



**RICE**

|                 |      |
|-----------------|------|
| CHICKEN BIRYANI | ₹350 |
| GOSHT BIRYANI   | ₹395 |
| SUBZ PULAO      | ₹265 |
| PEAS PULAO      | ₹230 |

**ACCOMPANIMENTS**

|              |     |
|--------------|-----|
| GREEN SALAD  | ₹75 |
| LACCHA SALAD | ₹75 |
| ONION SALAD  | ₹65 |
| BOONDI RAITA | ₹85 |
| MIXED RAITA  | ₹85 |

**DESSERT**

|  |      |
|--|------|
| PAYESH   | ₹155 |
| <i>A regional favourite, sweetened rice dish cooked in flavoured milk</i>  |      |
| MISHTI DOI   | ₹85  |
| <i>Homemade sweetened yogurt</i>   |      |
| CHHANAR MALPOA (2 PCS)   | ₹140 |
| <i>Deep-fried flat roundels of homemade cheese dipped in sugar syrup served with vanilla ice-cream</i>                                       |      |
| GULAB JAMUN (2 PCS)  | ₹125 |
| TUTTI-FRUTTI (2 SCOOPS)  | ₹185 |
| NOLENGURER ICE CREAM   | ₹195 |
| <i>Nolengur or new jaggery in Bengali, is extracted from date palm trees, during winter. However this ice cream is an all season delight</i> |      |
| CHOICE OF ICE CREAM (1 SCOOP)  | ₹125 |



# Lunch & Dinner MENU

(12PM - 4PM & 7PM - 10PM)

6 Ballygunge Place (Multicuisine), Kolaghat, Mouza: Kharisha, Kolaghat (NH-6),  
Dist: Purba Mednipur, West Bengal - 721134, Call: 62922 72722/62922 72723



\*Taxes Applicable



## BEVERAGE MENU

### COLD BEVERAGES

|   |      |
|---|------|
| AAMPORAR SHORBOT (SEASONAL)   | ₹75  |
| GONDHORAJ GHOL  | ₹75  |
| HONGSHORAJ  | ₹95  |
| A cool refreshing summer drink with mangoes, that create magic with ginger and mint |      |
| VIRGIN MOJITO   | ₹75  |
| A refreshing drink with mint and lime, sweetened with sugar syrup                   |      |
| COLD COFFEE   | ₹125 |
| COLD COFFEE WITH ICE CREAM  | ₹145 |
| FRESH LIME SODA   | ₹75  |
| SODA SHIKANJI   | ₹75  |
| MASALA THUMS UP   | ₹75  |
| AERATED WATER   | ₹55  |
| DIET COKE   | ₹110 |
| PACKAGED DRINKING WATER WITH SERVICE  | ₹45  |

### HOT BEVERAGES

|                |      |
|----------------|------|
| CAPPUCCINO     | ₹125 |
| CAFÉ LATTE     | ₹110 |
| ESPRESSO       | ₹100 |
| MASALA TEA     | ₹65  |
| DARJEELING TEA | ₹65  |
| EARL GREY      | ₹65  |



\*Taxes Applicable

|   |      |
|---|------|
| PANEER BHURJI   | ₹325 |
| A popular north Indian dish made with scrambled paneer, onions, tomatoes & spices       |      |
| ADRARI GOBI MATAR   | ₹250 |
| Cauliflower florets & green peas cooked with ginger & other Indian spices               |      |
| SUBZ JHALFREZI  | ₹250 |
| Semi-dry preparation of garden fresh vegetable batons cooked with Indian herbs & spices |      |
| ALOO JEERA  | ₹195 |
| A simple, healthy & tasty cumin flavoured potato curry                                  |      |
| DUM ALOO JAIPURI  | ₹195 |
| Stuffed potatoes simmered in a rich gravy   |      |
| SAAG ALOO   | ₹195 |
| Diced potatoes cooked in a palak gravy with desi spices                                 |      |
| <b>DAL</b>  |      |
| DHABA TARKA   | ₹190 |
| A must order  |      |
| EGG TARKA   | ₹205 |
| An all time hit   |      |
| DAL MAKHANI   | ₹190 |
| Black lentils cooked with tomato puree and finished with a dollop of butter             |      |
| <b>ROTI</b>   |      |
| TANDOORI ROTI   | ₹35  |
| PLAIN NAAN  | ₹75  |
| BUTTER NAAN   | ₹85  |
| GARLIC NAAN   | ₹85  |
| PUDINA LACCHA PARATHA   | ₹85  |
| MASALA KULCHA   | ₹95  |



