

# *An Arabian Lake in the Indian Ocean* *- The Navayaths of Bhatkal*

*To the vivid mind, Bhatkal can light up one's imagination with the rustic backdrop of the ocean, coconut groves and a calm wind blowing through scenic seaside topography. Bhatkal is a small town in Southern Karwar District of Karnataka and it has the ability to conjure that image every single time one thinks about it.*

*The people of Bhatkal are basically known as Navayaths. The Navayaths speak a dialect called Navayathi. It is a fusion of Sanskrit, Persian, Arabic, Marathi, Hindustani with Konkani as its base. Since Navayathi does not have its own script, Urdu (derived from Persian) is the script. The Navayath community has widely spread to regions around Bhatkal and many parts of India and the world.*

*The Navayath of Bhatkal represents a rich history of its natives - The Arab traders from The Persian Gulf namely from Yemen, Iran, Iraq etc., who were trading mainly in horses, textiles, timber, gemstones and spices, eventually settled on the Konkan Coast and contributed to the cuisine that is a menage (combination) of Indian, Persian and Arabic cultures.*

*Arabic songs (Marhaba Marhaba, Marhabaya Noor Alaini .., Shafakathjuda bikamalihí ..) too find a place especially while leading the bridegroom to the bride's place for the first reception. Navayath songs composed centuries ago can be heard even to this day. 'Aikage Sayyanu' (listen o! friends) continues to enchant our folks.*

*Food - has an intricate relationship with the Navayath people and their culture, the cuisine from Bhatkal is just that. Rich in cultural history with strands of cuisine from the Arab world which eventually have blended with the local dishes of the land.*

*So let us introduce to you a part of Bhatkal and the Navayath people in the form of its authentic dishes that represents the food we serve, be it the riches of Vegetarian fare along with food prepared with Meat, Eggs or the fresh catch from the sea. We would like to make a special mention of the delightful Bhatkali Biryani, half-cooked in steam, which is famous all over.*

*Let us excite your taste buds by preparing authentic food that will enable your mind to take the journey to Bhatkal.*

# Bhatkali Cuisine

## Salad

Tousha Launchay      Rs. 35.00  
(Sliced cucumber served with chilli and vinegar dressing)

Kochember      Rs. 45.00  
(Diced tomato and onion garnished with chilli, lemon and vinegar dressing)

Burhani      Rs. 35.00  
(Authentic Bhatkali Raitha)

Green Salad      Rs. 35.00

Plain Curd      Rs. 25.00

## Vegetarian

Metha Sop      Rs. 65.00  
(Sprouted fenugreek cooked in dal)

Bhendi Masala      Rs. 60.00  
(Ladiesfinger in onion masala)

Bhendi Fry      Rs. 65.00  
(Ladiesfinger spiced and deep fried)

Gaavi Tarkari      Rs. 65.00  
(A variety of vegetables cooked in traditional masala)

Kadang Fry      Rs. 65.00  
(Sweet potato coated with chilli paste and shallow fried)

Dalicha      Rs. 60.00  
(Lentils with tender cashew and eggplant)

## Starters

Sukke Mhaure      Rs. \*  
(Fish slice marinated in traditional red chilli paste and spices)

Sukke Maas      Rs. 95.00 / Rs. 135.00  
(Chicken / Mutton pieces marinated in traditional red chilli paste and spices)

Kukdi Maas Fry      Rs. 135.00  
(Chicken pieces marinated in traditional red chilli masala and deep fried)

Shewso Fry      Rs. \*  
(Prawns marinated in traditional red chilli masala and deep fried)

## Main Course

Macaroni      Rs. 85.00 / 95.00 / 110.00  
(Veg / Chicken / Mutton pieces cooked in traditional spicy masala)

Talla Shayyo      Rs. 90.00 / 110.00  
(Rice vermicelli prepared with chicken/mutton cooked in traditional style)

Gawa Shayyo      Rs. 90.00 / 110.00  
(Wheat vermicelli prepared with chicken/mutton cooked in traditional style)

## Biryani's

Chicken / Mutton Biryani      Rs. 125.00 / 150.00  
(Marinated Chicken / Mutton pieces in traditional spicy onion masala and dum cooked with basmati rice)

Chicken / Mutton Shaiya Biryani      Rs. 95.00 / 125.00  
(Marinated Chicken / Mutton pieces in traditional spicy onion masala and dum cooked with noodles)

Veg Biryani      Rs. 115.00  
(Vegetables cooked in traditional spicy onion masala and dum cooked with basmati rice)

Khushka      Rs. 45.00  
(Basmati rice cooked with spices)

## Gravies

Laun Miriya Mhaure      Rs. \*  
(Fish slices cooked with authentic red chilli masala)

Laun Miriya Maas      Rs. 85.00 / 135.00  
(Chicken/Mutton pieces cooked with authentic red chilli masala)

Sharwa Maas      Rs. 85.00 / 135.00  
(Chicken/Mutton pieces cooked with authentic green chilli masala)

Shewso Masala      Rs. \*  
(Prawns cooked with grounded herbs in authentic green chilli masala)

Khurma      Rs. 95.00 / 145.00  
(Chicken/Mutton pieces cooked with grounded cashew in coconut milk)

Kheema      Rs. 95.00  
(Minced meat with herbs and spices)

\* Please request for the pricing and availability as they are seasonal.

