

SOUP

MULLIGATAWNY	6.50
Mashed lentils, coconut, lemon	
SWEET CORN (add chicken \$1.00)	6.50
Tempered garlic, scallion and fresh coriander	

STARTERS

SINGHARA	8.50
Calcutta style samosa with spiced potatoes and cauliflower	
PIYAZI	7.50
Crispy onion fritters	
TANGARA GOBI MANCHURIAN	9.50
Tangy cauliflower, green chili, soy sauce, scallions	
VEGETABLE CUTLET	7.50
Beet and potato mash, breadcrumb-fried, peanuts	
CHILI PANEER (dry)	9.50
Fried cheese, onion, bell pepper, garlic, soy sauce	

BALLYGUNGE PLACE CHAATS

JHAL MURI	8.50
Spiced puffed rice, veggies, lemon, mustard, fresh coriander	
BHEL PURI	8.50
Savory crunchies, puffed rice, onion, two chutneys	
PHUCKHA	9.50
Crisp balls, chickpea potato mash, tamarind water	
PAPRI CHAT	9.50
Crunchies, potato chickpeas mash, yogurt, two chutneys	

NON-VEG STARTERS

GRILLED MURSHIDABAD CHICKEN	10.50
Cumin and cinnamon flavored	
CHILI CHICKEN (dry)	10.50
A Tangra specialty from Calcutta	
CHAPLI KEBAB	11.50
Minced lamb patties green chilies, house blend spices	
LAKE MARKET FISH FRY	12.50
Branzino fish, breadcrumb-fried, kasundi	
BUTTER MASALA SHRIMP	12.50
Creamy & tangy, mustard & curry leaves	

CHICKEN

MURGHIR JHOL	15.50
Homestyle chicken curry, potatoes	
CHICKEN KORMA	16.50
Skewered spring chicken, creamy cashew nut sauce	
CHICKEN SAAG	16.50
Spinach, garlic, ginger, toasted cumin, coriander	
CHICKEN KADAI	16.50
Wok-tossed onion, tomato, bell pepper, dry fenugreek	
BUTTER CHICKEN	17.50
Our version of chicken tikka masala	
CHILI CHICKEN (gravy)	16.50
Batter-fried chicken, green chili, soy sauce	
CHICKEN VINDALOO	17.50
A spicy Goan curry with vinegar-infused red chili paste	

LAMB & GOAT

ROGAN JOSH	18.50
Kashmiri yogurt lamb curry, saffron, cardamom	
LAMB BHUNA MIRCHWALA	18.50
Slow-cooked lamb, onions, bell peppers, green chilies	
LAMB SAAG	18.50
Spiced lamb, pureed spinach, ginger	
LAMB VINDALOO	18.50
A spicy Goan curry with vinegar-infused red chili paste	
KOSHA MANGSHO	21.50
Slow-cooked bone-in goat curry from a Kolkata pada	
MORICH MANGSHO	21.50
Slow-cooked bone-in goat, red chili flake, garlic	

SEAFOOD

CHINGRI MALAI KARI	22.50
Shrimp coconut curry, bay leaf, garam masala	
SHRIMP TIKKA MASALA	22.50
Fenugreek-infused creamy tomato sauce	
BHUNA SHRIMP	22.50
A dry East Bengal preparation with onions, tomatoes, ground spices	
SORSE BHATA MAACH	22.50
Mustard fish curry	
FISH PATURI	22.50
Roasted fish in a banana leaf	

TANDOOR

TANDOORI MURGH	17.50
Marinated bone-in chicken grilled to perfection	
MURGH TIKKA	18.50
Boneless chicken thigh kebabs, yogurt marinade	
MURGH MALAI KABAB	18.50
Skewered creamy chicken tenders	
SEEKH KEBAB	19.50
Skewered lamb rolls, onion, bell pepper	
SALMON TIKKA	22.50
Grilled, creamy green marinade, lemon	
JHINGA MALAIWALI	22.50
Grilled Shrimp, creamy marinade	

