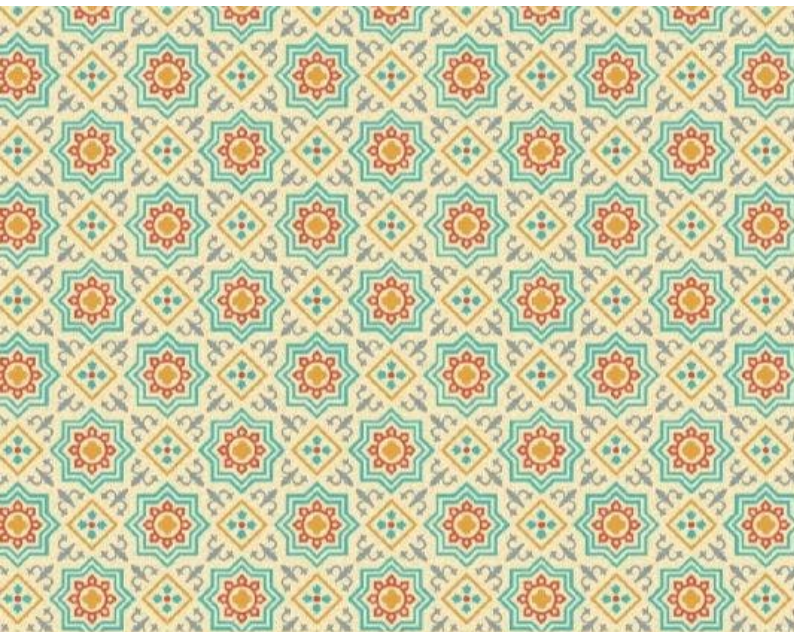




The Preface

The Bengali cuisine we interact today has undergone a journey marked by many stages of evolution. Traditionally, Bengali cuisine has its roots in the availability of ingredients related to its fertile soil laden with alluvium and the vast water bodies, including lakes, rivers, and ponds. The cuisine has taken twists and turns, incorporating various ideas and cooking techniques over time. This evolution has led to a renaissance in Bengali cuisine, much like the modern thoughts incorporated into Bengali culture through the influence of different foreign peoples over the past thousand years.

Dev's Chaudhuran is a celebration of the renaissance idea that Bankim Chandra Chattopadhyay depicted in his epic novel, with Padma at its center. The openness of the Bengali people to accept new ideas and ingredients, combined with local fruits and vegetables, led to the creation of a unique cuisine that we witness today. Influences come from the Afghans, Muslims through the Nawabs, Portuguese, British, and even the Chinese settlements in Calcutta, each adding their flavors and gastronomic delights.

The intermingling of cultures and people enriched the existing repertoire of Bengali cuisine. The initial Bengali food, categorized into Chudra (food that has to be chewed), Chosya (food that has to be sucked), Lota (food to be lapped), and Peysa (drink made of seasonal produce and dairy), has grown manifold. The inclusion of mutton, kebabs, kormas, and de pazaas has complemented traditional dishes like jhol, phaal, and erissol, offering a variety of options to the food-loving Petak Bangali.

At Dev's Chaudhuran, our USP includes Shukto (medicinal herbs and spices), wood fire oven cooking, and interesting and innovative preparations while keeping the flavors and taste of Bengali spices intact. The freshness of ingredients is of prime importance, and we strive to deliver as many organic products as possible.

