| | PABDA | |
|------|--|---------|
| 19 | PABDA JHAL | 325.00 |
| 97" | This delicate sweet water fish is at its best in a mustard gravy. | 525.00 |
| | 1pc, 250gm - 504 kcal | |
| 49 | BEGUN BORI DIYE PABDA JHOL | 325.00 |
| | Simplistic, light, homemade fish curry. | |
| | 1pc, 400gm - 641 keal | |
| | CHITOL | |
| 984 | CHITOL MAACHHER MUITHA | 550.00 |
| | Fish dumplings cooked in a spicy gravy. | |
| | 8pcs, 320gm - 640 kcal | |
| 300月 | CHITOL MAACHHER PETI ROAST | 750.00 |
| | From the Brahmaputra river comes this oily fish, made hot and spicy. 1pc, 250gm - 484 kc | |
| | 1pc, 250gm - 404 kc | |
| | KOI | |
| 49 | TEL KOI | 385.00 |
| | Mustard and cumin flavoured, spicy - a local favourite. | |
| 100 | 1pc, 170gm - 424 kcal | 205.00 |
| 41 | KOI MAACHHER JHOL Homemade fish curry with potatoes and cauliflower, light and delectable. | 385.00 |
| | 1pc, 400gm - 730 kcal | |
| | | |
| | SHUTKI | 450.00 |
| 47 | LOITYA SHUTKI (BOMBAY DUCK)Not for the fainthearted – pungent & spicy. | 450.00 |
| | 180gm - 565 keal | |
| | | |
| | CHICKEN | |
| | MURGIR JHOL | 495.00 |
| | Home cooked chicken curry. | |
| | 4pcs, 550gm - 1529 kcal | |
| | LAL MURGI | 495.00 |
| | Fiery hot chicken curry, made with deshi murgi. 4pes, 550gm - 1595 kcal | |
| 19 | GOALANDO GHATER MURGIR JHAL | 495.00 |
| 400 | Traditional Bangladeshi chicken curry flavoured with dried fish. | 1,50,00 |
| | 4pcs, 550gm - 1402 kcal | |
| 94 | DOI MURGI (BONELESS) | 475.00 |
| | Delicate chicken preparation flavoured with yogurt. | |
| 0 | 6pcs, 280gm - 642 kcal | 475.00 |
| 73 | KACHALANKA DHONEPATA MURGI (BONELESS) Light chicken dish flavoured with green chillies and coriander. | 4/3.00 |
| | 6pcs, 280gm - 700 kcal | |
| A | ■ MURGIR TRAMFRADO (BONELESS) | 475.00 |
| | Gondhoraj lime and coconut milk flavoured chicken. | |
| | 6pcs, 280gm - 638 kcal | |
| | MUTTON | |
| | KOSHA MANGSHO | 675.00 |
| | Traditional Bengali mutton delicacy, rich & spicy. | |
| | 4pcs, 360gm - 943 kcal | العين |
| | ■ MANGSHOR JHOL Home-cooked mutton curry. | 675.00 |
| | 4pcs, 520gm - 1203 kcal | |
| SA | ■ BHUNA MANGSHO | 675.00 |
| | Mutton panfried with spices, cooked in its own juice, giving it a rich flavourful curry. | |
| | 4pcs, 360gm - 929 kcal | |
| | DHAKAI KALO BHUNA MANGSHO Charcoal black in colour, with a distinctive burnt aroma - this chef's specality is one unique preparation. | 675.00 |
| | 4pes, 360gm - 1253 kcal | |
| | MORICH MANGSHO | 675.00 |
| 18.0 | Mutton cooked with spices and home ground Kashmiri chilli flakes. | |
| | 4pcs, 360gm - 1062 kcal | |
| | PULAO & RICE | |
| | ■ STEAMED RICE (Basmati) | 245.00 |
| | 500gm - 805 kcal | 0.47 |
| | STEAMED RICE (Gobindobhog) 500gm - 785 kcal | 245.00 |
| | ■ KAJU KISMIS PULAO | 295.00 |
