

DURGA PUJA FESTIVAL 2017

SET MENU

All platters come with a choice of Durga Puja cocktail or beer

BHOG PLATTER (v)

Coriander & Poppy Seed Fritters Traditional Bengali fritters, and so moreish
Shoestring Fries

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

Khichuri The OG kedgere. An Indian comfort food classic with rice, lentils and spices

Porota

Plum & Tomato Chutney

Chocolate Rasgulla A Calcutta classic. Syrup dumplings filled with chocolate sauce

MADDOX SQUARE PLATTER

Chicken Tengri Kebab Succulent chicken drumsticks served with coriander and mint chutney

Lamb Biryani A Bengali heartthrob – some say it's the best version of biriyani. Served with potato, rice and a boiled egg. You might bump into some whole spices

Raita

Plum & Tomato Chutney

Mishti Aam Doi Creamy baked cardamom yoghurt...with a Calcutta Street twist

MUM'S PLATTER

Beguni Crispy, crunchy aubergine fried in chickpea batter

Macher Paturi Sea bream steamed in a banana leaf, with lots of mustard sauce and coconut

Ghee Bhat Steamed rice with clarified butter

Aam Daal Tangy red lentil and green mango daal

Chocolate Rasgulla A Calcutta classic. Syrup dumplings filled with chocolate sauce

NEW MARKET STREET FOOD PLATTER

Phuchka Semolina balls filled with spiced potato and a tangy tamarind and mint water. Eaten in one like a street food shot.

Beguni Crispy, crunchy aubergine fried in chickpea batter

Chicken Kati Roll The Indian answer to a burrito. A flaky porota wrapped around egg and tasty marinated chicken

Jhalmuri Crispy, spicy, sweet, sour and salty. Everything you want from a street food snack

Mishti Aam Doi Creamy baked cardamom yoghurt...with a Calcutta Street twist