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 Paturi is a traditional South Indian dish made of vegetables and rice wrapped in banana leaves. It is a healthy and delicious meal.

**Mochar Paturi**

## **PATURI (VEGETARIAN)**

*The term 'paturi' derives from the English word 'Pati' meaning food, which is known to be a healthy protein.*

- |                                                                                                               |      |
|---------------------------------------------------------------------------------------------------------------|------|
| <b>Iskhar Paturi</b><br>Brothy of vegetable and cottage cheese wrapped in a banana leaf, fried to perfection. | ₹420 |
| <b>Mochar Paturi</b><br>Banana leaves coated with mustard, coconut, and green chilies.                        | ₹420 |
| <b>Aam (Mango) Paturi</b><br>Home-made mango pulp with fresh cottage cheese.                                  | ₹470 |

## **PATURI (NON-VEGETARIAN)**

- |                                                                                                               |      |
|---------------------------------------------------------------------------------------------------------------|------|
| <b>Fish Paturi (Boneless)</b><br>Fish wrapped in a banana leaf, with mustard and coconut, fried in a griddle. | ₹625 |
| <b>Bhutti Paturi</b><br>Patties dropped in a banana leaf, fried.                                              | ₹675 |
| <b>Condhorai Pommet Paturi</b><br>Condhorai lime flavoured pommet wrapped and fried.                          | ₹625 |
| <b>Mung Chilling Paturi</b><br>Porridge of mung and spinach in a leafy sauce.                                 | ₹470 |





Sheer indulgence, looks like a golden brown, sweet morsel with a soft carbonic crisp edge.

**Chhaner Malpoa**

## DESSERTS

|                                                                                                                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Bhaas Dail Bhuja</b><br>A recipe of steamed zucchini marinated with green cardamom.                                                                                                                      | ₹185 |
| <b>Mishri Jol</b><br>Sweetened yogurt, a timeless Bengali delicacy.                                                                                                                                         | ₹165 |
| <b>Indrani</b><br>On-farm chenna-hyd in thickened milk topped with dry fruits.                                                                                                                              | ₹225 |
| <b>Baked Sandesh</b><br>Assorted made from chhana and roshi (chickenso milk), mixed with dry fruits and baked.                                                                                              | ₹225 |
| <b>Baked Nishoana with Rabdi</b><br>'Nish' - meaning fine, 'ana' - means grams, so literally handlice fine grains of arona deep fried, soaked in sugar syrup, topped with rabdi (thickened milk) and baked. | ₹225 |
| <b>Uttarani Malpoa</b><br>Deep fried flat rounds of home made 'chhana' doped in sugar syrup, served with ice cream.                                                                                         | ₹275 |
| <b>Condhoraj Panna Cotta</b><br>Condhoraj (a rare Bengali variety of mango) thickened with gelatin and milk.                                                                                                | ₹295 |
| <b>Malpoa Chhachhura</b><br>Chhachhura is a Bengali delicacy.                                                                                                                                               | ₹265 |
| <b>Choice of Ice Creams</b>                                                                                                                                                                                 | ₹200 |
| <b>Holengur Ice Cream</b><br>Ice cream flavoured with Holengur or new jaggery in Bengali.                                                                                                                   | ₹250 |
| <b>Tutti Frutti</b><br>Ice cream with candied fruits and life fruits.                                                                                                                                       | ₹275 |





The classic, saucy-rich Dhosa & delicacy tossed in spices and slow-cooked till tender is a treat of patience that you will relish.