| 731 | Traditional Bengali rice preparation, rich with a tinge of sweetness. | 270.00 |
| 6.0 | 550gm - 836 kcal | 207.0 |
| | BADSAHI PULAO Rice with vegetables and dry fruits spiked with crushed nuts. | 295.00 |
| - | 550gm - 792 kcal | |
| | | |
| | BASANTI PULAO Saffron flavoured sweet pulao, | 295.00 |

| | 為目 | CHINGRIR PULAO Pilaf flavoured with prawns, and steamed. 550gm - 797 kcal | 485,00 |
|-----|----------------|---|----------------------|
| | | MANGSHOR PULAO Flavoured with mutton, garam masala and onions. 550gm - 957 kcal | 525.00 |
| | # | BREADS LOOCHI Local favourite, puffed roundels, made with flour and deep-fried. 1pc, 20gm - 39 kcal | 25.00 |
| | # 0 | PARATHA Cooked on a griddle, made a la mode Bengali. | 40.00 |
| | | 1pc, 70gm - 118 kcal KARAISHUTIR KACHORI With green peas stuffed. | 35.00 |
| | ** | 1pc, 30gm - 70 kcal RADHABALLAVI Stuffed with lentils, with the subtle flavour of aniseed. 1pc, 55gm - 107 kcal | 45.00 |
| | | CHUTNEY CHUTNEY OF THE DAY The last course of the meal, a sweet finale before the desserts. 180gm | 140.00 |
| | | DESSERTS GURER PAYESH (SEASONAL) Rice pudding or kheer made with date palm jaggery and rice. 150gm - 337 kcal | 165.00 |
| | | MISHTI DOI Homemade sweetened yogurt. 100gm - 99 kcal | 110.00 |
| | ₫ • | BHAPA DOI A recipe of steamed yogurt flavoured with small cardamom. | 140.00 |
| 0 | 30 8 • | 100gm - 98 kcal INDRANI Cottage cheese balls in thickened milk topped with dry fruits. | 165.00 |
| (V) | 3 <i>0</i> 8 • | 120gm - 236 kcal BAKED SANDESH Sandesh made from chhana and rabdi (thickened milk), mixed and baked with dry fruits. | 175.00 |
| 0 | | 100gm - 343 kcal 1 RAJBHOG | 85.00 |
| 0 | | <i>lpe, 125gm - 356 keal</i> I BAKED MIHIDANA WITH RABDI | 175.00 |
| | | 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. 100gm - 291 kcal | |
| Q | | CHHANAR MALPOA Deep-fried, flat roundels of homemade 'cheese' dipped in sugar syrup, served with ice cream. | 175.00 |
| | 8 | 2pcs, 160gm - 237 kcal DAB BHAPA SANDESH Steamed sandesh flavoured with tender coconut. | 150.00 |
| | | 2pcs, 140gm - 430 kcal CHOICE OF ICE CREAM | 165.00 |
| | | Iscoop, 80gm - 262 kcal NOLENGURER ICE CREAM Iscoop, 80gm - 288 kcal | 225.00 |
| | | 10000p, 00gm - 200 neu | |
| | | Cereals Containing Gluten 🔊 Nuts 💝 Crustacean or their Products 👼 Milk or its Products 🌔 | Eggs or its Products |
| | | Fish or its Products Soya or its Products Sulphites in Concentrations of 10mg/ | kg or more |
| | | | |
| | | Also available or Ballygunge | |
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| | STARTERS | |
|--|---|----------------|
| | PRAWN CUTLET Crumb-fried prawns, served with coriander chutney. | 485.00 |
| | 5pcs, 200gm - 562 keal BAGDA CHINGRI SALMI | 520.00 |
