





If you have been craving a bite of Bengal—all diced up and sliced up into experiences you relish—welcome.

Taste the finer nuances of history and culture layered between the elements in the dishes. An exquisite symphony of flavours and aromas borrowed from the past, the present, and the future.

Some, inspired by the cuisines from across the world that found their way into the Tagore household. Some that can be traced to the Mughal era. A few, though of humbler origin, would make an evening 'adda' incomplete with their absence. And a few others, born of the age-old 'Ghoti' and 'Bangal' rivalry, that explode in your mouth, vying for your verdict.

For 6BP, it has been 25+ tantalising years of transporting one and all to Bengal; of recreating the memories that make a 'Bangalee' nostalgic; of creating delectable artistry called food.

Order away for a gastronomic journey.







Nothing mocks the scorching heat better than a tall glass of chilled mango sherbet all spruced up with herbs.

### Mangomoshai



## BEVERAGES

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|--|------|
| <b>Sunderban</b><br>An enigma who sits in front of you, in darkness and light, taking you on a unique journey with its blend of black grapes, lemon, and mint.           | ₹295 |
| <b>Mrs. Sen</b><br>The magical transformation of a beautiful homemaker into a legendary Diva. Just like this classic virgin mojito with a tropical twist.                | ₹295 |
| <b>Mangomoshai</b><br>A cool, refreshing drink with mangoes that create magic with ginger and mint.  | ₹295 |
| <b>Sonar Bangla</b><br>Tamarind, spices and a hint of orange, remind you of cool shadows, winding roads and blue skies of our villages, of the beautiful Bengal of yore. | ₹295 |
| <b>Byomkesh Bakshi</b><br>A mysterious green apple concoction served with a surprise. Just like one that the legendary detective solved.                                 | ₹295 |
| <b>Shosha Babu</b><br>The cucumber thirst quencher, a favourite of that quintessential Bengali Babu.   | ₹295 |
| <b>Bahuroopi</b><br>Now it's orange, and then it's pineapple, changing flavours but remaining as entertaining as ever.   | ₹295 |



\*Taxes as applicable







A fruity, spicy, smooth classic with just the right amount of fizz and fun stirred into it.

### Ms. Kancha Lonka



## BEVERAGES

Jamun Nodi	₹295
As the river overflows in full spate, this amazing coulis of black plum spiced with lime, mint leaves, amchur powder, chaat masala in a glass of soda overflows into your heart.	
Ms. Kancha Lonka	₹295
She's spicy, feisty and fun. A spicy but smooth drink with pineapple juice, strawberry crush, and soda with a bit of green chillies and pepper.	
Gondhoraj Ghol	₹225
The Bengali version of sweetened lassi.	
Aamporar Shorbot (Seasonal)	₹225
Roasted raw mango, blended and spiced.	
Fresh Lime Soda	₹225
Aerated Water	₹140
Diet Coke	₹175
Mineral Water	MRP
Packaged Drinking Water and Service	MRP



\*Taxes as applicable





Take a bite to experience how the symphony of flavours orchestrated by our head chef takes over the senses.

### Chef's Sampler Menu



## CHEF'S SAMPLER MENU

- Non Vegetarian Menu** ₹1500  
 Steamed Rice / Basanti Pulao / Peas Kochuri  
 Moong Mohan Dal / Posto Narkel Bora / Chingri Bhorta /  
 Bhaja Masala Aloo Dum / Potoler Dolma / Dhokar Dalna  
 Fish Fry / Kosha Mangsho  
 Chutney / Papad
  
- Vegetarian Menu** ₹1200  
 Steamed Rice / Basanti Pulao / Peas Kochuri  
 Moong Mohan Dal / Posto Narkel Bora / Til Badam Bhorta /  
 Bhaja Masala Aloo Dum / Dhokar Dalna  
 Nabaratna Paturi / Mochar Chop / Chhanar Kalia  
 Chutney / Papad



*\*Taxes as applicable*





The crunch of the golden batter-fried fish fritters on a rainy day will whet your appetite like none other.

