



WHARF
2.0

CHILL BY THE SEA



**ALOHA,
COME
ONBOARD!**

WHO IS THE WHARF 2.0 FOR?

For the free spirited and the open minded, for young hearts and free souls, for nature lovers and day dreamers.

For those who want to ride waves of deliciousness as flavour after flavour of the finest cuisines wash over them.

For those who believe that food and wine is best enjoyed in the midst of nature, inspired by the elements and flavoured by them too.

For those who believe that food can feed more than just their tummy, in the right ambience, it can wash their worries away and feed their soul.

And most importantly, for everyone who loves to chill by the sea. Where better to do it, than here?

Welcome to The Wharf 2.0. Come, Dive in.

FOR YOUR INFORMATION

The food that is prepared in our hotel may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shell fish, wheat gluten, sesame seeds or nuts. If you are allergic to any of these products kindly let us know and we will suggest alternatives.








**COWABUNGA
BEACH BUMS!
ARE YOU READY
TO SURF THROUGH
SOME EPIC STARTERS?**

Get your spoons in position and hit the menu for some smooth, delish soups and salads. Don't go all in though. Or go, you're a free spirit!



SURF SLOW, BIGGER WAVES AHEAD.

- | | |
|--|------|
| <input type="checkbox"/> Warm winter salad with goat cheese and micro greens  | ₹645 |
| <input type="checkbox"/> Caesar salad ala Wharf | ₹645 |
| <input type="checkbox"/> Salad of the day  | ₹645 |
| <input checked="" type="checkbox"/> Oriental seafood salad with greens   | ₹645 |
| <input checked="" type="checkbox"/> Tandoori chicken salad | ₹645 |
| <input type="checkbox"/> <input checked="" type="checkbox"/> Soup of the day | ₹375 |
| <input checked="" type="checkbox"/> Soup of the day – seafood | ₹375 |
|  French chardonnay | |

Please check with the service crew for the salad/soup of the day.

 EAT LOCAL  LOW SODIUM  CHEF'S SPECIAL  ORGANIC

- 12% GST is applicable on food and juices • 40% GST is applicable on aerated beverages.
- Discretionary Service Charge of 5% on food and beverages, is applicable.



**TAKE THE DROP,
THE WAVES
LOOK GOOD.**

Cool, refreshing and mind-blowingly
delicious, these dishes will hit you
like a good wave.



INSPIRED BY WATER

- | | |
|--|--------|
|  Plank-grilled bourbon & honey salmon, with seasonal vegetables | ₹ 2375 |
|  Burgundy pinot noir/Sauvignon blanc | |
|  Skewered jumbo prawns with tamarind and chilli marinade  | ₹ 1395 |
|  French chardonnay | |
|  Shell-on fresh water shrimp, chive gremolata, lemon aioli  | ₹ 1395 |
|  Sauvignon blanc | |
|  Lobster & olive empanadas | ₹ 1395 |
|  Italian sparkling | |
|  Chettinad crab cakes with walnut and basil salsa | ₹ 975 |
|  Indian chenin blanc | |
|  Lemongrass & galangal crumbed red snapper, tomato & olive soil | ₹ 925 |
|  Sauvignon blanc | |
|  Mangalorean fried fish with rice crispies   | ₹ 925 |
|  Sauvignon blanc | |
|  Double-crumbed Mangalorean style squid with racheado sauce  | ₹ 875 |
|  Indian chenin blanc/South African chenin blanc | |
|  Panko-crumbed calamari with walnut, thyme spiked aioli | ₹ 875 |
|  Italian chardonnay | |

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The background is a complex, colorful mandala. It features a central brown circle with a scalloped edge. Inside this circle, the text "DIG IN. THERE ARE NO RULES HERE." is written in a bold, green, sans-serif font. Below the main text, there is a smaller line of white text: "Get your fill as you chill on the shore with a wide range of exciting dishes that you just can't stop digging." The mandala itself is composed of various geometric and organic shapes in shades of green, yellow, pink, blue, and purple, all outlined in black. The overall style is reminiscent of traditional folk art or modern graphic design.

DIG IN. THERE ARE NO RULES HERE.

Get your fill as you chill on the shore
with a wide range of exciting dishes
that you just can't stop digging.