Ador Appayon T Sera Thali

Bamon Thali ₹790
 Welcome drink, Posto morkol bara (2 pcs), Puri bhara ankar chop (2 pcs), bagun bhaja (2 pcs), ushN (2 pcs),
 Alor duri, Sugandhi Basmati Steamed Rice, Sukuti, Phulkopi also matoruli ruchi (Basanti pulao), machhar ghonta, chutney,
 papad, rasogola, mist doi

Dakotiya Thali ₹970
 Welcome drink, murga moocher, choto jhuri, kuki re mocha bhaja, kismi snag, bagun pora, Sugandhi Basmati Steamed Rice,
 moong dal, also jhuri bhaja, moochar ghonta, Basanti Pulao, Maa Diye chicken kasha (2 pcs), kabi bhuna mutton (2 pcs), chutney,
 papad, gurur payesh, mist doi

Al Boro Thali ₹1099
 Welcome drink, posto morkol bara (2 pcs), fish fry (2 pcs), dimer dori (2 pcs), last sang bhaja, also jhuri bhaja,
 cholar cut, ushN (2 pcs), Sugandhi Basmati Steamed Rice, Basanti pulao, Dol phulkopi, Thaneputa Bata Marghi (2 pcs),
 Mutton Bak Sungolow (2 pcs), chutney, papad, rasogola, mist doi

Devi Chowdhurani Thali ₹1699
 Welcome drink, posto morkol bara (2 pcs), Hindola ankor (2 pcs), fish fry (2 pcs), chira murgha bhaja (2 pcs),
 mazel day chole dal luchi, Sugandhi Basmati rice, jhuri chole bhaja, last sang dhorak dalna (2 pcs), micken kasha (2 pcs),
 Basanti Pulao, kabi bhuna mutton (2 pcs) also chingri (2 pcs), chutney, papad, rasogola (2 pcs), theer malpun (2 pcs),
 gurur payesh

Dhonnobad

Chocolate Paan ₹52
 A decadent twist on the traditional paan, featuring chocolate-filled betel leaves for a delightful and indulgent treat.

Chutney

(Please ask your server for today's fresh availability)

Aam sotto khejurer chutney ₹100

Sweet and tangy mango chutney with dried tomato and a flavorful kick.

Paper plastic chutney ₹100

A zesty and spicy green chili chutney, perfect for elevating your dishes with a bold flavor.

Aamer mishti chutney ₹100

A delightful sweet and sour mango chutney that perfectly balances flavors for a refreshing accompaniment.

Kooler achar ₹70

Tangy and spicy seasonal vegetable pickle with a zesty kick.

Chaitar achar ₹70

A flavorful pickled dish made from elephant apple, seasoned with spices for a unique tangy taste.

Jalpaler achar ₹70

A tangy pickle made from jackfruit, infused with spices for a distinctive and flavorful accompaniment.

Paped bhaja ₹25

Crispy fried papad, seasoned for a crunchy and flavorful snack.

Disco papad ₹25

A vibrant and crispy papad topped with an array of colorful chutneys, onions, and spices for a fun and flavorful snack.

Add ons

Paped ₹55

Chee ₹25

Pure and aromatic clarified butter, perfect for enhancing the flavor of your dishes and adding a rich, traditional touch.

Mishti Mulk

Abar khabo ₹97

A comforting Bengali dish that evokes nostalgia, featuring familiar flavors and traditional ingredients for a delightful meal experience.

Nolen Gur er Payesh ₹124

A delectable Bengali rice pudding made with creamy milk and jaggery, celebrating the essence of winter flavors.

Baked Rosogolla ₹124

A unique twist on the classic Bengali sweet, featuring soft and spongy rosogollas baked to perfection for a delightful dessert experience.

Kheer Malpua ₹124

A deliciously rich and crispy pancake soaked in sweetened milk, blending the flavors of kheer and traditional malpua for a delightful treat.

Daab Malai Ice Cream ₹187

Creamy kakul ice cream infused with tender coconut for a refreshing tropical treat.

Caramel Malai Patisapta ₹187

Layered rice flour pancakes filled with rich caramel malai for a delightful dessert.

Misti Lal Doi ₹124

Creamy sweet yogurt with a hint of red, perfect for a delightful dessert.

Bengali Mishti Platter ₹277

Banggolla Di Pao, Misti Doi, Kheer, Kheer Malpua Di Pao, Daab Malai Ice Cream (1 scoop).