### Mourala Machher Peyaji

## STARTERS (VEGETARIAN)

Chhana Motorshutir Chop Cottage cheese stuffed with green peas masala.	₹395
Pur Bhora Achari Lonka Large green peppers stuffed with cottage cheese and pickled chillies, batter-fried.	₹395
Mochar Chop Croquettes of plantain florettes.	₹350
Chhana o Chatrak Bhape Cottage cheese stuffed with fresh mushrooms, marinated with flavoured yoghurt and steamed.	₹425
Aloo Phulkopir Singara The Bengali version of the 'samosa' with a twist.	₹350
Chatpata Aloo Dum Famous street food; spicy and tangy potatoes.	₹350
Veg Starter Platter (Two pieces each of Chhana Motorshutir Chop, Pur Bhora Achari Lonka, Aloo Phulkopir Singara, and some Chatpata Aloo Dum.)	₹595

## STARTERS (NON VEGETARIAN)

Chingri Machher Chiney Kebab Stuffed jumbo prawn flavoured with hot spices and baked.	₹1050
Galda Chingrir Cutlet Crumb-fried prawns, served with coriander chutney.	₹725
Prawn Singara One of our signature items, a must try.	₹625
Bhetki Machher Roll Paupiettes of 'bhetki' stuffed with fish and prawns, crumb-fried.	₹675
Fish Fry A signature dish of 6BP.	₹675
Mourala Machher Peyaji Delicate fish starter from Bengal, crispy crunchy white bait (Mourala) and onion, batter-fried.	₹425
Gondhoraj Bhapa Bhetki Steamed bhetki flavoured with yoghurt and 'gondhoraj' lime.	₹675



\*Taxes as applicable







The zing of lime, the subtle play of salt and pepper, and the unabashed confidence of a dish well done, crafts a melt-in-your-mouth experience.

### Gondhoraj Fried Chicken

## STARTERS (NON VEGETARIAN)

- Murshidabadi Grilled Chicken ₹525  
Cumin and cinnamon flavoured chicken, grilled to perfection.
- Gondhoraj Fried Chicken ₹485  
Succulent strips of chicken, marinated and fried.
- Murgir Radhuni Kebab ₹485  
Marinated chicken cubes with a special flavour of wild celery seeds.
- Mangsher Hussaini Kebab ₹675  
Speciality seekh kebab from Murshidabad.
- Dimer Devil ₹625  
Lamb coated egg crumbed and deep fried.
- Non Veg Starter Platter ₹1250  
(Two pieces each of Prawn Cutlet and Mangsher Hussaini Kebab, along with three pieces of Murshidabadi Grilled Chicken and some Mourala Machher Peyaji.)

## BHAJA (VEGETARIAN)

- Begun Bhaja ₹175  
Shallow-fried aubergines.
- Narkel Sorshe Chalkumro Bhaja ₹285  
White gourd stuffed with coconut and mustard, shallow-fried.
- Mulor Jali Bhaja ₹225  
Radish spirals, batter-fried.
- Jhur Jhure Aloo Bhaja ₹175  
Juliennes of potatoes, crispy and crunchy.
- Posto Narkel Bora ₹425  
Roasted dumplings of coconut and poppy seeds.



\*Taxes as applicable







A Bengali classic, with a slightly savoury and distinctly sweet essence borrowed from coconut, will warm the cockles of your heart.

### Chholar Dal

### ■ **BHORTA** (VEGETARIAN)

*Onions and garlic, mashed and anointed with mustard oil; a comfort food from East Bengal.*

Til Badam Bhorta

Sesame seeds and groundnut paste.

₹250

Aloo Ghee aur Posto Bhorta

Poppy seeds and potatoes, with ghee.

₹250

### ▣ **BHORTA** (NON VEGETARIAN)

Dim aur Kalijar Bhorta

Egg and liver pate.

₹425

Chingrir Bhorta

Prawns with a dash of mustard oil.

₹475

Palang Chingri Bhorta

Spinach and prawn pate.

₹475

### ■ **DAL** (VEGETARIAN)

Chholar Dal

A popular Bengali dal with coconut.

₹240

Moong Mohan

Lentils with a distinct flavour of mango ginger and coconut.

₹240

Masoor Dal

Red lentils tempered with kalonji, flavoured with fresh coriander.

₹240

Mouri Aada Bata diye Biulir Dal

This fennel flavoured dal makes for a unique combination with aloo posto.

₹240

### ▣ **DAL** (NON VEGETARIAN)

Machher Matha diye Moong Dal

Combination of lentils and fish head.

₹275

Chingri Machh diye Biulir Dal

Lentils flavoured with prawns.

₹395

Moong Khasi

Unique combination of mutton and split yellow lentil.

₹525



\*Taxes as applicable







Plantain blossoms accompanied by layers of delectable notes and textures; a treat for your taste buds all wrapped in a banana leaf.

