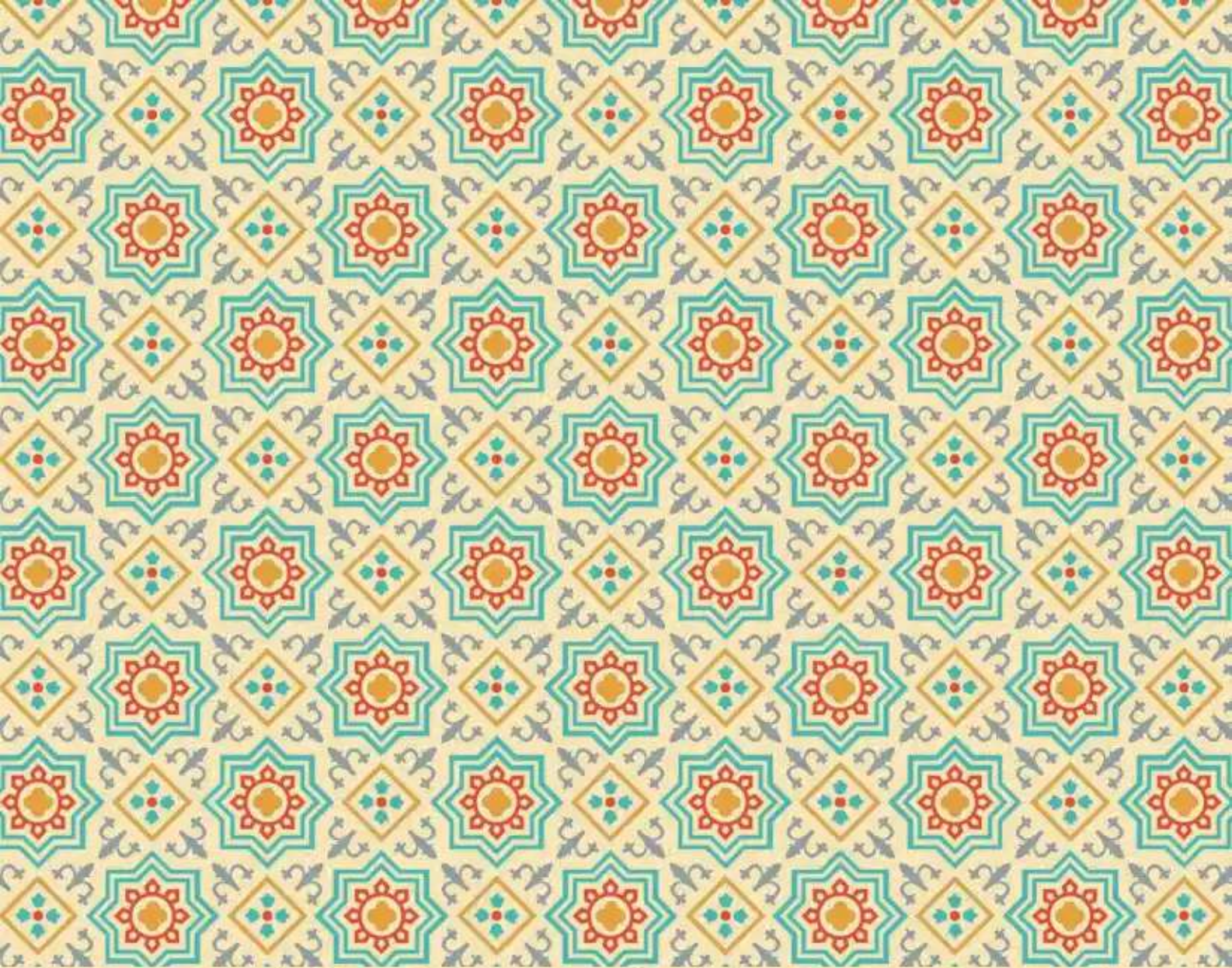




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The Preface

The Bengali cuisine we interpret today has undergone a journey marked by many stages of evolution. Traditionally, Bengali cuisine has its roots in the availability of ingredients related to its fertile soil laden with alluvium and the vast water bodies, including lakes, rivers, and ponds. The cuisine has taken twists and turns, incorporating various ideas and cooking techniques over time. This evolution has led to a renaissance in Bengali cuisine, much like the modern thoughts incorporated into Bengali culture through the influence of different foreign peoples over the past thousand years.

Debi Chaudhurani is a celebration of the renaissance idea that Bankim Chandra Chattopadhyay depicted in his epic novel, with Prafulla at its center. The openness of the Bengali people to accept new ideas and ingredients, combined with local fruits and vegetables, led to the creation of a unique cuisine that we witness today. Influences came from the Afghans, Mughals through the Nawabs, Portuguese, British, and even the Chinese settlements in Calcutta, each adding their flavors and gastronomic delights.

The intermingling of cultures and people enriched the existing repertoire of Bengali cuisine. The initial Bengali food, categorized into Charbya (food that has to be chewed), Chosya (food that has to be sucked), Lehya (food to be licked), and Peya (drinks made of seasonal produce and dairy), has grown manifold. The inclusion of roasts, kebabs, kormas, and do pyaazas has complemented traditional dishes like jhol, jhaal, and ambol, offering a variety of options to the food-loving Petuk Bangali.

