

PABDA		
 	 PABDA JHAL This delicate sweet water fish is at its best in a mustard gravy. <i>1pc, 250gm - 504 kcal</i>	325.00
 	 BEGUN BORI DIYE PABDA JHOL Simplistic, light, homemade fish curry. <i>1pc, 400gm - 641 kcal</i>	325.00
CHITOL		
  	 CHITOL MAACHHER MUTHA Fish dumplings cooked in a spicy gravy. <i>8pcs, 320gm - 640 kcal</i>	550.00
  	 CHITOL MAACHHER PETI ROAST From the Brahmaputra river comes this oily fish, made hot and spicy. <i>1pc, 250gm - 484 kcal</i>	750.00
KOI		
 	 TEL KOI Mustard and cumin flavoured, spicy - a local favourite. <i>1pc, 170gm - 424 kcal</i>	385.00
 	 KOI MAACHHER JHOL Homemade fish curry with potatoes and cauliflower, light and delectable. <i>1pc, 400gm - 730 kcal</i>	385.00
SHUTKI		
 	 LOITYA SHUTKI (BOMBAY DUCK) Not for the fainthearted – pungent & spicy. <i>180gm - 565 kcal</i>	450.00
CHICKEN		
	 MURGIR JHOL Home cooked chicken curry. <i>4pcs, 550gm - 1529 kcal</i>	495.00
	 LAL MURGI Fiery hot chicken curry, made with deshi murgi. <i>4pcs, 550gm - 1595 kcal</i>	495.00
 	 GOALANDO GHATER MURGIR JHAL Traditional Bangladeshi chicken curry flavoured with dried fish. <i>4pcs, 550gm - 1402 kcal</i>	495.00
 	 DOI MURGI (BONELESS) Delicate chicken preparation flavoured with yogurt. <i>6pcs, 280gm - 642 kcal</i>	475.00
	 KACHALANKA DHONEPATA MURGI (BONELESS) Light chicken dish flavoured with green chillies and coriander. <i>6pcs, 280gm - 700 kcal</i>	475.00
	 MURGIR TRAMFRADO (BONELESS) Gondhoraj lime and coconut milk flavoured chicken. <i>6pcs, 280gm - 638 kcal</i>	475.00
MUTTON		
	 KOSHA MANGSHO Traditional Bengali mutton delicacy, rich & spicy. <i>4pcs, 360gm - 943 kcal</i>	675.00
	 MANGSHOR JHOL Home-cooked mutton curry. <i>4pcs, 520gm - 1203 kcal</i>	675.00
 	 BHUNA MANGSHO Mutton panfried with spices, cooked in its own juice, giving it a rich flavourful curry. <i>4pcs, 360gm - 929 kcal</i>	675.00
	 DHAKAI KALO BHUNA MANGSHO Charcoal black in colour, with a distinctive burnt aroma - this chef's speciality is one unique preparation. <i>4pcs, 360gm - 1253 kcal</i>	675.00
	 MORICH MANGSHO Mutton cooked with spices and home ground Kashmiri chilli flakes. <i>4pcs, 360gm - 1062 kcal</i>	675.00
PULAO & RICE		
	 STEAMED RICE (Basmati) <i>500gm - 805 kcal</i>	245.00
	 STEAMED RICE (Gobindobhog) <i>500gm - 785 kcal</i>	245.00
 	 KAJU KISMIS PULAO Traditional Bengali rice preparation, rich with a tinge of sweetness. <i>550gm - 836 kcal</i>	295.00
 	 BADSAHI PULAO Rice with vegetables and dry fruits spiked with crushed nuts. <i>550gm - 792 kcal</i>	295.00
 	 BASANTI PULAO Saffron flavoured sweet pulao. <i>550gm - 770 kcal</i>	295.00



STARTERS		
	<div><div><div>■</div><div>PRAWN CUTLET</div></div><div>Crumb-fried prawns, served with coriander chutney. <i>5pcs, 200gm - 362 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>BAGDA CHINGRI SALMI</div></div><div>Tiger prawns stuffed with minced prawns, khoya, coriander, green chilli - crumbed and fried. <i>2pcs, 190gm - 362 kcal</i></div></div>	520.00
	<div><div><div>■</div><div>HILSA CUTLET</div></div><div>Boneless hilsa covered with bottle gourd leaves, crumbed and deep-fried. <i>2pcs, 230gm - 729 kcal</i></div></div>	675.00
	<div><div><div>■</div><div>CHITTAGONG FRIED POMFRET</div></div><div>Whole pomfret with a bengali spice marination dipped in batter and fried. <i>1pc, 90gm - 291 kcal</i></div></div>	325.00
	<div><div><div>■</div><div>FISH ROLL</div></div><div>Paupiette of bhetki stuffed with fish and prawns, crumb-fried. <i>2pcs, 240gm - 727 kcal</i></div></div>	535.00