#### Kosha Mangsho

### CHICKEN

|                                                                |        |
|----------------------------------------------------------------|--------|
| Murga Chut (with bones)                                        | ₹11.75 |
| Slow-cooked chicken curry.                                     |        |
| Lal Murg (with Bone)                                           | ₹570   |
| Flav. hot chicken curry.                                       |        |
| Col Murg (Boneless)                                            | ₹575   |
| Delicate chicken preparation flavoured with yogurt.            |        |
| Kanta Sabarke Shikhopaid Murg (Boneless)                       | ₹575   |
| Light chicken dish flavoured with green chilies and coriander. |        |
| Murga Traanfieco (Boneless)                                    | ₹570   |
| Generous lime and coconut milk flavoured chicken.              |        |
| Chicken Chutney                                                | ₹495   |
| A Thymia dish, slow-cooked, succulent chicken.                 |        |

### MUTTON

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| Kosha Mangsho                                                                                        | ₹625 |
| Traditional Bengali mutton delicacy, rich and spicy.                                                 |      |
| Mangshor Jhol                                                                                        | ₹625 |
| Home-style mutton curry.                                                                             |      |
| L'Pakshi Kalo or L'na Mangsho                                                                        | ₹625 |
| Charcoal-baked in colour, a distinctive burnt aroma - this Chef's special is one unique preparation. |      |
| Mutton Banao                                                                                         | ₹825 |
| Print-cum-bite paprika, a popular Bengali dish.                                                      |      |
| Mutton Chhap                                                                                         | ₹700 |
| Slow-cooked marinated mutton with bones.                                                             |      |







#### Daah Chingri

Batony soft, and succulent prawns cooked in a tender coconut soup is a myriad emotions with their subtle medley of flavours.

Daah Chingri

### PRAWNS

|                                                                                                                                                                                       |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Bhuns Chingri<br>An East Bengal preparation of spicy prawn curry coated with onion.                                                                                                   | ₹775 |
| Chingri Malikoni<br>The must try local dish - prawns simmered in coconut milk and hot spices.<br>Large prawns - two pieces in a portion.<br>Medium prawns - four pieces in a portion. | ₹775 |
| Coab Chingri<br>Prawns cooked inside a tender coconut + soft is your mouth.                                                                                                           | ₹970 |
| Mocha Chingri<br>Prawns cooked with banana flower.                                                                                                                                    | ₹575 |

### FISH

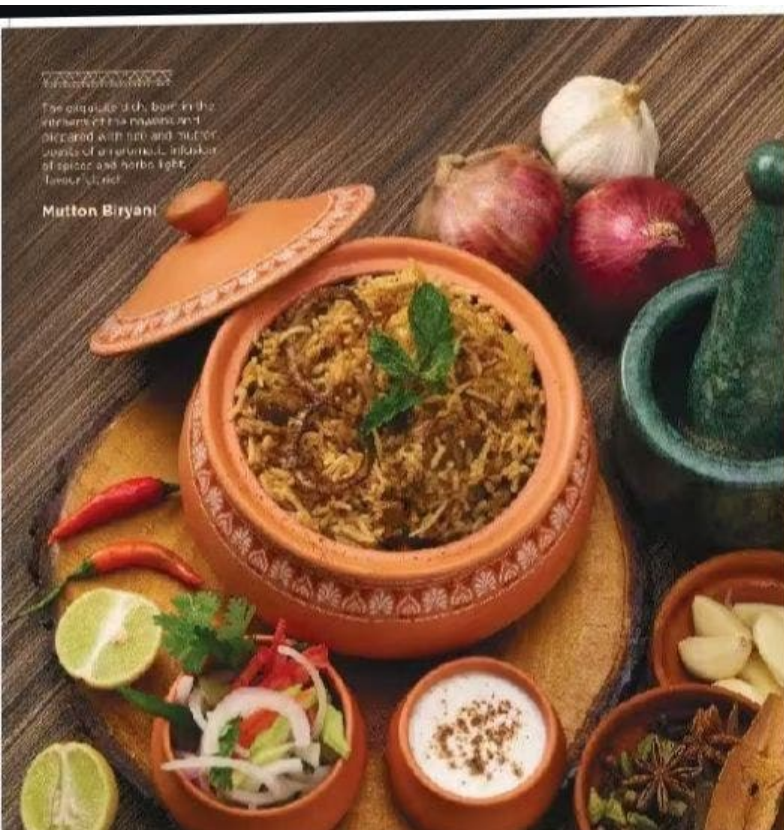
|                                                                                                                              |       |
|------------------------------------------------------------------------------------------------------------------------------|-------|
| Aar Machher Jhal<br>Fish in a fish water gravy.                                                                              | ₹675  |
| Donekasa Chapa Hah (Serve 3)<br>Whole fillet of mola masterfully deboned, marinated with their mustard and steamed.          | ₹1050 |
| Chapa Hah<br>Fast Bengali's pride steamed fish in a mustard gravy.                                                           | ₹850  |
| Katta Machher Banga Phoron Dipe Jhol<br>Home-made Bengali fish curry.                                                        | ₹565  |
| Kata Panta Kalo<br>Hot very rich but sufficiently spicy. This headless fish dish is too delicious for both lunch and dinner. | ₹560  |
| Col Pona<br>Simmered in a rich yogurt gravy.                                                                                 | ₹660  |
| Pabda Jhal<br>The delicious roach water fish tastes best in a mustard gravy.                                                 | ₹470  |
| Chitol Machher Murtha<br>Fish dumplings cooked in a spicy gravy.                                                             | ₹625  |
| Pat Ki<br>A mustard and onion flavoured, spicy local favourite.                                                              | ₹450  |