At Debi Chaudhurani, our USP includes Shile bata mosola (stone-ground spices), wood fire oven cooking, and interesting and innovative preparations while keeping the flavors and taste of Bengali spices intact. The freshness of ingredients is of prime importance, and we strive to deliver as many organic products as possible.

Interesting Facts About Foreign Vegetables and Fruits That Became Household Names in Bengal

Cashew (*Anacardium occidentale*) - Kaju/Hijli Badam:

Native to Southeast Brazil, cashews were introduced to the west coast of India to check soil erosion. Today, India is the world leader in cashew production. 'Kaju' is a Portuguese corruption of the Brazilian 'acajau.' 'Hijli' is a coastal region in Bengal where the cashew is grown.

Pineapple (*Ananas sativa*) - Anaras:

Introduced to Bengal in 1594 from Brazil, pineapples are used in many ways, including fresh in chutney.

Peanut (*Arachis hypogaea*) - Chinar Badam:

Introduced from America, perhaps via Africa. The Bengali name means 'Chinese nut,' indicating it could have arrived via Manila or China. However, 'Chinese' is also an adjective used by Bengalis to denote anything foreign.

Papaya (*Carica papaya*) - Papaya:

Originated in Central America and came to India via the Philippines (where the Spanish brought it) and Malaysia. Unripe papaya is used as a vegetable, and the raw paste is used as a meat tenderizer.

Mangosteen (*Garcinia mangostana*) - Mangustan:

Brought to Bengal from Malacca.

Sweet Potato (*Ipomoea batatas*) - Ranga Alu/Chine Alu:

Introduced from Africa or Brazil. The Bengali name means 'red potato' and is used in vegetable and shrimp dishes.

Potato (*Solanum tuberosum*) - Alu/Bilayati Alu (European potato):

The Spanish brought the first potatoes to Europe in 1570. On the west coast of India, it is called batata (sweet potato). In 1780, a basket of potatoes was presented to Sir Warren Hastings in Calcutta. It was grown in the foothills of the Himalayas in the 1830s. By 1860, potatoes had become popular in Calcutta, although orthodox people avoided them until the 20th century. Uses include vegetable dishes, dried and with gravy, in shukto, poshto, curries with meat and seafood, and as filling for samosas.

Tomato (*Lycopersicon esculentum*) - Bilayati Begoon ('European eggplant'):

Originated in Mexico or Peru and came via England in the late 18th century. Used in chutney and as a flavoring for dals.

Chilies (*Capsicum frutescens*) - Lanka:

The Bengali name indicates it may have come via Sri Lanka. Originated in Central America and spread rapidly in India as a substitute for long or black pepper. By the mid-16th century, Europeans were calling it 'Calcutta pepper.' Chilies are used fresh, dried, and powdered for flavoring and decoration.

Custard Apple (*Annona squamosa*) - Ata:

Native to South America, custard apple came to India from the West Indies via the Cape of Good Hope or the Philippines. It became naturalized in Bengal.

Tobacco (*Nicotiana tabacum*) - Tamak:

Introduced to South India by the Portuguese in the early 16th century.

Guava (*Psidium guajava*) - Peyara:

May have originated in Peru and was known in Eastern India as early as 1550. It is widely grown in Bengal and used as fruit and for making guava cheese and jelly.

Corn or Maize (*Zea mays*) - Bhutta:

Originated in Central America. Acharya notes temple carvings from the 12th century A.D. showing what he claims are corn cobs. It is used roasted and eaten on the cob, usually purchased from street sellers.

Sapodilla (*Manilkara zapota*) - Chiku:

The bark of the tree yields chicle used by the Aztecs for chewing, hence the Bengali 'chiku.' It was brought from Mozambique to Goa or the Philippines to Malaysia, and then to the east coast.

Litchi (*Litchi chinensis*) - Lichu:

Native to southern China, litchi was brought to Bengal by the Portuguese at the end of the 19th century. It is eaten as fruit, and Goans make litchi wine.

Okra (*Abelmoschus esculentus*) - Bhindi:

Probably from Africa, okra is a popular vegetable that is fried and cooked in stews.



Interesting Facts About Food Journey & Culture

•Auckland Hotel:

In 1841, David Wilson established a hotel-cum-bakery on Old Court Street, Calcutta, named Auckland Hotel, which later became known as Wilsons Hotel.

•Federico Peliti Bakery:

In 1881, another famous bakery named Federico Peliti was started. In 1887, Girish Chandra Mondal set up a tandoor in Central Calcutta for making deshi biscuits. After five years, he was joined by his neighbor, N.N. Gupta, and this firm was known as V.S. Brothers. After a few years, the factory shifted to Dum Dum. In 1897, this factory was renamed Gupta and Company, launching a new brand, Hindu Biscuits. The company primarily manufactured Western-style biscuits, but during the Swadeshi movement, the brand name gave it considerable impetus. During World War I, it changed its name to Britannia Biscuits Co., which remains one of the most dominant biscuit brands in India today.

•Sacrality of Meat in Bengal:

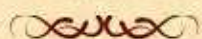
It was a tradition that Bengalis did not consume un-sacrificed or "britha" meat. As meat consumption increased, some butcher shop owners started worshipping Kali idols in their shops to guarantee the sacrality of the meat. These shops are still visible in different parts of Kolkata. To incorporate these items into their meals, the middle class sometimes altered the contents or consumed them in different ways.

