## TIFFIN HEAL

Choose any 2 starter, 2 mains, dal, rice/bread, 1 dessert

## **VEGETARIAN TIFFIN 1565**

### **NON VEGETARIAN TIFFIN 1935**

#### **APPETIZER**

### **BHALLA PAPADI CHAAT 225**

Popular appetizer of lentil dumplings and crispy flour discs steeped in smooth yoghurt and topped with tamarind chutney spicy green chutney and chefs special "Kala Masala"

### VICTORIA JHALMURI 155

The most famous snack of the Bengalis . Puffed rice and other condiments and, spices with dash of mustard oil

### **DAHI PUCHKA 225**

The pride of a kolkata chaat shop. Crisp puffed semolina balls stuffed with a tangy mixture of potato and dry pea mash, tamarind and yoghurt

### PANEER TIKKA LAHORI 685

Crushed coriander and chilli marinated cottage cheese chunks, cooked in a clay oven

### **TANDOORI ALOO 555**

Baby potatoes stuffed with an aromatic mixture of nuts, spices and herbs, cooked in a clay oven

## **MALAI BROCCOLI 685**

Broccoli florets marinated in black pepper essenced cheese and cream, cooked in clay oven

### **OUR SIGNATURE CHILLI CHEESE KULCHA 555**

Spicy cheese stuffed and topped baby kulchas. cooked in clay oven, served with sun dried, tomato chutney

## **OUR SIGNATURE TRUFFLE CHEESE KULCHA 685**

Cheese truffle paste stuffed baby kulchas, cooked in clay oven, drizzle of truffle oil

## DAHI KEBAB 555

Skewered kebab of hung curd with condiments, herbs and spices cooked in tandoor

## **LAHSOONI JHINGEY 1055**

Garlic rubbed Prawns, cooked in clay oven

### KALLU MEEN 935

Grilled Pomfret as served on Marina beach in Chennai

# **KOLKATA BECKTI MALAI TIKKA 935**

Chunks of Kolkata beckti, marinated in a mild marinade, cooled in clay oven

### **TANDOORI CHICKEN FULL 935**

Hung yoghurt and pounded spices marinated whole chicken on bone, cooked in clay oven

## **TANDOORI CHICKEN HALF 475**

Tandoori chicken -1 Breast and 1 Leg piece

## **CHICKEN RESHMI KEBAB 625**

Non spicy White marination chicken boneless, cooked in a clay oven

## **CHICKEN TIKKA 625**

The famous spicy chicken boneless kebab from Delhi, cooked in a elay oven

## **MUTTON SEEKH KEBAB 685**

Spiced minced mutton on a skewer, cooked in a clay oven

### **MUTTON GALAUTI KEBAB 685**

A mouth melting kebab of absolutely fine lamb mince and spices, smoked and cooked on a griddle

## **TOMATO SOUP 225**

A crossover between a cream of tomato and tomato shorba, a light soup Kolkatans love

## **MURGH DHANIYA SHORBA 245**

A strong soup with rich chicken stock, as served on the streets of Nakhoda mosque

### **MAIN COURSE**

## PALAK PANEER LEHSOONI 625

Garlic tempered spinach curry with cottage cheese cubes

# PANEER BUTTER MASALA 625

Cottage cheese in a creamy tomato curry

## PANEER KHURCHAN 625

Cottage cheese batons tossed with capsicum, onion and tomatoes with a dash of maknant gravy

### **ALOO DUM BENARSI 495**

Baby potatoes cooked in sweet & tangy nutty gravy

### **SUBZ MALAI KOFTA 495**

Delicate vegetable dumplings in a rich cashew curry

## **MAKAI PALAK 495**

Temepered spinach curry with American corn

## **BAINGAN BHARTA 495**

Clay oven roated and mashed aubergine slow cooked with royal cumin, onion, tomatoes and green chillies

