ऊर्वा

BY CHEF BISWAJIIT

BAGICHA MANOR

OORVA

FLAVORS OF THE KONKAN

TRADITIONAL | AUTHENTIC | LOCAL

Born from a passion for preserving authentic local flavors, OORVA at Dapoli was crafted by MasterChef Biswajiit Moharathi (of MasterChef India fame) through visiting local homes to learn time-honored recipes directly from traditional home cooks

By bringing these heritage culinary secrets from family kitchens to the table, we offer a rare menu filled with authentic, culturally-rooted recipes gathered from the local fishermen communities across the coasts of Dapoli

Our ingredients are handpicked everyday from the local market & all dishes (including breakfast) are freshly prepared on order





CHEF'S SIGNATURE

कोकणाचा स्वाद
The Quintessential Konkan



Chef Biswajiit puts the coast of Dapoli on your plate combining a beautiful amalgamation of a local seafood paella with a spicy crab dish followed by a delicious serving of a local dessert, Modak

Serves 2-3 | In-house guest only special | Pre-order 24 hours

Kolambi Bhaat | Kurle Ambat | Ukdiche Modak

3,150

कोळंबी भात
Kolambi Bhaat



A **2-person portion** coastal steamed rice dish with Surmai, Prawns & Crab layered with spices, coconut

Prawns & Surmai Only **990**

Claypot-cooked with Crabs, Prawns & Surmai **1,899**

Pre-order 24 hours

सुंगटा आंबट
Sungta Ambat



Traditional Konkani-style prawn curry featuring juicy prawns in a spiced, tangy coconut gravy. Best combined with steamed rice

600

कुर्ली आंबट
Kurle Ambat



Traditional Konkani-style crab curry featuring fresh crabs in a spiced, tangy coconut gravy. Best combined with steamed rice

955

पोप्टी
Popti

Traditional Marathi winter delicacy of chicken, eggs, and local beans slow-cooked over a wood fire in an earthenware pot lined with aromatic leaves

Serves 2 | In-house guest only special | Served during winter

Vegetarian 850 **Non-Vegetarian 1,150**

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

बेळे हुळी
Bele Huli

Lentil stew made with tender bottle gourd, masoor dal simmered with green chillies, turmeric, cumin seeds, & curry leaves

150

फुगठ
Phoogat

A rustic coastal stir-fry of tender cluster beans (Gavar) tempered in aromatic spices and sweet coconut

200

ठेचा मच्छी
Thecha Machi

A fiery coastal seafood delicacy featuring your choice of fish cooked in a spicy paste of chillies, garlic, ginger, coconut, coriander, and authentic masalas

Subject to availability of fish from daily catch

Pomfret	**775**
Halva	**935**
Surmai	**735**
Rawas	**615**
Bangda	**695**
Mandeli	**545**
Kolambi	**615**

ठेचा कोंबडी पकोडा
Thecha Chicken Pakora

Chef's twist on pakoras made of tender chicken cooked in a bold, coarsely pounded green chilli, garlic, and fresh coconut paste with aromatic spices

400

कोरी गस्सी
Kori Gassi

Traditional curry featuring tender chicken simmered in a fragrant, rich coconut milk gravy infused with roasted spices and red chillies

450

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

SUKKA

Thecha Baingan 230

Kanda Bhajji 210
Jain option not available

Kolambi Sukke 615

Mandeli Fry 550

Fish Tawa Fry

Pomfret	**775**
Halva	**935**
Surmai	**735**
Rawas	**615**
Bangda	**695**
Mandeli	**545**
Kolambi	**615**

Tikhat Kolambi 710

Batate Sang 230
Jain option not available

Chicken Fry 400

Prawns Koliwada 710

Kothimbir Paneer 380

Ghee Roast

Chicken	**370**
Mutton	**820**
Prawns	**830**

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

RASSA

Konkani Fish Rassa



Pomfret	**770**
Halva	**930**
Surmai	**730**
Rawas	**610**
Bangda	**690**
Mandeli	**540**
Kolambi	**610**

Featuring your choice of fresh day-boat catch gently simmered in a velvety, freshly ground coconut gravy. The broth is infused with authentic spices, roasted coriander seeds, and a touch of red chili. It is perfectly balanced with the signature tartness of sun-dried Kokum

Harnai Rassa



Pomfret	**770**
Halva	**930**
Surmai	**730**
Rawas	**610**
Bangda	**690**
Mandeli	**540**
Kolambi	**610**
Chicken	**325**
Vegetables	**310**

A coastal specialty inspired by the vibrant fishing harbor of Harnai, showcasing local catch cooked in a deeply aromatic base of slow-roasted coconut, garlic & ginger. Layered with robust red chili paste and traditional spices, it gets its defining character from a sharp, traditional tamarind tang



Vangi Chi Sabji 250



Tender local brinjals simmered in an aromatic, roasted coconut and a fiery spice base