•Adaptation of European Foods:

The French omelet became 'mamlet' with a Bengali twist. Some food items retained the same name but took different forms, such as the chop. In the case of chaap, large pieces of meat were replaced with small pieces. Sometimes, even European food items were discovered in Calcutta, such as egg devil, where small pieces of meat were added to eggs.

•Tea and Biscuit Controversy:

Around 1877 or earlier, there was a huge uproar within the Hindu society of nearby Cachar, about 70-75 miles from Sylhet. Despite communication difficulties, people traveled between the two towns. Almost all servicemen in Cachar were originally from Sylhet. When the tea business started, people from Sylhet went to Cachar and became clerks in the tea gardens. Thus, there was closeness among the Hindus of Sylhet and Cachar. When the anglicized people of Cachar had British biscuits with tea in their fancy gatherings, it quickly became known in Sylhet, causing both societies to become furious over this unthinkable sacrilege. The rebels avoided severe punishment by performing the usual penance of shaving their heads. It's interesting to note that tea and biscuits, a common morning meal today, were once considered taboo.



Paniyo

Choronamrito ₹187

Tender coconut water, clarified butter, holy basil, honey, and yoghurt blended into an evergreen dodhipokkho. Inspired by temple blessings.

Gondhoraj Lebur Shorbot ₹187

Gondhoraj lime, simple syrup, and kaffir lime leaf stirred into a perfect all-season drink.

Kancha Mitha Aam Panna ₹187

Sweet and sour mango drink, an evergreen classic of Bengali cuisine.

Anarosh Lobongo Juthika ₹187

Clove and Rani pineapple lemonade.

Dossue Ranir Paniyo ₹187

A favorite drink of the bandit queen of Bengal, made with mint leaves, palm sugar, and tamarind.

Mineral Water ₹97

Sriphaler Shorbot ₹187

A detox drink made with stone apple, simple syrup, and aniseed.

Fresh, Cold- Pressed Healthy Juice ₹187

Choice of Juices(Watermelon/ Orange/Pomegranate/ Pineapple/Mixed Fruit)

Masala Cola ₹151

A refreshing twist on classic cola, infused with aromatic spices for a unique and zesty flavor experience!

Lime Soda ₹151

A refreshing fizzy drink made with zesty lime juice and a touch of sweetness, perfect for quenching your thirst!

Canned Juice By Glass ₹106

Diet Aerated Beverages Can ₹97

Dimma-Thakumar Niramish Jhuli

Khoribari Jongoler Posto Narkel Bora ₹297

Poppy seed and coconut fritters, a popular snack of Bengal.

Paat Patar Bora ₹297

A traditional favorite, crisp-fried jute leaves.

Bangalir Sera Beguni ₹297

Crispy batter-fried brinjal fritters-an all-time Bengali favourite.

Latagurir Mocha, Koraishuti ₹297

Aar Chanar Tila

Banana flower, green peas, and cottage cheese cutlet.

Peri Peri Kacha Kolar Chips ₹297

Thinly sliced raw banana chips tossed in spicy peri peri seasoning for a modern twist.

Rakamari Amish Banjon

Classic Calcutta Fish Fry (Kolkata Bhetki) ₹597

Crumb-fried Bhetki served with mustard sauce.

Mr. Scott er Fish Finger (Kolkata Bhetki) ₹597

Originally a British snack, now a popular Indian & Bengali starter.

Mourola Macher Khasta Jhuri ₹397

Crisp-fried Indian carplet, a delicacy in villages of Bengal.

Pakhir Bashaye ₹397 Hansher Dimer Devil

The Bengal version of Scotch eggs.

Chingri Mochar Sohag ₹497

A unique Bengali harmony of prawns and banana blossom cooked in traditional spices.

Prafullar Sonali Chingri Bhaja ₹650

Golden fried prawn with tangy dip.

Golmorich Cheesy Malai Kebab ₹475

Succulent chicken kebabs marinated in creamy malai and cracked black pepper – soft, smoky, and full of flavour.

Calcutta Special Chicken ₹457 Cheesy Kebab

Juicy chicken marinated with spices and stuffed with melted cheese, grilled to perfection for a delicious bite!

Aam Sotto Chingrir Khunsuti ₹510

A playful mango-prawn creation blending the sweetness of aam-sotto with the spice of coastal Bengal.

Tangra Green Chilli Chicken ₹457

Fiery Kolkata Tangra-style chicken tossed in a bold green-chilli sauce.

Parkstreet Chicken Cutlet Story ₹520

A crisp, golden chicken cutlet inspired by Calcutta's tramline cafés – flavoured with vintage spices, old-world charm, and a dash of nostalgia.

Calcutta Special ₹357 | ₹597

Chicken Tandoori Kebab (Half | Full)

Marinated chicken grilled to perfection in a traditional tandoor oven!

Gondhoraj Stuffed ₹487

Murgh Tangdi Kebab

Juicy chicken drumsticks marinated with gondhoraj lemon and spices, stuffed with a flavorful chef's special mixture.

Tangra Style Chilli Chicken ₹397

Dry | Gravy

Succulent morsels of chicken stir-fried with light soy and green chillies, from Tangra, the Chinese settlement in erstwhile Calcutta.

Mutton Pantheras ₹650

A popular mutton snack during the British era, served by Raja Nabakrishna Deb to British officials, later served in the legendary Theta Feta Club.

