

DINNER MENU

TIME PASS NIBBLES

From the streets to the local trains of West Bengal - nibble all the way

Pani Puri	5.00	Dal Bora Chaat	Fritters 6.00
Assorted Popadums	4.00	Home-made Chutneys (3)	3.50
Railway Jhal Muri	5.50		

CHOTTO - SMALL PLATE

Desi Assorted Pakora Bhaji Fenugreek onions & spices folded in spiced gram flour	6.95	Fisherman Kadhai Tiger Prawn, Poori Tiger prawns tossed with red onions & pepper	8.95
Market "Nimki" Chana Chaat Hot & cold wheat pyramids masala, crushed, drizzled dressed in sweet yoghurt & tamarind.	6.95	'Hawkers' Talapia Fritters Batter fried talapia in punjabi spices, garlic, vinegar	7.95
'Bhoot' Cauliflower Indo Chinese Crisp fried cauliflower, coated in asian spice	7.95	'Kolkatta' Spice Garlic & Chilli Chicken Inspired by the college streets of Kolkata	8.95
		Lamb Kofta Juicy succulent spicy meatballs, sweet, sour & hot.	8.95

TAWA - GRILL Med / Lrg

Paneer Limboo Achari Tikka Indian cottage cheese marinated with roasted gram & lemon mustard & garlic	9.90 / 13.90	Tandoori Subzi Char grilled vegetables, pickling spices.	7.90 / 11.90
Murgh Kali Mirch Cheesy Morsels of chicken breast marinated in cream cheese & cracked pepper, cooked over open flame.	8.90 / 13.90	'Agni' Buffalo Wings Intense ghost red chilli tossed wings.	7.90 / 12.90
Muglai Premium Lamb Chops Stone flower scented seared lamb chops	14.90 / 23.90	Bongo Beef Tak-A-Tin Aged beef short ribs with red onions, smoked spice	14.50 / 18.90

BIRYANI DISH OF THE DAY

(all Biryanis are served with raita)

Tawa Murgh Biryani	16.95	'Moulana' Mutton Biryani	17.95
Jack-Fruit & Lotus Biryani	13.95		

VEGETARIAN REGIONAL CURRIES

Mix Veg Poriyal Seasonal vegetables, stir fried with mild spices.	7.50 / 11.50	Tarka Dal Yellow lentils tempered in cumin.	6.50 / 8.50
Paneer Saagwala Grilled paneer wrapped with sautéed spinach.	7.50 / 11.50	Lauki Chana Bottle gourd & split lentil curry.	7.50 / 12.50
Kathal Ki Sabji Jackfruit tossed in a wok with turmeric, coriander, cumin, chilli.	7.50 / 11.50	Dum Aloo Posto Potato cooked with poppy seeds & yoghurt.	7.50 / 11.50

BODHO - BIG PLATE

Begum's 'Choti 'Aubergines Masala Baby aubergines hyderabadi style, stir-fried with Momin magic spice, onions & tomato.	13.95	Punjabi Red Spiced Butter Chicken Chicken tikka simmered in silky tomato & fenugreek sauce.	16.95
Kathal Aur Kawal Korma Jack fruit stewed in a thick cashew gravy.	14.95	'Tenga Maach' Jakir Bhai's Fish Curry Tilapia fillets seared & simmered in tangy lemon tomato gravy. Served with rice.	15.95
'Bhapa' Bengali Spiced Tiger Prawns, Kasundi & Coconut Tiger prawns marinated with spices, tossed in a wok & served with coconut & kasundi sauce, hint of chilli.	15.95	'Kosha Mangsho' Slow Cooked Mutton Curry Mutton simmered in caramelised onion and tomatoes finished with toasted fat chillies.	17.95
Doi Murgi - Bangladeshi Yoghurt Chicken Curry Slow braised chicken flavoured with 10 different spices in a rich, creamy yoghurt sauce, fresh green chillies.	15.95	Telapia Fish with Seem Seed Traditional Bengali fish curry, white fish cooked in medium spiced thick gravy.	15.95

BRITISH BENGALI

Beef Rib Burger Slow cooked shredded beef, served with fries.	12.50	Masala Fish & Chips Telapia fish fried in batter, served with chips & curry sauce	12.50
Golpo Platter For 2 Bongo beef, paneer achari tikka, agni wings, tarka dal, masala fries, schezwan fried rice, garlic butter naan.	35.00	Golpo Platter (3-4) Bongo beef, paneer achari tikka, agni wings, tarka dal, masala fries, schezwan fried rice, garlic butter naan.	69.00

ANGLO - INDIAN CLASSIC

Inspired by the "British Raj".

Korma A cashew and onion sauce delicately garnished with coconut and cream		Jhalfrezi A semi hot preparation of stir-fried onion tomatoes & chilli	
Dhansak North indian lentils herbs & pepper preparation, finished with coconut		Saagwala Tempered garlic, spinach, mustard seeds, best with slow-cooked mutton.	