INSPIRED BY EARTH

- 📦 Crumbed olive with jalapeño, blue cheese and paprika dip ₹625
🍷 South African/Australian sparkling wine
- 📦 Mushroom and smoked mozzarella empanadas ₹625
🍷 Italian pinot grigio
- 📦 Basil tomato and mozzarella bruschetta ₹625
🍷 Italian pinot grigio
- 📦 Organic pineapple with tangy tamarind, chilli walnut rub ₹745
🍷 Indian shiraz
- 📦 Achari stuffed mushrooms 🌶️ ₹745
🍷 Indian shiraz
- 📦 Aloo shakkarkand aur chilgoza ki tikki ₹745
🍷 Indian shiraz
- 📦 Grilled vegetable lasagne with pesto basil pomodoro 🍷 ₹745
🍷 Indian zinfandel
- 📦 Grilled honey dijon vegetable skewers, honey mustard dip 🍷 ₹745
🍷 Australian chardonnay
- 📦 Aubergine, zucchini, tomato casserole, rosemary and pecorino romano 🍷 ₹745
🍷 French chablis
- 📦 Paneer ghee roast ₹745
🍷 Spain sangiovese
- 📦 Kurukku kalan sukka 🍷 ₹745
🍷 Indian zinfandel

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**FEEL THE GROOVE
IN THE WIND?
THAT'S YOUR SIGN
TO FIND YOUR FLAVOUR.**

Light on the palate, breezy as an evening by the beach,
your ideal dish is just around the corner.



INSPIRED BY AIR

- ☐ Tuscan brick chicken ₹925
🍷 Argentine chardonnay
- ☐ Plank grilled recheado chicken sliver with brown rice risotto ₹925
🍷 Burgundy pinot noir
- ☐ Corn marinated chicken, lemon pepper & celery beurre blanc ₹925
🍷 Burgundy pinot noir
- ☐ Masala roasted quail 🌶️ ₹925
🍷 Argentine chardonnay
- ☐ Slow roasted duck breast with honey & herb jus ₹925
🍷 Argentine chardonnay

DESI BURGERS

- ☐ Chettinad spiced country chicken burger on a masala bun 🌶️ ₹925
- ☐ Italian foccacia with lamb galouti burger 🌶️ ₹925
- ☐ Olive & sundried tomato bread with vegetarian galouti burger ₹745
- ☐ Paneer tikka with laccha in french baguette ₹745

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**YOU'RE A
FREE SPIRIT.
DON'T LET
ANYONE TELL
YOU OTHERWISE.**

Pick your ingredients, make your own
pasta (it's gonna be a-m-a-z-i-n-g),
and show them who's the boss.



SPICY, CREAMY, PLAIN. WHAT'S YOUR MIX?

PASTA	<input checked="" type="checkbox"/> NON-VEGETARIAN ₹775	<input checked="" type="checkbox"/> VEGETARIAN ₹675	SAUCES
Fettuccine	Grilled chicken	Yellow zucchini	Primavera
Penne rigate	Fish	Green zucchini	Aglio e olio
Farfalle	Prawn	Baby spinach	Pesto
Spaghetti	Crab meat	Broccoli	Salsiccia
Gnocchi	Mixed seafood	Potatoes	Alfredo
Whole wheat	Bolognese	Mushroom	Arabiatta

Wine suggestion: All Italian red/white wines



IT'S GETTIN' HOT IN HERE.

Fiery hot or just mildly spicy. Smoked,
roasted, grilled, seasoned for the heat.
You just can't escape this one.

INSPIRED BY FIRE

- ☐ Seafood sampler ₹2125
A combination of the finest seafood kababs from the Wharf
- ☐ Meat & poultry sampler ₹1995
A combination of the finest non-veg kababs from the Wharf
- ☐ Scarmoza jhinga kabab ₹1395
- ☐ Afghani angare jhinga 🌶️ ₹1395
- ☐ Vetiver wrapped king fish baked over slow charcoal grill ₹925
- ☐ Guntur chilli with olive crumbed fish 🌶️ ₹925
- ☐ Fish chunks in an elephant garlic & mustard spice combination ₹925
- ☐ Syrian slow cooked lamb with curry leaves & olive drizzle 🍷 ₹925
- ☐ Gosht gilafi seekh ₹925
- ☐ Murgh kada kabab ₹925
- ☐ Pardewali murgh hawa mahal ₹925
- ☐ Orange & cinnamon infused chicken with cocum, pepper smear ₹925
- ☐ Vegetarian kabab sampler ₹1125
A combination of the finest vegetarian kababs from the Wharf
- ☐ Angari paneer tikka ₹745
- ☐ Plantain leaf wrapped cottage cheese, with South Indian masala ₹745
- ☐ Guntur chilli marinated babycorn skewers ₹745
- ☐ Bhutte aur gajar ki seekh ₹745
- ☐ Dastaan-e-khumb ₹745
- ☐ Khatte meethe aloo ₹745
- ☐ Shakarkand ki chaat ₹745
🍷 Young Indian shiraz/cabernet shiraz



**FREE SPIRITS
DON'T THINK.
THEY JUST DO.
THAT'S WHAT MAKES
THEM WHO THEY ARE.**

Pick the meat, marination and everything in
between. The universe is yours.



