

NIBBLES

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

Plantain Chips  £2.95
Sliced green plantain served with a tomato and chilli relish

Far Far Tubes  £2.55
Fried snack made with wheat flour and served with roasted tomato dip

COASTAL SHARING PLATES

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

PFC Wings £6.95

Tossed with a honey and crushed red chilli glaze, so moreish

Kori Vepudu £7.95

Chicken marinated with Byadgi chilli, fried and tossed with onions, fennel seeds and hung curd

Squids Bezule  £8.55

Batter fried squids laced with a tangy chilli yogurt dressing, one of Mangalore's famous street foods with a twist

Potato Bonda Fritters   £6.25

Crushed potato flavoured with turmeric, carom seeds, fresh coriander. Normally enjoyed as an evening snack by the beach

Crispy Okra   £6.25

Thinly sliced okra and onion dusted in mildly spiced chickpea and rice flour, served with a sprinkle of chat masala

Vegetable Samosa  £6.25

Medley of peas, carrots, sweetcorn and potatoes in a thin filo pastry. Dip in coriander and mint chutney for the extra punch!

Chilli Garlic Kappa  £6.75

Lightly tossed in roasted red chilli and garlic dressing. Hot and sweet!

Toddy Shop Beef Sukha £9.25

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

Sharing Platter for 2 £11.95

3 in 1 - PFC Wings, Kori Vepudu and Prawns 65

Sharing Platter for 2  £10.95

3 in 1 - Potato Bonda, Vegetable Samosa and Crispy Okra

COASTAL CURRY BOWLS

Boatman Fish Curry  £13.95

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

Goan Prawn Curry  £13.55

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

Pork Collar Vindaloo £12.95

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

Kola Urandai Lamb Curry  £13.95

Spiced lamb meatballs simmered in a tantalising aromatic curry

Manglorean Kori Gassi  £12.25

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

Home Style Green Chicken Curry  £11.95

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  £11.95

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

Lamb Xacuti  £14.25

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

Chatty Vegetable Curry   £10.95

'Chatty' as in a cooking vessel used to prepare this simple curry with seasonal vegetables

Paneer and Green Peas

Makhani   £11.95

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

Channa Ros   £9.95

Chickpeas simmered in a mildly spiced gravy with a tempering of cumin seeds, curry leaves, garlic and chillies


AKA Greedy Boy's -> POTYO'S FAVOURITES

Roasted Chicken Cafreal  £16.95

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

Thattukada Steak £19.95

A twist on a famous street cart beef pepper fry. Try ours with a marinated flattened rump steak served with spiced Mogo

Paneer Peri Peri Steak  £13.95

Stuffed with mango chutney, crumbed and pan fried. Served with green bean and carrot foogath. Peri peri sauce on the side.

Meen Polichottu  £21.25

Kerala's most loved, fish wrapped in banana leaf and roasted with Konkani coastal masala, served with dal tadka

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

Thalassery Lamb Biryani £15.95

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

Karkari Biryani  £13.95

Vegetables and rice cooked in freshly ground South Indian spices

RICE, BREADS AND MORE

Malabar Porotha  £3.50 for 2

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

Wholemeal Chappati  £3.00 for 2

Delicately charred on an open flame

Beetroot Thoran   £4.95

With crackled curry leaves, mustard seeds and shredded coconut

Gunpowder Potato Fries  £4.25

Sprinkled with house spice blend and fresh coriander

Dal Tadka   £5.95

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

Coconut Rice   £4.25

Flavoured with fresh coconut, popped mustard seeds and split chickpeas

Lemon Rice   £3.95

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

Steamed Rice   £3.25

Simple, fragrant basmati rice

DESSERTS

Serradura  £5.50

Crushed biscuits topped with an eggless custard and roasted cashew nuts

Bebinca £6.25

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

Kulfi   £3.50

Traditional Indian ice cream, ask your server for flavours

Chocolate Lava Cake £6.25

Warm cake with hazelnut ganache served with ice cream

Potyo's Special's for Kids

Potyo's Chicken or Fish and Chips £7.55

Mai's Butter Chicken and Rice £7.95

Baby Biryani with Vegetables £7.95



 Vegetarian dishes  Gluten free option available

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 | **Kori:** Chicken | **Vepudu:** Deep fry | **Sukha:** Cooked dry
Byadgi chilli: Special chilli from the state of Karnataka | **Shaapu spice:** Toddy shop spice | **Chat Masala:** Tangy Indian spice mix
Kappa/Mogo: A south Indian root vegetable | **Kola Urandai:** Shaped into round ball | **Meen:** Fish | **Ros:** Curry | **Thattukada:** Street food cart
Polichottu: Roasted | **Foogath:** Dry Goan vegetable preparation | **Karkari:** Vegetable | **Thoran:** Coconut based vegetable preparation
Carom: Ajwain seed an Indian spice | **Bhaji:** Indian vegetable side dish | **Desi Ghee:** Clarified Indian butter