

SOUP

MULLIGATAWNY	8
Mashed lentils, coconut, lemon	
TIMATAR PALAK SHORBA	8
Tempered garlic, spinach, scallion, fresh coriander	

STARTERS

SINGHARA	10
Calcutta-style samosa with spiced potatoes, cauliflower	
PIYAZI	8
Crispy onion fritters	
TANGRA GOBI MANCHURIAN	11
Tangy cauliflower, green chili, soy sauce, scallions	
CHILI PANEER	11
Fried cheese, onion, bell pepper, garlic, soy sauce	

BALLYGUNGE PLACE CHAATS

JHAL MURI	10
Spiced puffed rice, veggies, lemon, mustard, fresh coriander	
BHEL PURI	10
Savory crunchies, puffed rice, onion, two chutneys	
PHUCHKA	11
Crisp balls, potato chickpeas mash, tamarind water	
PAPRI CHAAT	11
Crunchies, potato chickpeas mash, yogurt, chutneys	
SAMOSA CHAAT	12
Crunchies, potato chickpeas mash, yogurt, chutneys	

NON-VEG STARTERS

GRILLED MURSHIDABAD CHICKEN	13
Cumin, cinnamon flavored	
CHILI CHICKEN (dry)	12
A Tangra specialty from Calcutta	
CHAPLI KEBAB	13
Hand-slapped minced lamb patties	
LAKE MARKET FISH FRY	14
Branzino fish, bread crumb fried, kasundi	
BUTTER MASALA SHRIMP	14
Creamy tangy sauce, mustard, curry leaves	

CHICKEN

MURGHIR JHOL	17
Homestyle chicken curry, potatoes	
MUGHLAI MURGH NIZAMI	19
Skewered chicken, cashew paste, creamy tomato sauce	
CHICKEN KORMA	19
Skewered spring chicken, creamy cashew sauce	
CHICKEN SAAG	18
Spinach, garlic, ginger, toasted cumin, coriander	
CHICKEN KADAI	18
Wok-tossed, onion, tomato, bell pepper, dry fenugreek	
BUTTER CHICKEN	20
Our version of chicken tikka masala	
CHICKEN VINDALOO	19
A spicy Goan curry with vinegar-infused red chili paste	

LAMB & GOAT

ROGAN JOSH	20
Kashmiri yogurt lamb curry, saffron, cardamom	
LAMB BHUNA MIRCHWALA	20
Slow-cooked lamb, onions, bell peppers, green chili	
LAMB SAAG	20
Spiced lamb, pureed spinach, ginger	
LAMB VINDALOO	20
A spicy Goan curry with vinegar-infused red chili paste	
KOSHA MANGSHO	23
Slow-cooked bone-in goat curry from a Kolkata pada	
PUNJABI GOAT CURRY	23
Bone-in goat curry, onion, tomato	

SEAFOOD

CHINGRI MALAI KARI	24
Shrimp coconut curry, bay leaf, garam masala	
SHRIMP TIKKA MASALA	23
Fenugreek-infused creamy tomato sauce	
BHUNA CHINGRI	23
A dry East Bengal preparation, onions, tomatoes, spices	
SORSE BHATA MAACH	25
Pan-seared fish in mustard sauce, yogurt, green chili	
FISH PATURI	25
Roasted fish in a banana leaf	
GARLIC SHRIMP	24
An Indo-Chinese favorite, chilies, soy sauce, vinegar	
MACHER JHOL	24
Choice of fish in light turmeric sauce, potatoes, paanch poran	

TANDOOR

TANDOORI MURGH	20
Marinated bone-in chicken grilled to perfection	
MURGH TIKKA	21
Boneless chicken thigh kebabs, yogurt marinade	
MURGH MALAI KABAB	22
Skewered creamy chicken tenders	
SEEKH KEBAB	23
Skewered lamb rolls, onion, bell pepper	
SALMON TIKKA	24
Grilled, creamy green marinade, lemon	
JHINGA MALAIWALI	24
Grilled shrimp, creamy green marinade	

