





Malvani

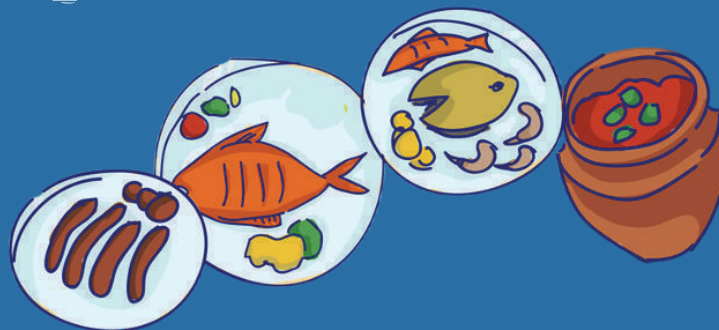


Goan



Mangalorean

BOATMAN'S HUB *coastal vibes*





COASTAL VIBES IN DUBAI

Embark on a Culinary Voyage at Boatman's Hub

Boatman's Hub takes you on an extraordinary gastronomic journey across India's coastal belt, where the rich culinary traditions of **Mangalore, Goa, and the Malvan region** come to life.

Each dish on our menu is a tribute to the vibrant coastal culture, infused with the bold flavors and age-old recipes that have been passed down through generations.

Our chefs skillfully balance tradition and innovation, ensuring that every bite transports you to the sun-kissed shores of India.

From the **fiery and tangy vindaloos of Goa** to the **coconut-laden curries of Mangalore** and the **flavor-packed seafood specialties of Malvan**, our menu brings together the best of these regions, offering an authentic taste of the coast.

Come, immerse yourself in the flavors of the ocean and the warmth of traditional coastal hospitality-only at **Boatman's Hub, Dubai**.

SOUP

Mangalorean	Crab Soup – A bold and aromatic soup made with fresh crab, simmered in fiery spices for a flavorful kick 35
Goan	Goan Clear Soup – Clear soup infused with Goan spices (Prawns Chicken Veg) 30 30 28
Malvani	Alani Rasaa – A comforting chicken OR mutton soup subtly spiced with garlic and ginger, perfect for gentle palates 28
Malvani	Veg Ragi Soup – A wholesome blend of mixed vegetables and nutrient-rich finger millet 28

SALAD

Mangalorean	Cabbage Upkari Salad – Shredded cabbage with coconut and mildly tempered 28
Goan	Fish Mayo Salad – Flaked fish blended with creamy mayo and herbs 30
Goan	Salad Beach House – A coastal style seafood salad with tropical flavors 30
Malvani	Malvani Salad – Spicy salad inspired by bold Malvani coastal flavors 28

CHEF'S STORY
MGM SEAFOOD PLATTER
Three Regions, One Soul

Kane Rawa Fry (Ladyfish)
Prawns Ghee Roast
Crab Sukka
King Fish Rechado
Mackerel Cutlet
Squids Cafreal
Tisryache Sukhe (Marwai)
Tarle Fry (Mathi)

199

No discounts or promotions
apply to this platter

CATCH OF THE DAY

Fresh catch of the day, prepared to your liking with one of our signature masalas

STEP 1: CHOOSE YOUR FISH

STEP 2: CHOOSE YOUR FLAVOR - STYLE OF COOKING

Mangalorean - Deep Fry, Naked Fry, Masala Fry, Tawa Fry, Rawa Fry, Pulimunchi
or
Goan - Cafreal | Rechado | Malvani

Bangude (Mackerel)
47

Pomfret
55

Anjal (King Fish)
55

Kane (Lady Fish)
47

Bhutai (Mathi)
45

Crab (Sukka Masala Fry)
55

Prawns
55

Bondas (Squid)
50

Lobster (Butter Garlic Sauce)
128

All Prices are in UAE dirhams & inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT

SEAFOOD APPETIZERS

Mangalorean	Ghee Roast (Prawns Crab) - Seafood roasted in a rich ghee-based fiery masala 55 60
Goan	Fish Cutlet - Spiced minced fish patties, crisp-fried to golden perfection 55
Goan	Prawns Potato Chops - Golden-fried cutlet stuffed with spicy prawn masala in mashed potato 55
Goan	Prawns Rissois (6 Pcs) - Creamy prawn filling in a crumbed pastry shell, deep-fried 55
Goan	Calamari (Ask yor Server for Style of Cooking) - Tender squid rings, spiced and fried or sautéed Goan-style 45
Goan	Stuffed Squid - Stuffed with a spicy and tangy Goan masala, blended with baby prawns 55
Goan	Prawn Recheado - Goan Prawn Recheado – Spicy, tangy prawns pan-fried in rich masala 55
Malvani	Prawns Dangar - Crispy, spiced prawn cutlets from the Malvani coast 55
Malvani	Prawns Fry - Crispy prawns infused with robust Malvani masalas 55

POULTRY & MEAT APPETIZERS

Mangalorean	Chicken Urval - Spicy dry-fried chicken tossed in Mangalorean masala 50
Mangalorean	Chicken Green Tawa Fry - Chicken seared on tawa with fresh green herb masala 50
Mangalorean	Chicken 65 - Crispy fried chicken with curry leaves and green chillies 50
Goan	Chicken Cafreal Tikka - Succulent chicken tikka marinated in goan-style cafreal spices, grilled to perfection 50
Goan	Beef Chilli - Stir-fried beef with green chilies, onions, and bell peppers in Goan spices 55
Goan	Beef Tongue Roast - Slow-cooked beef tongue in aromatic Goan spices, roasted to perfection 55
Goan	Beef Croquettes - Crispy golden croquettes filled with spiced minced beef and Goan herbs 55
Goan	Beef Potato Chops - Mashed potato patties stuffed with flavorful minced beef 55
Malvani	Kharda Chicken - Spicy Malvani-style chicken cooked with fiery kharda chutney 50
Malvani	Royal Mutton Chops - Juicy mutton chops marinated in fiery Malvani spices and pan-fried to perfection 60

VEG APPETIZERS

Mangalorean	Paneer Ghee Roast - Paneer tossed in rich, spicy ghee roast masala 46
Mangalorean	Beetroot Cutlets - Beetroot and spice patties, shallow-fried to perfection 44
Mangalorean	Gobi 65 - Crispy South Indian-style cauliflower appetizer, deep-fried to golden perfection 34
Mangalorean	Onion Bhajia - Crispy, spiced fritters and bites – perfect coastal starters 32
Goan	Paneer Recheado Tikka - Paneer cubes marinated in spicy Goan recheado masala and grilled 44
Goan	Green Peas Potato Chops - Golden patties stuffed with a spiced peas and potato filling 32
Malvani	Kothimbir Vadi - Steamed coriander cakes, lightly fried with Malvani spices 32
Malvani	Paneer Thecha Tikka - Grilled paneer with fiery green chili-garlic thecha marinade 44

SEAFOOD MAINS

Mangalorean	Meen Gassi (Pomfret Kingfish Mackerel) - Classic Mangalorean seafood in coconut gravy 44
Mangalorean	Fish Curry (Pomfret Kingfish Mackerel) or Prawns Curry - Mangalorean style chef's special 44 55
Mangalorean	Marwai Pundi - Steamed rice dumplings served with spicy clam curry 55
Goan	Kodi (Prawns Fish) - Traditional Goan curry with prawns or fish 55
Goan	Fish Ambotik - Tangy-spicy fish curry made with kokum and Goan masalas 55
Goan	Prawns Balchao - Fiery prawns curry with vinegar, red chilies and dry prawns 60
Goan	Crab Xec Xec - Crab in a thick, spiced coconut gravy with Goan flair 62
Goan	Prawns Hooman with Drumstick - A sarswat version of the prawns curry with drumstick (Chef's Special) 60
Malvani	Bangda Uddamethi - Mackerel in a mustard and fenugreek-spiced coconut gravy 45
Malvani	Fish Curry (Pomfret Kingfish Mackerel) or Prawns Curry - Malvani style chef's special 55 58
Malvani	Chimbori Cha Kalvan - Crab curry rich in coconut, spices, and Malvani flavor 55

