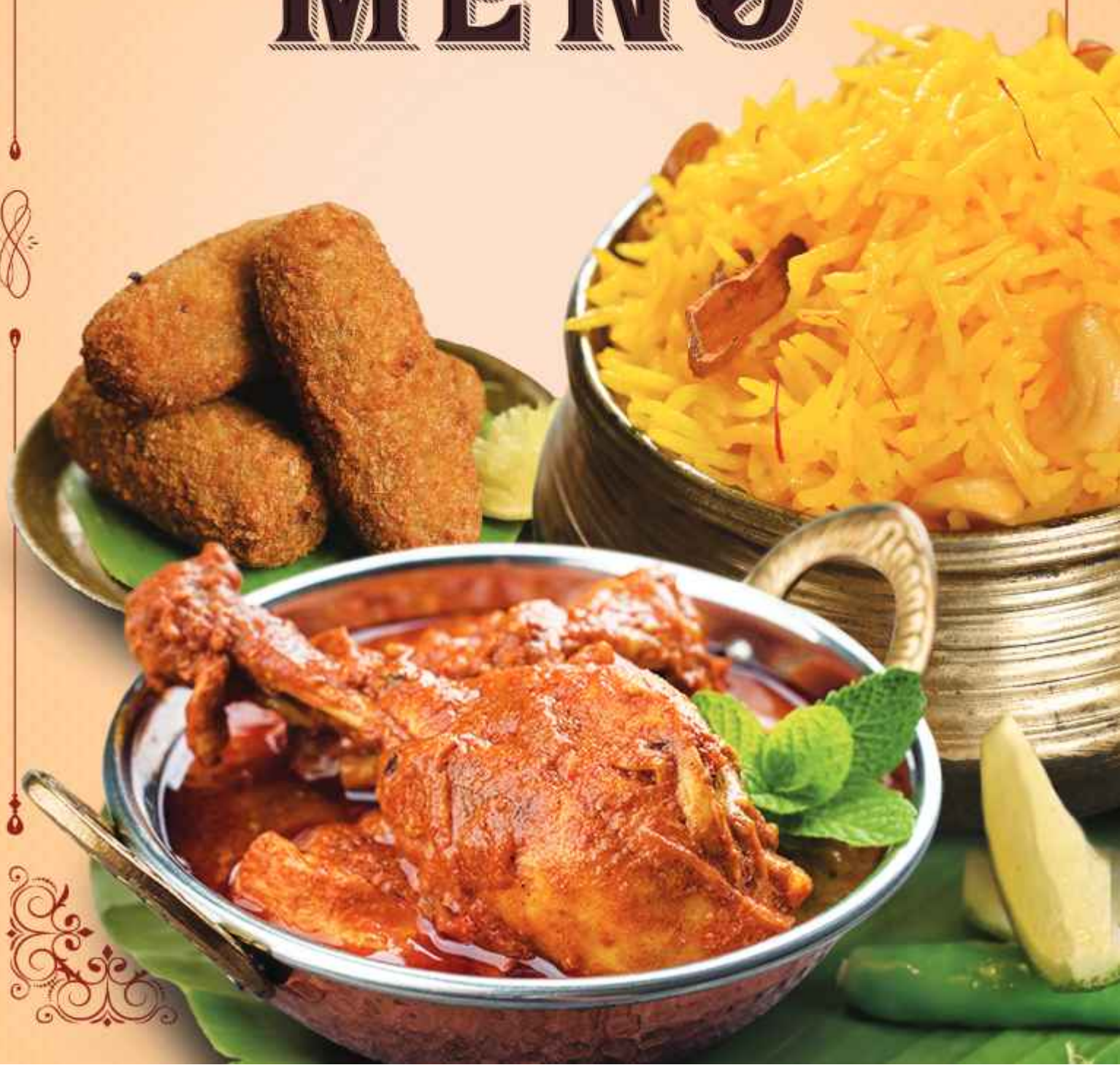




THE TRUE TASTE OF BANGALIANA

# MENU





## Starter

	Portion	Price (Rs.) Full / Half
<b>Chana motoshuti'r chop</b> <i>Cottage cheese stuffed with green peas masala</i>	2pcs / 4pcs	155 / 295
<b>Mocha'r cutlet</b> <i>Banana blossom croquettes known as bengali "Mochar Chop"</i>	2pcs / 4pcs	125 / 225
<b>Chingri'r cutlet</b> <i>Crumb fried succulent prawn served with tangy coriander chutney</i>	2pcs / 5pcs	195 / 465
<b>Chittagong pomfret fry</b> <i>Most popular dish, sea water pomfret brushed with spices laid to fry</i>	1pc	375
<b>Crunchy fried chicken</b> <i>Piping hot chapatti chicken ready to munch</i>	8pcs	325
<b>Fish fry ( Kolkata Bhetki )</b> <i>Bengal bhetki fillet marinated freshly with spices, deep fried served with greens</i>	1pc / 2pcs	245 / 475
<b>Fish kabiraji ( Kolkata Bhetki )</b> <i>Bengal bhetki fillet trapped and fried in egg net</i>	1pc	445
<b>Galda chingri'r chiney kebab</b> <i>Stuffed jumbo prawn flavoured with hot spices and baked</i>	1pc	575
<b>Gondhoraj chicken</b> <i>Succulent strips of chicken marinated with dominant gondhoraj and fried</i>	10pcs	325
<b>Hash'er dim'er devil</b> <i>Minced mutton keema coated on duck egg crumbed and deep fried</i>	2pcs	325
<b>Lau patay hilsa'r cutlet</b> <i>Boneless hilsa wrapped with bottle gourd leaf, crumbed and deep fried</i>	1pc / 2pcs	395 / 785
<b>Mangsho'r chop</b> <i>Bengal's most wanted deep fried minced mutton crumbed and fried</i>	2pcs / 4pcs	170 / 325
<b>Mourala mach'er jhal peyaji</b> <i>Delicate fish starter from bengal gharana, crispy crunchy whitebait fish and onion, batter fried</i>	150 grams	275



## Bhaja Bhuji

	Portion	Price (Rs.)
<b>Aloo bhaja</b> <i>Julienne of potatoes crispy and crunchy</i>	1 Portion	105
<b>Begun bhaja</b> <i>Perfectly seasoned, pan-fried brinjals</i>	4pcs	85
<b>Narkol posto'r bora</b> <i>Roasted dumpling of coconut and poppy seeds</i>	6pcs	245
