

Starters

AAM MOCHAR CHOP 2 PCS	180
Banana flower croquettes flavoured with mango ginger	
CHANNAR KORAISHUTIR CHOP 2PCS	190
Fresh cheese and green pea shaped, mixed with spices, crumbed and golden fried	
LOTIYAR CUTLET 3PCS	200
Bombay duck marinated, padded and coated with bread crumbs, crisp golden fried to perfection	
MACHHER DIMER PHULJHURI 4 PCS	200
Coined shaped fish roe cotelettes kabiraji batter fried	
BESAN DIYE BHAJA TOPSE 2PCS	200
Golden fried marinated mango fish in gram flour batter	
AAM KASUNDI MOUROLA	250
Crisp fried river carplets wok tossed with mango mustard sauce	
CHITOLER KATHI KEBAB 2PCS	250
Lucknowi speciality with deboned chitol served with mint chutney and lachha	
DIMER DEVIL 2PCS	220
Bengali version of scotched eggs with choice of fish or prawn stuffing	
KOLKATA FISH FRY 1 PC	250
Fresh Kolkata bekti marinated,crumbed and golden fried, served with homemade kasundi	
BHETKIR KABIRAJI 1PC	270
Kolkata bectki marinated and fried in egg nest batter	
BHETKI FISH FINGER 4 PCS	270
Fish fingers prepared the way served in Bengali marriage ceremonies	
BHETKIR PHORASHI KARIGORI 2PCS	340
Deep fried crumbed bekti fish stuffed with cheese and parsley-the french way	
BHETKIR ELO JHELO	340
Kolkata bekti strips batter coated, crisp fried, and wok tossed with onion, green chillies, and Bengali spices.	
CHINGRI CUTLET 2PCS	280
Crumbed tiger prawn cutlets the Bengali way	

KOCHUPATA CHINGRI	240
Taro leaves cooked with shrimps, mustard paste and ample amount of mustard oil	
CHINGRI BATI CHOCHCHORI	240
A simple bati chochchori with shrimps	
POTOL ER DOLMA (PRAWN / FISH)	260
Pointed gourd stuffed with prawn or fish and cooked in rich Bengali gravy	
CHINGRI PITHE	320
Steamed banana leaf wrapped prawns with coconut and poppy seed paste	
METE CHOCHCHORI	320
Mutton liver along with diced potato chunks cooked in a spicy Bengali style	

EGG

DIMER KOSHA 2 PCS	140
Bengali style spicy poultry egg curry.	
DIM BHAPA 2PCS	180
Egg steamed with mustard paste, poppy paste and mustard oil	

KATLA

KATLA KALIA	190
Carp cooked in tomato based curry, a must in marriage ceremonies	
DOI KATLA	190
Katla cooked in creamy yoghurt and white mustard gravy	
KATLAR JHOL	190
A daily household broth with ginger cumin paste for any Bengali to die for	
KATLA SHORSHE	190
Katla fish cooked in rich mustard gravy	

	DINER DALNA	160
A typical Bengali household curry of seasonal vegetables & potato		
	ALLOOR DUM	180
Spicy bengali style potato curry to accompany Bengali bread		
	ECHORER DALNA (SEASONAL)	160
Raw jackfruit cut into small chunks cooked with potatoes and aromatic spices		
	ALU PHULKOPIR DALNA(SEASONAL)	180
Cauliflower and potatoes cooked with the aroma of ginger and hing		
	MALAI PANEER	200
Creamy cottage cheese preparation with milk and white paste		
	PANEER MOTORSHUTI DIYE	200
Cottage cheese and green peas cooked with indian spices		
	PANEER AR ROSHA	200
Cottage cheese cooked in thick bengali gravy with tomato		
	NIRAMISH POTOL ER DORMA	220
Pointed gourd stuffed with a veg stuffing and cooked in rich bengali gravy		
	CHHANAR DALNA	200
Home made fresh cheese dumplings simmered in a tomato based bengali gravy		
	ALOO/ JHINGE POSTO	220
An identity of Bengali cuisine, potato or ridge gourd cooked with poppy seed paste with green chillies and finished with mustard oil		

Main Course | Non Veg |

	BHANGACHORA SHUKTO	190
A recipe of erstwhile East Bengal ,melange of vegetables cooked with fish head & shrimps		
	ILISHER MATHA DIYE KOCHU SHAAG	190
Taro stem cooked with hilsa head		
	LOITYA SHUTKIR BATA	190
Dried-bombay duck cooked with abundance of spices		
	MOCHA / ECHOR CHINGRI	240
A recipe where fresh banana flower florettes or raw jackfruit are combined with sweet water shrimps		

Dal

SONA MOOG DAL	110
Broiled sona moong dal cooked with peas and coconut, finished with a good helping of ghee	
CHHOLAR DAL NARKEL DIYE	120
Chana dal cooked with fried coconut dices, raisins and cashew	
MACHHER MURO DIYE DAL	150
Moong dal cooked with fish head, a ceremonial speciality	
CHINGRI DIYE SONA MOONG DAL	180
Moong Dal cooked with shrimps	

Bhaja Bhujji

JHURI ALU BHAJA	100
Fine alumettes of potato deep fried till golden and crisp	
BEGUN BHAJA	100
Marinated Egg Plant slices fried till golden, served with sprinkle of poppy	
PUR DIYE BEGUN BHAJA	150
Golden fried slices of eggplant stuffed with mustard and poppy paste	
MACHHER DIMER BORA	140
Fish roe fritters,a delicacy in Bengali households with dal	
POSTO BORA	180
Shallow fried poppy seed paste fritters	
CHINGRI POSTO BORA	240
Shallow fried poppy seed paste and shrimp fritters	

Main Course | Veg |

SHUKTO	160
A melange of vegetables simmered in a radhuni flavoured bitter sweet broth, usually the first course	
MOCHAR GHONTO	160
Banana flower cooked with chickpeas and grated coconut	
DHOKAR DALNA	160
Chana dal cakes cooked in asafoetida flavoured Bengali gravy	
BATI CHORCHORI	160
A dish for the soul,potato and other vegetable cubes marinated with minimal spices and good amount of mustard oil, cooked on a aluminium bowl, it is enough to have your entire portion of steamed rice	

BAGANE MASALA CHINGRI BATTER FRY 4PCS Golden fried prawn in a herbed batter	350
MURSHIDABADI MURGIR CUTLET A recipe brought from the kitchens of Nawabs	230
GANDHORAJ MURGI BATTER FRY Crispy batter fried gandhoraj flavoured chicken strips	250
MURGIR CHURMUR Crispy fried chicken wok tossed with spices to create a magical Kolkata street food aroma	250
GRILLED AAM AACHARI POMFRET Mango pickle marinated pomfret pan fried	400

Rice / Indian Breads

LUCHI 4 PCS Bengali's favourite deep fried indian flat bread	90
KORAISHUTIR KOCHURI 4PCS Deep fried bengali flat bread with green pea stuffing	120
MACHHER KOCHOURI Minced fish stuffed deep fried bengal flat bread	180
STEAMED RICE Steamed Basmati rice served as a staple	80/120
BASANTI POLAO Fragrant sweet polao of Gobindobhog rice cooked with whole spices ,overloaded with cashews and rasins	180
KAJU KISMIS POLAO Bengali polao of Basmati Rice with cashews, raisins and ghee	180
CHINGRI POLAO Succulent prawns cooked with whole spices, ghee and flavoured Basmati rice	300
MOROG POLAO A Bengali muslim recipe with it's origin in Persia	300

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BHETKI FISH FINGER 4 PCS	250
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