\*Taxes Applicable





|   |      |
|---|------|
| <b>KADAI MURGH</b>  | ₹395 |
| Chicken pieces cooked with tomato & capsicum in khara masala  |      |
| <b>MURGH AMBRI</b>  | ₹395 |
| Royal cumin flavoured chicken tikka in tomato gravy   |      |
| <b>MURGH TANGRI FIRDAUS (3 PCS)</b>   | ₹395 |
| Chicken drumsticks marinated in chef's special spices cooked in a silky tomato gravy, finished with dash of cream, best eaten hot with either a pulao or choice of Indian bread |      |
| <b>KEEMA MATAR</b>  | ₹395 |
| Mutton mince cooked with green peas   |      |
| <b>RARHA GOSHT</b>  | ₹425 |
| Mutton pieces cooked with mutton keema  |      |
| <b>DHABA GOSHT</b>  | ₹425 |
| Dhaba style spicy mutton curry  |      |
| <b>SAAG GOSHT</b>   | ₹425 |
| Mutton pieces cooked in a palak gravy with desi spices  |      |
| <b>VEGETARIAN MAIN COURSE</b>   |      |
| <b>PANEER METHI MALAI</b>   | ₹325 |
| Paneer cooked in a white gravy flavoured with fenugreek   |      |
| <b>PANEER BUTTER MASALA</b>   | ₹325 |
| An all time favourite   |      |
| <b>KADAI PANEER</b>   | ₹325 |
| Paneer pieces cooked with tomato & capsicum in khara masala   |      |
| <b>PANEER HANDI KORMA</b>   | ₹325 |
| Batons of paneer simmered in garlic flavoured korma gravy   |      |
| <b>PALAK PANEER</b>   | ₹325 |
| Paneer chunks cooked in a palak gravy with Indian spices  |      |
| <b>HIGHWAY SUBZ MELONI</b>  | ₹250 |
| Melange of garden fresh veggies cooked in a palak gravy   |      |

## LUNCH & DINNER MENU

### BENGALI CHOICE:

|  |      |
|--|------|
| <b>PRAWN CUTLET (2 PCS)</b>  | ₹185 |
| Crumb fried prawns, served with coriander chutney                            |      |
| <b>FISH ROLL (1 PC)</b>  | ₹225 |
| Paupiettes of Bhetki stuffed with fish and prawns, crumb fried               |      |
| <b>FISH FRY (1 PC)</b>   | ₹225 |
| Signature dish of the restaurant   |      |
| <b>GONDHORAJ CHICKEN</b>   | ₹185 |
| Succulent strips of chicken, marinated & fried                               |      |
| <b>MURSHIDABADI CHICKEN CUTLET (1 PC)</b>                                    | ₹185 |
| Soft succulent fried chicken spiked with ginger and local herbs              |      |
| <b>MOCHAR CHOP (1 PC)</b>  | ₹75  |
| Croquettes of plantain florets   |      |
| <b>BEET GAJORER CHOP (1 PC)</b>  | ₹75  |
| Age old Kolkata favourite - croquettes of beet and carrot with a crisp crumb |      |
| <b>BHAJA</b>   |      |
| <b>BEGUN BHAJA (2 PCS)</b>   | ₹85  |
| Shallow-fried aubergines   |      |
| <b>JHUR JHURE ALOO BHAJA</b>   | ₹85  |
| Juliennes of potatoes, crispy & crunchy                                      |      |
| <b>DAL</b>   |      |
| <b>CHHOLAR DAL</b>   | ₹125 |
| A popular Bengali dal with coconut   |      |
| <b>MOONG MOHAN DAL</b>   | ₹125 |
| Lentils with a distinct flavour of mango, ginger & coconut                   |      |