<b>Papad basket</b> <i>Papad is typically served as an accompaniment to a meal</i>	5pcs	85



## Dal

### Chola'r dal kaju kismis diye

A traditionally bengali dal with coconut & kaju kismis

### Masoor'er dal

Flavourful & tasty bengali dish made with red lentils, spices and herbs

### Moong dal (Aam adha bhaja diye)

Lentils with a distinct flavour of mango, ginger and coconut

### Moong dal (Mach'er matha diye)

A traditional bengali recipe with combination of macher matha and lentil, must for all occasion

Portion Price (Rs.)

1 Portion 145

1 Portion 125

1 Portion 145

1 Portion 175

## Main course (Veg)

### Bati chorchori

Dry mixed veg. Recipe generally refers to a mishmash of vegetables

### Begun basanti

Succulent brinjal cooked in a mustard flavoured yogurt gravy

### Chana'r kalia

Rich, flavoured, spicy and luscious bengali cottage cheese curry

### Dhoka'r dalna

Signature Bengali Vegetarian Dish Using Chana Dal Which Is Traditionally Fried And Simmered In A Satvic Gravy

### Doi potol

A combination of coconut poppy seed and mustard stuffed pointed gourd cooked in yoghurt gravy

### Echor'er dalna (Seasonal)

Echorer dalna recipe or kathaler torkari is a classic traditional bengali dish with unique taste & texture

Portion Price (Rs.)

1 Portion 275

4pcs / 8pcs 135 / 255

4pcs / 6pcs 205 / 295

4pcs / 8pcs 145 / 275

4pcs 275

1 Portion 295





## Main course (Veg)

### Jhinge aloo'r posto

Ridge gourd & potato in creamy poppy seed paste

1 Portion

265

### Kosha aloo'r dum

Spicy and dry dum aloo a must try with luchi

1 Portion

245

### Mocha'r ghonto

A pure bengali delicacy and one of the most beloved vegetarian traditional bengali dish

1 Portion

245

### Mocha'r paturi

Banana flower wrapped and cooked in banana leaf

2pcs

275

### Phulkopi'r roast

Cauliflowers marinated with yogurt and poppy seeds cooked on slow fire.