POULTRY & MEAT MAINS

Mangalorean	Ghee Roast (Mutton Chicken) - Slow-roasted meat in rich, spicy ghee masala—full of flavor 55 44
Malvani/Mangalorean	Chicken Mutton Sukka - Dry chicken/mutton dish with roasted spices and grated coconut 44 55
Mangalorean	Kori Roti - Traditional crispy kori roti served with Mangalorean chicken curry 44
Mangalorean	Kundapur Chicken Curry - One of the versatile coastal curries, which goes best with neer dosa 44
Goan	Chicken Cafreal - Green masala chicken grilled or pan-seared, packed with Goan spices 44
Goan	Chicken Mutton Vindaloo - Tangy and spicy curry with vinegar and garlic - Goa's iconic dish 44 55
Goan	Chicken Mutton Xacuti - Rich coconut-based curry with bold roasted spice blend 44 55
Goan	Beef in Green Masala - Tender beef chunks simmered in a spicy green coriander masala and potatoes 60
Goan	Beef Vindaloo - Tangy and spicy Goan-style beef curry with vinegar and aromatic spices 48
Malvani	Kombdi Vada - Spicy Malvani chicken curry served with traditional vade (fried bread) 49
Malvani	Mutton Curry - Hearty mutton curry infused with signature Malvani flavors 49

VEG MAINS

Mangalorean	Vegetable Gassi - Mixed vegetables in a thick, spiced coconut gravy 39
Mangalorean	Basale Saru - Malabar spinach in a tangy, coconut-based curry 39
Goan	Veg Khatkhatem - Mixed vegetables cooked in a coconut-based Goan curry 39
Goan	Sorak Curry - Mild coconut curry, a Goan staple during monsoons 39
Goan	Paneer Green Peas Caldin - Paneer and peas in a spiced coconut-mustard leaf gravy 44
Malvani	Bharli Vangi - Small brinjals stuffed with a flavorful blend of coconut, peanuts, and spices, slow-cooked 39
Malvani	Mushroom Green Peas Shagoti - Mushrooms and peas in a fiery Malvani-style coconut curry 39

TANDOORI PLATTERS

NON-VEGETARIAN

Prawns Tandoori
Chicken Tikka
Murgh Malai
Mutton Seekh Kebab
Fish Tikka
199

VEGETARIAN

Paneer Tikka
Aloo Sialkoti
Hara Bhara Kebab
Tandoori Gobhi
129

BREADS

Naan - (Plain | Butter | Garlic)
08 | 10 | 11

Tandoori Roti
05

Laccha Paratha
08

NORTH INDIAN

Kadhai Paneer | Paneer Makhani- Classic paneer dishes in bold, spiced and buttery gravies
44

Veg Sheekh Kabab - Skewered blend of spiced vegetables and legumes, grilled to perfection
39

Tandoori Murgh Half | Full Classic tandoori chicken marinated in yogurt and spices, charcoal-grilled
44 | 80

Hariyali Murgh Half | Full Chicken marinated in a vibrant green paste of herbs and spices, tandoor-roasted
44 | 80

Chicken Tikka - Succulent chicken cubes marinated in spiced yogurt and grilled to juicy perfection
44

Murgh Patiala Shahi- Rich chicken curry with bold spices and a royal touch
44

Butter Chicken - Creamy tomato-based curry with tender, tandoori-grilled chicken
44

Mutton Roganjosh - Aromatic Kashmiri-style curry with tender, slow-cooked mutton
44

Mutton Sheekh Kebab - Spiced minced mutton skewers, grilled to smoky perfection
55