Crispy Lottay Macher Fry ₹597

Delightfully crisp small fish fry – a coastal favourite with homely charm.

Thakur Barir Sera Macher Cutlet ₹597

An old-world Bengali classic – crispy, golden fish cutlet inspired by traditional Thakur Bari kitchens.

Khasta Moch Moche Topshe Fry ₹597

Crisp, flaky Topshey fish fried to perfection – a crunchy monsoon favourite.

Pata Pora Bhetki ₹597

Tender Bhetki fish marinated in mustard and spices, wrapped in banana leaf, and grilled for a smoky aroma.



Paater Shuru

Narkol Bori Diye Laal Shak Bhaja ₹197
Stir-fried red amaranth with coconut and sundried lentil cakes.

Jhoori Aloo Bhaja, Badam ₹197
Aar Curry Pata Diye
Crisp-fried potato with curry leaves and peanuts.

Devi Special Bhorta

Begun Bhorta ₹155
Smoky, soft begun mash with that irresistible Bengali flavour.

Devi Special Maan Kachu Bata ₹250
Kacha kochu blended with coconut & sorshe, finished with raw mustard oil.

Devi Special Macher Bhorta ₹350
Smoked and spiced fish mash, hand-crushed with mustard oil, onions, and green chillies.

Dimer Bhorta ₹277
Mashed boiled eggs mixed with onions, chillies, and a drizzle of mustard oil – simple, spicy, and soulful.

Dal Chingri Bhorta ₹365
A savory mash of lentils and shrimp, blended with spices for a comforting, flavorful dish.

Dal e Ambole

Bhaja Narkol Diye Cholar Dal ₹287
A specialty dal made of split Bengal gram tempered with ghee and fried coconut.

Mohini Moong Dal ₹287
Delicacy lentil preparation, a Debi Chaudhurani's Signature Dish.

Bhaja Mosalar Moong Dal ₹287
A popular lentil preparation served at most celebrations.

Mouri Phororon Diye Biulir Dal ₹287
Fennel-flavored white urad dal, light and subtle flavor.

Chingri Maach Diye Biulir Dal ₹297
Shrimps with fennel-flavored white urad dal, light and subtle flavor.

Macher Muro Diye Dal ₹297
An East Bengal specialty lentil preparation with fish head.

Ilish Macher Matha Diye Kochushak ₹397
It is a traditional Bengali dish featuring Hilsa fish head cooked with Malabar spinach for a rich and flavorful experience

Lote Macher Jhuri ₹365
A savory stir-fry of shredded Lote fish cooked with spices and vegetables for a comforting Bengali dish!

Morich Khola Shutki Bhorta ₹365
Fiery dried fish mash infused with roasted chillies and mustard – bold and irresistible.

Shile Bata Murgi Bhorta ₹365
Traditional Bengali mashed chicken blended with spices on a stone grinder.



Niramish Bhuri Bhoj

Thakur Barir Dudh Shukto ₹340

A delectable Bengali curry made with vegetables such as bitter gourd, brinjal, drumstick, raw banana, potato, flavored with ginger and radhuni.

Devi Special Posto ₹340 Kaju Aloor Dum

Classic Bengali spiced potato curry.

Hing Diye Dhokar Dalna ₹340

Spiced and steamed chana dal cake cooked in a slurry of spices and fresh coriander leaves.

Chana Motorshuti Jhol ₹340

Fennel-aromatised cottage cheese & fresh green peas curry.

Narkol Posto Bata Poto ₹390

Tender poto blended with coconut and poppy seed paste – a creamy traditional delicacy.

Bangalir Sera Aloo Posto ₹340

A traditional potato and poppy seed preparation.

Phulkopi Aar Aloor Rosha ₹340

A dry preparation of potato and cauliflower.

Chanar Tokti Mohima ₹421

Fresh cottage cheese cakes simmered in sweet-tangy tomato gravy – a Thakur Bari-inspired classic.

Soyabean Muitha ₹421

Steamed soybean dumplings cooked in a light, spiced Bengali curry.

Jhinge Posto ₹368

Ridge gourd simmered in creamy poppy seed paste – light, nutty, and comforting.

Chanar Borar Mohima ₹395

A subtle dish of cottage cheese in light Bengali gravy.

Doi Poto ₹340

A preparation of sour curd and pointed gourd flavored with Bengali spices.

Pur Bhora Potoler Dorma ₹368

Dormas originated from dolmades, originally stuffed vine leaves in Greek cuisine. The Bengali version is very interesting with surprise elements of filling inside.

Thakur Barir Moong Poto ₹390

An age-old Thakur Bari recipe – pointed gourd stuffed and simmered in moong dal gravy.

Echorer Kosha ₹340

Flavorsome tender jackfruit curry.

Bangalir Sera Kosha Aloor Dum ₹340

The Bengali favourite – slow-cooked spiced baby potatoes in a rich, tangy gravy.

Begun aar Tetul-er Makha Makhi ₹390

Brinjal tossed with tamarind and spices – a tangy-sweet medley of flavours.

Chanar Aam Kashundi Paturi ₹421

Cottage cheese marinated in mango-kashundi paste, wrapped in banana leaf, and steamed.

Mocha Borir Ghonto ₹368

Banana blossom cooked with lentil dumplings, coconut, and spices – a festive Bengali favourite.