1 Portion

275

### Potol'er dorma

Stuffed pointed gourd dipped in gravy cooked in low flame until soft and tender

4pcs

265

### Shuktoni (Shukto)

Bengals most favourite item dominated by bitter gourd, bori and radhuni

1 Portion

245



## Main course (Fish)

### Bhetki

Portion

Price (Rs.)

Full / Half

#### Bhetki'r jhol aloo & phulkopi diye

Light fish curry with potato & cauliflower

2pcs

495

#### Bhetki'r paturi ( Kolkata Bhetki )

Marinated in a spiced mustard paste, wrapped in banana leaf and then slow cooked till tender

2pcs / 1pc

495 / 255

#### Shorshe bhetki

Bhetki cooked in rich spicy gravy

2pcs

495





## Katla

### Katla mach'er bhaja

Made with a melange of spices and herbs a good go

### Katla mach'er jhol

Simple home made bengali katla curry

### Katla mach'er kalia

A rich gravy with balance spices, a must dish for bengalis

### Katla mach'er roast

Unique flavor of katla fish, prepared by chef's choice

### Katla mach'er shorshe bata

Tenderly simmered katla fish in mustard gravy, served hot

### Doi katla

Katla fish cooked in rich yogurt base gravy

Portion	Price (Rs.) Full / Half
2pcs	395
2pcs / 1pc	395 / 210
2pcs / 1pc	395 / 210
2pcs / 1pc	395 / 210
2pcs / 1pc	395 / 210
2pcs / 1pc	395 / 210



## Pabda

### Pabda'r jhol (Begun bori diye)

Pabda macher jhol cooked with brinjal and dried lentil dumplings is a match made in heaven

### Pabda'r tel jhal

Delicately cooked fresh water fish is at its best in a mustard gravy

Portion	Price (Rs.) Full / Half
1pc	275
1pc	275

## Koi

### Tel koi

Mustard and cumin flavoured spicy, local favourite

### Koi mach'er jhol

Homemade fish curry with potato's and cauliflower light and delicious

Portion	Price (Rs.) Full / Half
1pc	335
1pc	335

## Chingri

### Chingri'r malaikari (Jumbo Prawn)

The most preferred dish of bengalis, prawn simmered in coconut and hot spices

### Chingri'r malaikari (Medium Prawn)

Creamy bengali prawn curry with coconut milk and hot spices

### Chingri'r bhuna

East bengals spicy prawn curry cooked with onions

### Daab bhapa chingri

Prawns roasted inside a tender coconut its yummy for your tummy

Portion	Price (Rs.) Full / Half
1pc	575
2pcs / 4pcs	290 / 560
2pcs / 4pcs	285 / 545
8pcs	575





## Ilish

### Doi Ilish

Combination of curd and spices to served with steam rice

### Ilish bhaja (Fried)

Bengali's favourite hilsa deep-fried in mustard oil until crunchy and sizzling

### Ilish bhapa

East bengals pride steam hilsa with mustard gravy

### Ilish bhapa (Boneless)

This prized bengali recipe for hilsa steamed in mustard sauce looks gorgeous, but cooks quickly.

### Ilish paturi (Boneless)

Marinated with mustard and coconut wrapped & cooked in banana leaf

### Ilish'er tel jhal

Hilsa in rich and spicy gravy

Portion

Price (Rs.)

Full / Half

1pc

685

1pc

685

1pc

685

1pc

1350

1pc / 2pcs

425 / 785

1pc

685



## Chital

### Chital mach'er muitha

Fish dumpling cooked in spicy gravy

### Chital mach'er peti roast

Fish from the bramhaputra, most desired portion "peti" richly cooked with spices

Portion

Price (Rs.)

Full / Half

6pcs / 8pcs

365 / 475

1pc

645



## Shutki

### Dry shutki (Bombay Duck)

Dry fish item pungent and spicy

Portion

Price (Rs.)