Vaal Chi Sabji 230



A classic Konkani preparation of field beans & potatoes tempered with curry leaves & chilli

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

RICE, BREADS & PULSES

BREADS

Ghavne 70
2 pieces

Bhoplayche Gharge 200
4 pieces

Kel Dosa 100
2 pieces

Bhakri
2 pieces

Rice (Plain)	**80**
Ragi	**90**
Coriander	**90**
Beetroot	**100**

Chapati 60
2 pieces

RICE

Chitranna 190
Lemon coconut rice

Jeera Rice 165

Steamed Rice 105

Konkani Style Biriyani

Chicken	**430**
Prawns	**730**
Paneer	**425**

PULSES

Varan 70

Mango/ Kokum Dal 90

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

THALI

Presented in regal brass thalis and served directly from traditional brass tiffins, our thali is an absolute celebration of Konkani heritage. Enjoy a balanced meal of warm rice, homestyle dal, rustic bhakris, a dry sukka preparation, rich rassa, and tangy amti. Perfectly rounded off with a traditional dessert and a soothing glass of fresh solkadi

Vegetables **570**

Kombdi (Chicken) **720**

Mutton **950**

Kolambi **790**

Fish **790**
Includes local fish based on daily catch

Crab **1,000**
Subject to availability. Can be cooked with 24-hours notice for in-house guests

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

OORVA

BEYOND KONKAN

Expand your epicurean journey with our extended menu featuring iconic dishes from beyond the Konkan region with each dish being artfully recreated by Chef Biswajiit to deliver innovation, warmth & exquisite taste

Chilli Chicken 470

Chilli Paneer 370

Curd Rice 150

Hakka Noodles

Egg **390**

Mixed (Chicken, Egg, Prawns) **690**

Vegetarian **350**

Kelichya Panat

Fish **690**

Chicken **470**

Prawns **490**

Paneer **370**

Butter Masala

Chicken **450**

Paneer **400**

Fried Rice

Egg **200**

Mixed (Chicken, Egg, Prawns) **350**

Vegetarian **180**

Tea 50

Coffee 60

Milk 45

Soft-drinks 50

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

ORVA

DESSERTS, PALATE CLEANSERS & MOCKTAILS

DESSERTS

Ukdiche Modak **300**

Steamed rice flour parcels filled with freshly grated coconut and organic jaggery, scented with cardamom and nutmeg, served warm with pure ghee

Mango Halwa **300**

A rich, slow-cooked confection infused with Alphonso mango pulp, pure ghee, and roasted nuts

Patole **250**

A cherished Konkani monsoon delicacy of sweet rice flour batter spread thinly on aromatic saffron

Mango Mastani **450**

A legendary thick shake made with sun-ripened Alphonso mango pulp and cold milk, topped with ice cream

Sakoo Nam Kati **350**

Sago steeped in coconut milk, tossed with fresh apples, bananas, grapes & pomegranate seeds

Palua Pudding **450**

Chef's innovative arrowroot custard slow-cooked with milk & served with chilled fruit cream

PALATE CLEANSERS

Solkadi **80**

Kokum Sharbat **80**

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

DAY'S SPECIALS

To celebrate the day's best local catch and farm-fresh ingredients, our Sous Chef crafts a rotating daily specials board. We encourage you to browse today's board in the restaurant and order these delicacies

MOCKTAILS

Virgin Mojito
200

Blueberry Sparkler
250

Citrus Ginger Cooler
250

Watermelon Mint Cooler
250

Magic Lemonade
270

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

ORVA

IN-ROOM DINING MENU

(10PM–7AM)

Bread Omelette 100
2 sets

Vada Pav 100
2 pieces

Kanda Bhajji 210
Jain option not available

Thecha Pakora
Chicken 400
Paneer 370

Prawns Koliwada 710

Pancake 200
2 pieces

Curd Rice 150

Green Salad 150

Maggi
Egg 450
Vegetable 400

Kel Dosa 100
2 pieces

Lemon Water 50
Kokum Sharbat 80
Milk 45
Solkadi 80

Vegetarian Spicy Contains Nuts Seafood

All vegetarian options can be made in Jain preparation | Rates in INR exclusive of GST

ABOUT OORVA

Our signature dining brand, OORVA- meaning born of the earth- transforms hyper-local ingredients into gastronomic narratives. From the fiery tribal spices of the coffee lands of Odisha to the delicate coastal curries of Konkan, each dish is a research-backed revival of a regional recipe. Plated with modern finesse, each dish is an epitome of regional nostalgia & natural flavors

ABOUT CHEF BISWAJIIT

MasterChef India Top 25 contestant- Biswajiit Moharathi- is known for his work in modern Indian cuisine focusing on farm-to-table concepts, reviving regional recipes with a contemporary yet soulful approach. A culinary curator & founder, he is committed to showcasing India's rich food heritage on national & international platforms



BAGICHA
WILDERNESS
LUXURY STAYS

