



the 
potbelly





STARTERS

Basil Paste, 3 Colour Capsicum, Mushroom and Cheese Sandwich	180
Chilli Cheese Toast, Cheese and Salsa Sandwich	180
Coriander Paste, Chicken Pepper and Salsa Sandwich	200
Dhamaka Maggi	150
Keema Maggi	220
Maggi Mirch Masala	150
Maggi Mushroom	180
Phataka French Fries	130
Phataka French Fries with Keema	200
Rolls Loaded with Paneer	180
Rolls Loaded with Pepper Chicken	260
Pakora Basket	180
Assorted chukkas of aubergine, potato fried to a golden crisp, saboodana pakora and pyaaz kachri, served with chutneys (coriander n tomato).	
Saboodana Basket	180
Saboodana (tapioca) puffs fried to a golden crisp served with parwal (pointed gourd) chokha and tomato chokha.	
Baggia Basket	180
Pockets of rice flour stuffed with spiced channa dal tempered with spices, served with tomato chokha n coriander chutney.	
Parontha Basket	290
Assortment of parathas - sattuu, aloo and onion, served with oal pickle, raita. Pumpkin based Bihari prepration	



STARTERS

Poori Basket

Assorted of marua (finger millet) poories, stuffed with spiced sattu (roasted gram flour), aloo, onion served with oal pickle and raita

240

Chana Dal n Pyaaz kachri Basket

Pakorras made of channa dal and onions served with tomato chokha and coriander chutney.

180

Aloo Lalu Chop

Spicy Bihari cutlets served with bun coriander, tomato chutneys and sabudana pakoda

230

Googni Churra

Spiced black channa n roasted flattened rice served with ol (yam) pickle and Parwal (pointed Gourd) Chokha.

190

Meat Pakora Basket

Assorted pakoras made with mutton and chicken fried to a golden crisp, served with chutneys

320

Fish Chokha on Marua roti

Fish paste served on raagi | finger millet crispy poories with coriander chutney and sabudana pakoda

300

Keema Aloo Chop

Minced meat and aloo cutlets served on bun with coriander and tomato chutneys and sabudana pakora

320

Keema Goli

Spiced mutton minced balls served with mini khasta breads

320

Keema Googni

Concoction of mince meat and black gram served on roasted flattened rice with parwal (pointed gourd) chokha and tomato chokha

260

Macchli Goli

Minced betki fish served with mini khasta breads

300

Phish Phingers

Deep fried cooked in Bihari masala batter served with phataka fries and garlic chutney.

360





PLATTERS

VEG

Bhojpuri Thali (No Onion & Garlic)

340

Paneer and potato vegetable stew served with two kinds of pooris, oal pickle, teesi (flax seed) chutney and aloo pudina raita

Dal Bhaat Thali

340

Rice, Chana dal, marua (finger millet flour) pooris, aloo bhujia, ramsalan (besan sabzi), pickles and boondi raita

Dalpitti

340

Whole-wheat flattened dumplings in spicy lentil served with aloo bhujia, saboodana pooris, pickles and boondi raita.

Dana Jhamarua Thali

340

Special bihari aubergine and potato in mustard based gravy dish served with rice flour rotis stuffed with spiced poppy seeds.

Litti Chokha

340

A trademark Bihari dish of whole wheat balls stuffed with sattu (spiced gram flour) served with chana dal, aubergine mash and potato mash

Madhubani Thali

340

Traditional aloo-channa dal sabzi served with sattu pooris, onion pooris, ol pickle, teesi(flax seed) chutney and aloo pudina raita.

Maher

340

Spiced yogurt based hot rice dish served with garlic potatoes and pickle

Maithili Thali

340

Paneer and mushroom in a creamy gravy served with spinach pooris, ol pickle, teesi(flex seed) chutney and boondi raita.

Makhana Thali

340

Makhana and pea based vegetable dish served with spinach pooris ol pickle, teesi(flex seed) chutney, tomato chutney and potato aubergine mash.



PLATTERS

VEG

Ranchi ka Pulao

340

Aubergine, lentil, peanuts mixed pulao rice served with garlic potatoes, ol pickle, tami (flax seed) chutney and aaloo pudina raita.

Tarkari Thali

340

Vegetarian platter of channa dal, a pumpkin based Bihari preration served with stuffed dal kachoris, ol pickle and boondi raita.