VEGAN

CHOLAR DAL	13.50
A classic Bengal preparation, yellow lentils, paanch poran	
MAA KI DAL	13.50
A blend of five lentils, tempered dry red chili	
DAL SAAG	14.50
Yellow lentils, fresh spinach, ginger	
SORSE MISTHI ALU	14.50
Mashed sweet potato, tempered mustard	
CHORCHORI	15.50
Eclectic vegetables, paanch poran, tadka	
MASALA DUM ALU	15.50
Spiced baby potatoes, tamarind, bay leaf	
BEGUN BASANTI	15.50
Eggplant, creamy mustard yogurt sauce	
ALU PHULKOBHI DALNA	15.50
Spiced potato, cauliflower, light gravy	
BHINDI BAZAR	15.50
Tossed okra, onion, bell pepper, paanch poran, tadka	
CHOLE AMRITSARI	15.50
Spice chick peas, garden herbs & tamarind	
BAIGAN BHARTA	15.50
Smoked eggplant, garlic, tomatoes, fresh coriander	

VEGETARIAN

DAL MAKHNI	14.50
Slow-cooked black lentils, fresh cream, ghee	
MALAI KOFTA	15.50
Vegetable croquettes, cream, nuts, raisins	
METHI MUTTER MALAI PANEER	15.50
Green peas, cheese, fenugreek, cream, tomato sauce	
SAAG PANEER	15.50
Fresh pureed spinach and cheese	
VEGETABLE MAKHNI	15.50
A buttery tomato sauce with onions, green chilies	
PANEER TIKKA MASALA	15.50
Fenugreek-infused creamy tomato sauce	

MUGHLAI BIRYANI

A Basmati rice preparation with whole spices, saffron, and yogurt
Veg 15.50/Chicken 17.50 / Lamb 18.50 / Bone-in-Goat 19.50

BREAD

NAAN / BUTTER NAAN	3.00
Tandoor-fired white flour bread, butter	
Garlic 3.50 / Onion 3.50 / Chili Onion 3.75	
Jalapeno Cheese 3.75 / Paneer 4.00 / Peshwari 4.00	
ALU PARATHA	4.50
Stuffed spiced potato	
LACHHA PARATHA	3.50
Tandoor-fired, butter	
FULKA	3.50
Unleavened flatbread	
TANDORI ROTI	3.50
Whole wheat bread	
LUCHI	4.00
Fried puffed white flour bread	

SIDES

BEGUNI	8.50
Shallow-fried spiced eggplant	
KACHUMBER SALAD	5.50
House-made cucumber and veggie salad	
FRIED PAPAD	3.50
Lentil wafers	
AAMER CHUTNEY (seasonal)	4.50
Fresh house-made mango chutney	
TOMATO CHUTNEY	3.50
Tempered raisin, bay leaf, paanch poran, tadka	
ALOO BHARTHA	4.50
Mashed potato, fresh cilantro and mustard	
RAITA	4.50
Cucumber yogurt relish	
ACHAR	2.50
Mixed vegetable marinated with salt & turmeric powder	

DESSERTS

GULAB JAMUN	4
Milk balls, cardamom infused sugar syrup	
KHEER	4
Creamy rice pudding	
RASMALAI	4
Soft cheese patties, cream & nuts	
KULFI	4
Indian ice cream, flavored with pistachio or mango	
MISTI DHOI	5
Homemade sweetened yogurt	
SANDESH	5
A famous jiggery-based Calcutta sweet	

BEVERAGES

CALCUTTA ICED TEA	4
CALCUTTA LEMONADE	4
ROOH AFZA LEMONADE	4
MASALA CHAI	3
MASALA GINGER CHAI	3
LASSI (mango, sweet or salt)	5
COCONUT WATER	4
MANGO JUICE	4
LYCHEE JUICE	4
SPRING WATER	2
SPARKLING WATER	3
INDIAN SODA	3
(Limca, Thums up, Fanta)	
SODA	2
(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer)	