\*Taxes Applicable

\*Taxes Applicable



### VEGETABLES

|   |      |
|---|------|
| SHUKTONI<br>Mixed vegetable curry flavoured with radhuni  | ₹150 |
| BHAJA MASALA ALOOR DUM<br>Spicy & dry   | ₹150 |
| ALOO POSTO<br>Bangalir priyo - a favourite of all Bengalis  | ₹175 |
| BEGUN BASANTI (4 PCS)<br>Succulent brinjals cooked in a mustard flavoured yogurt gravy  | ₹175 |
| PALANG CHHANAR KOFTA (4 PCS)<br>Spinach & cottage cheese dumplings  | ₹195 |
| POTOLER DOLMA (2 PCS)<br>Pointed gourd stuffed with mix of paneer and vegetables cooked to perfection in rich tomato gravy                                    | ₹165 |
| DHOKAR DALNA (4 PCS)<br>Lentil cakes in a tangy gravy   | ₹195 |
| PHULKOPIR ROAST (SEASONAL)<br>Cauliflowers marinated with yogurt & poppy seeds, cooked on low fire  | ₹195 |
| ENCHORER DALNA (SEASONAL)<br>Young jackfruits in a homemade gravy   | ₹195 |
| VEG PATURI (1 PC)<br>Medley of vegetable and cottage cheese wrapped in banana leaf, grilled to perfection   | ₹165 |
| CHHANAR DALNA (4 PCS)<br>A light gravy of tomato, yogurt & green chilli - a Bengali style is called dalna; fresh cottage cheese dumplings simmered in "dalna" | ₹215 |
| CHHANAR MALAI CURRY (6 PCS)<br>Cottage cheese simmered in coconut milk and hot spices   | ₹215 |

### VEG KEBAB

|  |      |
|--|------|
| DILWALE PANEER TIKKA (4 PCS)<br>Paneer chunks marinated with tomato & flavoured with dil leaves              | ₹350 |
| PANEER AJWAINI TIKKA (4 PCS)<br>Paneer chunks marinated with yellow chilli & flavoured with carom seeds      | ₹350 |
| HARIYALI PANEER TIKKA (4 PCS)<br>Paneer chunks marinated in cilantro & mint, and char grilled                | ₹350 |
| MAKAI PANEER KE SHEEK (3 PCS)<br>Corn kernels & paneer flavoured with tandoori spices, finished in clay oven | ₹350 |
| SUBZ COCKTAIL KEBAB<br>Dices of fresh veggies marinated and skewered   | ₹275 |
| BADSAHI SUBZ MOTI SHEEK (3 PCS)<br>Mixed vegetables skewered coated with poppy seeds and char grilled        | ₹275 |
| BHARWAN ALOO (4 PCS)<br>Stuffed potatoes char grilled  | ₹275 |

### MAIN COURSE (NON-VEG)

|  |      |
|--|------|
| BUTTER CHICKEN (4 PCS WITH BONE)<br>From the gallis of old Delhi                                 | ₹425 |
| CHOOZA KEBAB MASALA<br>Spring chicken marinated with tandoori masala & cooked in red gravy       | ₹395 |
| CHICKEN BHARTA<br>A dhaba favourite  | ₹395 |
| MURG METHI MALAI<br>Chicken pieces cooked in a white gravy flavoured with fenugreek              | ₹395 |
| DHANIYA MURGH<br>Chicken pieces cooked in a coriander gravy flavoured with Indian herbs & spices | ₹395 |



\*Taxes Applicable

\*Taxes Applicable



## INDIAN SECTION

### NON-VEG KEBAB

|   |      |
|---|------|
| TANDOORI CHICKEN (HALF)<br><i>An all time favourite</i>   | ₹325 |
| TANDOORI CHICKEN (FULL)   | ₹465 |
| MURG TANGRI KEBAB (3 PCS)<br><i>Chicken drumsticks marinated with Indian spices &amp; char grilled</i>              | ₹350 |
| SURELLA MURG TIKKA (6 PCS)<br><i>Chicken chunks marinated in red tandoori masala &amp; char grilled</i>             | ₹375 |
| MURG TIKKA DHARAMPUR (6 PCS)<br><i>Chicken chunks marinated in special yellow tandoor masala &amp; char grilled</i> | ₹375 |
| NOORE MALAI KEBAB (6 PCS)<br><i>Succulent pieces of chicken marinated with cheese, cream &amp; char grilled</i>     | ₹375 |
| MAHI TIKKA HARIYALI (4 PCS)<br><i>Bhetki chunks marinated in cilantro &amp; mint, and char grilled</i>              | ₹485 |
| AJWAINI MACHHLI TIKKA (4 PCS)<br><i>Bhetki chunks marinated with yellow chilli &amp; flavoured with carom seeds</i> | ₹485 |
| ADRAK KE PANJEE (3 PCS)<br><i>Ginger flavoured lamb chops marinated &amp; broiled in tandoor</i>                    | ₹485 |
| MUTTON SHEEK KEBAB (3 PCS)<br><i>Minced mutton on a skewer finished in tandoor</i>                                  | ₹450 |

