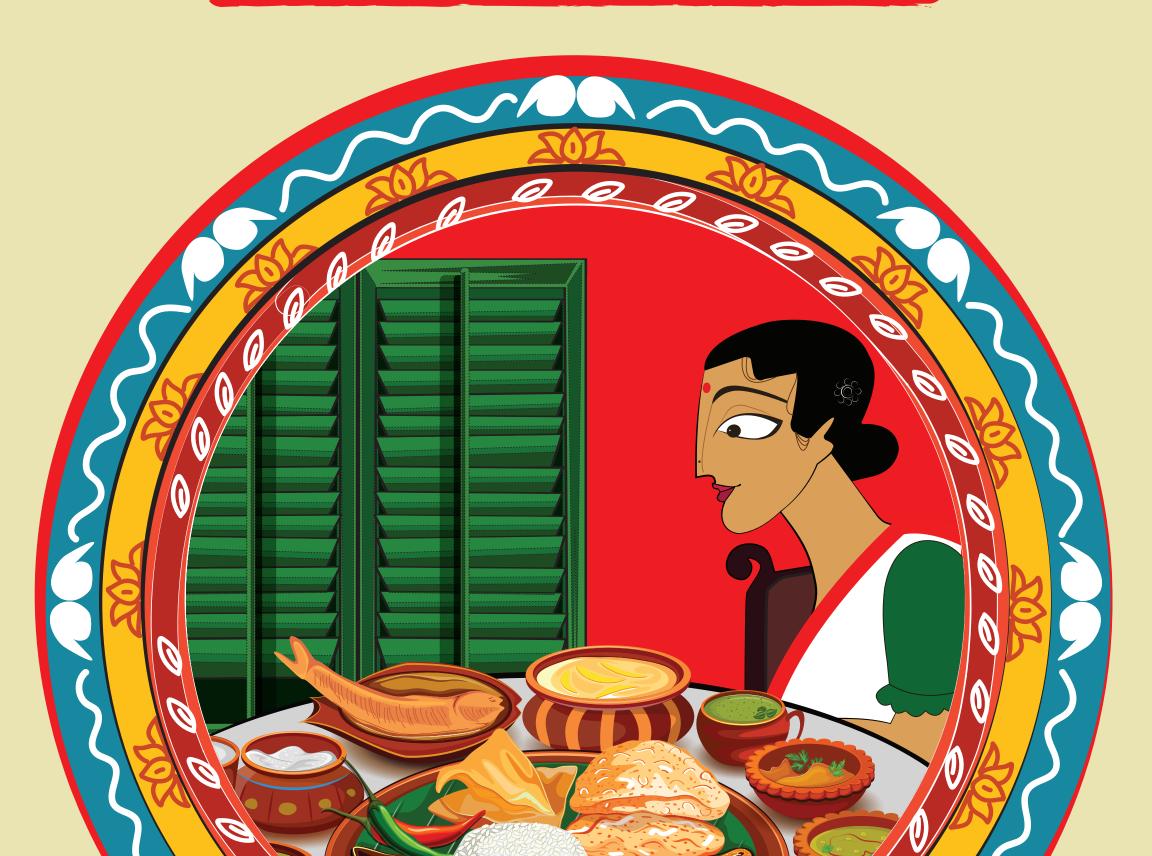




INTRODUCING BENGALI À LA CARTE MENU

1st December, 2024 onwards



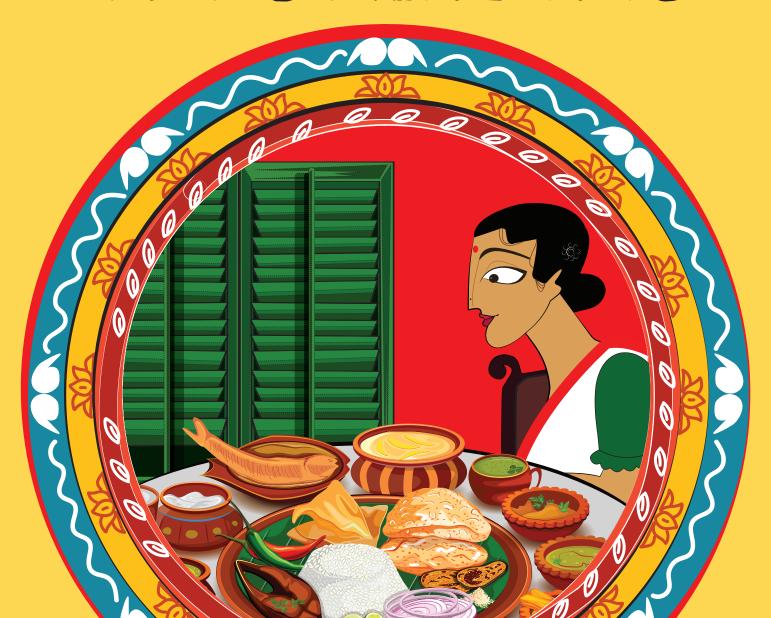


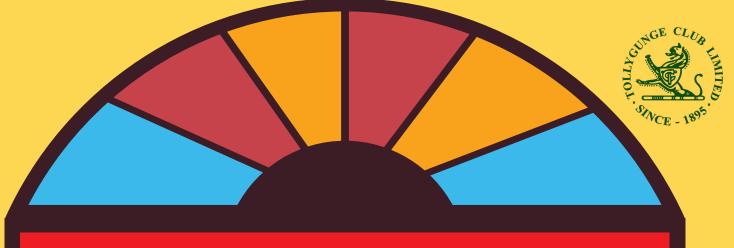
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From the house of



A LA CARTE MENU





KOLKATA CLASSIC LUCHI PLATTER	200/-
(Luchi, Bengun Bhaja, Cholar Daal)	
LUCHI	50/-
(Soft, deep-fried Bengali flatbread made from refined flour, perfect with rich curries)	4001
BEGUN BHAJA (Golden-fried eggplant slices sprinkled with poppy seeds, a classic Bengali delight)	100/-
CHOLAR DAAL	125/-
(Bengal Gram lentil whole cooked with thin sliced coconut cubes and spices, very flavorful and mildly sweet)	120/
BHAJA MOSHLA'R ALOOR DOM (Spicy, slow-cooked baby potatoes with a blend of roasted spices)	125/-
DHOKAR DALNA	175/-
(A Traditional Bengali dish of fried lentil cakes simmered in a rich, spiced gravy)	
SHONA MOOG DAAL (Nutty-flavored yellow lentil cooked to a creamy consistency, lightly spiced and garnished)	150/-
ALOO POSTO	200/-
(Potatoes cooked in a mildly spiced poppy seed paste, an all time Bengali favorite)	2007
CLASSIC BENGALI FISH FRY WITH KASUNDI	375/-