SHOW 'EM HOW IT'S DONE.

☑ Lobster	₹4.75 per gm
☑ Herbed lamb rack with potli spice & wild honey compote 🍴	₹2675
☑ New Zeland lamb rack with stewed figs, pepper mint jus	₹2675
☑ Norwegian salmon	₹2275
☑ Jumbo prawns	₹1395
☑ Catch of the day	₹925
☑ Squid/King fish/Chicken	₹925

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RUBS	MARINADE	SAUCES	COMPOUND BUTTERS
Toasted sesame seeds, turmeric, coriander, onion powder, cumin & cinnamon	Coriander & mint, red wine, minced garlic & thyme	Red chimichurri	Garlic and parsley
Barbeque rub - brown sugar, salt, fresh ground pepper, paprika	Mojito – shallots, mint rum, lemon zest, lemon juice, honey, olive oil	Herb sauce	Fine herbed butter
Crushed fennel, garlic, basil, thyme, rosemary, parmesan	Balsamic vinegar, soya sauce, garlic, cayenne pepper, French mustard	Red wine jus	Ortiz anchovy
House specialty – ginger, garlic, coriander, chilli powder	Thai red curry paste	Green peppercorn	
Paprika, garlic, pepper, oregano & thyme	Basil pesto	Miso hollandaise	
Basil, rosemary, thyme, oregano, parsley & pepper	Orange juice, lemon juice, herbs, dijon mustard, nutmeg, olive oil		

*Kindly check with our Sommelier for the best wine



BY THE STICKS / DOZENS


☑ Murgh malai tikka	₹925 per half dozen
☑ Karawali murgh	₹925 per half dozen
☑ Sutta kozhi milagu 🌶️	₹925 per half dozen
☑ Mutton kheema wada	₹925 per half dozen
☑ Mutton pasanda	₹925 per half dozen
☑ Catch of the day: choice of the day's catch 🍷 🌿	₹925 per 500 gms
☑ Meen pollichathu	₹925 per 500 gms
☑ Vanjiram meen varuval 🍷	₹925 per 500 gms
☑ Vaval fry 🍷	₹925 per 500 gms
☑ Choice of chicken/fish	₹925 per 500 gms
Marinations	
Spicy andhra chilli marinade 🌶️ /mild coconut spice/rava & herb/house special	

ACCOMPANIMENTS

☑ Karavalli spiced fish 🌶️	₹795
☑ Coconut & spice soaked chunks of fish	₹795
☑ Era kadugu perallan 🍷	₹925
☑ Kozhi varutha curry	₹795
☑ Guntur mamsam kura 🌶️	₹795
☑ Balti paneer mutter ki subzi	₹695
☑ Kalan cholam sudhi	₹695
☑ Guntur kala kooru pulsu 🌶️	₹695
☑ Indian breads	₹195
☑ Black dal	₹395
☑ Yellow dal	₹395
☑ Vegetable curry of the day	₹645
☑ Pulao/Rice	₹495

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SWEET MOTHER OF GOD!

There's a whole lot of sugary
madness waiting for you and
trust us, it's good.



INSPIRED BY SPACE

Hard surprise

A delectable chocolate bomb, on a bed of red velvet with mascarpone foam and a white chocolate terrine, filled with cinnamon flavoured butter crumble, Indian sweets and seasonal fruits with berries – take sinful delight as you smash the bomb on your plate, revealing the sea of treasures inside.

₹745

Wharf velvety chocolate pudding

₹745

Deconstructed cappuccino chocolate marquise with chocolate mud

₹625

Organic turmeric & palm jaggery frappe mousse (low sugar)

₹625

Gulab jamun cheese cake with green tea moss & wild berry

₹625

Tender coconut mousse, crumbled biscuit with palm jaggery jus (low sugar)

₹625

Homemade ice cream


₹445

Jamican chocolate with orange & cinnamon

Banana & palm jaggery

French lemon with elder flower

Creamy sherry/Tawny port/White zinfandel



PEACE OUT, BRO.
THIS WAS FUN.
WE SHOULD DO
THIS AGAIN.



A unit of GRT Hotels & Resorts

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