Choice of Ice Cream (1 scoop) ₹124

Vanilla | Strawberry | Butterscotch | Chocolate
Indulge in your favorite flavor with a single scoop of creamy, delicious ice cream.

Nolengurer Ice Cream (1 scoop) ₹180

Creamy ice cream infused with rich jaggery for a delightful taste of tradition.

Pinky Tutti Frutti Sundae ₹223

A delightful ice cream treat topped with colorful candied fruits, nuts, and drizzled with syrup for a fun and refreshing dessert.

Interesting Facts About Foreign Vegetables and Fruits That Became Household Names in Bengal

Cashew (Anacardium occidentale) - Kaju/High Freedom

Native to Southeast Brazil, cashews were introduced to the west coast of India to check soil erosion. Today, India is the world leader in cashew production. 'Kaju' is a Portuguese corruption of the Brazilian 'caju'. 'High' is a coastal region in Bengal where the cashew is grown.

Pineapple (Ananas sativa) - Ananas

Introduced to Bengal in 1591 from Brazil, pineapples are used in many ways, including fresh in chutney.

Peanut (Arachis hypogaea) - Chinari Badam

Introduced from America, perhaps via Africa. The Bengali name means 'Chinese nut', indicating it could have arrived via Manila or China. However, 'Chinese' is also an adjective used by Bengalis to denote anything foreign.

Papaya (Carica papaya) - Papaya

Originated in Central America and came to India via the Philippines (where the Spanish brought it) and Malaysia. Unique papaya is used as a vegetable and the raw paste is used as a mild tenderizer.

Mangosteen (Garcinia mangostana) - Mangustan

Brought to Bengal from Malaya.

Sweet Potato (Ipomoea batatas) - Banga Aloo/Chine Aloo

Introduced from Africa or Brazil. The Bengali name means 'red potato' and is used in vegetable and stir-fry dishes.

Potato (Solanum tuberosum) - Aloo/Bhoyati Aloo (European potato)

The Spanish brought the first potatoes to Europe in 1493. On the west coast of India, it is called 'batata' (sweet potato). In 1783, a basket of potatoes was presented to Sir Warren Hastings in Calcutta. It was grown in the foothills of the Himalayas in the 1830s. By 1860, potatoes had become popular in Calcutta, although orthodox people avoided them until the 20th century. Uses include vegetable dishes, dried and with gravy, in shakto, posto, curries with meat and seafood, and as filling for samosas.

Tomato (Lycopersicon esculentum) - Bilayati Begoni ('European eggplant')

Originated in Mexico or Peru and came via England in the late 18th century. Used in chutney and as a flavoring for dahi.

Chilies (Capsicum frutescens) - Lanka

The Bengali name indicates it may have come via Sri Lanka. Originated in Central America and spread rapidly in India as a substitute for long or black pepper. By the mid-18th century, Europeans were calling it 'Calcutta pepper'. Chilies are used fresh, dried, and powdered for flavoring and decoration.

Custard Apple (Annona squamosa) - Anar

Native to South America, custard apple came to India from the West Indies via the Cape of Good Hope or the Philippines. It became naturalized in Bengal.

Tobacco (Nicotiana glauca) - Tamsak

Introduced to South India by the Portuguese in the early 16th century.

Gnava (Passiflora guajana) - Peyara

May have originated in Peru and was known in Eastern India as early as 1550. It is widely grown in Bengal and used as fruit and for making gnava cheese and jelly.

Corn or Maize (Zea mays) - Bhutia

Originated in Central America. Achara notes temple carvings from the 12th century A.D. showing what he claims are corn cobs. It is used roasted and eaten on the cob, usually purchased from street sellers.

Sapodilla (Manilkara zapota) - Chikar

The bark of the tree yields chicle used by the Aztecs for chewing, hence the Bengali 'chikar'. It was brought from Mozambique to Goa or the Philippines to Malaysia, and then to the east coast.