#### THE CLASSIC DISH

The classic dish, born in the kitchens of the nawabs and prepared with rice and mutton, soaked in a rich gravy of spices and herbs. Light, tender and delicious.

#### Mutton Biryani



#### BIRYANI (NON VEGETARIAN)

**Chicken Mutton Biryani**  
A delicious, flavorful, succulent piece of mutton and/or a bed of long-grained rice and slow-cooked, dum style with several spices.

**Chicken Mutton Biryani**  
Flavoured with saffron masala and onion.

**Chicken Biryani**  
The Hydrabad style, with chicken.

**Beef Pulao**  
Spicy beef from Chakla, Basmati rice flavoured with Bengali gram.

#### PULAO AND RICE

**Steamed Rice**  
Succulent steamed rice.

**Hydrabad Mutton**  
Biryani, succulent mutton, saffron.

**Chicken Pulao**  
Plat Biryani with prawns and steamed.

#### BREADS

**Luchi**  
A small, round, deep-fried, made with flour and deep-fried.

**Paratha**  
Cooked on a griddle, made a little more Basmati.

**Kachori/Kachur**  
Sautéed with green peas.

**Rachabellu**  
A fried, with onion, with the whole flavour of onion.





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The crunch of the golden
buck-fried fish, litters
on a rainy day will whet
your appetite like none other.