VEGAN

CHOLAR DAL	16
A classic Bengal preparation, yellow lentils, coconut	
MAA KI DAL	17
A blend of five lentils, tempered dry red chili	
DAAL SAAG	17
Yellow lentils, fresh spinach, ginger	
LAUKI DAAL SAG	17
Fresh spinach, lentils, white squash	
CHOLE AMRITSARI	17
Spiced chickpeas, garden herbs, tamarind	
CHORCHORI	17
Sauteed vegetables, paanch poran, mustard seed paste	
MASALA DUM ALU	17
Spiced baby potatoes, tamarind, bay leaf	
ALU PHULKOBHI DALNA	17
Spiced potato, cauliflower, light sauce	
BHINDI BAZAR	17
Tossed okra, onion, bell pepper, paanch poran tadka	
BAIGAN BHARTA	17
Smoked eggplant, garlic, tomatoes, fresh cilantro	

VEGETARIAN

DAL MAKHNI	17
Slow-cooked black lentils, fresh cream, ghee	
MALAI KOFTA	18
Vegetable croquettes, cream, nuts, raisins	
METHI MUTTER MALAI PANEER	18
Green peas, cheese, fenugreek, cream, tomato sauce	
BEGUN BASANTI	18
Eggplant, creamy mustard sauce	
SAAG PANEER	17
Fresh pureed spinach and cheese	
VEGETABLE MAKHNI	17
A buttery tomato sauce with onions, green chilies	
PANEER TIKKA MASALA	17
Fenugreek-infused creamy tomato sauce	

MUGHLAI BIRYANI

A basmati rice preparation with whole spices, saffron, and yogurt

Veg 17 / Chicken 19/ Lamb 21/ Bone-in Goat 22

BREAD

NAAN 3/ BUTTER NAAN 3.50	
Garlic 4 / Onion 4 / Chili Onion 4 / Jalapeno Cheese 5 /	
Paneer 5/ Peshwari 5	
Tandoor-fired white flour bread, butter	
ALU PARATHA	6
Stuffed spiced potato	
LACHHA PARATHA	6
Pan fried, ghee	
FULKA (2 pieces)	5
Unleavened flatbread	
TANDORI ROTI	4
Whole wheat bread	
LUCHI	5
Fried puffed white flour bread	

SIDES

BEGUNI	9
Shallow-fried spiced eggplant	
KACHUMBER SALAD	7
House-made cucumber and veggie salad	
CHANA SALAD	8
Chickpeas, onions, cilantro, lemon juice	
FRIED PAPAD	4
Lentil wafers	
AAMER CHUTNEY (seasonal)	6
Fresh house-made mango chutney	
TOMATO CHUTNEY	5
Tempered raisin, bay leaf, paanch poran tadka	
KOLKATA AAM CHUTNEY	4
Mango chutney, paanch poran	
ALU BHARTHA	6
Mashed potato, fresh cilantro, mustard	
RAITA	5
Cucumber yogurt relish	
ACHAR	3
Mixed pickled vegetables, turmeric powder	

🔥 Refers to spice level. 🌿 Contain Gluten. 🥜 Contain Nuts.
If you have allergies please let your server know.

DESSERTS

GULAB JAMUN 5

Milk balls, cardamom-infused sugar syrup

KHEER 5

Creamy rice pudding

RASMALAI 🍛 5

Soft cheese patties, cream, nuts

KULFI 🍛 5

Indian ice cream, pistachio or mango

MISTI DHOI 7

Homemade sweetened yogurt

SANDESH 6

A famous jaggery-based Calcutta sweet

BEVERAGES

CALCUTTA ICED TEA 5

CALCUTTA LEMONADE 5

ROOH AFZA LEMONADE 5

LYCHEE LEMONADE 6

MASALA CHAI 3

MASALA GINGER CHAI 3

ASSORTED TEA 3

MANGO LASSI 6

SWEET LASSI 5

SALT LASSI 5

ROSE LASSI 5

PINEAPPLE LASSI 5

MANGO JUICE 4

LYCHEE JUICE 4

SPRING WATER 2

SPARKLING WATER 3

SODA 3

(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer)

INDIAN SODA 4

(Limca, Thums Up, Jeera Masala)