

STARTERS



▣ PRAWN CUTLET

Crumb fried prawns, served with coriander chutney.
5 pcs, 260 gm - 562 kcal

530.00



▣ BAGDA CHINGRI SALMI

Tiger prawns stuffed with minced prawns, khoya, coriander, green chilli - crumbed and fried.
2 pcs, 190 gm - 362 kcal

570.00



▣ HILSA CUTLET

Boneless hilsa covered with bottle gourd leaves, crumbed and deep-fried.
2 pcs, 230 gm - 729 kcal

740.00



▣ CHITTAGONG FRIED POMFRET

Whole pomfret marinated with Bengali spices, dipped in batter and fried.
1 pc, 90 gm - 291 kcal

360.00



▣ FISH ROLL

Paupiettes of bhetki stuffed with fish and prawns, crumb fried.
2 pcs, 240 gm - 727 kcal

570.00



▣ FISH FRY

Signature dish of the restaurant.
2 pcs, 190 gm - 594 kcal

570.00



▣ FISH KABIRAJI

Fried fish in an egg net.
2 pcs, 360 gm - 786 kcal

570.00



▣ GONDHORAJ GRILLED FISH

A unique marinade of gondhoraj lime zest and other spices, grilled to perfection.
2 pcs, 150 gm - 387 kcal

570.00

	 CHANDANNAGAR FRIED FISH Cheese and parsley stuffed fried fish - a la francaise. <i>2 pcs, 230 gm - 745 kcal</i>	570.00
	 MOURALA MACHHER PEYAJI Delicate fish starter from Bengal, crispy crunchy white bait (Mourala) and onion, batter-fried. <i>190 gm - 564 kcal</i>	350.00
	 MURSHIDABADI GRILLED CHICKEN Cumin and cinnamon flavoured chicken, grilled to perfection. <i>6 pcs, 160 gm - 298 kcal</i>	425.00
	 GONDHORAJ CHICKEN Succulent strips of chicken, marinated and fried. <i>160 gm - 242 kcal</i>	425.00
	 HANSHER DIMER DEVIL Kolkata version of scotch eggs, duck-eggs with minced mutton. <i>2 pcs, 250 gm - 378 kcal</i>	440.00
	 MANGSHOR CHOP A croquette of finely minced spiced mutton. <i>4 pcs, 230 gm - 250 kcal</i>	440.00
	 CHHANA MOTORSHUTIR CHOP Cottage cheese stuffed with green peas masala. <i>4 pcs, 200 gm - 288 kcal</i>	385.00
	 PUR BHORA ACHARI LONKA Large green chillies stuffed with cottage cheese and pickled chillies, batter-fried. <i>3 pcs, 200 gm - 306 kcal</i>	385.00
	 MOCHAR CHOP Croquettes of plantain florets. <i>4 pcs, 170 gm - 261 kcal</i>	325.00

CRAB



▲ KAKRAR GAL PETHECHI

Baked stuffed crab, from the house of Rai Bahadur.
2 pcs, 180 gm - 502 kcal

575.00



▲ KAKRAR JHAL

Spicy crab curry.
1 pc, 320 gm - 896 kcal

645.00

BHETKI



▲ BHETKI PATURI

Fish wrapped in a banana leaf, roasted.
2 pcs, 200 gm - 389 kcal

605.00



▲ BHETKI JHAL

In a rich spicy gravy.
2 pcs, 320 gm - 653 kcal

605.00



▲ ALOO PHULKUPI DIYE BHETKIR JHOL

A light ginger and cumin flavoured gravy, bhetki with potatoes and cauliflower.
2 pcs, 530 gm - 1182 kcal

605.00



▲ BHAPA BHETKI (GONDHORAJ)

Steamed bhetki flavoured with yoghurt and gondhoraj lebu.
2 pcs, 170 gm - 347 kcal

605.00

PRAWNS

	 GALDA CHINGRI CHINEY KEBAB Stuffed jumbo prawn flavoured with hot spices and baked. <i>1 pc, 270 gm - 488 kcal</i>	795.00
	 BHUNA CHINGRI East Bengal preparation of spicy prawn curry cooked with onions. <i>4 pcs, 360 gm - 694 kcal</i>	675.00
	 CHINGRI MALAIKARI (MEDIUM PRAWN) The most preferred local dish – prawns simmered in coconut milk and hot spices. <i>4 pcs, 330 gm - 858 kcal</i>	650.00
	 CHINGRI MALAIKARI (JUMBO PRAWN) <i>1 pc, 330 gm - 564 kcal</i>	625.00
	 DAAB CHINGRI Prawns roasted inside a tender coconut – melts in your mouth. <i>8 pcs, 270 gm - 413 kcal</i>	695.00
	 BHAPA CHINGRI A steamed delicacy, prawns marinated with fresh mustard paste and grated coconut. <i>4 pcs, 360 gm - 630 kcal</i>	650.00
	 ENCHIOR CHINGRI Combination of prawn and baby jackfruit. <i>360 gm - 680 kcal</i>	450.00
	 MOCHA CHINGRI Prawns cooked with banana flower. <i>360 gm - 540 kcal</i>	450.00
	 ALOO POSTO CHINGRI <i>350 gm - 625 kcal</i>	450.00
	 BATI CHORCHORI CHINGRI <i>350 gm - 472 kcal</i>	450.00

