

Wednesday 21 - Saturday 24 October, 6 - 10pm

STARTERS

gariahat vegetable chop 6

beetroot peanut croquette, a popular Calcutta street food

maachher cutlet 7

Bengali style breaded fish rissole

MAINS

labra (vgn) 12

seasonal autumn vegetables stewed with ginger and Bengali five spice, a festive season special

golbarir kosha mangsho 15

mutton curry recipe from a North Calcutta institution

narkol bagda chingri 14

tiger prawns in a coconut mustard sauce

SIDES

phulkopi diye bhaja mooger dal (vgn, gf) 4

dry roasted yellow split lentil with cauliflower

basanti polau (v, gf) 5

festive pilaf made with saffron, clarified butter, cashew and raisins

matarshuti polau (vgn, gf) 4

peas pilaf with a cumin tempering

DESSERT

pujor mishti (vgn, gf) 6

Durga Puja special Bengali style rice pudding, date molasses, sweetmeat

(v) - vegetarian (vgn) - vegan (gf) - gluten free