1 Portion

375

## Kakra

### Kakra'r gal petechi

Stuffed crab baked from the House of Raj Bahadur

### Kakra'r jhal

Spicy crab curry

Portion

Price (Rs.)

2pcs

465

1pc

465





## Main course (Chicken)

### Doi murgi

*Delicate chicken preparation, flavoured with yogurt*

### Murgi'r jhol

*Home cooked simple chicken curry*

### Kachalonka dhonopata diye murgi

*Light chicken dish flavoured with green chillies and coriander*

### Laal chittagong murgi

*Chicken in a fiery red curry*

Portion	Price (Rs.) Full / Half
2pcs / 4pcs	215 / 395
2pcs / 4pcs	215 / 395
6pcs	425
2pcs / 4pcs	215 / 395

## Main course (Mutton)

### Kosha mangsho

*Kosha mangsho is a traditional bengali mutton delicacy popular for its rich taste and spiciness*

### Mangsho'r jhol

*Mutton stewed in a light, hearty jhol until tender and melt-in-your-mouth*

### Rai bahadur mangsho

*Mutton pan fried with spices cooked in own juice flavoured thick curry*

### Dhakai pora mangsho

*Spicy and dry flavour of bengal*

Portion	Price (Rs.) Full / Half
2pcs / 4pcs	290 / 540
2pcs / 4pcs	290 / 540
2pcs / 4pcs	290 / 540
2pcs / 4pcs	290 / 540



## Rice & Pulao

### Steam rice (Sada Bhat) (Daawat Super)

*Fine basmati rice, served hot & fresh*

Portion Price (Rs.)

1 Portion 165

### Kaju kismis diye pulao

*Pulao loaded with the goodness of fresh dry fruits*

1 Portion 235

### Chingri'r dum pulao

*Aromatic basmati rice dum cooked with prawns, herbs & spices*

1 Portion 415

### Morog'er dum pulao

*Aromatic basmati rice dum cooked with chicken, herbs & spices*

1 Portion 395

### Mangsho'r pulao (Mutton)

*Aromatic basmati rice dum cooked with mutton, herbs & spices*

1 Portion 425

## Bread

### Luchi

*Local favourite, puffed roundels, made with flour & deep fried*

1pc 18

### Paratha

*Triangular shaped bread, made with flour & fried*

1pc 30

### Koraishuti'r kochuri

*Stuffed with green peas, made with flour & fried*

1pc 25

### Radhaballavi

*A Bengali deep fried pastry with a delicious filling of biuli'r dal spiced with fennel seeds, ginger and green chillies*

1pc 32





## Chutney

*Sweet & sour item to finish of your lunch and dinner on happy notes*

- Aamsotto o khejur'er chutney**  
**Kacha aam'er chutney (Mango)**

Portion Price (Rs.)

- 1 Portion 95  
1 Portion 95

## Dessert

### Mishti doi

*Homemade sweetened yoghurt*

### Indrani

*Cottage cheese balls in thickened milk, topped with dry fruits*

### Baked sandesh

*Sandesh made from chana and rabdi, mixed and baked with dry fruits*

### Baked pantua

*Golden fried cottage cheese ball*

### Baked mihidana'r sathe rabdi

*Soaked in sugar syrup topped with rabdi & baked*

### Chana'r malpua

*Deep fried flat roundels of homemade "cheese" dipped in sugar syrup, served with ice cream*

### Roshogolla

*An authentic and traditional bengali milk - based dessert recipe made with cottage cheese soaked in sugar syrup*

Portion Price (Rs.)

- 1 Portion 80  
1 Portion 115  
1 Portion 125  
2pcs 115  
1 Portion 135  
2pcs 135  
2pcs 85

## Ice-Cream

- Chocolate ice-cream**  
**Vanilla ice-cream**  
**Nolen Gur'er ice-cream**

Portion Price (Rs.)

- 1 Scoop 115  
1 Scoop 145  
1 Scoop 165







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Delve into the rich flavors of Bengali classic cuisine with our inspired menu. Enjoy a memorable dining experience that celebrates the essence of traditional Bengali dishes.

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