#### **CHANA MASALA 495**

Chickpea slow cooked with homeground aromatic spices

### ACHARI SUBZ JHALFREZI 495

Mixed seasonal vegetables tempered with pickle spices and mustard oil

### **VEGETABLE OF THE DAY 495**

the server will be delighted to assist you with this

## **VEGETABLE/CHICKEN STEW 375/495**

South Indian coconut stew of vegetable/chicken served with Ragi Appam

### **CHINGRI MALAI CURRY 935**

Bengali prawn curry simmered in a coconut curry

## **KOLKATA BECKTI PATURI 875**

Mustard marinated Kolkata beckti, steam grilled in a banana leaf

## **MACHERJHOL 745**

Home style fish curry made with the freshest local catch of the season

### **ANDA BHUJIYA 375**

The Indian scrambled egg with onions, tomatoes, green chillies and coriander

# ANDA MASALA 375

Bengali style egg curry

## CHICKEN KASSA 625

Homestyle Bengali chicken curry on bone

## **CHICKEN BHARTA 625**

Slow cooked chopped chicken morsels with onion, tomato and egg

## **CHICKEN CHETTINAD 625**

Spicy South Indian chicken curry on bone

## CHICKEN TIKKA BUTTER MASALA 625

Clay oven cooked chicken tikka simmered in a creamy tomato curry

### KOSHA MANGSHO 745

Bengali style slow cooked rich mutton curry, a speciality of Rajbari

## **MUTTON SAAGWALA 745**

Punjabi style mutton and spinach curry tempered with garlic and tomatoes

## RICE

### **JEERA MATAR PULAO 245**

Green peas and cumin rice

### **VEGETABLE BIRYANI 555**

Hyderabadi-style vegetable and rice preparation cooked on Dum

## **KOLKATA MUTTON BIRYANI 905**

A unique combination of lamb, egg, potato and fine rice cooked on dum.

## KOLKATA CHICKEN BIRYANI 785

A unique combination of chicken on bone, egg, potato and fine rice cooked on dum.

#### DAL

## **DALMAKHANI 445**

Overnight cooked black lentil finished to a cream and butter

### YELLOW DAL FRY 405

Light moong lentil temepered with

### DHABA DAL 445

CHOLAR DAL 375

#### INDIAN BREADS

### PHULKA 45

lightly puffed whole wheat bread cooked on a griddle and open fire

# TANDOORI ROTI 55

Whole wheat bread cooked in a clay oven

# LACCHA PARATHA 105

layered whole wheat bread cooked in a clay oven

## NAAN 105/115/125/125

Plain / Butter/ Garlic/Cheese - Indian bread cooked in clay oven with choice of plain/with butter/ with garlic or with Cheese

### **KULCHA 125**

Masaia/ Aloo/Gobhi - Stuffed Indian bread cooken in a clay oven

#### SIDES

### GREEN SALAD 125

## PAPAD(2PCS) 55

### MASAL APAPAD 105

Roast papad topped with a mixture of chopped onion, tomatoes, green chillies, coriander, lemon juice and chaat masala

### MASALA PEANUT 125

Roasted salted peanuts with a mixture of chopped onion, tomatoes, green chillies, coriander, lemon juice and chaat masala

### MIX VEGETABLE RAITA 155

## PINE APPLE RAITA 155

## PLAIN CURD 155

#### MEETHA

### **KULFI WITH FALUDA 375**

Homemade ice cream of saffron served with rose syrup, sweet vermicelli and pistachio slivers

## **HOT GULAB JAMUN 285**

Deep fried "khoya" dumplings simmered in sugar syrup . servedwarm

### **ICE CREAM 285**

2 SCOOPS - Server will be delighted to share the special flavours available

## **TUTTI FRUTTI SUNDAE 495**

The famous Sundae of Old Park street

## MISHTHI DOI TERRACOTA POT 245

Classical sweet curd dessert of Bengal set in a terracota pot

## HALWA OF THE SEASON 285

Server will be delighted to share the special flavours available of the slow cooked Indian pudding made " for the season"