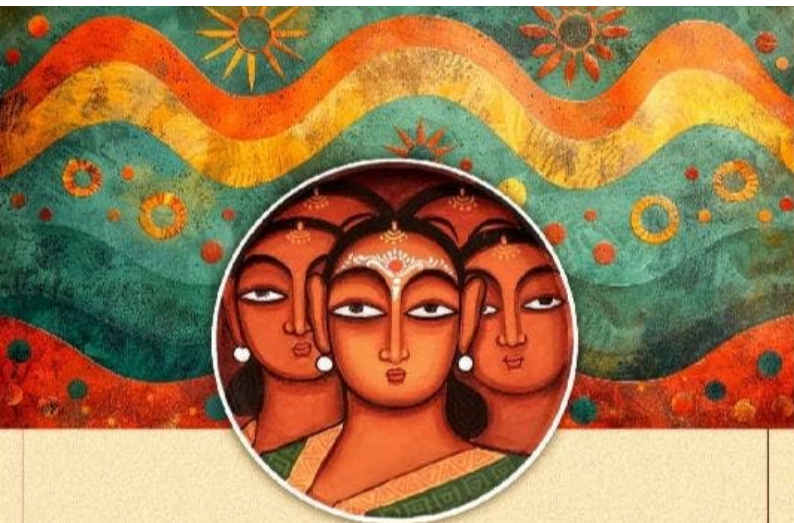
Lichi (Litchi chinensis) - Lichi

Native to southern China, lichi was brought to Bengal by the Portuguese at the end of the 16th century. It is eaten as fruit, and Goans make lichi wine.

Okra (Abelmoschus esculentus) - Bhendi

Probably from Africa, okra is a popular vegetable that is fried and cooked in stews.





Interesting Facts About Food Journey & Culture

* Auckland Hotel:

In 1841, David Wilson established a hotel-cum-bakery on Old Court Street, Calcutta, named Auckland Hotel, which later became known as Wilsons Hotel.

* Federico Patis Bakery:

In 1881, another famous bakery named Federico Patis was started. In 1887, Girish Chandra Mondal set up a tandem in Central Calcutta for making Luchi biscuits. After five years, he was joined by his neighbor, N.N. Gupta, and this firm was known as V.S. Brothers. After a few years, the factory shifted to Dum Dum. In 1897, this factory was renamed Gupta and Company, launching a new brand, Hindu Biscuits. The company primarily manufactured Western-style biscuits, but during the Swadeshi movement, the brand name gave it considerable impetus. During World War I, it changed its name to Britannia Biscuits Co., which remains one of the most dominant biscuit brands in India today.

* Sacrality of Meat in Bengal:

It was a tradition that Bengalis did not consume unsanctified or "brahma" meat. As meat consumption increased, some butcher shop owners started worshipping Kali idols in their shops to guarantee the sanctity of the meat. These shops are still visible in different parts of Kolkata. To incorporate these items into their meals, the middle class sometimes altered the contents or consumed them in different ways.

* Adaptation of European Foods:

The French omelet became "munket" with a Bengali twist. Some food items retained the same name but took different forms, such as chachar. In the case of cheap, large pieces of meat were replaced with small pieces. Sometimes, even European food items were discovered in Calcutta, such as egg devil, where small pieces of meat were added to eggs.

* Tea and Biscuit Controversy:

As early as 1827 or earlier, there was a huge uproar in the Hindu society of nearby Cachar, about 70-75 miles from Sylhet. Despite communication difficulties, people traveled between the two towns. Almost all servants in Cachar were originally from Sylhet. When the tea business started, people from Sylhet went to Cachar and became clerks in the tea gardens. Thus, there was closeness among the Hindus of Sylhet and Cachar. When the Anglicized people of Cachar had British biscuits with tea in their fancy gatherings, it quickly became known in Sylhet, causing both societies to become furious over this unfathomable sacrilege. The rebels avoided severe punishment by performing the usual practice of shaving their heads. It's interesting to note that tea and biscuits, a common morning meal today, were once considered taboo.

