

date: Saturday, 14th March 2020

time: 19:30 to 22:30

venue: Brother Markus (Balham)



Appetizers

Mangshor Chop

Crispy and Spicy Mutton Croquettes - a very popular Bengali snack

Doi Bora in Plum Sauce and Green Chutney

A popular chaat of deep fried vadas, served with fresh yogurt and medley of spices and topped with plum sauce and green chutney

Beetroot Cutlet (V)

Breaded Vegetable cutlet served with traditional mustard sauce

Mains

Chingri Pur Bhora Potoler Dolma

An age old delicacy of pointed gourds with Coconut and Prawn stuffing.

Chana - Kacha Kolar Kofta Dalna

Delicately spiced deep-fried Green Plantain and Cottage Cheese fritters in a delicious traditional Bengali curry

Salmon Macher Paturi

Salmon fillet covered with traditional Mustard paste smoked in Banana Leaf

Mutton Nihari

A deliciously smooth stew with slow cooked mutton and a myriad of spices

Ichor Kalia & Narkol Diye Cholar Dal (V)

Green jack-fruit curry - a Bengali delicacy and Bengali Gram soup with fried coconut

Kiwi Khejurer Chutney

Sweet Chutney made from Kiwi, studded with Rasins and Dates

Dessert

Pantua Cheesecake

Unique fusion dessert blending popular Bengali sweet & western cheesecake

* ACCOMPANIMENTS - BENGALI PULAO AND WELCOME DRINK (THANDAI)

* (V) VEGETARIAN ONLY MENU OPTIONS, AS AN ALTERNATIVE