	<div><div><div>■</div><div>FISH FRY</div></div><div>Signature dish of the restaurant. <i>2pcs, 190gm - 594 kcal</i></div></div>	520.00
	<div><div><div>■</div><div>FISH KABIRAJI</div></div><div>Fried fish in an egg net. <i>2pcs, 300gm - 786 kcal</i></div></div>	520.00
	<div><div><div>■</div><div>GONDHORAJ GRILLED FISH</div></div><div>A unique marinade of gondhoraj lime zest and other spices, grilled to perfection. <i>2pcs, 150gm - 387 kcal</i></div></div>	520.00
	<div><div><div>■</div><div>CHANDANNAGAR FRIED FISH</div></div><div>Cheese and parsley stuffed fried fish - a la francaise. <i>2pcs, 230gm - 745 kcal</i></div></div>	520.00
	<div><div><div>■</div><div>MOURALA MAACHHER PEYAJI</div></div><div>Delicate fish starter from Bengal, crispy crunchy white bait (Mourala) and onion, batter-fried. <i>190gm - 564 kcal</i></div></div>	315.00
	<div><div><div>■</div><div>MURSHIDABADI GRILLED CHICKEN</div></div><div>Cumin and cinnamon flavoured chicken grilled to perfection. <i>6pcs, 160gm - 298 kcal</i></div></div>	385.00
	<div><div><div>■</div><div>GONDHORAJ CHICKEN</div></div><div>Succulent strips of chicken, marinated &amp; fried. <i>160gm - 242 kcal</i></div></div>	385.00
	<div><div><div>■</div><div>HANSHER DIMER DEVIL</div></div><div>Kolkata version of scotch eggs - ducks eggs with minced mutton. <i>2pcs, 250gm - 378 kcal</i></div></div>	400.00
	<div><div><div>■</div><div>MANGSHOR CHOP</div></div><div>A croquette of fine minced spiced mutton. <i>4pcs, 230gm - 250 kcal</i></div></div>	400.00
	<div><div><div>■</div><div>CHHANA MOTORSHUTIR CHOP</div></div><div>Cottage cheese stuffed with green peas masala. <i>4pcs, 200gm - 288 kcal</i></div></div>	350.00
	<div><div><div>■</div><div>PUR BHARA ACHARI LONKA</div></div><div>Large green chillies stuffed with cottage cheese and pickled chillies, batter-fried. <i>3pcs, 200gm - 306 kcal</i></div></div>	290.00
	<div><div><div>■</div><div>MOCHAR CHOP</div></div><div>Croquettes of plantain florettes. <i>4pcs, 170gm - 261 kcal</i></div></div>	285.00
BHAJA		
	<div><div><div>■</div><div>BEGUN BHAJA</div></div><div>Shallow-fried aubergines. <i>4pcs, 190gm - 711 kcal</i></div></div>	145.00
	<div><div><div>■</div><div>CHALKUMRO NARKEL SHORSHE DIYE BHAJA</div></div><div>White gourd stuffed with coconut &amp; mustard, pan fried. <i>300gm - 871 kcal</i></div></div>	185.00
	<div><div><div>■</div><div>JHUR JHURE ALOO BHAJA</div></div><div>Juliennes of potatoes, crispy &amp; crunchy. <i>85gm - 440 kcal</i></div></div>	140.00
	<div><div><div>■</div><div>POSTO NARKEL BORA</div></div><div>Roasted dumplings of coconut &amp; poppy seeds. <i>6pcs, 135gm - 329 kcal</i></div></div>	325.00
	<div><div><div>■</div><div>PAPAD BASKET</div></div><div>Assortment of sago padad and urad dal papads. <i>5pcs, 35gm - 148 kcal</i></div></div>	125.00
DAL		
	<div><div><div>■</div><div>CHHOLAR DAL</div></div><div>A popular Bengali dal with coconut. <i>320gm - 450kcal</i></div></div>	195.00
	<div><div><div>■</div><div>MOONG MOHAN DAL</div></div><div>Lentils with a distinct flavour of mango ginger &amp; coconut. <i>280gm - 505 kcal</i></div></div>	195.00

	<div><div><div>■</div><div>MAACHHER MATHA DIYE MOONG DAL</div></div><div>Combination of lentils &amp; fish head. <i>300gm - 474 kcal</i></div></div>	215.00
	<div><div><div>■</div><div>MOURI AADA BATA DIYE BIULIR DAL</div></div><div>This fennel-flavoured dal makes a unique combination with aloo posto. <i>280gm - 518 kcal</i></div></div>	195.00
	<div><div><div>■</div><div>CHINGRI MACHH DIYE BIULIR DAL</div></div><div>Flavoured with prawns. <i>280gm - 473kcal</i></div></div>	325.00
VEGETABLES		
