spiced lamb meat balls simmered in a tantalising aromatic curry

Lamb Xacuti  16.75

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

Mangalorean Chicken Gassi  14.25

One of Mangalore's best loved chicken curries spiced with their locally sourced chillies and black pepper

Home Style Green Chicken Curry  14.50

Home comfort food at it's finest, chicken cooked with a blend of fresh green herbs in a creamy coconut milk

Konkan Chicken Curry  14.25

A bold hot & sour curry made with a house blend of roasted spices with slow cooked tomatoes and yoghurt

Mai's Butter Chicken   14.55

A definite crowd pleaser but ours tastes extra special with gently barbequed chicken cooked in a deep rich tomato sauce



 Pairs perfectly with Pinot Noir

Jackfruit & Sweet Potato Gassi    13.95

A roasted coconut & chilli peppery curry with lotus stem

Aaji's Chick Pea and Potato Curry   11.95

A household staple enjoyed for breakfast, lunch and dinner

Paneer and Peas Makhani   13.95

Just one of the crowd pleasers and not necessarily a coastal Indian curry in a creamy tomato sauce

THE KINDNESS CURRY*


No ingredients just impact. 100% of your donation goes directly to a children charity in India.

AKA Greedy Boy's -> POTYO'S SPECIALS


Shetty's Grilled Salmon with Prawn Moilee  19.95

Lightly marinated and delicately grilled salmon and a lush fragrant curry with prawns served with string hoppers

 Pairs perfectly with Rosé

Roasted Chicken Cafreal  18.25

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

 Pairs perfectly with Chardonnay

Street Cart Beef Pepper Fry 19.95


Highway classic beef stir fry with varuval potatoes in a peppery sauce

 Pairs perfectly with Portuguese Tinto

COASTAL BIRYANI'S

Thalassery Lamb Biryani 17.55

Slow cooked lamb and basmati rice with aromatic spices. It can be a meal in itself!


 Pairs perfectly with Malbec

Butter Chicken Biryani 15.75

Smoked BBQ chicken morsels cooked in our famous butter chicken sauce with rice and finished off with pomegranate

Calicut Prawn Biryani 16.95

Prawns and rice with the distinct flavours of the South in a melange of spices, chillies and herbs


Karkari Biryani  14.95

Mixed vegetables and rice cooked in freshly ground South Indian spices

RICE & BREADS

Malabar Porotha  4.50 for 2

Flat layered bread cooked on a griddle and brushed off with desi ghee

Wholemeal Chappati  4.50 for 2

Delicately charred on an open flame

Coconut Rice    4.95

Flavoured with fresh coconut, popped mustard seeds and split chick peas




Lemon Rice    4.75

Flavoured with turmeric, lemon juice, white lentils, ginger and mustard seeds

Steamed Rice    3.75

Simple fragrant basmati rice

SIDES

Dal Tadka    6.75

Yellow and red lentils, tempering of garlic, curry leaves and cumin seeds

Beetroot Thoran    6.95

With crackled curry leaves, mustard seeds and shredded coconut

Gunpowder Potato Fries   5.50


Sprinkled with a house spice blend and fresh coriander

EXTRAS

Raita 1.75 | Curry Sauce 2.00

Pickle 1.25 | Mango Chutney 1.25

DESSERTS

Serradura  7.50

Crushed biscuits topped with an eggless custard and roasted cashew nuts

Bebinca 7.95

A buttery layered cake with coconut milk and a hint of nutmeg served warm with vanilla ice-cream

Chocolate Lava Cake 8.25

Warm cake with hazelnut ganache served with ice cream

Kulfi   4.50

Traditional Indian ice cream, ask your server for flavour

Ice Cream 4.50

Choice of mango, coconut, seasonal flavours

Duet of Coffee & A Dessert 9.95

Happy Ending - Coffee or masala chai with serradura or ice cream bowl

Flat White Martini 9.95

Blend of kahlua and baileys with expresso and fluffy milk

POTYO'S SPECIALS FOR KIDS

Mai's Butter Chicken and Rice 8.50

Baby Biryani with Vegetables 7.95

Potyo's Chicken or Fish and Chips 7.75





Coastal Indian

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 | **Koliwada:** Coastal town in Mumbai
Sukha: Cooked dry | **Choriz:** Cured Goan pork sausage | **Chaat:** Street food snack | **Kola Urandai:** Shaped into round ball
Calicut: Coastal city in Kerala | **Thalassery:** City along the Malabar coast | **Gunpowder:** South Indian spice mix
Chaat Masala: Tangy Indian spice mix | **Karkari:** Vegetable | **Thoran:** Coconut based vegetable preparation
String Hopper: Steamed rice noodles | **Bhaji:** Indian vegetable side dish | **Desi Ghee:** Clarified Indian butter