• Dim-Dimadim-Dim

Thakurbarir Murgir Dimer Kosha ₹300

Boiled Eggs simmered in creamy yoghurt cashew gravy with aromatic spices.

Dhakai Hasher Dimer Rezala ₹340

Boiled Eggs simmered in creamy yoghurt cashew gravy with aromatic spices.

Dakat Doler Hansher Dimer Kosha ₹340

A semi-dry delicacy of organic duck egg with onion and red chillies.

• Ghoti Barir Chingri Utsob

Chingri Pur Bhora Potoler Dorma ₹465

Dormas originated from dolmades, originally stuffed vine leaves in Greek cuisine. The Bengali version is very interesting with surprise elements of filling inside.

Gandhoraj Mohon Chingri ₹565

Fragrant prawns infused with the zest of Gandhoraj lemon – refreshing, citrusy, and full of Bengal's coastal charm.

Chingri Macher Chinchoni ₹565

A classic sweet-and-sour prawn curry with tamarind, mustard, and a touch of nostalgia.

Kochu Pata Diye Bhapa Chingri ₹565

A delicious Bengali concoction of mustard oil, prawns, and Colocasia leaves.

Aam Kashundi Chingri ₹565

Prawns simmered in a tangy mango-Kashundi mustard sauce – sweet, spicy, and divine.

Dehebu ₹650

(OLD HERITAGE BENGALI PRAWN PREPARATION)

An age-old delicacy of prawns slow-cooked in traditional Bengali spices – rich, aromatic, and timeless.

Echorer Chingri Kosha ₹565

Green jackfruit and prawns cooked in a rich, spiced gravy for a hearty Bengali delight!

Barishaler Bhuna Chingri ₹565

Prawns cooked in a spicy, flavorful gravy, inspired by the cuisine of Barisal.

Chingri Balachong ₹565

A spicy, sun-dried prawn relish – bold, coastal, and irresistibly Bengali.

Daab Chingri ₹695

Bay of Bengal succulent prawns cooked in a tender coconut shell.

Chingri Malai Curry ₹695

Evergreen classic, made with coconut milk, it's a creamy and delectable all-time hit.



Mecho Bangali - A Variety of Fish Preparation

PABDA

Pabda Shorshe ₹349

Preparation of Pabda fish with mustard sauce.

Pabda Tel Jhal ₹349

A signature preparation of Devi Chaowdhurani.

Kacha Lonka Dhonepata Pabda ₹349

Delicate Pabda fish cooked in a fragrant green chilli and coriander-infused light gravy.

Begun Bori te Pabda ₹349

Pabda fish simmered with brinjal and bori in a light, flavourful Bengali gravy.

HERITAGE PARSHE SPECIALS

Zamindari Jhal Parshe ₹349

A royal-style spicy river-fish curry simmered with hand-ground chilli and traditional Bengali spices.

Kashundi Sorse Parshe ₹349

Fresh parshe cooked in a rich mustard-kashundi gravy, offering the true heritage taste of Bengal

KATLA

Devi Special Khirod Katla ₹349

Rich and creamy Katla fish cooked in a special thickened milk sauce

Dahi Katla ₹349

Tender Katla fish simmered in a tangy yogurt-based gravy.

Kason Pora Katla Jhol ₹365

Smoky, roasted-flavour Katla fish curry cooked in a rustic Bengali style.

Khan Sama-r Jhol ₹365

A refined Bengali fish broth prepared with coriander, chillies, and mild spices — elegant, flavourful, and comforting.

Katla Kasturi ₹365

A rich, aromatic Katla preparation with a touch of mustard and coriander.

Katla Kalia ₹349

The classic Bengali festive curry — Katla fish simmered in a thick, spicy onion-tomato gravy

KALIKATA SPECIAL BHETKI

Bhetkir Paturi/Kalia (2 Pcs) ₹675

Choose either of the following:

Steamed banana leaf mustard preparation or Onion, tomato & curd & cashew gravy.

Golmorich Bhetki ₹675

Bhetki fillets tossed in crushed black pepper and cream for a subtle, spicy warmth

Doi Bhetki ₹675

Bhetki cooked in a smooth yoghurt based gravy-light, tangy, and flavourful.

Morichkata Bhetki ₹675

A traditional Bengali-style spicy Bhetki curry flavoured with green chillies and mustard oil.

Bhapa Gandhoraj Bhetki (Baked) ₹675

Steamed or baked Bhetki infused with Gandhoraj lemon — soft, fragrant, and truly elegant.

Laupata Mora Bhetki ₹675

Bhetki marinated with mustard, wrapped in laupata (bottle gourd leaves), and grilled for a smoky finish.

BANGALIR PRIYO CHOTO MAACH

(Please ask your server for today's fresh availability)

Mourola Macher Chorchori ₹376

A flavorful Bengali stir-fry of small Mourola fish cooked with seasonal vegetables and spices.

Topse Macher Bori Begun Jhal ₹597

Crispy topse cooked with bori and brinjal in a spicy Bengali jhal gravy.

CHEETOL

Cheetol Peti Roast ₹675

A signature dish of Devi Chaudhurani - *A Must-Try*

Cheetol Macher Muiittha ₹675

Cheetal fish dumpling poached in a delicious gravy

Cheetol Macher Tel Jhal ₹675

Fresh Cheetol fish cooked in mustard oil with green chillies for that fiery Bengali punch.