	<div><div><div>■</div><div>SHUKTONI</div></div><div>Mixed vegetable curry flavoured with radhuni. <i>320gm - 353 kcal</i></div></div>	340.00
	<div><div><div>■</div><div>BATI CHORCHORI</div></div><div>Dry mixed vegetable. <i>300gm - 352 kcal</i></div></div>	340.00
	<div><div><div>■</div><div>BHAJA MASALA ALOO DUM</div></div><div>Spicy &amp; dry. <i>350gm - 780 kcal</i></div></div>	340.00
	<div><div><div>■</div><div>ALOO POSTO</div></div><div>Bangalir priyo - a favourite of all Bengalis. <i>300gm - 614 kcal</i></div></div>	360.00
	<div><div><div>■</div><div>ALOO JHINGA POSTO</div></div><div>The Bengali household dish made to perfection with an addition of gourd. <i>350gm - 738 kcal</i></div></div>	360.00
	<div><div><div>■</div><div>BEGUN BASANTI</div></div><div>Succulent brinjals cooked in a mustard flavoured yogurt gravy. <i>300gm - 127 kcal</i></div></div>	340.00
	<div><div><div>■</div><div>MOCHAR GHONTO</div></div><div>Melange of banana florettes, Bengal gram &amp; coconut. <i>270gm - 575 kcal</i></div></div>	340.00
	<div><div><div>■</div><div>PALANG CHHANAR KOFTA</div></div><div>Spinach &amp; cottage cheese dumplings. <i>5pcs, 280gm - 317 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>PUR BHARA DOI POTOL</div></div><div>A combination of coconut, poppy seed &amp; mustard stuffed inside pointed gourd (parwal) cooked in an yogurt gravy. <i>3pcs, 250gm - 552 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>DHOKAR DALNA</div></div><div>Lentil cakes in a tangy gravy. <i>8pcs, 300gm - 753 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>PHULKOPIR ROAST</div></div><div>Cauliflowers marinated with yogurt &amp; poppy seeds, cooked on slow fire. <i>320gm - 496 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>ENCHORER DALNA (SEASONAL)</div></div><div>Young jackfruits in a homemade gravy. <i>320gm - 494 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>NABARATNA PATURI</div></div><div>Medley of vegetable and cottage cheese wrapped in bannana leaf, grilled to perfection. <i>2pcs, 180gm - 406 kcal</i></div></div>	375.00
	<div><div><div>■</div><div>CHHANAR DALNA</div></div><div>A light gravy of tomato, yogurt &amp; green chilli – a la Bengali style is called dalna. Fresh cottage cheese dumplings simmered in 'dalna'. <i>6pcs, 300gm - 486 kcal</i></div></div>	375.00
PRAWNS		
	<div><div><div>■</div><div>GALDA CHINGRI CHINEY KABAB</div></div><div>Stuffed jumbo prawn flavoured with hot spices &amp; baked. <i>1pc, 270gm - 488 kcal</i></div></div>	725.00
	<div><div><div>■</div><div>BHUNA CHINGRI</div></div><div>East Bengal preparation of spicy prawn curry cooked with onions. <i>4pcs, 360gm - 694 kcal</i></div></div>	625.00
	<div><div><div>■</div><div>CHINGRI MALAIKARI (MEDIUM PRAWN)</div></div><div>The most preferred local dish – prawns simmered in coconut milk and hot spices. <i>4pcs, 330gm - 858 kcal</i></div></div>	595.00
	<div><div><div>■</div><div>CHINGRI MALAIKARI (JUMBO PRAWN)</div></div><div><i>1pc, 330gm - 564 kcal</i></div></div>	565.00
	<div><div><div>■</div><div>DAB CHINGRI</div></div><div>Prawns roasted inside a tender coconut – melts in your mouth. <i>8pcs, 270gm - 413 kcal</i></div></div>	650.00
	<div><div><div>■</div><div>BHAPA CHINGRI</div></div><div>A steamed delicacy, prawns marinated with fresh mustard paste and grated coconut. <i>4pcs, 360gm - 630 kcal</i></div></div>	595.00
	<div><div><div>■</div><div>ENCHOR CHINGRI (SEASONAL)</div></div><div>Combination of prawn and baby jack fruit. <i>360gm - 680 kcal</i></div></div>	425.00

	<div><div><div>■</div><div>MOCHA CHINGRI</div></div><div>Prawns cooked with banana flower. <i>360gm - 540 kcal</i></div></div>	425.00