| | Tiger prawns stuffed with minced prawns, khoya, coriander, green chilli - crumbed and fried. | |
| | 2pcs, 190gm - 362 kcal | 4- - 00 |
| | HILSA CUTLET Boneless hilsa covered with bottle gourd leaves, crumbed and deep-fried. | 675.00 |
| THE RESIDENCE OF A PROPERTY OF THE PERSON OF | 2pcs, 230gm - 729 keal CHITTAGONG FRIED POMFRET | 325.00 |
| | Whole pomfret with a bengali spice marination dipped in batter and fried. 1pc, 90gm - 291 kcal | 525.00 |
| | FISH ROLL | 535.00 |
| | Paupiette of bhetki stuffed with fish and prawns, crumb-fried. 2pcs, 240gm - 727 kcal | |
| | FISH FRY Signature dish of the restaurant. | 520.00 |
| | 2pcs, 190gm - 594 kcal | |
| A HALL TO THE | FISH KABIRAJI Fried fish in an egg net. | 520.00 |
| | 2pcs, 300gm - 786 kcal GONDHORAJ GRILLED FISH | 520.00 |
| | A unique marinade of gondhoraj lime zest and other spices, grilled to perfection, 2pcs, 150gm - 387 kcal | |
| 1000 B | CHANDANNAGAR FRIED FISH | 520.00 |
| | Cheese and parsley stuffed fried fish - a la francaise. 2pcs, 230gm - 745 kcal | |
| | MOURALA MAACHHER PEYAJI Delicate fish starter from Bengal, crispy crunchy white bait (Mourala) and onion, | 315.00 |
| | batter-fried. 190gm - 564 kcal | |
| ∅ 🗵 | MURSHIDABADI GRILLED CHICKEN | 385.00 |
| | Cumin and cinnamon flavoured chicken grilled to perfection. 6pcs, 160gm - 298 keal | |
| | GONDHORAJ CHICKEN Succulent strips of chicken, marinated & fried. | 385.00 |
| | 160gm - 242 kcal HANSHER DIMER DEVIL | 400.00 |
| 421.011.22.200 | Kolkata version of scotch eggs - ducks eggs with minced mutton. | 400.00 |
| | 2pcs, 250gm - 378 kcal MANGSHOR CHOP | 400.00 |
| | A croquette of fine minced spiced mutton. 4pcs, 230gm - 250 kcal | |
| | CHHANA MOTORSHUTIR CHOP Cottage cheese stuffed with green peas masala. | 350.00 |
| | 4pcs, 200gm - 288 kcal | See i |
| | PUR BHARA ACHARI LONKA Large green chillies stuffed with cottage cheese and pickled chillies, batter-fried. | 290.00 |
| | 3pcs, 200gm - 306 keal MOCHAR CHOP | 285.00 |
| | Croquettes of plantain florettes. 4pcs, 170gm - 261 kcal | |
| | BHAJA | |
| B • | BEGUN BHAJA | 145.00 |
| | Shallow-fried aubergines. 4pcs, 190gm - 711 kcal | |
| | CHALKUMRO NARKEL SHORSHE DIYE BHAJA White gourd stuffed with coconut & mustard, pan fried. | 185.00 |
| | 300gm - 871 kcal | 140.00 |
| | JHUR JHURE ALOO BHAJA Juliennes of potatoes, crispy & crunchy. | 140.00 |
| | 85gm - 440 kcal POSTO NARKEL BORA | 325.00 |
| | Roasted dumplings of coconut & poppy seeds. 6pcs, 135gm - 329 kcal | |
| • | PAPAD BASKET Assortment of sago padad and urad dal papads. | 125.00 |
| | Spes, 35gm - 148 keal | |
| | DAL | |
| | CHHOLAR DAL A popular Bengali dal with coconut. | 195.00 |
| | 320gm - 450kcal MOONG MOHAN DAL | 195.00 |
| | Lentils with a distinct flavour of mango ginger & coconut. 280gm - 505 kcal | |
