

[www.outpostatalibaug.com](http://www.outpostatalibaug.com)

Village : Chorande, Po. Mapgaon, Tal. Alibaug, Dist. Raigad 402 201

Tel : 02141-232630 / 232885 / 324699 / 202101

*outpost*  
@ alibaug  
A BOUTIQUE RESORT



ALIBAUG KITCHEN

**DIETARY INDICATORS**

Please inform your server if you're allergic to :  
I Milk and dairy products I Wheat and wheat products I Peanuts, soya, tee nuts,  
sesame seeds and other nuts I Mushrooms or edible fungi I Any other



**BREAKFAST**

7.30 AM TO 10.30AM

**POHA**

Flattened rice, roasted peanuts, spices, potatoes, onion,mustard and curry leaves

**ALOO BHAJI WITH POORI**

Potato curry served with deep-fried Indian bread

**UTTAPA**

Rice and white lentil pancakes, plain /masala, served with sambar and coconut chutney

**DOSA**

Rice and white lentil crepes, plain / curried potatoes served with sambar and coconut chutney

**UPMA**

Savoury semolina preparation served with coconut chutney

**STUFFED PARATHA**

Stuffed whole wheat flour bread,aloo/paneer/ mixed veg served with pickle and plain yogurt

**SANDWICHES & BURGERS**

10.30 AM TO 10.30PM

**CLASSIC VEGETABLE SANDWICH**

Fresh lettuce, tomato, onion, beetroot, cucumber

**BOMBAY SANDWICH**

Spiced mashed potato stuffing, sliced onion, beetroot, cucumber, tomato and cheese, plain / toasted/ grilled

**VEGETABLE BURGER**

Vegetable patty, fresh lettuce, onion, tomato and cheese

**SNACKS SELECTION**

**CHILLY CHEESE TOAST**

Slices of garlic toast topped with a mixture of cheddar and mozzarella cheese, green chilli, chopped bell peppers, chilli flakes, and baked till golden brown

**PAKODA**

Deep-fried fritter made of marinated cottage cheese served with onion rings and pickled and chunky mint chutney Paneer / Mixed veg

**KATHI ROLL**

Mélange of seasonal vegetables with laccha onions and mint chutney wrapped in whole wheat bread

**FRENCH FRIES**

**PAV BHAJI**

A mix mashed of vegetables tomato, potato in a spicy thick curry sauce served with soft pav

