

ReVive

M E N U

KONKANIRAS-THALI



A serene journey through the sun-dappled orchards of the Konkan coast, the thali celebrates the harmony of fresh-grated coconut, kokum, & mango

Steamed Rice, Bhakri (2 Pieces),
Dal, Bhaji Rassa of the Day,
Seasonal Bhaji (2 Varieties),
Papad, Sol Kadhi, Sweet Dish

₹ 500/- plus GST



MALVANIRAS-THALI



Bold, rustic, and unapologetically flavorful. This thali captures the fiery spirit of the southern Maharashtra coast using sun-dried Malvani masalas

Jeera Rice, Bhakri (2 Pieces), Dal
or Aamti, Thecha Baingan, Aloo
Bhaji, Seasonal Bhaji, Taak,
Papad, Sweet Dish

₹ 510/- plus GST



Jain Option for all Vegetarian Thalís can be prepared on request

M E N U

KOMBDI THALI

A tribute to the heritage of the Sahyadri foothills, the high-protein feast pairs our intensely aromatic, Kombdi Rassa with a free-flowing dry-roasted Talne

Steamed Rice / Jeera Rice, Bhakri
(2 Pieces), Dal, Chicken Rassa,
Chicken Fry, Fryums, Salad, Sol
Kadhi, Sweet of the Day

₹ 650/- plus GST



SAGAR RATNA

Sourced daily from local waters, this thali features a golden, rava-crusted fish/ prawn fry alongside a spicy Rassa. This is the sea on a platter

Steamed Rice / Jeera Rice. Bhakri (2 Pieces), Dal, Seafood Rassa, Fish Fry, Sol Kadhi, Salad, Sweet of the Day
Seafood Options: Surmai, Rawas, Bangda, Kolambi, Kurle

₹ 300/- *base rate plus GST*
Seafood is additionally chargeable based on choice & availability



SHAHI MUTTON THALI

Reserved for grand celebrations, this thali is a slow-cooked meat-craft. It showcases our ultra-tender Mutton Rassa paired with a dry seasonal Bhaji

Steamed Rice, Bhakri (2 Pieces),
Dal, Mutton Rassa, Bhaji , Salad,
Sol Kadhi, Sweet Dish

₹ 1000/- plus GST