(Crispy Kolkata Bekti fillets marinated in spices, served with tangy local mustard sauce)	
EGG KOSHA (Yand belied ages in a thick spiced epicot towards grown burnting with flower)	150/-
(Hard-boiled eggs in a thick, spiced onion-tomato gravy, bursting with flavor) FISH KAALIA	250/-
(River fish cooked in a rich, spicy thick gravy with aromatic spices)	200/-
MACHHER JHOL	250/-
(Light Bengali fish curry with vegetables, spiced with turmeric and green chilies & black cumin)	
POSTO CHINGRI BATA	450/-
(Ground poppy seeds and shrimp cooked together for a smooth, flavorful dish, again an all-time favourite)	
PRAWN MALAI CURRY	400/-
(Succulent prawns simmered in a creamy coconut-milk-based curry - a signature Bengali ration)	
MURGI'R JHOL	275/-
(Light homestyle chicken curry with potatoes, simmered with mild spices)	4851
MUTTON KOSHA (Slow-cooked, spiced mutton curry with a thick, robust gravy)	475/-
CHOICE OF RICE	
White Rice (Plain steamed rice, a perfect base for any curry)	100/-
Pulao (Fragrant rice cooked with mild spices and a touch of sweetness,	
with cubed vegetables, cashewnuts & raisins)	150/-

 $[\]ensuremath{^{**}Jhuri}$ Aloo Bhaja (Crispy, very thinly sliced fried potatoes, curry leaves)-complimenatry with mains