**VADA PAV**

Spiced potato dumpling in a bun

**LUNCH AND DINNER**

12:30 PM TO 03:00 PM & 07:30 PM TO 12:30 PM

**SOUP**

**TOMATO & BASIL**

Oven roasted tomato served with garlic bread

**MANCHOW**

Ginger flavoured broth with braised Vegetable

**SWEET CORN**

Thick creamy soup with corn Vegetable

**ASIAN**

**MIXED VEGETABLES IN SICHUAN SAUCE**

Wok-tossed oriental vegetables in sichuan sauce

**BABY CORN AND MUSHROOMS IN HUNAN**

Wok-tossed baby corn and mushroom in hunan sauce

**MANCHURIAN (DRY OR GRAVY)**

Vegetable / paneer

**WOK-FRIED RICE**

Vegetable

**SCHEZWAN FIRED RICE**

Vegetable

**BURNT GARLIC FIRED RICE**

Vegetable

**HAKKA NOODLES**

Vegetable

**SINGAPORE NOODLES**

Vegetable

**SALAD**

**GARDEN GREEN**

Melange of fresh vegetable and herbs

**GREEN LENTIL SPROUT**

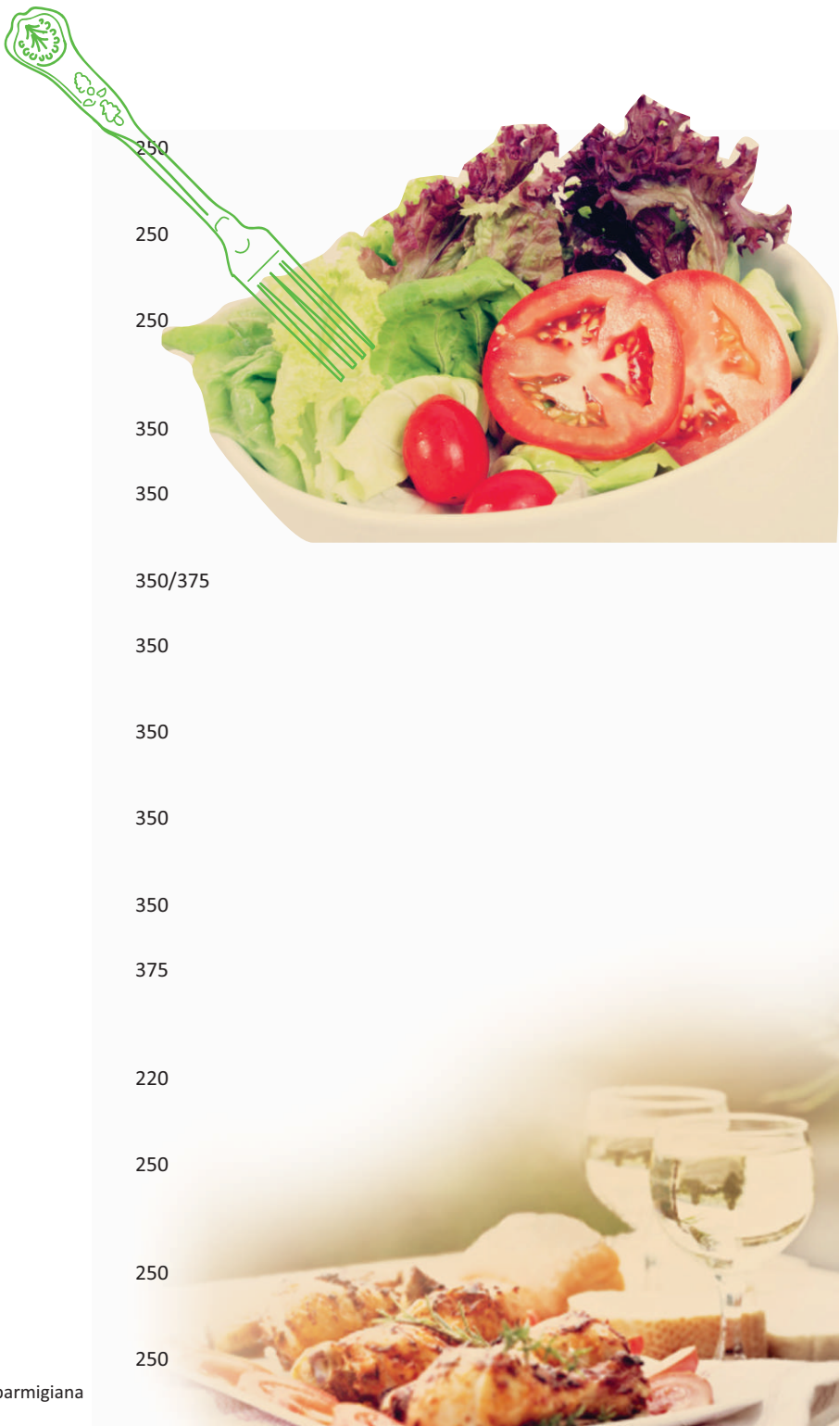
Tossed with diced tomatoes, onions, olive oil and lime dressing

**GREEK SALAD**

Pieces of tomato, cucumber, onion, olives, feta cheese with greek dressing

**CAESAR SALAD**

Fresh lettuce tossed in signature caesar dressing with crisp parmigiana shavings, bread croutons and cherry tomatoes vegetable



APPETIZER

PALAK MOONGFALI KI SEEKH

Spinach and peanut seekh kebab, cooked in tandoor

330

BHARWAN ALOO

Potatoes stuffed with dry fruits, cheese, mashed potatoes, spices coated with white sesame seeds,cooked in tandoor