Tehri

340

A special Bihari pulao rice preration served with aubergine mash, oal pickle and aloo pudina raita

MEAT

Khada Masala Chicken with Lachha Paratha | Rice | Poori

450

Chicken in thick spicy gravy served with lachha paratha | rice and bondi raita

Khada Masala Mutton with Lachha Paratha | Rice | Poori

540

Mutton in spicy gravy served with lachha paratha | rice and boondi raita

Litti Chicken

450

Trademark Bihar dish of whole wheat balls stuffed with spiced sattv served with khada masala chicken and aubergine chokha

Litti Mutton

550

Trademark Bihar dish of whole wheat balls stuffed with spiced sattv served with khada masala mutton and aubergine chokha

Mutton Chaamp

550

Mutton chaamp in thick gravy served with tawa mirchi paratha

Ahuna Mutton

550

Traditional preparation of mutton slow cooked in ahunas (earthen pots) served with roasted flattened rice (poha), flaky parathas



MEAT

Pudina Chicken Pulao

Bihari style medium spicy chicken in mint based rice served with boondi raita and sabudana pakoras

450

Bihari Burger

Chicken patti with minced mutton keema served with desi fries and garlic chutney

350

Champaran Style Mutton

Boneless Mutton in thick pepper gravy served with moong dal parathas and pudina - aloo raita

500

Chicken Ishtew

Chunks of chicken and vegetables in a spicy gravy

380

Chicken Kalimirch

Chicken in black pepper preparation served with paratha , aloo - pudina raita and parwal chokha

420

Chicken Teekha Ishtew

Spicy chicken stew served with rice, tomato chokha

350

Golmirch Chicken

Boneless chicken in creamy pepper preparation served with lachha paratha and sabudana pakoras

480

SEAFOOD

Dehati Fish n Chips

Mildly fried fish served with phataka fries

420

Jhingha Machhli

Spicy shrimp curry with rice

420

Posta Dana Machhli

Steamed fish and poppy seeds paste, served with rice flour flatbreads

420

Sarso Machhli

Mustard based fish curry served with rice

420

Sarso Machhli Steamed

Stemed fish and poppy seeds paste, served with rice flour flatbreads

420

The background of the menu is a warm, yellowish-gold color with a subtle, painterly texture. Scattered across the top and right are various spices and ingredients: a whole cinnamon stick, several slices of ginger, and a few whole cloves. On the right side, there is a detailed illustration of a traditional metal cooking pot (dum) with a lid, resting on a wooden surface. The word "BIRYANI" is written in a large, bold, black, sans-serif font on the left side of the page.

BIRYANI

Kathal Biryani

Flavourful jackfruit biryani slow cooked in earthen pots

500

Veg Biryani

Flavourful vegetable biryani slow cooked in earthen pots

450

Chicken Biryani

Flavourful chicken biryani slow cooked in earthen pots

600

Machhli Biryani

Flavourful fish biryani slow cooked in earthen pots

550

Mutton Biryani - Yakhni style

Traditional yakhni style biryani slow cooked in earthen pots

650

DESSERTS

Apple Cinnamon Cake

250

Raspua

250

Banana Choco Chips

250

Makhana Kheer

140

Pineapple Upside Down Cake

250

Saffron Boondi In Hungcurd

150



DRINKS

DESI COOLERS

Aam Panna	130
Salt n Spicy Lassi	130
Sattu Cooler Salty	130
Sattu Cooler Sweet	130
Sweet Lassi	130

LEMONADES

Apple Lemonade	130
Fresh Lemonade	110
Mirchi Masala Lemonade	120

ICED TEAS

Apple Cinnmon Iced Tea	150
Cinnamon Iced Tea	150
Mixed Fruit Iced Tea	150
Nettle Lemongrass Iced Tea	150
Rhododendron & Tulsi Iced Tea	150
Rose Iced Tea	150

COLD BREWS / SHAKES

Banana Shake	115
Chocolate Oreo Peanut Butter	150
Chocolate Oreo	150
Cold Coffee	150

HOT CUPS

Black Coffee	115
Green Tea	150
Lemon Tea	150
Masala Chai (pot for 2)	150
Coffee (pot for 2)	150
Mineral Water	40

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Enjoy free



*We levy 10% service charge on all our items.

*These rates are exclusive of taxes.

