



Rustic Palms *Menu*




Breakfast



Kanda Pohe   99

Upith (Onion Upma)  99

Thalipeeth  149

Ghavne with Masala Tea  149

Banana Sheera 149

Veg Sandwich with fries 199

Egg Akuri Toast with fries 249

Choice of Egg & Toast 249

Protein Pack - Eggless Omelet 199

Egg Sandwich with fries 199

Paneer Sandwich with fries 249

Chicken sandwich served with fries 299

**French Toast with choice of toppings
(Honey/Chocolate Sauce)** 199



All Day Menu

Cheesy Fries

249

Crispy, golden fries are generously topped with melted cheese, creating the perfect gooey, cheesy experience. Finished with a sprinkle of fresh chives and a dash of smoky paprika, these fries are perfect for sharing or savoring on your own.

Mountain Sandwich (Veg/Chicken)

249/299

Signature club sandwich packed with fresh ingredients, offering your choice of veg or chicken. Perfect for a light lunch or a satisfying snack, it's a delightful choice for veggie lovers.

Cheesy Nachos (Veg/Non-Veg)

249/299

Experience our crispy nachos mingle with tangy salsa and cheese, corn/chicken and aromatic spices creating a mouthwatering snack.



Assorted Veg Pakora Platter

299

This crispy, golden-fried platter features a medley of fresh vegetables, including onions, potatoes, spinach, paneer and palak leaf, all dipped in a seasoned chickpea flour batter. Each bite offers a perfect blend of crunch and spice, making it an irresistible snack or appetizer.

Assorted Non-Veg Pakora Platter

449

This crispy, golden-fried platter features a medley of fresh vegetables, including Prawns, Chicken, Calamari, and Basa, all dipped in a seasoned special mix flour batter. Each bite offers a perfect blend of crunch and spice, making it an irresistible snack or appetizer.

All Day Menu

Hot poppers (Potato/Chicken)

249/299

Delight in our tempting hot poppers that are crispy on the outside and bursting with flavor on the inside.

Satay Platter (Paneer/Chicken/Fish) 🍴

299/349/399

Introducing our satay Platter, a tantalizing assortment of grilled skewers featuring succulent meats or paneer marinated and served with our signature sauce.

Chef's special Chat platter 🍴

199

Delightful mix of crispy sev, creamy yogurt, and boiled potatoes, all drizzled with tangy tamarind chutney. Topped with a sprinkle of fresh cilantro, pomegranate seeds, and a dash of chaat masala, every bite is a burst of sweet, spicy, and tangy notes.



Creamy Cheesy Egg

299

Decadent blend of rich, creamy flavors and gooey melty cheese served with a side of crusty bread. Ideal for breakfast, brunch, or a satisfying anytime snack, our Creamy Cheesy Egg is sure to delight your taste buds and warm your soul.

Kheema pao (Soya Kheema/Chicken)

349/399

A hearty culinary dish featuring spicy minced soya/ meat simmered to perfection and served alongside soft, buttery pao buns. Each bite bursts with savory goodness, enhanced by a touch of fresh cilantro and a squeeze of lime.

Soups

Veg Soups



Pumpkin soup with orange zest

249

A velvety smooth blend of pumpkin puree, simmered with aromatic spices and finished with a delicate hint of orange zest.

Veggie Fusion

299

A flavorful fusion of hearty Continental vegetables, roasted to perfection for a wholesome and nourishing experience.

Tomato Basil Delight

249

Rich sun-ripened tomatoes and fragrant basil with a touch of fresh cream.

Moringa Garden Soup

299

Experience the earthy richness of moringa with the tangy sweetness of tomatoes and the aromatic essence of coriander, sure to revitalize your senses.



Non Veg Soups

Herbed Meat Shorba

349

Slow cooked clear soup with an array of fresh garden herbs with tender pieces of chicken/mutton.

Chilly Crab Soup

449

Flavorful blend of crab and spicy chili, perfect for warming up your taste buds.

Cream of chicken soup

349

Hearty cream of chicken soup with the aromatic essence of onion and sesame, generously garnished with flavorful couscous.