Nawab Wajid Ali Shah in Calcutta, 1856

Kolkata Awadhi Murgh Dum Biryani Since 1856 ₹349

Indulge in biryani with our royal chicken biryani, served with refreshing raita and crispy lachha onions for the perfect balance.

Kolkata Awadhi Gosht Dum Biryani Since 1856 ₹367

Savor our royal mutton biryani, slow-cooked to perfection and served with cooling raita and crispy lachha onions for a timeless delight.

Devil Chowdhurani Speciality Androjaal Biryani Since 1856 ₹700

A specialty of Devil Chowdhurani with chicken, mutton, Kolkata dhokla, egg & potato.

Wajid Ali Calcutta Special Awadhi Murgh Chaap ₹349

A Mughlai specialty that became popular in Kolkata.

Wajid Ali Calcutta Special Awadhi Murgh Rezala ₹349

A perfect light yogurt-based chicken preparation a must-try for gastronomes.

Wajid Ali Special Awadhi Gosht Rezala ₹625

Succulent mutton cooked in a rich, creamy Awadhi style gravy for a royal treat.

Wajid Ali Special Awadhi Gosht Chaap ₹625

Tender mutton chops marinated and slow-cooked in aromatic Awadhi spices for a regal delicacy.



Shobar Sathe- Breads

Phoolke Loochi (4pcs) ₹100

Deep-fried puffed bread made with refined flour.

Trikon Porota (1pc) ₹35

Flaky, layered bread made from whole wheat flour, often enjoyed with spicy curries.

Rachaballavi (1pc) ₹35

A specialty steamed bun made in "rangra" (a Chinese format in Kolkata).

Koralshutir Kochuri (2pcs) ₹70

Deep-fried Indian puffed bread stuffed with green peas.

Poromanno

Sugondhi Basmati rice ₹187

Steamed Basmati rice.

Bengali Style Fried Rice ₹232

Bengali-style basmati rice with cashew nuts, radishes, carrot & beans.

Thakur Barir Soda Pulao ₹232

An age-old traditional rice preparation from the house of the Tagores.

Basanti Pulao ₹232

Bengali Zaminers, influenced by the Mughal/Bedi Nawabs, used saffron in the Bengali Basmatikhag pulao, resulting in a great combination of Basanti pulao, best enjoyed with Kasha Mergina.

Bangladeshi Morog Pulao ₹394

Chicken pulao from Bangladesh.

Dhakal Chingri Pulao ₹394

An aromatic rice preparation of shrimp & spices.

Dhakal Ilish Pulao ₹660

A fragrant rice dish cooked with aromatic spices and tender Hilsa fish, capturing the essence of Dhaka's culinary heritage.

Banglar Mocha Pulao ₹232

A delightful rice dish made with fragrant basmati rice, tender banana flower, and traditional spices, celebrating the flavors of Bengal.

• Murgir Saat Kabon- A spectrum of chicken preparation

Kolkata Chicken stew ₹394

An English influence on Kolkata's culinary map.

Goolando steamer chicken curry ₹394

A famous pick from the steamers that brave on the Hooghly.

Gondhoraj Chicken ₹421

Chicken infused with flavors of Gondhoraj lime.

Murgir Laal Jhol ₹421

A light yet delicately flavorful chicken curry with aromatic Bengali spices and potatoes.

Shile Bata Masala Kosheo Murgi ₹421

Dry preparation of chicken with onion & tomatoes.

Kancha lonka dhonepata Murgi ₹421

Chicken soaked in a bath of fresh coriander & green chili.

Bagoner Masala Murgi ₹421

Chicken cooked with fresh garden spices for a vibrant, flavorful dish.

Daktiyas Baanshe porana Murgi ₹421

Daktiyas Baanshe Porana Murgi- A Devi Choudhurani speciality made with whole spices & boneless chicken roasted to perfection.

