



# 1895

*From the house of*



## INTRODUCING **BENGALI** À LA CARTE MENU

1st December, 2024 onwards





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# BENGALI À LA CARTE MENU



<b>KOLKATA CLASSIC LUCHI PLATTER</b>	200/-
(Luchi , Bengun Bhaja, Cholar Daal)	
<b>LUCHI</b>	50/-
(Soft, deep-fried Bengali flatbread made from refined flour, perfect with rich curries)	
<b>BEGUN BHAJA</b>	100/-
(Golden-fried eggplant slices sprinkled with poppy seeds, a classic Bengali delight)	
<b>CHOLAR DAAL</b>	125/-
(Bengal Gram lentil whole cooked with thin sliced coconut cubes and spices, very flavorful and mildly sweet )	
<b>BHAJA MOSHLAR ALOOR DOM</b>	125/-
(Spicy, slow-cooked baby potatoes with a blend of roasted spices)	
<b>DHOKAR DALNA</b>	175/-
(A Traditional Bengali dish of fried lentil cakes simmered in a rich, spiced gravy)	
<b>SHONA MOOG DAAL</b>	150/-
(Nutty-flavored yellow lentil cooked to a creamy consistency, lightly spiced and garnished)	
<b>ALOO POSTO</b>	200/-
(Potatoes cooked in a mildly spiced poppy seed paste, an all time Bengali favorite)	
<b>CLASSIC BENGALI FISH FRY WITH KASUNDI</b>	375/-
(Crispy Kolkata Bekti fillets marinated in spices, served with tangy local mustard sauce)	
<b>EGG KOSHA</b>	150/-
(Hard-boiled eggs in a thick, spiced onion-tomato gravy, bursting with flavor)	
<b>FISH KAALIA</b>	250/-
(River fish cooked in a rich, spicy thick gravy with aromatic spices)	
<b>MACHHER JHOL</b>	250/-
(Light Bengali fish curry with vegetables, spiced with turmeric and green chilies & black cumin)	
<b>POSTO CHINGRI BATA</b>	450/-
(Ground poppy seeds and shrimp cooked together for a smooth, flavorful dish, again an all-time favourite)	
<b>PRAWN MALAI CURRY</b>	400/-
(Succulent prawns simmered in a creamy coconut-milk-based curry - a signature Bengali preparation)	
<b>MURGI'R JHOL</b>	275/-
(Light homestyle chicken curry with potatoes, simmered with mild spices)	
<b>MUTTON KOSHA</b>	475/-
( Slow-cooked, spiced mutton curry with a thick, robust gravy)	
<b>CHOICE OF RICE</b>	
<b>White Rice</b> (Plain steamed rice, a perfect base for any curry)	100/-
<b>Pulao</b> (Fragrant rice cooked with mild spices and a touch of sweetness, with cubed vegetables, cashewnuts & raisins)	150/-

**\*\*Jhuri Aloo Bhaja** (Crispy, very thinly sliced fried potatoes, curry leaves)-complimentatry with mains