Coconut Seafood Broth

399

Aromatic sweet and spicy broth with a perfect balance of sweetness and tanginess complemented with a dash of fresh coconut milk creating a creamy texture that enhances every spoonful.

Salads

Veg Salads

Greek Salad

249

Delight in our fresh Greek Salad, featuring crisp romaine, juicy tomatoes, crunchy cucumbers, red onions, olives, and creamy feta. Tossed in a zesty lemon-oregano vinaigrette, it's a perfect balance of savory and fresh flavors. Ideal as a light main or a tasty side.

Raw Papaya Salad

299

Crisp and vibrant, our Raw Papaya Salad offers a refreshing mix of shredded papaya, veggies, herbs, peanuts, and tangy dressing.

Beetroot with hung curd

349

Freshly grated beetroot paired perfectly with creamy hung curd, creating a delightful medley of textures and tastes.



Non Veg Salads

Egg Salad

299

Savor our Egg Salad - a creamy blend of boiled eggs, mayo, and mustard, served on soft artisan bread with lettuce and tomato.

Chicken Ceaser Salad

449

Enjoy our Chicken Caesar Salad: grilled chicken, crisp romaine, Parmesan, and croutons tossed in Caesar dressing.

Seafood Delight

499

Indulge in our Seafood Delights Salad, featuring succulent prawns, tender fish, and crispy calamari tossed in a mouthwatering chili garlic butter. Served on a bed of fresh greens, this salad is a perfect harmony of savory seafood flavors with a hint of spice.



Vegetable Starters

Soya Kabab Patties

299

Indulge in our Soya Kabab Patties, a savory vegetarian delight crafted with premium soy protein and aromatic spices, perfect for a flavorful meal.



Vegan Fish Fry

299

Crispy and succulent “vegan fish” made from raw banana, delicately seasoned and coated with a golden, crunchy batter. Served with a zesty tartar sauce for a burst of flavor with every bite.

Grilled Paneer Skewers

399

Indulge in our tantalizing Grilled Paneer Skewers marinated to perfection in creamy yogurt and peanut sauce, served alongside a colorful medley of broccoli, zucchini and assorted vegetables, promising a delightful fusion of flavors and textures in every bite.

Herb Roasted Potatoes

299

Golden perfection : delicious potato wedges, roasted with aromatic herbs for a crispy, flavorful delight.

Cheesy Stuff Mushroom

349

Plump button mushrooms generously filled with a savory blend of special stuffing, melted cheese, aromatic herbs, and spices.

Cheesy Broccoli

399

Tender broccoli florets smothered in melted cheese for a deliciously comforting treat.

Non Veg Starters



Chicken Kheema Patties

349

A delectable fusion of minced chicken, aromatic spices, and herbs, expertly crafted into perfectly grilled patties.

Char-Grilled Lamb Chops

599

Our Grilled Lamb Chops are a culinary delight that will tantalize your taste buds. Each tender chop is marinated in a blend of aromatic spices, then expertly grilled to perfection.

Stuffed Chicken Breast

449

Chicken breast generously stuffed with creamy cheese infused with finely chopped assorted vegetables and a hint of chili, grilled to perfection. Served alongside a vibrant green aromatic chutney.

Dilkush Chicken

399

Mouthwatering roll where succulent chicken breast is carefully stuffed with a rich blend of creamy cheese and marinated in a luxurious cream sauce, grilled to perfection.

Chilly Garlic Sea-Shells

399

Succulent sea-shells infused with flavors of chili and garlic, expertly grilled to perfection.

Golden Crispy Drumsticks

399

Golden-brown and crispy on the outside, juicy and flavorful on the inside - our pan fried chicken drumsticks are the perfect balance of savory perfection.



Non Veg Starters

Fish & Chips

449

Indulge in our classic Fish and Chips, featuring our special crispy golden fish served with our homemade tangy tartar sauce.

Fish patties

399

Tender fish fillets blended with aromatic herbs and spices, fried to golden perfection for a crispy exterior and moist interior.

Grilled / Tawa fry

APS

Indulge in the authentic flavors of our Grilled/Tawa Fish Fry that is well-seasoned and expertly fried to golden brown perfection.

