

Wednesday - Saturday, 5 - 10pm (takeaway only from Thu 5 Nov)

STARTERS

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| dhakuriya beetroot er chop (2 pieces, vgn) | 6 |
| <i>the goodness of beets and carrots packed into this Calcutta street food classic</i> | |
| pindi chhole puri (2 pieces, vgn) | 10 |
| <i>Punjabi style tea stained chickpea curry with fried flatbread</i> | |
| tiretta bazaar chilli chicken (gf) | 10 |
| <i>Calcutta chinatown style glazed chicken, green chilli sofrito</i> | |
| hispi and shimla mirch (v, vgn, gf) | 8 |
| <i>charred hispi cabbage pakoda, roasted pepper puree</i> | |

PARANTHEWALI GALI SE (stuffed flaky flat bread)

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| bhuna memna paratha (2 pieces) | 6 |
| <i>pulled lamb, cucumber mint raita</i> | |
| adraki gobi paratha (2 pieces, vgn) | 5 |
| <i>caramelized cauliflower, crispy onion, lemon ginger, house pickle</i> | |

MAINS

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| kaddu methi ki bhunee sabzi (v, vgn, gf) | 11 |
| <i>slow roasted pumpkin, shallots, dehydrated fenugreek, lotus seeds</i> | |
| rajasthani gatte aur matar ki curry (v, vgn) | 11 |
| <i>Bengal gram dumplings, peas, potatoes, roasted coriander in a rich creamy sauce</i> | |
| oshiwara butter chicken (gf) | 13 |
| <i>all time favourite Dhaba style butter chicken</i> | |
| meen malabari (gf) | 13 |
| <i>Kerala style coconut based rich fish curry tempered with fenugreek and dried chilli</i> | |

SIDES

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| matar pulao (v, vgn, gf) | 4 |
| <i>pea and cumin pilaf rice</i> | |
| maa ki dal (v, vgn, gf) | 4 |
| <i>black urad lentils, creamy and hearty</i> | |
| ajwaini kulcha (3 pieces, v, vgn) | 4 |
| <i>carom seed leavened flatbread</i> | |

DESSERTS

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| malpuwa aur zafrani rabdi (v, gf) | |
| <i>our take on the classic sweet mini pancake, saffron mousse & pistachio</i> | 6 |

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