

Red Wines

Warm and Full-bodied Reds

Suggested pairing with warmly spiced dishes such as Kerala Lamb, Chettinad, Raarha Gosht

	Glass	Bottle
Tempranillo, Altos Ibericos, Rioja, Spain		€28
<i>Round and smooth with lingering ripe red fruits and a hint of vanilla.</i>		
Malbec, Andean Vineyards, Argentina	€7	€25
<i>Deep purple, red cherries and violets</i>		
Shiraz and Cab Sauvignon, Rawsons Retreat Reserve, Australia		€27
<i>Big with ripe cherry, blackberry and clove spice notes.</i>		
Hochar Père and Fils, Chateau Musar, Lebanon		€34
<i>Rich concentrated dark fruit. Smooth and warm on the palate</i>		

Medium Bodied and Expressive Reds

Suggested pairing with chilli spiced dishes such as Rogan, Madras, Biryani

Cabernet Sauvignon, Tocornal, Chile	€6	€23
<i>Fresh dark fruit character and sweet spice.</i>		
Merlot, J. Moreau et Fils, Languedoc, France	€6.5	€24
<i>Medium bodied with juicy plum and red cherry fruit character.</i>		
Sangiovese, Cavalleresco, Chianti Classico DOCG, Italy		€29
<i>A bouquet of fresh cherries and strawberries. Dry, medium bodied and tannins with a gentle grip</i>		
Crozes Hermitage, Les Meysonniers, France		€34
<i>Organic Syrah based wine is generous, full bodied with fresh black fruit, violet and black pepper character.</i>		

Drinks

list

We have carefully selected our wines with the gracious help of Mr. Liam Campbell, eminent wine writer and critic.

Whether you wish to explore our suggested pairings or choose a style that best suits your taste, our wish is for you to have a lovely experience at Konkan.

Aperitifs and Sparkling Wines

	Glass	Bottle
Prosecco, Frizzante, Teresa Rizzi Snipe)	€7	
Kir - Prosecco with Crème de Cassis	€8.5	
Prosecco, Spumante, Conti d'Arco, Italy		€30
Bollinger, Champagne, France		€85

Beer

Cobra Indian Beer	€4.5
Irish Craft Beer -Barefoot Bohemian Pilsner Lager	€4.9
Non-Alcoholic Beer	€4.5

Lemonade, Lassi and Soft Drinks

Nimbu Pani - Indian Lemonade with Ginger and Mint	€3.5
Mango Lassi - Indian Mango and Yoghurt Smoothie	€4.5
Watermelon and Mint Fizz	€3.5
Soft Drinks	€2.5
Purezza filtered Still/Sparkling water 750ml	€1.5

Rosé Wine

Suggested pairing with tomato-based dishes such as: Balti, Jalfrezi, Vindaloo

Grenache, Rosabelle, Provence, France	€6.5	€26
<i>Intense pink, fresh red fruit, great balance</i>		

White Wines

Refreshing and Citrus Whites

Suggested pairing with mild Tandoori dishes and spinach-based dishes such as Saag, Methi Malai

	Glass	Bottle
Sauvignon Blanc, J. Moreau et Fils, Languedoc, France	€6	€23
<i>Fresh citrus peel and mineral expressions.</i>		
Riesling, Cave de Pfaffenheim, Alsace, France		€28
<i>Dry, lime zest and green apple</i>		
Picpoul de Pinet, Domaine Font Mars, France		€27
<i>Taut, fresh, clean, elegant,full of lemony pungency</i>		
Sauvignon Blanc, Hudson Lane, Marlborough, New Zealand		€29
<i>Bursting with notes of gooseberry, passionfruit and lime.</i>		

Round and Floral Whites

Suggested pairing with Cream and Nut based dishes such as Butter Chicken, Tikka Masala, Korma, Pasanda, Ambua, Malabar

Viura and Chardonnay, Paniza, Spain	€5.5	€24
<i>Modern fruity wine with bright freshness</i>		
Albariño, Pionero Mundi, Spain		€28
<i>Light to medium bodied, with ripe stone fruit and Lemon verbena character. Moderate acidity with a pleasing finish</i>		
Pinot Grigio, Villa del Lago, Veneto, Italy	€7	€25
<i>Expressive notes of Green apple and pear drops.</i>		
Chardonnay, Louis Jadot, Macon Lugny, France		€31
<i>This elegant Burgundian is charming with aromas of apple, white flowers and hints of lemon.</i>		