## PRAWNS

|   |      |
|---|------|
| BHUNA CHINGRI (2 PCS)<br><i>East Bengal preparation of spicy prawn curry cooked with onions</i>                                   | ₹375 |
| CHINGRI MALAIKARI (MEDIUM PRAWN) (2 PCS)<br><i>The most preferred local dish – prawns simmered in coconut milk and hot spices</i> | ₹375 |
| DAB CHINGRI (6 PCS)<br><i>Prawn cooked in mustard gravy with a touch of coconut</i>   | ₹485 |
| ENCHOR CHINGRI (SEASONAL)<br><i>Combination of prawn and baby jack fruit</i>  | ₹265 |

## FISH BHETKI

|  |      |
|--|------|
| BHETKI PATURI (1 PC)<br><i>Fish wrapped in a banana leaf, roasted</i>                                      | ₹275 |
| BHETKI CHINGRI PATURI (1 PC)<br><i>Mustard marinated, fish and prawn wrapped in a banana leaf, roasted</i> | ₹325 |

## ILISH

|   |      |
|---|------|
| ILISH BHAJA (1 PC)<br><i>Marinated hilsa fried to perfection</i>  | ₹650 |
| BHAPA ILISH (1 PC)<br><i>East Bengal's pride, steamed hilsa in a mustard gravy</i>  | ₹650 |
| DOI ILISH (1 PC)<br><i>Hilsa cooked in a yogurt gravy, where the curry is robust and delicately sour with curd and spices</i> | ₹650 |

## KATLA

|  |      |
|--|------|
| KATLA MACHH BHAJA (1 PC)<br><i>Rohu an oily and fatty fish deep-fried in mustard oil</i> | ₹195 |
|--|------|

\*Taxes Applicable

\*Taxes Applicable





**KATLA MACHHER KALIA (1 PC)** ₹225  
Not very rich but sufficiently spicy; this household fish dish is had by Bengalis both for lunch & dinner

**DOI KATLA (1 PC)** ₹225  
Simmered in a rich yogurt gravy

**PABDA**

**PABDA JHAL (2 PCS)** ₹285  
This delicate sweet water fish is at its best in a mustard gravy

**CHITOL**

**CHITOL MACHHER MUITTHA (4 PCS)** ₹275  
Fish dumplings cooked in a spicy gravy

**CHICKEN**

**DOI MURGI (2 PCS)** ₹275  
Delicate chicken preparation flavoured with yogurt

**KANCHALANKA DHONEPATA MURGI (2 PCS)** ₹275  
Light chicken dish flavoured with green chillies and coriander

**MURGIR TRAMFRADO (4 PCS)** ₹275  
Gondhoraj lime and coconut milk flavoured boneless chicken

**MURGIR JHOL (2 PCS)** ₹275  
Home style chicken curry

**MUTTON**

**KASHA MANGSHO (2 PCS)** ₹375  
Traditional Bengali mutton delicacy, rich & spicy

**MANGSHOR JHOL (2 PCS)** ₹375  
Home cooked mutton curry

**MUTTON DAKBANGLOW (2 PCS)** ₹375  
This consists of pan-frying the mutton with spices, the meat is cooked in its own juice giving it a deep flavourful thick curry

**DHAKAI KALO BHUNA MANGSHO (2 PCS)** ₹375  
Charcoal black in colour, a distinctive burnt aroma-this Chef's speciality is one unique preparation.

**PULAO & RICE**

**KAJU KISMIS PULAO** ₹225  
Traditional Bengali rice preparation, rich with a tinge of sweetness

**BASANTI PULAO** ₹225  
Saffron flavoured sweet pulao

**STEAMED RICE (BASMATI)** ₹150

**BREADS**

**LOOCHI (PER PC)** ₹15  
Local favourite, puffed roundels, made with flour and deep-fried

**PARATHA (PER PC)** ₹40  
Cooked on a griddle, made a la mode Bengali

**KARAIHUTIR KACHORI (PER PC)** ₹20  
Stuffed with green peas

**RADHABALLAVI (PER PC)** ₹25  
Stuffed with lentils, with a subtle flavour of aniseed

**CHUTNEY**

**CHUTNEY OF THE DAY** ₹110  
The last course of the meal, a sweet finale before the desserts



\*Taxes Applicable

\*Taxes Applicable