### Mochar Paturi

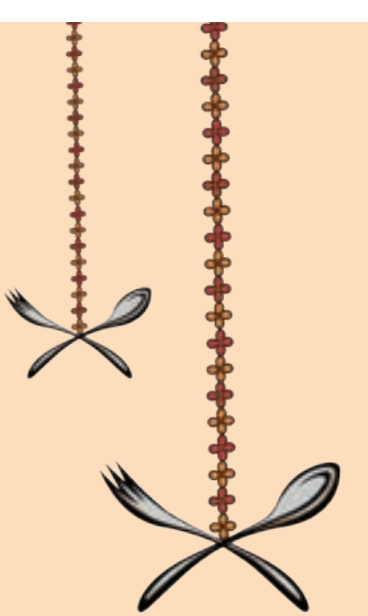
## ▣ PATURI (VEGETARIAN)

The term 'paturi', derived from the Bengali word 'Pata', meaning leaf, refers to the use of leaves in the cooking process.

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|--|------|
| Nabaratna Paturi<br>Medley of vegetables and cottage cheese wrapped in a banana leaf, grilled to perfection. | ₹425 |
| Mochar Paturi<br>Banana florettes cooked with mustard, coconut, and green chillies.                          | ₹425 |
| Aam Chhanar Paturi<br>Home-made mango pickle with fresh cottage cheese.                                      | ₹425 |

## ▣ PATURI (NON VEGETARIAN)

- |  |      |
|--|------|
| Ilish Paturi (Boneless)<br>Hilsa wrapped in a gourd leaf, with mustard and coconut, finished in a griddle. | ₹825 |
| Bhetki Paturi<br>Fish wrapped in a banana leaf, roasted.   | ₹675 |
| Gondhoraj Pomfret Paturi<br>Gondhoraj lime flavoured pomfret wrapped and grilled.                          | ₹625 |
| Murgi o Palang Paturi<br>Melange of chicken and spinach in a leafy parcel.                                 | ₹475 |



\*Taxes as applicable







A sprinkling of herbs, and a liberal amount of mustard and yoghurt lend the earthy, sweet aubergine a rich, complex flavour.

**Begun Basanti**

**VEGETABLES**

- Shuktoni** ₹425  
Mixed-vegetable curry flavoured with 'Radhuni', wild celery seeds.
- Bati Chorchori** ₹425  
Dry mixed-vegetables.
- Bhaja Masala Aloo Dum** ₹425  
Potatoes tangy, spicy and dry, with a unique masala mix.
- Aloo Jhinga Posto** ₹475  
The Bengali household dish made to perfection with an addition of gourd.
- Begun Basanti** ₹425  
Succulent brinjals cooked in a mustard flavoured yoghurt gravy.
- Mochar Ghonto** ₹425  
Melange of banana florettes, Bengal gram, and coconut.
- Potoler Dolma** ₹475  
A combination of coconut, poppy seeds, and mustard stuffed inside pointed gourd (parwal) and cooked in a red gravy.
- Phulkopir Roast** ₹475  
Cauliflowers marinated with yoghurt and poppy seeds, cooked on slow fire.
- Chhanar Dalna** ₹525  
Fresh cottage cheese dumplings simmered in 'dalna'. A light gravy of tomatoes, yoghurt, and green chillies - a la Bengali style is called 'dalna'.
- Dhokar Dalna** ₹475  
Soft and tender lentil cakes in a tangy gravy.
- Echorer Dalna (Seasonal)** ₹475  
Young jackfruit in a home-made gravy.



\*Taxes as applicable





Buttery, soft, and succulent prawns cooked in a tender coconut evoke a myriad emotions with their sublime medley of flavours.

### Daab Chingri

## ▣ PRAWNS

**Bhuna Chingri** ₹775  
An East Bengal preparation of spicy prawn curry cooked with onions.

**Chingri Malaikari** ₹775  
The much loved local dish – prawns simmered in coconut milk and hot spices.  
Large prawns - Two pieces in a portion.  
Medium prawns - Four pieces in a portion.

**Daab Chingri** ₹975  
Prawns roasted inside a tender coconut – melts in your mouth.

**Mocha Chingri** ₹575  
Prawns cooked with banana flower.

## ▣ FISH

**Aar Machher Jhal** ₹675  
Fish in a rich spicy gravy.

**Boneless Bhapa Ilish (Serves 3)** ₹1950  
Whole fillet of hilsa, masterfully deboned, marinated with fresh mustard and steamed.