| | | |

| Į) | ■ MAACHHER MATHA DIYE MOONG DAL Combination of lentils & fish head. | 215.00 |
|------------|--|--------|
| | 300gm - 474 kcal MOURI AADA BATA DIYE BIULIR DAL | 195.00 |
| | This fennel-flavoured dal makes a unique combination with aloo posto. | 193.00 |
| 2.5 | 280gm - 518 kcal ■ CHINGRI MACHH DIYE BIULIR DAL | 325.00 |
| | Flavoured with prawns. 280gm - 473kcal | |
| | VEGETABLES | |
| ₽ | SHUKTONI Mixed vegetable curry flavoured with radhuni. | 340.00 |
| | 320gm - 353 kcal | |
| | BATI CHORCHORI Dry mixed vegetable. | 340.00 |
| | 300gm - 352 kcal ■ BHAJA MASALA ALOO DUM | 340.00 |
| | Spicy & dry. 350gm - 780 kcal | |
| | ALOO POSTO | 360.00 |
| | Bangalir priyo - a favourite of all Bengalis. 300gm - 614 kcal | |
| | ALOO JHINGA POSTO The Bengali household dish made to perfection with an addition of gourd. | 360.00 |
| | 350gm - 738 kcal BEGUN BASANTI | 340.00 |
| | Succulent brinjals cooked in a mustard flavoured yogurt gravy. 300gm - 127 kcal | 210.00 |
| ₽ | MOCHAR GHONTO | 340.00 |
| | Melange of banana florettes, Bengal gram & coconut. 270gm - 575 kcal | |
| | PALANG CHHANAR KOFTA Spinach & cottage cheese dumplings. | 375.00 |
| ® ∆ | 5pcs, 280gm - 317 keal ■ PUR BHARA DOI POTOL | 375.00 |
| \ <u>.</u> | A combination of coconut, poppy seed & mustard stuffed inside pointed gourd (parwal) cooked in an yogurt gravy. | |
| r.a | 3pcs, 250gm - 552 kcal ■ DHOKAR DALNA | 375.00 |
| 731 | Lentil cakes in a tangy gravy. 8pcs, 300gm - 753 kcal | 373.00 |
| 94 | PHULKOPIR ROAST | 375.00 |
| | Cauliflowers marinated with yogurt & poppy seeds, cooked on slow fire. 320gm - 496 kcal | - |
| | ENCHORER DALNA (SEASONAL)Young jackfruits in a homemade gravy. | 375.00 |
| ā | 320gm - 494 kcal ■ NABARATNA PATURI | 375.00 |
| | Medley of vegetable and cottage cheese wrapped in bannana leaf, grilled to perfection. 2pcs, 180gm - 406 kcal | |
| 900 | OCHHANAR DALNA | 375.00 |
| | A light gravy of tomato, yogurt & green chilli – a la Bengali style is called dalna. Fresh cottage cheese dumplings simmered in 'dalna'. | |
| | 6pcs, 300gm - 486 kcal PRAWNS | |
| 為目 | ■ GALDA CHINGRI CHINEY KABAB | 725.00 |
| | Stuffed jumbo prawn flavoured with hot spices & baked. <i>Ipc, 270gm - 488 kcal</i> | |
| | BHUNA CHINGRI East Bengal preparation of spicy prawn curry cooked with onions. | 625.00 |
| Q | 4pes, 360gm - 694 keal ■ CHINGRI MALAIKARI (MEDIUM PRAWN) | 595.00 |
| **PL | The most preferred local dish – prawns simmered in coconut milk and hot spices. 4pcs, 330gm - 858 kcal | |
| 為員 | CHINGRI MALAIKARI (JUMBO PRAWN) | 565.00 |
| Qu.g | 1pc, 330gm - 564 kcal ■ DAB CHINGRI | 650.00 |
| | Prawns roasted inside a tender coconut – melts in your mouth. 8pcs, 270gm - 413 kcal | |