330

ZAFFRANI KUMBH TIKKA

Mushroom tikka marinated with yogurt, yellow chilli and spices, cooked in tandoor

330

MULTANI PANEER TIKKA

Cottage cheese chunks marinated with saffron base yogurt & spices, cooked in tandoor

350

ASSORTED TANDOORI PLATTER

Choice of any 4 Tandoori  
Appetizers served with our homemade Chutney and Laccha Pyaaz

1000

MAIN COURSE

KAIRIWALI BHINDI

Stir-fried okra with dried raw mango powder and freshly pounded home-style spices

350

ADRAKI ALOO GOBHI

Potato and cauliflower cooked in tangy masala and ginger

350

METHI MUTTER MALAI

Fenugreek leaves and green peas cooked in cashew gravy and mild spices

385

SUBZI JAIPURI

Juliennes of seasonal vegetables with yellow gravy topped with roasted papadam

350

KUMBH HARA PYAZ

Mushroom delicacies cooked with spring onions

350

PANEER LAZZATDAR

Combination of cottage cheese, onion, bell pepper and tomatoes with freshly pounded spices

375

MALAI KOFTEY

Cottage cheese dumplings simmered in cashew-nut gravy

400

DAL

TADKEWALI HANDI DAL

Yellow lentils tempered with kashmiri whole chilli, cumin, garlic and green chilli

275

DHABEWALI DAL

Mixed lentils spiced with cumin seeds, asafoetida, chopped ginger, garlic and chopped masala

275

DAL MAKHANI

Black lentils cooked overnight with tomato puree, butter and cream

350

TRADITIONAL

PREPARED BY LOCAL HOUSEWIVES

KAJU KOTHIMBIR VADI

Spiced cashew nuts & green coriander fritters

330

MAIN COURSE

DAL VARAN

Lentil prepared in the traditional way

30

BHARLELI VANGI

Brinjal filled with roasted coconut masala and spices

33

VALA CHA BHIRDA

Mixed bean legumes cooked local style

35

KAJU CHI AAMTI

Spicy curry of cashew nuts

38

ACCOMPANIMENT

CHAPATI

Prepared by wheat flour

50

TANDEL CHI BHAKARI

Bread prepared from rice flour

60

SOLKHADI

Juice of coconut milk and kokum

150

MASALA BHAT

Long grained rice with mustard, curry leaves, tomatoes and peanuts

350

DESSERTS

KESARI GULAB JAMUN

Golden-fried cheese dumpling flavoured in sweet syrup

250

AMRAKHAND

Churned and sweetened curd with mango pulp

250

PHIRNI

Dessert prepared from rice, sweetened milk and almonds flavoured with cardamom and saffron