**Bhapa Ilish** ₹950  
East Bengal's pride, steamed hilsa in a mustard gravy.

**Katla Machher Panch Phoron diye Jhol** ₹565  
Home-made Bengali fish curry.

**Kata Ponar Kalia** ₹565  
Not very rich but sufficiently spicy. This household fish dish is had by Bengalis for both lunch and dinner.

**Doi Pona** ₹565  
Simmered in a rich yoghurt gravy.

**Pabda Jhal** ₹475  
This delicate sweet water fish tastes best in a mustard gravy.

**Chitol Machher Muitha** ₹625  
Fish dumplings cooked in a spicy gravy.

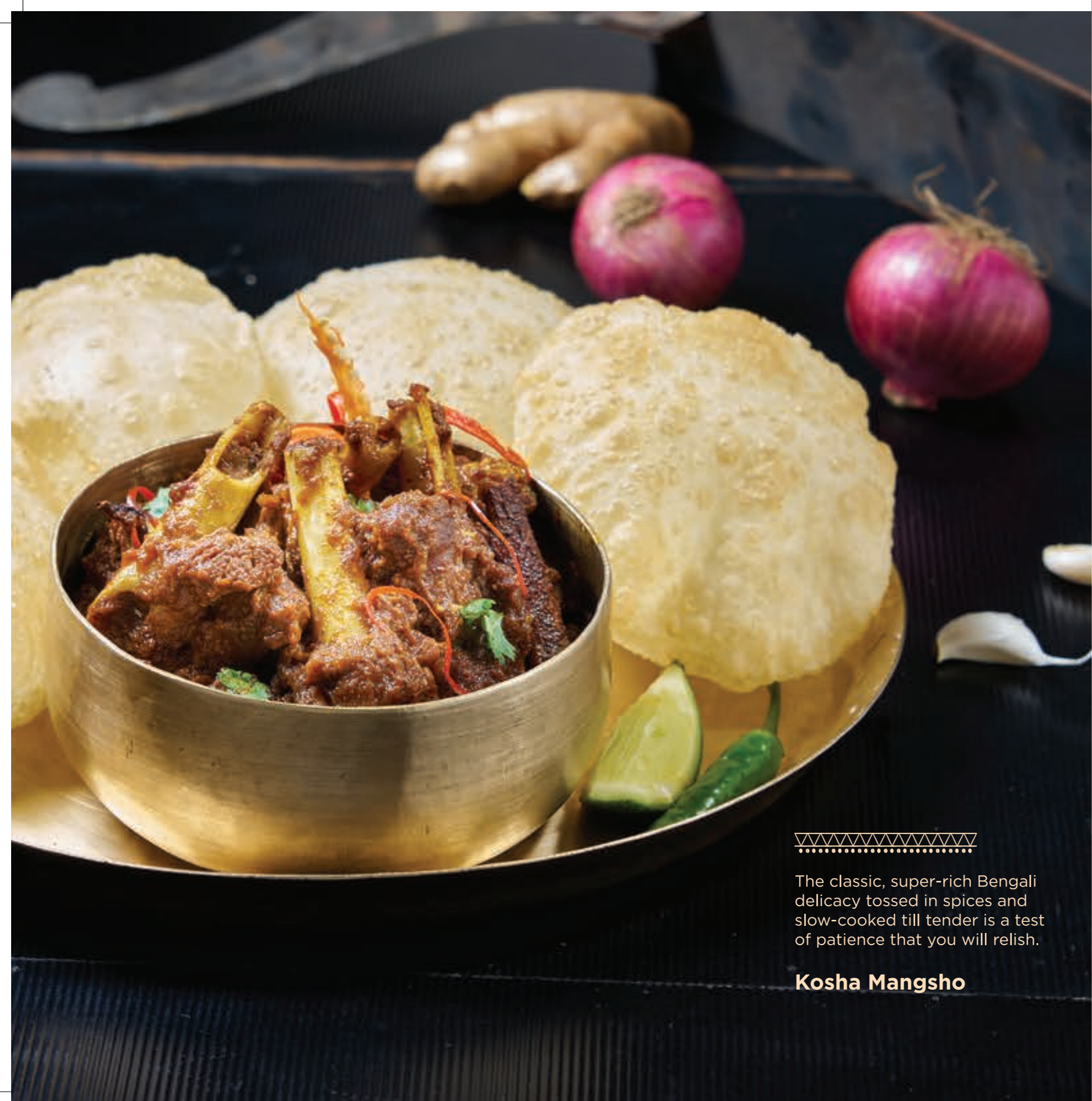
**Tel Koi** ₹450  
A mustard and cumin flavoured, spicy, local favourite.



