

Ahare Bangla

The Supper Club presenting Bengal

APPETIZERS

DOI FUCHKA

Popular Chaat from streets of Kolkata. Hollow chips filled with spicy potato filling, thick sweet and sour yogurt mixture, sweet tamarind chutney

PAANCH PHORON MURG KABAB

Pan grilled chicken fillet pieces with Panch poron - a traditional spice from Bengali Kitchen - served with tangy mango

CHANA KORAISHUTIR CHOP (V)

A delicious green pea stuffing, some peanuts and raisins thrown in for just that touch of decadence, enveloped in spicy homemade paneer (cottage cheese) casing

MAINS

ECHOR KOFTA JHOL (CURRY)

Raw Jackfruit Dumplings in Rich Yogurt gravy - a very traditional Bengali delicacy

MISTI KUMRO DHOKA DALNA

A sublime symphony of sweet pumpkin and lentil fried to sinful golden in a delicately flavoured tomato-yogurt curry

MUNGER DAL AND ALOO PHULKOFIR DALNA (V)

Roasted Mungur Dal (lentil) soup accompanied by a delicious curry made with potato and cauliflower

CHINGRI AAM KASUNDI

Tender Prawns coated with creamy gravy of mustard, raw mango and coconut

GOLBARI MUTTON KHOSHA

Spicy bhuna mutton preparation from Golbari (North Kolkata)

DESSERTS

BAKED ROSOGULLA

A baked syrupy dessert made from Rasgulla

PAN KULFI

A traditional dessert prepared with thickened milk, betel leaves, gulband and mukhrwas.

* Accompaniments - Steamed Basmati Rice and Welcome Drink

* (V) - Vegetarian only menu options, as alternative

* Please contact for allergen information