Mourali Machher Peyaji

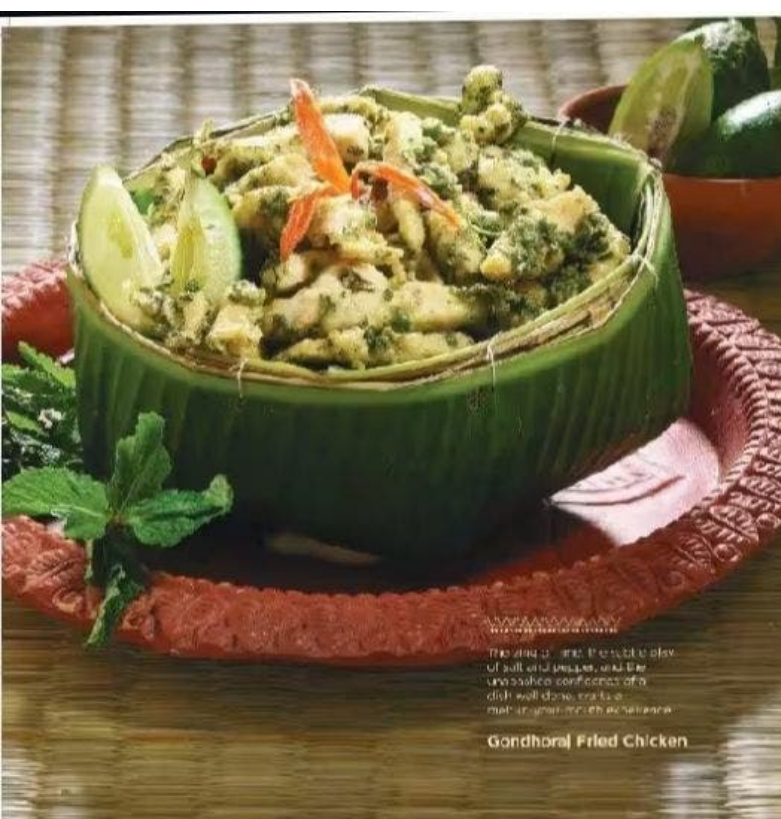
STARTERS (VEGETARIAN)

- Chhana Moto Shufi Chop** ₹395
Cottage cheese duffied with green peas, vegetables.
- Dur Bhara Achari Loniya** ₹205
Large green peppers stuffed with collared cheese and pickles, shallow, butter-fried.
- Mocha Chop** ₹350
Crackles of mohan toffee.
- Chhana in Chitrak Bhapa** ₹475
Cottage cheese stuffed with fresh mint leaves, marinated with browned onion and cheese.
- Aloo Bhukar Singara** ₹350
The night's version of the 'samosa' with a twist.
- Chapata Aloo Dum** ₹350
Famous street food, spicy and tangy potatoes.
- Veg Starter Natter** ₹505
Two pieces each of Chhana, Mohanuli Choo, Puri Bhara Achari Loniya, Aloo Bhukar Singara, and some Chapata Aloo Dum.

STARTERS (NON-VEGETARIAN)

- Chingri Machher Chingri Kebab** ₹1050
Shallot and onion, breaded with hot spices and fried.
- Gadke Chingri Cutlet** ₹725
Crunchy red spiced, served with coriander chutney.
- Prawn Singara** ₹635
One of our signature items, a must try.
- Bhaji Machher Roll** ₹675
Battered in batter of chutney and onion, deep-fried.
- Fish Fry** ₹075
A signature dish of 1991.
- Mourali Machher Peyaji** ₹475
Collared fish, after being fried, served with white rice (Bhaat) and onion, buttered.
- Gondhara Bhapa Bhetk** ₹675
Seasoned onion favoured with yogurt and 'gondhara' (mint).





STARTERS (NON-VEGETARIAN)

Murshidabad Grilled Chicken Gummy and cinnamon flavoured chicken, grilled to perfection.	₹525
Gandhoraj Fried Chicken Succulent strips of chicken, marinated and fried.	₹480
Murga Raschuri Kabab Barbecue chicken cubes with a special flavour of wild raschuri seeds.	₹485
Mangeshkar Mutton Kebabs Specially seasoned meat from Murshidabad.	₹675
LITNEY DORY Lemon chicken, egg crumbed and deep fried.	₹625
Non Veg Starter Platter Five pieces each of Paneer Grillet and Mangeshkar Mutton Kabab along with three pieces of Murshidabad Grilled Chicken and some flavoured Masoori Puffs.	₹1250

BHAJA (VEGETARIAN)

Besan Bhaia Crispy and delicious.	₹175
Narwal Sorshe Chalkumud Bhaia Sour and spicy, flavoured with coconut and mustard, a delicious treat.	₹285
Makar Jai Bhaia Fried in oil, butter-fried.	₹235
Chur Chur Rice Bhaia Crispy and crunchy.	₹175
Ponto Harkel Dore Fried dumplings of chicken and potato balls.	₹425