		MOCHAR GHONTO Melange of banana florets, Bengal gram and coconut. <i>270 gm - 575 kcal</i>	375.00
  		PALANG CHHANAR KOFTA Spinach and cottage cheese dumplings. <i>5 pcs, 280 gm - 317 kcal</i>	425.00
 		PUR BHORA DOI POTOL A combination of coconut, poppy seeds and mustard stuffed inside a pointed gourd (parwal) and cooked in a yoghurt gravy. <i>3 pcs, 250 gm - 552 kcal</i>	425.00
 		DHOKAR DALNA Lentil cakes in a tangy gravy. <i>8 pcs, 300 gm - 753 kcal</i>	425.00
 		PHULKOPIR ROAST Cauliflowers marinated with yoghurt and poppy seeds, cooked on slow fire. <i>320 gm - 496 kcal</i>	425.00
 		ENCHORER DALNA (SEASONAL) Young jackfruits in a homemade gravy. <i>320 gm - 494 kcal</i>	425.00
		NABARATNA PATURI Medley of vegetables and cottage cheese wrapped in a banana leaf, grilled to perfection. <i>2 pcs, 180 gm - 406 kcal</i>	425.00
  		CHHANAR DALNA A light gravy of tomatoes, yoghurt and green chillies – à la Bengali style is called dalna. Fresh cottage cheese dumplings simmered in 'dalna'. <i>6 pcs, 300 gm - 486 kcal</i>	425.00

VEGETABLES

	■ SHUKTONI Mixed-vegetable curry flavoured with Radhuni. 320 gm - 353 kcal	375.00
	■ BATI CHORCHORI Dry mixed-vegetables. 300 gm - 352 kcal	375.00
	■ BHAJA MASALA ALOO DUM Spicy and dry. 350 gm - 780 kcal	375.00
	■ ALOO POSTO Bangalir priyo - a favourite of all Bengalis. 300 gm - 614 kcal	375.00
	■ ALOO JHINGE POSTO The Bengali household dish made to perfection with an addition of gourd. 350 gm - 738 kcal	375.00
	■ BEGUN BASANTI Succulent brinjals cooked in a mustard flavoured yoghurt gravy. 300 gm - 127 kcal	375.00

BHAJA



- **BEGUN BHAJA**
Shallow-fried aubergines.
4 pcs, 190 gm - 711 kcal

165.00

- **JHUR JHURE ALOO BHAJA**
Juliennes of potatoes, crispy and crunchy.
85 gm - 440 kcal

165.00



- **NARKEL SHORSHE DIYE CHALKUMRO BHAJA**
White gourd stuffed with coconut and mustard, shallow-fried.
300 gm - 871 kcal

225.00



- **POSTO NARKEL BORA**
Roasted dumplings of coconut and poppy seeds.
6 pcs, 135 gm - 329 kcal

350.00

- **PAPAD BASKET**
Assortment of sago and urad dal papads.
5 pcs, 35 gm - 148 kcal

140.00

DAL



- **CHHOLAR DAL**
A popular Bengali dal with coconut.
320 gm - 450 kcal

225.00



- **MOONG MOHAN DAL**
Lentils with a distinct flavour of mango ginger and coconut.
280 gm - 505 kcal

225.00

- **MOURI AADA BATA DIYE BIULIR DAL**
This fennel flavoured dal makes a unique combination with aloo posto.
280 gm - 518 kcal

225.00



- **MACHIHER MATHIA DIYE MOONG DAL**
Combination of lentils and fish head.
300 gm - 474 kcal

250.00



- **CHINGRI MACHH DIYE BIULIR DAL**
Dal flavoured with prawns.
280 gm - 473 kcal

360.00

HILSA

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|   | ILISH BHAJA
Marinated hilsa fried to perfection.
<i>1 pc, 90 gm - 316 kcal</i> | 725.00 |
|   | BHAPA ILISH
East Bengal's pride, steamed hilsa in a mustard gravy.
<i>1 pc, 220 gm - 772 kcal</i> | 725.00 |
|   | ILISHER TEL JHAL
Hilsa in a rich and spicy gravy.
<i>1 pc, 220 gm - 738 kcal</i> | 725.00 |
|    | DOI ILISH
Hilsa cooked in a yoghurt gravy, where the curry is robust and delicately sour with curd and spices.
<i>1 pc, 220 gm - 525 kcal</i> | 725.00 |
|   | ILISH PATURI (BONELESS)
Hilsa wrapped in a gourd leaf, with mustard and coconut, finished in a griddle.
<i>2 pcs, 150 gm - 321 kcal</i> | 725.00 |
|   | ILISH BEGUNER JHOL
Light and flavourful hilsa curry with brinjals.
<i>1 pc, 350 gm - 903 kcal</i> | 725.00 |
|   | BONELESS BHAPA ILISH (FOR THREE PERSONS)
Whole fillet of hilsa, masterfully deboned, marinated with fresh mustard and steamed.
<i>1 pc, 260 gm - 889 kcal</i> | 1550.00 |