[Mackerel / Squid / Jitada / Surmai / Ravas / Pomfret / Prawns / Lobster / Crab]



Masala Infused Stuffed Fish

APS

Enjoy our stuffed fish adorned with a flavorful green marinade inside and a tantalizing red marinade on the outside.

[Pomfret / Lobster / Mackerel / Squid]

Salt and Pepper Grill

APS

Rich traditional dish with tender seafood seasoned with premium sea salt, grilled to perfection for a flavorful and satisfying dining experience.

[Prawns / Crab / Jitada / Lobster]

Veg Main Course

Chef's Special Paneer

499

Experience a culinary delight with our Paneer Tender Coconut Masala. This exquisite dish features soft paneer cooked in tender coconut meat and fresh coconut water, creating a harmonious blend of rich, creamy flavors and a touch of tropical freshness. Served with choice of Bread/Steam Rice/Rice Noodles



Spinach Mushroom Masala

449

A delectable blend of earthy mushrooms and tender spinach slow cooked in a flavorful green gravy with fresh cream. Pair it with your choice of Bread or Steam Rice for a satisfying meal.



Khat Khate

449

Savor the flavors of coastal India with our Khat Khate. This tangy vegetable stew features locally sourced vegetables simmered in a fragrant coconut-based masala paste and golden gravy, infused with the tartness of tamarind juice. Served with choice of Bread/Steam Rice/Rice Noodles.

Vegan Fish Curry

399

Succulent "vegan fish" made from raw banana, delicately seasoned and simmered in a delectable green coconut gravy. Served with choice of Bread/Steam rice/Rice Noodles.



Veg Main Course



Bharli vangi/bhendi

349

Tender eggplants or okra are stuffed with a savory mixture of spices, coconut, and peanuts, then cooked to perfection. Served with choice of Bread.

Moringa Dal & Crispy Delight

349

Experience the goodness of our Moringa dal, a nutritious lentil preparation accompanied by your choice of crispy potato or eggplant creating a satisfying and wholesome meal. Served with choice of Bread/Steam Rice.

Hot sizzling platter (Paneer / Mushroom)

Served on a piping hot skillet, experience the sizzle of excitement with our Hot Sizzling Platter featuring your choice of juicy paneer or tender mushrooms alongside exotic veggies.



599

Konkani Cashew Delight

499

Experience the vibrant flavors of our Konkani-style cashew curry, simmered in a fragrant golden gravy with aromatic traditional spices. Served with choice of Bread/Steam Rice/Rice Noodles.



Claypot Biryani

APS

Prepared in authentic earthen pots and cooked in our wood-fired oven, each grain of rice is infused with rich spices and tender pieces of marinated vegetables.

[Choice of Mix Veg /Paneer /Mushroom /Raw Jackfruit (Seasonal)]

Non Veg Main Course

Chef's Special Chicken Tender Cocunut Masala

499

Succulent chicken tenders are slow-cooked in tender coconut meat and fresh coconut water infused with aromatic spices and herbs. Garnished with fresh cilantro and a hint of lime, this dish offers a delightful blend of savory and creamy notes. Served with choice of Bread/Steam rice/Rice Noodles.

Coconut fish curry

APS

Succulent pieces of fish are gently simmered in a fragrant golden gravy, enriched with aromatic spices and fresh herbs. A delightful balance of creamy coconut, kokum, and subtle heat from the spices. Served with choice of Bread/Steam Rice/Rice Noodles.

[Choice of fish - Surmai / Pomfret / Prawns / Mackarel / Squid / Ravas]



Agri koli (chicken/mutton)

449/599

Savor the authentic taste of Agri Koli cuisine with our tender and flavorful chicken/mutton dish, showcasing the rich culinary heritage of Maharashtra's coastal regions with special traditional masala cooked in authentic thick coconut gravy or rassa and choice of Bread/Steam rice.



Char-grilled blackened fish

599

Savor the bold flavors of our Char-Grilled Blackened Fish. Expertly seasoned with salt, black pepper, and a blend of mixed herbs, this fish is grilled to perfection, creating a deliciously crispy exterior while keeping the inside tender and juicy. Served with sautéed exotic vegetables and garlic bread.