Fish Tikka - Marinated fish chunks grilled for a smoky, flavorful bite
44

Yellow Dal Tadka | Dal Makhani - Comforting lentil classics, one light and spiced, the other rich and creamy
32 | 35

CHINESE CUISINE

Vegetable Manchurian - Crispy vegetable dumplings tossed in a tangy Indo-Chinese sauce
39

Gobi Manchurian - Cauliflower florets wok-tossed in a spicy, garlic-infused Manchurian glaze
39

Paneer Chilli - Cubes of paneer sautéed with bell peppers, chillies, and soy sauce
39

Mushroom Chilli - Button mushrooms stir-fried in a hot and tangy Asian-style sauce
39

Chicken Chilli - Chicken chunks tossed in fiery Indo-Chinese spices with onions and chillies
44

Chicken Manchurian - Juicy chicken dumplings in a bold, sweet-spicy garlic soy sauce
44

Chicken Wings - Juicy wings tossed in a spicy, tangy glaze with a crispy finish
39

Chicken Lollipop - Chicken drumettes, marinated and deep-fried for a crunchy bite
39

RICE, BREADS & BIRYANI

Biryani - Fish | Chicken | Beef | Mutton | Prawns | Egg | Vegetable – Served with Papad, Pickle and Raita
44 | 42 | 45 | 46 | 48 | 40 | 38

Pulao - Vegetable | Chicken | Prawns – Served with Papad, Pickle and Raita
28 | 32 | 42

Indrani Rice
20

Tandalachi Bhakri – (2Pcs)
10

Boiled Rice
18

Nei Choru – Classic popular Ghee Rice
22

Paratha | Chapati
08

Malvani Vade – (4Pcs)
10

Neer Dosa – (2Pcs)
06

Pao – (2Pcs)
06

Dahi Kanda
18

PORK

(ليس للمسلمين)
(Not For Muslims)

Mangalorean	Pork Buffath - Pork cooked in a rich, aromatic Bafat masala blend 62
Goan	Pork Chilli - Pork meat cooked with onion, green chilli & Goan masala 55
Goan	Pork Ribs - Tender pork ribs slow-cooked in a spicy Goan marinade 72
Goan	Sorpotel - Spicy pork stew with potatoes, cooked in Goan-style masala 68
Goan	Pork Vindaloo - Tangy, spicy pork curry with vinegar and garlic 62
Goan	Pork Chilli Fry - Pork stir-fried with green chillies and aromatic spices 55
Goan	Pork Solatule - Tangy Goan pork in rich kokum-infused masala gravy. 62
Goan	Pork Potato Chops - Soft patties filled with spiced pork mince. Crispy, savory, and delicious 55
Goan	Choris Pao - Spicy pork sausage stuffed in a soft bun. Fiery, flavorful, and full of coastal charm 62
Goan	Pork Pepper Fry - Goan Pork Pepper Fry – Tender pork tossed in a spicy black pepper masala 62

DESSERTS

Alle Belle - Thin pancake filled with sweet coconut & jaggery, a traditional Goan treat
26

Bebinca - Traditional Goan dessert made with coconut milk, sugar, and eggs, served with coconut kulfi & rabdi
28

Creme Caramel Pudding - Creamy, smooth custard made with eggs, gently caramelized to perfection
28

Brownie by the Beach - Fudgy brownie topped with vanilla ice cream and a drizzle of rich chocolate sauce
28

Nachni Kapa - Goan sweet made with finger millet, coconut milk, and jaggery, perfect for guilt-free indulgence
28

Gadbad Icecream - Mangalore's Iconic Ice Cream Sundae with 3 types of Ice Creams, Jelly, Nuts & more
29

Ice Cream - 2 scoops - Mix n match - Please check with your server for today's available flavours
20

Dessert of the Day - Our chef's daily special Please ask your server
33

Please inform your server if you have allergy to any of the food group below





DUBAI GRAND HOTEL BY FORTUNE, AL QUSAIS - DUBAI

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