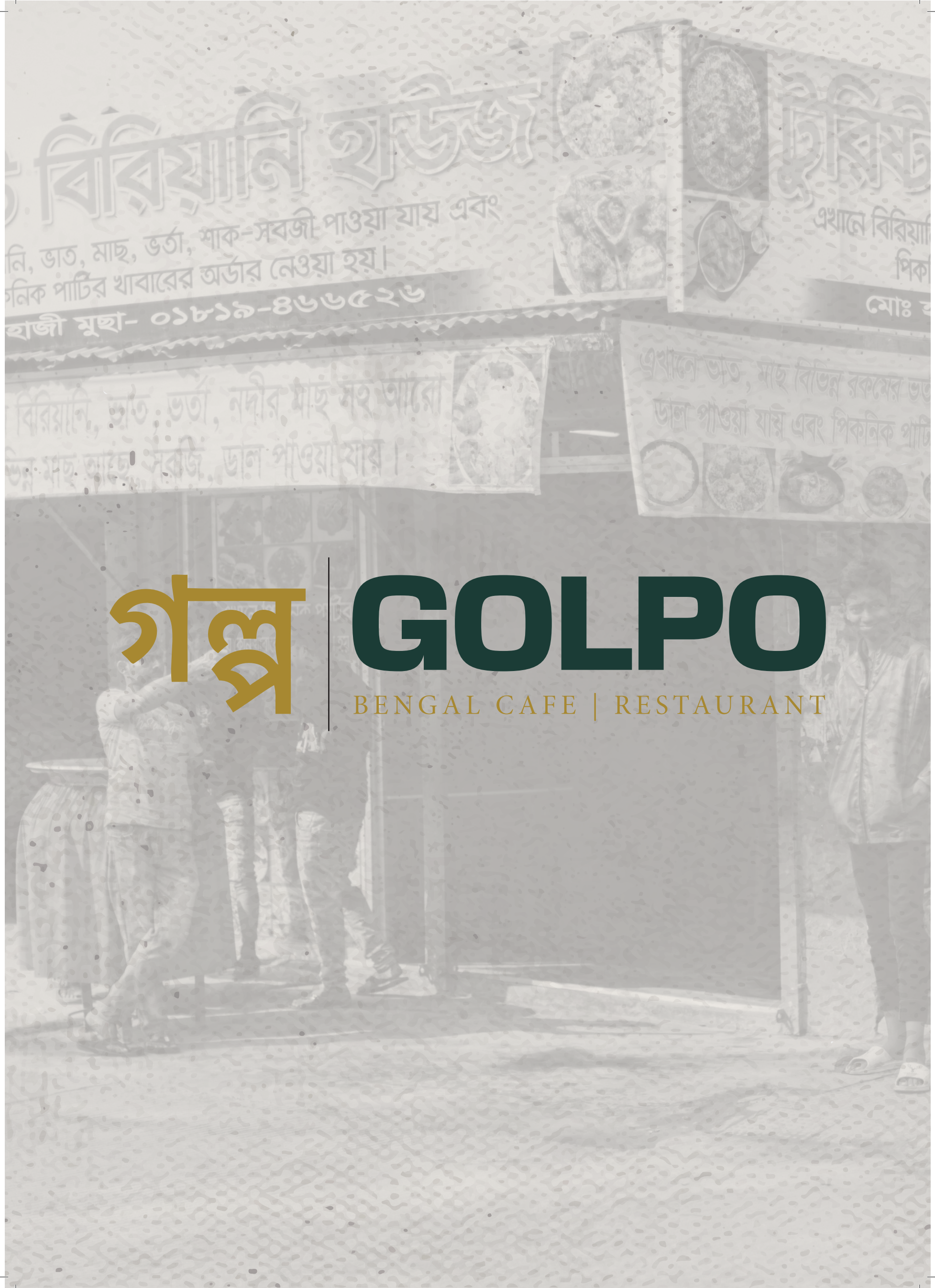
Tiger Prawns 15.95 | Chicken 13.95 | Slow-cooked Mutton 15.95 | Mix Veg 12.95

RICE / BREAD

Cumin Pilau Rice	4.50	Chilli Cheese Naan	4.50
Steamed Rice	4.20	Butter Naan	4.20
Schezwan Fried Rice	7.50	Garlic Butter Naan	4.20
Skin-on Fries	3.90	Date Naan	4.20
Mix Leaf Chickpea Salad	4.50	Masala Dusted Fries	4.50

PUDDINGS

Mango & Cardamom Brûlée Mango salsa	7.95	Coconut Fob Grated coconut in a pastry with ice cream	7.95
Floating Malai Tiramisu Rasmalai inspired	7.95	Home-made Kulfi Assorted flavours	6.50
Carrot Halwa & Cheesecake Carom seed crumble	7.50	Gulab Jamon With vanilla ice cream.	6.50



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GOLPO

BENGAL CAFE | RESTAURANT