# Arabian Delicacies

## Soups

Adas Shorba      Rs. 50.00  
(A fragrant blend of lentils, onion and flavored with traditional spices)

Koykar Chicken Soup      Rs. 75.00  
(Chicken stock flavored with Arabian spices)

Veg Soup      Rs. 50.00  
(Vegetable stock flavored with Arabian spices)

## Starters

Hummus      Rs. 75.00  
(Traditional blend of garbanzo bean, tahini, garlic, lemon and olive oil)

Tabouleh      Rs. 95.00  
(A refreshing salad of tomato, mint, parsley, cracked wheat, lemon and olive oil)

Fattoush      Rs. 75.00  
(Salad of toasted croutons, cucumbers, tomatoes and mint)

Baba Ghanoush / Mutabbal      Rs. 75.00  
(Roasted eggplant puree with tahini, olive oil, garlic and lemon)

Shish Taouk      Rs. 155.00  
(Skewered chicken pieces cooked over charcoal)

Shish Khudar      Rs. 145.00  
(Skewered vegetables pieces cooked over charcoal)

Al Faham Dajaj      Rs. 115.00 Half / Rs 215.00 Full  
(Barbequed Chicken marinated with traditional Arabian spices)

Shish Kabab Mishwi      Rs. 155.00  
(Charcoal grilled tender cubes of lamb marinated with Arabian herbs)

## **Gravies**

Gul Gul      Rs. 125.00 / 155.00  
(Boneless chicken / mutton cooked to perfection with Arabian spices)

Khudar Mushakkal      Rs. 95.00  
(A variety of Vegetables cooked with authentic Arabian Herbs)

Bamiyaa      Rs. 90.00  
(Okra cooked with authentic Arabian Herbs)

## **Main Course**

Laham Kabsa      Rs. 275.00 Half / 495.00 Full  
(Rice cooked with mutton delicately perfumed & spiced by Arabian spices)

Dijaj Kabsa      Rs. 175.00 Half / 295.00 Full  
(Rice cooked with chicken delicately perfumed & spiced by Arabian spices)

Laham Machboos\*\*      Rs. 325 Half / 595 Full  
(Middle Eastern Spiced Mutton served with Basmati Rice)

Dijaj Machboos \*\*      Rs. 225 Half / 355 Full  
(Middle Eastern Spiced Chicken served with Basmati Rice)

Kabsa Aroz      Rs. 65.00  
(Brown rice cooked elegantly perfumed with Arabian spices)

\*\*Served on weekends

## Persian Menu

### Soup

Joo           Rs. 75.00  
(Chicken cubes, carrot, oats, tomato puree garnished with parsley)

### Salad

Salad Shirazi       Rs. 55.00  
(Diced cucumbers, tomatoes & onions mixed with chopped parsley & crushed dried mint seasoned with lime dressing)

Olvia           Rs.95.00  
(Chicken Salami, shredded chicken, egg, potato, green peas, carrots tossed in mayonnaise and olive oil)

Maccaroni       Rs 75.00  
(Maccaroni, shredded chicken, potato, carrots, tomato beans and green peas tossed in mayonnaise )

### Starters

Mirza Ghasemi       Rs. 85.00 / 95.00  
(Vegetable or Egg with barbequed eggplant cooked in garlic and tomato)

Mast O Khiair       Rs. 70.00  
(Yogurt tossed with diced cucumber, walnut, raisins and garlic)

Boorani           Rs. 60.00  
(Chopped Spinach cooked with garlic, fried onion and served in Yogurt)

Mast O Mosier       Rs. 50.00  
(Diced Shallot in seasoned Yogurt)

## **Kababs**

**Koobideh Kebab Zafrani**      Rs. 200.00  
(Skewered mixture of ground lamb with saffron and Persian herbs)

**Koobideh Kebab**      Rs. 165.00  
(Skewered mixture of ground lamb with Persian herbs)

**Chenjeh Kebab**      Rs. 165.00  
(Skewered lamb pieces spiced with Persian herbs)

**Joojeh Kabab**      Rs. 155.00  
(Boneless chicken centered with onions, marinated with saffron and fresh lemon juice - open - flame charcoal-grilled)