Non Veg Main Course

Rustic Palm Special Neesot))

Dive into a sumptuous seafood feast with our indulgent seafood boil featuring a mouthwatering medley of fresh seafood including succulent prawns, squid, crabs, seashells and various local fishes. Served with choice of Bread/Steam rice. **SERVES 2 & 4**

599/1099



Seashell Coconut Bliss)

Tender sea shells are simmered in a luscious green curry made from fresh coconut and aromatic herbs, creating a harmonious fusion of flavors from the sea and the tropics. Served with choice of Bread/Steam Rice/Rice Noodles

449

Agri Chimbori (Mud Crab))

APS



Dive into a culinary adventure with our Agri Chimbori experience, where you can handpick your own crab from our live tank, ensuring freshness and personalization. Indulge in the succulent flavors of your selected crab expertly prepared to your liking, promising a feast tailored to your discerning taste buds. Served with choice of Bread/Steam rice.

Hot non veg sizzling platter (Chicken/Prawns/Fish)

599/699/799

Served on a hot skillet, the chicken/prawns/fish are accompanied by a colorful medley of grilled vegetables, creating a symphony of flavors and aromas

Claypot Biryani

APS

Prepared in authentic earthen pots and cooked in our wood-fired oven, each grain of rice is infused with rich spices and tender pieces of marinated meat, aromatic spices and caramelized onions.

[Choice of Prawns/Chicken /Mutton]



Add - Ons

Rice Noodles	49
Steam Rice	149
Herbed Rice	199
Quinoa Rice	199
Roasted/Fried Papad	49
Masala Papad	99
Fried Papad Basket	149
French Fries	99



Bread Options

Bhakri (Rice / Ragi / Jowar)	49/59/69
Chapati	39
Chapati with butter/ghee	49
Ghavne (Rice / Ragi)	49/59
Extra Pav	49
Garlic Bread	79
Garlic Bread with Cheese	99



Dessert

Coconut Pannacota 

249

Gulab Jamun with Vanilla Ice Cream

199

Seasonal Fruit Sago with Ice Cream

299

Shai Tukda

249

Kulfi Sticks

149



Sizzling Modak (Seasonal) 

249

Alibaug Special Rice Kheer cooked in Coconut Milk 

249

Sizzling brownie with vanilla ice cream

349

Chocolate mousse with berries 

299

Mocktails

Butterfly pea lagoon

349

A stunning creation blending the natural hues of butterfly pea flower tea with a splash of citrus and a hint of sweetness served over ice

Spicy Guava margarita

299

Sweetness of guava with a hint of green chile for a refreshing and spicy kick.

Minty Mango

249

Refreshing mint with luscious mango puree and sparkling soda water for a cool and invigorating beverage.

Rustic Lemonade

249

Crafted from freshly squeezed lemons for a zesty burst of flavor served over ice.

Tropical Sunrise

349

This vibrant tropical concoction features layers of zesty orange and tangy cranberry beautifully crafted to resemble the stunning gradient of a tropical dawn.

Pina Colada

299

A refreshing blend of creamy coconut cream and pineapple juice, served over ice.

Coffee Martini

299

Freshly brewed coffee, shaken with ice and a touch of sweetness.

Passion fruit sunset

349

A vibrant blend of tangy passion fruit juice and a hint of grenadine syrup, served over ice.

Virgin Mojito/Kokam/Passionfruit

249/199/299

A refreshing blend of fresh mint, zesty lime, and soda water.



Beverages



Hot Beverage

Masala Chai	49
Black Tea with Spices	99
Herbal Healthy Tea	99
Coffee	99
Specialty Black Coffee	199
French Press (For 2)	299
Hot Chocolate	249



Cold Beverage

Mineral Water	20
Aerated Drinks	99
Seasonal Sharbat	99
Sol Kadhi	199
Ginger Ale	199
Ice Tea	199
Cold Coffee	199
Oreo Shake	249
Milk Shake (Seasonal Fruit)	299