Cheetol Macher Kosha ₹675

A rich, slow-cooked Cheetol curry in thick onion-tomato gravy with robust spices

BANGAL BARIR ILISH UTSAV

Narkeli Doodh Ilish ₹695 | ₹725

(Regular / Jumbo)

Hilsa gently cooked in coconut milk – creamy, aromatic, and delicate.

Kumro Pataye Mora Ilish Bhapa ₹695 | ₹725

(Regular / Jumbo)

Posto narkel bata Ilish, Ilish cooked with grated coconut and poppy seed.

Ilish Machh Bhaja: Crisp-fried Hilsa fish ₹695 | ₹725

(Regular / Jumbo)

Steamed Hilsa wrapped in pumpkin leaves.

Kalo Jeera Begun Diye Ilish ₹695 | ₹725

(Regular / Jumbo)

Homemade Hilsa curry tempered with nigella seeds and simmered with aubergine.

Bhapa Shorshe Ilish ₹695 | ₹725

(Regular / Jumbo)

Steamed mustard Hilsa.

Ilish Er Tel Jhal ₹695 | ₹725

(Regular / Jumbo)

A signature Debi Chaudhurani preparation of Hilsa, *A Must-Try*.

Barishali Ilish ₹695 | ₹725

(Regular / Jumbo)

An East Bengal dish of Hilsa cooked with mustard, coconut, and curd.

Ilish r Firingi Curry ₹695 | ₹725

(Regular / Jumbo)

Fusion curry combining Hilsa fish with a unique blend of spices.

Karamcha Ilish ₹695 | ₹725

(Regular / Jumbo)

Hilsa simmered with Bengal cherries for a unique tart and spicy balance.

Aam Kasundi Bhapa Ilish ₹695 | ₹725

(Regular / Jumbo)

Steamed Hilsa fish marinated in tangy mango mustard sauce for a burst of flavor.

Ilish r Korma ₹695 | ₹725

(Regular / Jumbo)

Succulent Hilsa fish cooked in a rich, spiced yogurt-based gravy for a creamy delight

Ilish-er Ullash ₹695 | ₹725

(Regular / Jumbo)

Classic Hilsa cooked the traditional Bengali way – rich, nostalgic, and celebratory.

Anaroshi Ilish ₹695 | ₹725

(Regular / Jumbo)

Hilsa prepared with pineapple pulp for a sweet-tangy coastal twist

Ilish-er Korma ₹695 | ₹725

(Regular / Jumbo)

Royal Hilsa korma in yoghurt-cashew gravy with subtle Mughlai notes

Zamindari Laal Morich Bata Ilish ₹695 | ₹725

(Regular / Jumbo)

Hilsa simmered in a rich red chilli paste – a fiery, traditional preparation from old Bengal kitchens.

SUNDARBANER KANKRA

Sundorbener Kakra Steamer Curry ₹675

A specialty crab preparation from the mangrove forests of the Sunderbans.

Kakra Jhal ₹675

A spicy preparation of crab.

SEA ESSENCE POMFRET

Pomfret Bhaja ₹630

Deep fried Pomfret Fish

Pomfret Shorshe / Kalia ₹630

Mustard gravy or Onion, tomato, curd & cashew gravy.

Pomfret Aloo Tomato Rosha ₹630

Pomfret fish cooked in a homely tomato and potato gravy – simple, tangy, and comforting.



● Murgir Saat Kahon- A spectrum of chicken preparation

Old Calcutta Anglo-Bengal Stew ₹455

Colonial-era chicken stew simmered with veggies, pepper, and aromatic broth

Goaland steamer chicken curry ₹455

A famous pick from the steamers that travel on the River Hooghly.

Gondhoraj Chicken ₹455

Chicken infused with flavors of Gondhoraj lime.

Murgir Laal Jhol ₹455

A light yet delicately flavorful chicken curry with aromatic Bengali spices and potatoes.

Shile Bata Masala Koshea Murgi ₹455

Dry preparation of chicken with onion & tomatoes.

Kancha lonka dhonepata Murgi ₹455

Chicken cooked in a paste of fresh coriander & green chili.

Dhakai Chicken Roast ₹455

A royal Dhaka-style roast – slow-cooked chicken in rich, spiced yoghurt gravy.

Lonka Posto Murgi ₹455

Chicken simmered with green chillies and poppy seeds for a bold, nutty flavour.

Dakatiya Baanshe porano Murgi ₹455

Dakatiya Baanshe Porano Murgi- A Devi Chaudhurani specialty made with whole spices & boneless chicken roasted to perfection.

Colonial Chicken Dak Bungalow ₹455

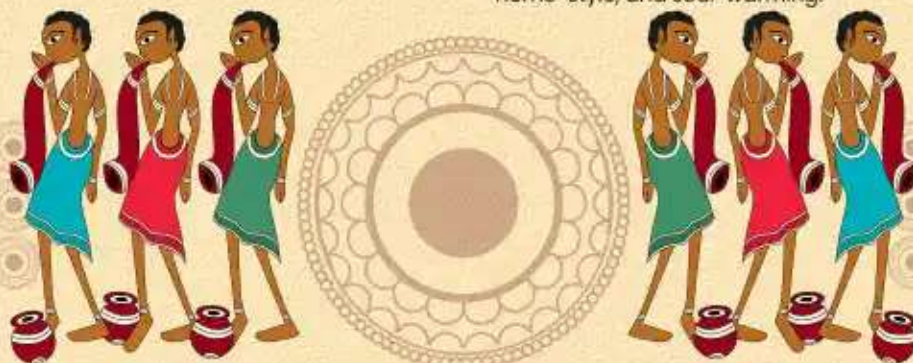
Established in India in the 1840s, Dak Bungalows were government buildings set up along the main roads, serving as lodging for travelers (usually British) and as post offices for the British mailing system. These Dak Bungalows serve a chicken dish made with Bengali spices and succulent pieces of meat.