250

MALAI KULFI

Indian ice cream

250

SEASONAL FRUITS

Assortment of sliced chilled fruits

250

CHOICE OF ICE CREAM

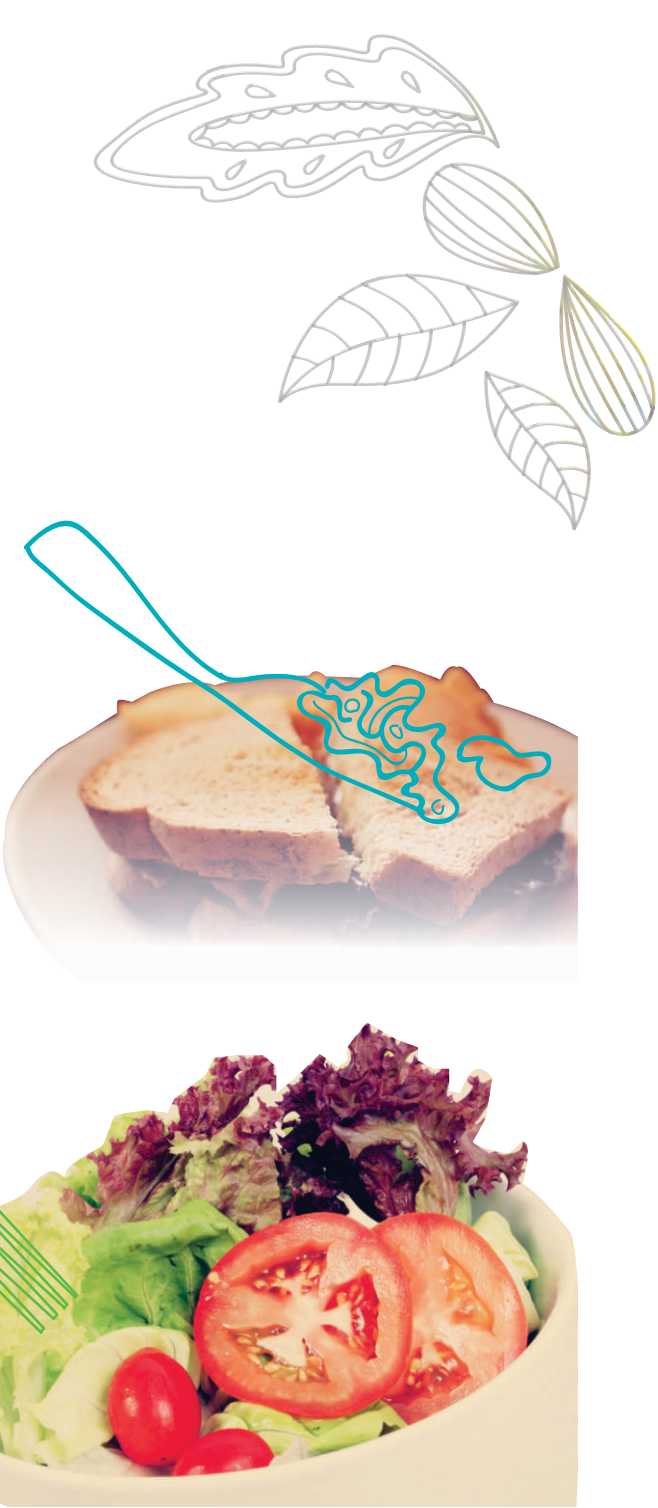
Vanilla, chocolate, strawberry, butter scotch, mango, Kesar pista

250

BROWNIE BLAST

Chunks of melting brownie topped with ice cream, chocolate sauce and grandma's cookies crumbs

350



RICE AND BIRYANIS

STEAMED RICE  
JEERA RICE

Steamed rice tossed in cumin seeds

PEAS PULAO

Rice cooked in rich taste of ghee, peas and whole spices

KHICHDI

Rice cooked with lentils and spices

VEGETABLE BIRYANI

Seasonal vegetables cooked with basmati rice and aromatic spices served with raita

BREADS  
(FROM TANDOOR)

ROTI

Plain / butter / missi

NAAN

Plain / butter/ cheese/ garlic / green chili

KULCHA

Plain / masala /stuffed (potato, paneer, masala)

PASTRY OF THE DAY

BEVERAGES

FRESH FRUIT JUICES

Choose any oneWatermelon/ orange/ musk melon/ pineapple/ sweet lime

TEA

Choose any oneGreen/ earl grey/ English breakfast, darjeeling, mint, chamomile, jasmine, peppermint

MASALA TEA

Choose any one Ginger / cardamom

COFFEE

Choose any oneRegular coffee/decaffeinated coffee/ espresso, cappuccino, iced coffee, latte,

HOT CHOCOLATE MILKSHAKE

Choose any one Chocolate / vanilla/ strawberry/ cold coffee

SMOOTHIES

Choose any one Banana ginger : Banana, yogurt, honey, ginger  
Detox green: Spinach, almond milk, pineapple, chia seeds  
PB & J : Peanut butter, jam, banana and oats  
Government taxes are applicable.

All above price are in indian rupees

220

330

330

350

425

50/60/70

60/70/80

75/85/100

200

100

100

100

150

150