	<div><div><div>■</div><div>ALOO POSTO CHINGRI</div></div><div><i>350gm - 625 kcal</i></div></div>	425.00
	<div><div><div>■</div><div>BATI CHORCHORI CHINGRI</div></div><div><i>350gm - 472 kcal</i></div></div>	425.00
CRAB		
	<div><div><div>■</div><div>KAKRAR GAL PETHECHI</div></div><div>Stuffed crab baked, from the house of Rai Bahadur. <i>2pcs, 180gm - 502 kcal</i></div></div>	525.00
	<div><div><div>■</div><div>KAKRAR JHAL</div></div><div>Spicy crab curry. <i>1pc, 320gm - 896kcal</i></div></div>	585.00
BHETKI		
	<div><div><div>■</div><div>BHETKI PATURI</div></div><div>Fish wrapped in a banana leaf, roasted. <i>2pcs, 200gm - 389 kcal</i></div></div>	550.00
	<div><div><div>■</div><div>BHETKI JHAL</div></div><div>In a rich spicy gravy. <i>2pcs, 320gm - 653 kcal</i></div></div>	550.00
	<div><div><div>■</div><div>BHETKIR JHOL ALOO PHULKOPI DIYE</div></div><div>A light ginger &amp; cumin flavoured gravy, Bhetki with potatoes &amp; cauliflower. <i>2pcs, 530gm - 1182 kcal</i></div></div>	550.00
	<div><div><div>■</div><div>BHAPA BHETKI (GONDHORAJ)</div></div><div>Steamed Bhetki flavoured with yogurt &amp; gondhoraj lebu. <i>2pcs, 170gm - 347 kcal</i></div></div>	550.00
HILSA		
	<div><div><div>■</div><div>BONELESS BHAPA ELISH (FOR THREE PERSONS)</div></div><div>Whole fillet of Hilsa, masterfully deboned, marinated with fresh mustard and steamed. <i>1pc, 260gm - 889 kcal</i></div></div>	1550.00
	<div><div><div>■</div><div>ELISH BHAJA</div></div><div>Marinated Hilsa fried to perfection. <i>1pc, 90gm - 316 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>BHAPA ELISH</div></div><div>East Bengal's pride, steamed Hilsa in a mustard gravy. <i>1pc, 220gm - 772 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>ACHARI ELISH</div></div><div>Queen of fish prepared with home made chilli pickle. <i>1pc, 350gm - 960 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>ELISHER TEL JHAL</div></div><div>Hilsa in a rich and spicy gravy. <i>1pc, 220gm - 738 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>DOI ELISH</div></div><div>Hilsa cooked in a yogurt gravy, where the curry is robust and delicately sour with curd and spices. <i>1pc, 220gm - 525 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>ELISH PATURI (BONELESS)</div></div><div>Wrapped in a gourd leaf, with mustard &amp; coconut, finished in a grill. <i>2pcs, 150gm - 321 kcal</i></div></div>	710.00
	<div><div><div>■</div><div>ELISH BEGUNER JHOL</div></div><div>Light and flavourful Hilsa curry with brinjals. <i>1pc, 350gm - 903 kcal</i></div></div>	710.00
ROHU		
	<div><div><div>■</div><div>RUI MAACHH BHAJA</div></div><div>Rohu, an oily and fatty fish, deep-fried in mustard oil. <i>2pcs, 140gm - 470 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>RUI SORSHE</div></div><div>Cooked in mustard gravy. <i>2pcs, 300gm - 948 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>RUI MAACHHER JHOL</div></div><div>Homemade Bengali fish curry. <i>2pcs, 600gm - 1182 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>RUI MAACHHER ROAST</div></div><div>Rohu marinated with ginger, garlic, yogurt and hot spices, pan roasted. <i>2pcs, 300gm - 599 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>RUI MAACHHER KALIA</div></div><div>Not very rich but sufficiently spicy. This household fish dish is had by Bengalis both for lunch &amp; dinner. <i>2pcs, 300gm - 621 kcal</i></div></div>	485.00
	<div><div><div>■</div><div>DOI PONA</div></div><div>Simmered in a rich yogurt gravy. <i>2pcs, 300gm - 628 kcal</i></div></div>	485.00