

# Food



## Street Food from Golpark

Pre-dinner roadside snacks kick off every Bengali dinner party. Ours are served with “Byapok” homemade chutneys.

### **Phuchka** **£4.50**

Crisp semolina balls filled with spiced potato, dipped in tangy tamarind & mint water. Eaten in one!

### **Beguni** **£4.50**

Sliced aubergine, fried in chickpea flour batter.

### **Mach Bhaja** **£5.50**

Whitebait spiced with chaat masala, cumin and chilli, and shallow fried in mustard oil.

### **Chicken Tengri Kebab** **£7.00**

Delicious, succulent chicken drumstick kebabs served with coriander and mint chutney.

### Rice (V) Sides (V)

#### **Ghee Bhat** **£3.00** **Doi** **£1.50**

Steamed rice with clarified butter.

Yogurt.

#### **Mixed Salad** **£3.00**

#### **Misthi Polaw** **£3.50** **Chutneys on us**

Sweet rice.

#### **Brown Rice** **£3.00**

## Breads

#### **Luchi** **£2.50**

Deep-fried puffed flat bread.

#### **Porota (Paratha)** **£2.50**

#### **Ruti (Chapati)** **£2.00**

If you have any dietary or allergen requirements please speak to a member of the family and they will be more than happy to advise you.

A discretionary 12.5% service charge has been added to your bill and 100% of this is shared by the whole family, including those in the kitchen.

## From my Family

### Kitchen on Gariahat Road

No starters, just piping hot bowls of amazing food and lots of it.

#### **Calcutta Lamb Biryani** **£12.00**

A Bengali heartthrob – some say it’s the best version of biriyani. Served with potato and boiled egg. You might bump into some whole spices.

#### **Kankrar Jhal** **£11.50/ £22.00**

The best crab kari ever.

#### **Kosha Mangsho** **£14.50**

Bengali style, deep, rich, hearty lamb curry. Calcutta’s answer to a Sunday roast.

#### **Macher Paturi** **£16.00**

Seabass steamed in a banana leaf, loads of mustard and coconut.

#### **Shukto (V)** **£12.00**

A combination of 5 exotic vegetables from eastern India cooked in a creamy cashew nut and melon seed paste. Contains bitter gourd and drumsticks.

#### **Paneer Posto (V)** **£12.50**

Paneer cooked in a poppy seed and cashew paste.

#### **Prawn Malai Kari** **£16.00**

Tiger prawns cooked in a creamy coconut sauce.

## Smaller Dishes

#### **Alur Bhaja (V)** **£3.00**

Calcutta’s version of shoestring fries.

#### **Laal Saag (V)** **£7.00**

Exotic red spinach. Light, healthy and perfect with some daal and rice.

#### **Aam Daal (V)** **£5.90**

Tangy red lentils with green mango, so healthy and so delicious!

#### **Corriander & Poppyseed Fritters (V)** **£5.90**

Classic Bengali fritters, perfect on its own, or with some Daal.