

Appetizers Vegetarian

Paniphal Shingara (Quintessential Bengali Samosa With A Water Chestnut Filling)	Rs. 225.00
Akhrot Diye Malai Paneer Tikka (Cottage Cheese With Crushed Walnut , Rich Cream Based Marinade Cooked In A Tandoor)	Rs. 275.00
Enchorer Cutlet (Crumb Fried Spiced Jackfruit Cutlets)	Rs. 225.00
Multani Mushroom Tikka   (Mildly Spiced Mushrooms Cooked In A Tandoor)	Rs. 225.00
Kumro Tempura (Light And Crisp Batter Fried Pumpkin Slivers)	Rs. 225.00
Chhana Ar Koraishutir Cutlet (Crumb Fried Cottage Cheese And Green Peas Cutlets)	Rs. 225.00
Mochar Pantheras   (Minced Banana Blossoms, Wrapped In Gourd Greens, Crumb Fried)	Rs. 275.00
Ole And Shiitake Poppers  (Minced Yam And Shiitake Lightly Spiced And Deep Fried)	Rs. 275.00
Nadru Ki Shammi  (Spiced Miced Lotus Stem Cutlets)	Rs. 245.00
Stirfried Dheki Shaak With Smoked Bandel   (Wok Tossed Fiddlehead Fern With Crumbled Bandel Cheese)	Rs. 245.00
Thankuni Pata'r Kachumber (A Chopped Salad Of Gotu Kola, Lime, Onions And Tomatoes)	Rs. 195.00
Mushroom Patishapta (Mushroom Duxelles Stuffed Crepes, Topped With Kalo Jeere, Red Chili Garlic Butter)	Rs. 295.00

GST as applicable

Please let us know of any allergies / dietary restrictions



Vegetarian Mains

Bhaja Mooger Dal (Toasted Lentil Tempered With Cumin And Ghee)	Rs. 145.00
Narkel Diye Cholar Dal (Split Peas With Coconut Bits)	Rs. 145.00
Ada Mouri Diye Biulir Dal (Split Urad Dal Flavoured With Ginger And Fennel)	Rs. 145.00
Pui Shaaker Bora Diye Chal Kumror Shukto (Malabar Spinach Fritters With Rice Pumpkin And Bitter Gourd)	Rs. 195.00
Kalo Aloor Dom  (Classic Potato Cooked In An Dry Roasted Spice Blend)	Rs. 195.00
Mochar Ghonto (Mish Mash Of Banana Blossoms, Coconut And Peanuts)	Rs. 195.00
Jhinge Peyaj Posto (Onions And Ridge Gourd Cooked Creamy Poppy Seed Paste)	Rs. 225.00
Aloo Posto (Classic Bengali Dish Of Potatoes And Poppy Seeds)	Rs. 225.00
Phulkopir Roast (A Bengali Wedding Preparation Of Cauliflower)	Rs. 195.00
Shorshe Dharosh  (Okra Tossed With Mustard)	Rs. 195.00
Chhanar Dalna (Cottage Cheese Dumplings In A Spiced Tomato Sauce)	Rs. 225.00
Mouri Diye Chhana (Fennel And Cream Based Cottage Cheese Dumplings)	Rs. 225.00
Laupatay Chhanar Paturi (Cottage Cheese Flavoured With Mustard, Wrapped In Gourd Greens And Pan Seared)	Rs. 225.00
Seasonal Shaak Bhaja (Stir Fried Seasonal Greens)	Rs. 145.00
Lauki Musallam Rezala  (Stuffed Bottle Gourd In A Rich Cashew Sauce)	Rs. 225.00

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Non Vegetarian

Malaidar Murgh (Tender Morsels Of Chicken In A Cream And Yogurt Marinade, Cooked In A Tandoor)	Rs. 325.00
Kancha Lonka Dhonepata Chicken Tikka  (Green Chilli And Coriander Spiced Chicken Morsels Cooked In A Tandoor)	Rs. 295.00
Jeere Morich Roast Chicken (Half A Bird)   (Usha's Version Of A Roast Chicken, Spiced With Cumin, Black Pepper And Garlic)	Rs. 325.00
Fowl Cutlet (A Popular Cacusutta Cabin Snack, Boneless Leg Of Chicken Crumbed And Deep Fried)	Rs. 295.00
Morning Glory Fish Fry (A Classic Crumbed Fish With The Addition Of Kolmi Shaak)	Rs. 395.00
Mourala Maccher Peyaji  (Crisp Onion Fritters With Mola Carplet Served With Thankuni Kachumber)	Rs. 325.00
Dhakai Fish Tikka  (Mustard And Spice Marinated Bhetki, Cooked To Perfection In A Tandoor)	Rs. 395.00
Chingrir Cutlet (Crumb Fried Prawn Cutlet)	Rs. 375.00
Chingrir Arancini  (Gobindo, Prawn And Mozerella Boule, Crumb Fried)	Rs. 375.00
Chingri Machher Patishapta (Creamy Prawn Stuffed Crepes, Topped With Kalo Jeere, Red Chili Garlic Butter)	Rs. 395.00
Makhon Morich Kakra With Kurkure Kolmi   (Usha's Butter Pepper Crab With Crackling Water Spinach)	Rs. 425.00
Keemar Doi Bora  (A Meaty Take On Dahi Vada)	Rs. 325.00
Mutton Shammi Kebab  (Spiced Minced Mutton And Split Chickpea Patties)	Rs. 325.00

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