\*Taxes as applicable







The classic, super-rich Bengali delicacy tossed in spices and slow-cooked till tender is a test of patience that you will relish.

### **Kosha Mangsho**

## ▣ CHICKEN

Murgir Jhol (with Bone) Home-cooked chicken curry.	₹575
Lal Murgi (with Bone) Fiery hot chicken curry.	₹575
Doi Murgi (Boneless) Delicate chicken preparation flavoured with yoghurt.	₹575
Kanchalanka Dhonepata Murgi (Boneless) Light chicken dish flavoured with green chillies and coriander.	₹575
Murgir Tramfrado (Boneless) Gondhoraj lime and coconut milk flavoured chicken.	₹575
Chicken Chaap A Mughlai dish, slow cooked marinated chicken.	₹595

## ▣ MUTTON

Kosha Mangsho Traditional Bengali mutton delicacy, rich and spicy.	₹825
Mangsher Jhol Home-styled mutton curry.	₹825
Dhakai Kalo Bhuna Mangsho Charcoal black in colour, a distinctive burnt aroma - this Chef's special is one unique preparation.	₹825
Mutton Rezala Meat cooked in yoghurt, a popular Mughlai dish.	₹825
Mutton Chaap Slow cooked marinated mutton with bones.	₹700







The exquisite dish, born in the kitchens of the nawabs and prepared with rice and mutton, boasts of an aromatic infusion of spices and herbs-light, flavourful, rich.

### Mutton Biryani



### ▣ BIRYANI (NON VEGETARIAN)

**Calcutta Mutton Biryani** ₹675  
A dish truly fit for a king. Succulent pieces of mutton laid on a bed of long grained rice and slow cooked, dum style with secret spices.

**Dhakai Mangsher Pulao** ₹675  
Flavoured with garam masala and onion.

**Chicken Biryani** ₹575  
The Mughlai biryani with chicken.

**Boot Pulao** ₹345  
Spicy pulao from Dhaka, Basmati rice flavoured with Bengal gram.

### PULAO AND RICE

▣ **Steamed Rice** ₹275  
Steamed Basmati rice.

▣ **Basanti Pulao** ₹345  
Saffron flavoured sweet pulao.

▣ **Chingrir Pulao** ₹525  
Pilaf flavoured with prawns and steamed.

### ▣ BREADS

**Luchi** ₹35  
A local favourite, puffed roundels, made with flour and deep-fried.

**Paratha** ₹50  
Cooked on a griddle, made a la mode Bengali.

**Koraishutir Kochuri** ₹50  
Stuffed with green peas.

**Radhaballavi** ₹65  
Stuffed with lentils, with the subtle flavour of aniseed.



\*Taxes as applicable





Sheer indulgence looks like a golden brown, sweet mini pancake with a soft centre and crisp edges.

### Chhanar Malpoa

## DESSERTS

Bhapa Doi Brulee A recipe of steamed yoghurt flavoured with small cardamom.	₹185
Mishti Doi Sweetened yoghurt, a timeless Bengali delicacy.	₹165
Indrani Cottage cheese balls in thickened milk topped with dry fruits.	₹225
Baked Sandesh Sandesh made from chhana and rabdi (thickened milk), mixed with dry fruits and baked.	₹225
Baked Mihidana with Rabdi 'Mihi' - meaning fine, 'dana' - means grains, so literally translated fine grains of besan deep fried, soaked in sugar syrup, topped with rabdi (thickened milk) and baked.	₹225
Chhanar Malpoa Deep-fried flat roundels of home-made 'cheese' dipped in sugar syrup, served with ice cream.	₹275
Gondhoraj Panna Cotta Gondhoraj lime flavoured sweetened cream thickened with gelatin and moulded.	₹295
Malpoa Cheesecake Cheesecake with a Bengali twist.	₹295
Choice of Ice Creams	₹200
Nolengurer Ice Cream Ice cream flavoured with 'Nolengur' or new jaggery in Bengali.	₹350
Tutti Frutti Ice cream with candied fruits, an all time favourite.	₹275



\*Taxes as applicable