| 2-2 | BHAPA CHINGRI A steamed delicacy, prawns marinated with fresh mustard paste and grated coconut. | 595.00 |
| 3 Out 5 | 4pcs, 360gm - 630 kcal ■ ENCHOR CHINGRI (SEASONAL) | 425.00 |
| 母性目 | Combination of prawn and baby jack fruit. 360cm - 680 kcal | 120.00 |

| | MOCHA CHINGRI Prawns cooked with banana flower. | 425.0 |
|------------------|--|--------|
| | 360gm - 540 kcal | |
| Şuğ 🗚 | ALOO POSTO CHINGRI 350gm - 625 keal | 425.0 |
| ** • | BATI CHORCHORI CHINGRI 350gm - 472 kcal | 425.0 |
| ₩ | CRAB KAKRAR GAL PETHECHI Stuffed crab baked, from the house of Rai Bahadur. | 525.0 |
| <u></u> [| 2pcs, 180gm - 502 kcal KAKRAR JHAL Spicy crab curry. 1pc, 320gm - 896kcal | 585.0 |
| ₽• | BHETKI BHETKI PATURI Fish wrapped in a banana leaf, roasted. 2pcs, 200gm - 389 kcal | 550.0 |
| ₽ • | BHETKI JHAL In a rich spicy gravy. 2pcs, 320gm - 653 kcal | 550.0 |
| <i>\$</i> 3 ₪ | BHETKIR JHOL ALOO PHULKOPI DIYE A light ginger & cumin flavoured gravy, Bhetki with potatoes & cauliflower. 2pcs, 530gm - 1182 kcal | 550.0 |
| 480 a | BHAPA BHETKI (GONDHORAJ) Steamed Bhetki flavoured with yogurt & gondhoraj lebu. 2pcs, 170gm - 347 kcal | 550.0 |
| <i>\$</i> 1 | HILS A BONELESS BHAPA ELISH (FOR THREE PERSONS) Whole fillet of Hilsa, masterfully deboned, marinated with fresh mustard and steamed. 1pc, 260gm - 889 kcal | 1550.0 |
| ₽. | ELISH BHAJA Marinated Hilsa fried to perfection. 1pc, 90gm - 316 kcal | 710.0 |
| ₽¤ | BHAPA ELISH East Bengal's pride, steamed Hilsa in a mustard gravy. 1pc, 220gm - 772 kcal | 710.0 |
| Ja 🗸 | ACHARI ELISH Queen of fish prepared with home made chilli pickle. 1pc, 350gm - 960 kcal | 710.0 |
| Į. | ELISHER TEL JHAL Hilsa in a rich and spicy gravy. 1pc, 220gm - 738 kcal | 710.0 |
| \$ 0 B 0 | DOI ELISH Hilsa cooked in a yogurt gravy, where the curry is robust and delicately sour with curd and spices. | 710.0 |
| ₽ª A | 1pc, 220gm - 525 kcal ELISH PATURI (BONELESS) Wrapped in a gourd leaf, with mustard & coconut, finished in a grill. 2pcs, 150gm - 321 kcal | 710.0 |
| ₽. | ELISH BEGUNER JHOL Light and flavourful Hilsa curry with brinjals. lpc, 350gm - 903 kcal | 710.0 |
| <i>\$</i> 9 •• | ROHU RUI MAACHH BHAJA Rohu, an oily and fatty fish, deep-fried in mustard oil. | 485.0 |
| ₽. | 2pcs, 140gm - 470 kcal RUI SORSHE Cooked in mustard gravy. 2pcs, 300gm - 948 kcal | 485.0 |
| ₽. | RUI MAACHHER JHOL Homemade Bengali fish curry. 2pcs, 600gm - 1182 kcal | 485.0 |
| # \$ B a | RUI MAACHHER ROAST Rohu marinated with ginger, garlic, yogurt and hot spices, pan roasted. 2pcs, 300gm - 599 kcal | 485.0 |
| 4990 | RUI MAACHHER KALIA Not very rich but sufficiently spicy. This household fish dish is had by Bengalis both for lunch & dinner. | 485.0 |
| # 4 6 6 6 | 2pcs, 300gm - 621 kcal DOI PONA Simmered in a rich yogurt gravy. 2pcs, 300gm - 628 kcal | 485.0 |