**Bakhtiyari**      Rs. 165.00  
(A skewer of Chenjeh and Joojeh)

**Soltani**      Rs. 165.00  
(A skewer of Chenjeh and Koobideh)

**Alibaba Special Chicken Kebab**      Rs. 225.00  
(Chefs special grilled chunks of boneless chicken and lamb)

## **Gravies**

**Ghormeh Sabzi**      Rs. 165.00  
(Boneless mutton, sautéed vegetables, kidney beans, dried limes with special seasoning)

**Khoresht Gheimh**      Rs. 145.00  
(Boneless mutton cooked with lentil, onions in special sauce)

**Khoresht Bamieh**      Rs. 145.00  
(Boneless lamb cooked in special tomato sauce, yellow peas, fried onion cooked with Okra)

**Khoresht Bademjan**      Rs. 145.00  
(Boneless lamb cooked with egg plant and special tomato sauce)

## **Main Course**

Zereshk Polo Ba Morgh      Rs. 155.00  
(Fillet or leg piece of chicken served with rice)

Zereshk Polo      Rs. 70.00  
(Rice mixed with barberries)

Zafran Rice      Rs. 65.00

## **Kabab Platters**

Alibaba Jumbo Platter      Rs. 695.00

Alibaba Mini Platter      Rs. 375.00

## **Accompaniments**

Khubus      Rs. 15.00

Tandoori Roti      Rs. 25.00

Butter Roti      Rs. 30.00

Kulcha      Rs. 25.00 / 30.00  
(Plain / Methi / Pudina / Butter)

Naan      Rs. 25.00 / 30.00  
(Plain / Garlic / Butter )

Gawa Poli      Rs. 20.00  
(Traditional Bhatkally Roti prepared with Wheat)

Kerala Parota      Rs. 25.00

## **Desserts**

### **Bhatkali**

Khawras           Rs. 35.00

Shaufa Pana Pudding           Rs. 55.00

Khubsa Pudding           Rs. 45.00

### **Arabic**

Sheriya - semiya           Rs. 75.00  
(Vermicelli fried with butter, cardamom, saffron, dry fruits)

Umm - E - Ali           Rs. 125.00  
(A sweet with a combination of various dry fruits served with vanilla ice cream)

### **Persian**

Shole Zard           Rs. 55.00  
(Traditional rice pudding flavoured with ghee, almonds, pista, rose water, saffron, cinnamon)

Persian Halwa           Rs. 55.00

## **Munchies**

**Shish Kabab Mishwi Sandwich**      **Rs. 65.00**

(Charcoal grilled strips of tender chicken and slices of tomatoes and lettuce served in a heated Pita bread)

**Shish Taouk Sandwich**      **Rs. 55.00**

(Charcoal grilled minced lamb seasoned with special spices served in a heated pita bread pocket)

**Dajaj Mafroom**      **Rs. 40.00**

(Diced chicken rolled in pita bread)

**Laham Mafroom**      **Rs. 50.00**

(Minced Lamb rolled in pita bread)

**Cheese Roll**      **Rs. 45.00**

**Bayt**      **Rs. 45.00**

(Egg rolled in pita bread)

**Khudar Mushakkal**      **Rs. 35.00**

(Mixed vegetable rolled in pita bread)

**Falafel**      **Rs. 35.00**

(Chickpea patties served with tahini sauce)

**French Fries**      **Rs. 45.00**

## **Beverages Cold Smothers**

Doogh (Yoghurt with Soda)      Rs. 35.00

Tausha Sharbat      Rs. 45.00  
(Traditional Navayathi Cucumber Juice)

Saudi Champagne      Rs. 65.00

Al Jazeera Punch      Rs. 75.00

Virgin Pina Colada      Rs. 75.00

Orange Blossom      Rs. 75.00

Iced Tea Lemon / Peach      Rs. 50.00

Fresh Lime Soda      Rs. 35.00

Lime Mint Cooler      Rs. 30.00

Fresh Lime      Rs. 25.00

Cold Coffee      Rs. 45.00

## **Warm Smothers**

Moroccan Pot Tea      Rs. 75.00

Irani Tea      Rs. 25.00

Sulaimani      Rs. 15.00

Chai      Rs. 15.00

Coffee      Rs. 20.00

## **Aerated**

Coke/Fanta/Sprite/Limca/Thumps Up (300ml) Rs. 30.00

Coke/Fanta/Sprite/Limca/Thumps Up (500ml) Rs. 45.00

Pulpy Orange Rs. 35.00

Red Bull Rs. 95.00

**Mineral Water** (1Ltr) Rs. 25.00

## **Lunch Timings**

12:00 a.m. to 3:00 p.m.

## **Café Timings**

3.30 p.m. to 7:00 p.m.

## **Dinner Timings**

7.00 p.m. to 11:00 p.m.

We only serve Chicken, Lamb and Seafood.

\* Please request for the pricing and availability as they are seasonal.

All preparations will take a minimum of 20 minutes.

Service charges as applicable.

Rights of Admission Reserved.

For Reservation contact 080 4091 7163 / 9632126745