Doi Murgi ₹455

Tender chicken in smooth yoghurt gravy with a gentle hint of garam masala.

Robibar-er Chicken Kosha ₹455 (Sunday Special)

A nostalgic Sunday chicken curry – slow-cooked, home-style, and soul-warming.



● Mojadaar Maangsher Makha Maakhi Kahini

Mete Jhal Chorchori ₹597

A spicy stir-fry of mutton liver chunks with vegetables and traditional Bengali spices.

Zamindari Kochi Pathar Jhol Aloo Diye ₹650

A light, home-style Bengali mutton curry with soft potatoes- simple, soulful, and full of old Kolkata comfort.

Baanshe Pora Mangsho – Slow flame ₹650

A specialty of Devi Chaudhurani in which boneless pieces of mutton are wrapped in leaves and cooked inside hollow bamboo for long hours.

Dhakai Mutton ₹650

Succulent mutton cooked in rich, aromatic Dhakai spices for a flavorful delight.

Maangsho-r Gorgora ₹650

A fiery, slow-cooked mutton curry bursting with rustic Bengali flavours.

Nukti (A Rare Old Bengali Mutton Dish) ₹650

An heirloom preparation – tender mutton cooked with hand-ground spices and subtle sweetness

Shile Bata Masala ₹650

Koshea Reyazi Mutton

A Mughlai specialty that became popular in Kolkata.

Colonial Mutton Dak Bungalow ₹650

Established in India in the 1840s, Dak Bungalows were government buildings set up along the main roads, serving as lodging for travelers (usually British) and as post offices for the British mailing system. These Dak Bungalows used to serve a mutton dish made with Bengali spices and succulent pieces of meat.

Devi's Special Kaalo ₹675

Bhuna Jonglee Mutton

Bhuna is a form of cooking with very little water & oil, a typical forest-dwellers preparation.

Devi Chowdhurani's Special Kosha Mangsho with Mughlai Porontha ₹765

An evergreen classical combination that can lift the mood of any mutton lover.

Nawab Wajid Ali Shah in Calcutta, 1856

Kalikata Awadhi Murgh Dum Biryani Since 1856 ₹360

Indulge in heritage with our royal chicken biryani, served with refreshing raita and crispy lachha onions for the perfect balance.

Kalikata Awadhi Gosht Dum Biryani Since 1856 ₹395

Savor our royal mutton biryani, slow-cooked to perfection and served with cooling raita and crispy lachha onions for a timeless delight.

Devi Chowdhurani Speciality Indrojaal Biryani Since 1856 ₹725

A specialty of Devi Chaudhurani with chicken, mutton, Kolkata Bhetki, egg & potato.

Wajid Ali Calcutta Special Awadhi Murgh Chaap ₹375

A Mughlai specialty that became popular in Kolkata.

Wajid Ali Calcutta Special Awadhi Murgh Rezala ₹375

A perfect light yogurt-based chicken preparation a must-try for gastronomes.

Wajid Ali Special Awadhi Gosht Rezala ₹670

Succulent mutton cooked in a rich, creamy Awadhi style gravy for a royal treat.

Wajid Ali Special Awadhi Gosht Chaap ₹670

Tender mutton chops marinated and slow-cooked in aromatic Awadhi spices for a regal delicacy.



Shobar Sathe- Breads

Phoolko Loochi (4pcs) ₹100

Deep-fried puffed bread made with refined flour.

Trikon Porota (1pc) ₹50

Flaky, layered bread made from whole wheat flour, often enjoyed with spicy curries.

Radhaballavi(1pc) ₹40

A classic Bengali snack, filled with special spices and fried in oil. A flavorful treat that's irresistible.

Koraishutir Kochuri (2pcs) ₹80

Deep-fried Indian puffed bread stuffed with green peas.

Poromanno

Sugondhi Basmati rice ₹187

Steamed Basmati rice.

Bengali Style Fried Rice ₹247

Bengali-style Basmati rice with cashew nuts, raisins, carrot & beans.

Thakur Barir Sada Kaju Kismis Pulao ₹247

An age-old traditional rice preparation from the house of the Tagores.

Basanti Pulao ₹247

Bengali Zamindars, influenced by the Murshidabadi Nawabs, used saffron in the Bengali Gobindobhog pulao, resulting in a great combination of Basanti pulao, best enjoyed with Kosha Mangsho.

Bangladeshi Morog Pulao ₹397

Chicken pulao from Bangladesh.

Dhakai Chingri Pulao ₹397

An aromatic rice preparation of shrimp & spices.

Dhakai Ilish Tel Pulao ₹725

A fragrant rice dish cooked with aromatic spices and tender Hilsa fish, capturing the essence of Dhaka's culinary heritage.