Colonial Chicken Dak Bungalow ₹421

Established in India in the 1840s, Dak Bungalows were government buildings set up along the main roads, serving as lodging for travelers (usually British) and as post offices for the British mailing system. These Dak Bungalows serve a chicken dish made with Bengali spices and succulent pieces of meat.



• Mojadaar Maangsher Makha Maakhi Kabini

Mata Jhal Charchori ₹550

A spicy stir-fry of mutton/liver chunks with vegetables and traditional Bengali spices.

Kochi Pathar Jhol ₹625

Melt in the mouth tender pieces of succulent meat morsels that go well with steamed rice.

Baanshe Para Mangsho - Slow flame ₹625

A specialty of Devi Choudhurani, in which boneless pieces of mutton are wrapped in leaves and cooked inside hollow bamboo for long hours.

Dhakai Mutton ₹625

Succulent mutton soaked in rich, aromatic Dhakai spices for a flavorful delight.

Sugandhi Lebur Mutton ₹625

A perfect light yogurt-based preparation a must-try for gastronomes.

Shile Bata Masala ₹625

Kosheo Reyazi Mutton

A Mughal specialty that became popular in Kolkata.

Colonial Mutton Dak Bungalow ₹625

Established in India in the 1840s, Dak Bungalows were government buildings set up along the main roads, serving as lodging for travelers (usually British) and as post offices for the British mailing system. These Dak Bungalows used to serve a mutton dish made with Bengali spices and succulent pieces of meat.

Devi's Special Kaalo ₹655

Bhuna Jonglee Mutton

Bhuna is a form of cooking with very little water & oil, a typical forest-dweller's preparation.

Devi Chowdhurani's Special Kosha ₹673

Mangsho with Mughlai Parantha An evergreen classical combination that can fill the mood of any mutton lover.

• Paniyo

Choronamrito ₹187

Tender coconut, water, clarified butter, holy basil, honey, and yogurt blended into an evergreen dodhi-pocha, inspired by temple offerings.

Gondhoraj Lebur Shorbot ₹187

Gondhoraj lime, simple syrup, and water lime leaf stirred into a perfect all-season drink.

Kancha Mitha Aam Panna ₹187

Sweet and sour mango drink, an evergreen classic of Bengali cuisine.

Anarash Lobongo Juthika ₹187

Clive and fruit pineapple lemonade.

Dossue Ranir Paniyo ₹187

A favor to drink of the bandit queen of Bengal, made with mint leaves, palm sugar, and taro root.

Mineral Water ₹97

Sriphaler Shorbot ₹187

A detox drink made with stone apple, simple syrup, and aniseed.

Fresh, Cold-Pressed Healthy Juice ₹187

Choice of Juicest Watermelon/ Orange/Pomegranate/ Pineapple/ Mixed Fruit

Masala Cola ₹151

A refreshing twist on classic cola, infused with aromatic spices for a unique and zesty flavor experience!

Lime Soda ₹151

A refreshing fizzy drink made with zesty lime juice and a touch of sweetness, perfect for quenching your thirst!

Canned Juice By Glass ₹108

Diet Aerated Beverages Can ₹97

• Dimma Bhakumar Niramish Jhuli

Khoribari Jongoler Posto Narkel Bora ₹277

Poppy seed and coconut fritters, a popular snack of Bengal.

Paot Patar Bora ₹277

A traditional favorite, crisp-fried jute leaves.

Dumur Aar Akhrater Chop ₹277

Figs and walnut, gulkette served with cucumber & green chili chutney.

Kumra Phool Aar Chanar Putli ₹277

Pumpkin flower fritters.

Latagurir Mocha, Koraishtuti ₹286

Aar Chanar Tila

Banana flower, green peas, and cottage cheese cutlet.

Porana Anarasher Sheek ₹277

Pineapple skewers cooked in a clay oven.