দরবার

A HERITAGE OF BENGAL

ROYAL HERITAGE | AUTHENTIC FLAVOURS | TIMELESS EXPERIENCE

The Preface

Bengali cuisine has evolved over centuries, shaped by Bengal's fertile alluvial soil, its rivers, lakes, and ponds, and the abundance of local ingredients. Over time, new ideas and cooking techniques ushered in a culinary renaissance, influenced by the Afghans, Mughals, Nawabs, Portuguese, British, and Chinese communities of Calcutta.

Devi Chowdhurani celebrates this spirit of renaissance, inspired by Bankim Chandra Chattopadhyay's iconic novel and its central character, Prafulla. Bengal's openness to new ingredients and cultures enriched its cuisine while preserving its traditional roots.

Ancient Indian culinary traditions classified food into Charbya, Choshya, Lehya, and Peya. Over time, Bengali cuisine expanded to embrace roasts, kebabs, kormas, and do pyazas alongside traditional dishes such as jhol, jhaal, and ambol, creating a rich culinary heritage cherished by the food-loving Petuk Bangali.

At Devi Chowdhurani, we preserve this heritage through shile bata masala, wood-fired cooking, fresh ingredients, and innovative preparations that retain the authentic flavours of Bengali spices. We also strive to use organic produce wherever possible.



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Interesting Facts About Bengal & Its Cuisine

Hilsa (Ilish)

Known as the "Queen of Fish," Hilsa migrates thousands of kilometres from the sea to the rivers of Bengal, making it one of the region's most treasured delicacies.

Chingri (Prawn)

Bengal has long been celebrated for its freshwater and coastal prawns, inspiring iconic dishes such as Chingri Malai Curry.

Kolkata Biryani

Introduced during the reign of Nawab Wajid Ali Shah, Kolkata Biryani is distinguished by its fragrant rice, tender meat and the signature addition of potato and boiled egg.

Mustard Oil

The distinctive aroma of mustard oil lies at the heart of Bengali cooking, lending its unmistakable flavour to countless traditional recipes.

Panch Phoron

A unique blend of five whole spices-fenugreek, nigella, cumin, fennel, and mustard -Panch Phoron is the signature seasoning of Bengali cuisine.

Mishti Doi

A timeless Bengali dessert made by slowly caramelising milk and sweetening it with jaggery or sugar, creating its rich flavour and creamy texture.

Our Promise

Authentic

We honour Bengal's rich culinary heritage by preserving traditional recipes and time-tested cooking techniques.

Fresh

We carefully select fresh, high-quality ingredients and source locally whenever possible.

Sustainable

We support responsible sourcing, local farmers and environmentally conscious practices.

From the Heart

Every dish is thoughtfully prepared with passion, warmth, and genuine Bengali hospitality.



Paniyo

Choronamrito.....190
Temple-inspired sacred elixir made with yoghurt, honey, holy basil and clarified butter.

Gondhoraj Lebur Shorbot.....190
Gondhoraj lime, simple syrup and kaffir lime leaf stirred into a perfect all-season drink.

Kancha Mitha Aam Panna.....190
Sweet and sour mango drink, an evergreen classic of Bengali cuisine.

Anarosh Lobongo Juthika.....190
Clove and Rani pineapple lemonade.

Dossue Ranir Paniyo.....190
A favourite drink of the bandit queen of Bengal, made with mint leaves, palm sugar and tamarind.

Brojo Gopaler Shital Paniyo.....190
Gondhoraj Ghol is a refreshing yoghurt-based summer drink from West Bengal, topped with fresh Gondhoraj lebu zest.

Rongpurer Jhal Komolar Ros.....190
Bandit Queen Of Bengal Native Place Tangy orange cooler with kancha lonka, rock salt, and bhaja moshla — spicy, sharp, and refreshing.

Fresh, Cold- Pressed Healthy Juice.....190
Choice of juices: watermelon | orange | pomegranate | pineapple

Masala Cola.....155
A refreshing twist on classic cola, infused with aromatic spices for a unique and zesty flavour experience.

Lime Soda.....155
A refreshing fizzy drink made with zesty lime juice and a touch of sweetness.

Canned Soft Drinks (Served by the Glass).....125

Diet Beverage Can.....125

Mineral Water.....MRP

Dimma-Thakumar Niramish Jhuli

Jhoori Aloo Bhaja.....165
Crispy shoestring potatoes tossed with roasted peanuts, fragrant curry leaves and Bengali spices.

Khoribari Jongoler Posto Narkel Bora.....310
Poppy seed and coconut fritters, a popular snack of Bengal.

Bangalir Sera Beguni.....199
Crispy batter-fried brinjal fritters, an all-time Bengali favourite.

Chana Koraishutir Chop.....295
Golden-fried cottage cheese and green pea cutlets, delicately spiced in the Bengali tradition.

Kumartuli Vegetable Chop.....265
Golden fried mixed vegetable cutlets served with mint chutney.

Posto Begun Bhaja.....220
Crisp fried brinjal coated with roasted poppy seeds and aromatic Bengali spices.

Bagbazar Mochar Chop.....265
Crispy banana blossom croquettes with aromatic bengali spices.