Banglar Mocha Pulao ₹247

A delightful rice dish made with fragrant basmati rice, tender banana flower, and traditional spices, celebrating the flavors of Bengal.

Chutney

(Please ask your server for today's fresh availability)

Aam sotto khejurer chutney ₹110

Sweet and tangy mango chutney with dried tamarind for a flavorful kick.

Aamer mishti chutney ₹110

A delightful sweet and sour mango chutney that perfectly balances flavors for a refreshing accompaniment.

Kooler achar ₹70

Tangy and spicy Indian plum pickle with a zesty kick.

Chaltar achar ₹70

A flavorful pickled dish made from elephant apple, seasoned with spices for a unique tangy taste.

Aloo Bukhara Aam Sotto Chutney ₹125

A sweet and tangy Bengali chutney made with dried plums, mango leather, and a hint of spice – a perfect finale to any meal.

Papad bhaja ₹50

Crispy fried papad, seasoned for a crunchy and flavorful snack.

Disco papad ₹25

A vibrant and crispy papad topped with an array of colorful chutneys, onions, and spices for a fun and flavorful snack.

Add ons

Kasundi ₹30

Ghee ₹30

Pure and aromatic clarified butter, perfect for enhancing the flavor of your dishes and adding a rich, traditional touch.

Mishti Mukh

Kheer Chhana Pora ₹197

A rare Bengali delicacy – Caramelised cottage cheese pudding slow-cooked to perfection.

Nolen Gur er Payesh ₹137

A delectable Bengali rice pudding made with creamy milk and jaggery, celebrating the essence of winter flavors.

Baked Rosogolla ₹137

A unique twist on the classic Bengali sweet, featuring soft and spongy rosogollas baked to perfection for a delightful dessert experience.

Kheer Malpua ₹137

A deliciously rich and crispy pancake soaked in sweetened milk, blending the flavors of kheer and traditional malpua for a delightful treat.

Shyama Chal-er Payesh ₹197

Traditional rice pudding made with Barnyard millet, milk, and jaggery – rich, creamy, and nostalgic.

Misti Lal Doi ₹127

Creamy sweet yogurt known for its distinctive reddish brown colour, perfect for a delightful dessert.

Shimui-er Sukh ₹197

Sweet vermicelli pudding simmered in milk, flavoured with cardamom and dry fruits.

Choice of Ice Cream (1 scoop) ₹175 | ₹175 | ₹195 | ₹195

Vanilla | Strawberry | Butterscotch | Chocolate

Indulge in your favorite flavor with a single scoop of creamy, delicious ice cream.

Nolengurer Ice Cream (1 scoop) ₹215

Creamy ice cream infused with rich jaggery for a delightful taste of tradition.

Pinky Tutti Frutti Sundae ₹243

A delightful ice cream treat topped with colorful candied fruits, nuts, and drizzled with syrup for a fun and refreshing dessert.





Ador Appayon E Sera Thali

Bamon Thali ₹825

Welcome Drink, Posto Narkol Bora, Pur Bhora Lonkar Chop, Begun Bhaja, Laal Shak Bhaja, Moong Dal, Lucchi, Aloor Dum, Sugandhi Basmati Rice, Basanti Pulao, Suktoni, Phulkopi Aloo Koraisutir Rosha, Mochar Ghonto, Chutney, Papad, Rosogolla, Nolen Gurer Payesh, Misti Paan.

Dakatiya Thali ₹970

Welcome drink, morula maacher khasta jhuri, kurkure mocha bhaja, Lal saag, begun pora, Sugandhi Basmati Steamed Rice, Luchi-Aloor Dum, moong dal, aloo jhuri bhaja, mocchar ghonto, Basanti Pulao, Aloo Diye chicken kosha (02 pcs), kalo bhuna mutton (02 pcs), chutney, papad, gur er payesh, misti doi, Misti Paan.

Aiburo Bhaat Thali ₹1199

Welcome Drink, Posto Narkol Bora, Fish Fry, Dimer Devil, Laal Shak Bhaja, Aloo Jhuri Bhaja, Alur Dum, Moong Dal, Lucchi, Sugandhi Basmati Rice, Basanti Pulao, Doi Phulkopi, Khirod Katla, Chicken Kosha, Kalo Bhuna Mutton, Chutney, Papad, Misti Doi, Rosogolla, Misti Paan.

Devi Chowdhurani Thali ₹1499

Welcome Drink, Olonkar Bori Fry, Posto Narkol Bora, Tandoori Anaros, Fish Fry, Dimer Devil, Laal Shak Bhaja, Aloo Jhuri Bhaja, Cholar Dal, Lucchi, Sugandhi Basmati Rice, Basanti Pulao, Dhokar Dalna, Chicken Kosha, Kalo Bhuna Mutton, **Choice of Fishes**, Chutney, Papad, Kheer Chhana Pora, Rosogolla, Nolen Gurer Payesh, Misti Paan.

Choice of Fishes

Daab Chingri (2 pcs)	₹1499
Bhetki Paturi (2 pcs)	₹1499
Ilish Bhapa (2 pcs)	₹1999

ADD ON

5 Types Bhaja Bhaji	₹135
Macher Matha	₹150

Dhonnobad

Devi Chowdhurani Special Paan ₹60



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We add a 2% service charge, however, If you are dissatisfied with the service, we will remove it from your bill.

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