Papad Basket.....140
Assorment of sago and urad dal papads.

Narkol Bori Diye Laal Shak Bhaja.....185
Stir-fried red amaranth with coconut and sundried lentil cakes.



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

Please inform our team of any food allergies or dietary requirements.

Rakamari Amish Byanjon

Classic Calcutta Fish Fry (Kolkata Bhetki) 599
Crumb-fried Bhetki served with mustard sauce.

Mr. Scott er Fish Finger (Kolkata Bhetki) 599
Originally a British snack, now a popular Indian and Bengali starter.

Mourola Macher Peyaji 350
Crisp-fried Indian carp, a delicacy in villages of Bengal.

College Street Fish Kabiraji (Kolkata Bhetki) 599
The iconic egg-lace fish cutlet.

Pakhir Bashaye Hansher Dimer Devil 399
Duck egg wrapped in spiced minced mutton, coated with crispy potato and breadcrumbs, served with kasundi.

Prafullar Sonali Chingri Bhaja 650
Golden fried prawn served with a 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 Cheesy Kebab 475
Juicy chicken marinated with spices and stuffed with melted cheese, grilled to perfection for a delicious bite!

Bonedi Cheesy Murgi Keemar Patishapta 475
Thin Bengali-style crepes filled with spiced chicken keema and melted cheese.

Prawn Cutlet 650
Succulent prawns delicately seasoned with Bengali spices, coated in golden crumbs and fried until crisp.

Hilsa Cutlet 695
Delicate Hilsa blended with aromatic Bengali spices, coated in golden crumbs and fried until crisp.

Gondhoraj Stuffed Murgh Tangdi Kebab 490
Juicy chicken drumsticks marinated with gondhoraj lemon and spices, stuffed with chef's special mixture.

Khasta Moch Moche Topshe Fry 599
Crisp flaky Topshey fish fried to perfection, a crunchy monsoon favourite.

Chingri Postor Bora 425
Crispy prawn and roasted poppy seed fritters served with kasundi.

Bhetki Chingrir Jugalbondhi 650
Boneless bhetki and succulent prawns cooked together in a rich Bengali-inspired sauce.

Murshidabad Murgi 475
Char-grilled chicken inspired by Murshidabad's royal kitchens.

Cox Bazar Murgir Cutlet 475
Crispy chicken cutlet inspired by the flavours of Cox's Bazar.

Mangsher Chop 599
Minced mutton chop seasoned with aromatic Bengali spices served with kasundi.

Esplanade Mughlai Paratha ..... 425 / 525
(Chicken/Mutton)
Traditional egg-layered Mughlai paratha stuffed with spiced chicken/mutton keema, served with Bengali-style aloo dum and fresh salad.

Old Calcutta Anglo-Bengal Stew 455
Colonial Calcutta-style chicken stew with vegetables pepper and bread.

Chittagong Fried Pomfret 590
Pomfret marinated with Chittagong's signature coastal spices and crisp-fried.

Pata Pora Bhetki 599
Tender Bhetki fish marinated in mustard and spices wrapped in banana leaf and grilled for a smoky aroma.



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Devi Special Bhorta

Begun Bhorta 155
Smoky soft brinjal mashed with irresistible Bengali flavour.

Dal Chingri Bhorta 320
A savoury mash of lentils and shrimp, blended with spices.

Shile Bata Murgi Bhorta 290
Traditional Bengali style mashed chicken stone-ground with aromatic spices.

Dal e Ambole

Bhaja Narkol Diye Cholar Dal 220
A speciality split Bengal gram dal tempered with ghee and fried coconut.

Mohini Moong Dal 220
A delicacy lentil preparation, Devi Chowdhurani's signature dish.

Bhaja Mosalar Moong Dal 220
A popular lentil preparation served at most celebrations.

Mouri Phoron Diye Biulir Dal 220
Fennel-flavoured white urad dal, light and subtle.

Chingri Maach Diye Biulir Dal 299
White urad dal flavoured with fennel and cooked with shrimps.

Macher Muro Diye Dal 240
East Bengal speciality lentil preparation cooked with fish head.

Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Niramish Bhuri Bhoj

Thakur Barir Dudh Shukto 350
Bengali curry made with vegetables such as bitter gourd, brinjal, drumstick, raw banana and potato, flavoured with ginger and radhuni.

Hing Diye Dhokar Dalna 350
Spiced and steamed chana dal cakes cooked in a slurry of spices and fresh coriander leaves.

Chana Motorshuti Dalna 350
Fennel-aromatised cottage cheese and fresh green peas curry.

Narkol Posto Bata Potol 390
Tender pointed gourd cooked with coconut and poppy seed preparation.

Bangalir Sera Aloo Posto 350
The classic Bengali potato and poppy seed preparation.

Phulkopi Aar Aloor Rosha 350
Dry preparation of potato and cauliflower.

Devi Special Bhaja Masala Aloo Dum 330
Classic Bengali potato cooked in a fragnant spiced gravy.

Chanar Borar Mohima 395
Subtle dish of cottage cheese dumplings in a light Bengali gravy.

Doi Potol 350
Sour curd and pointed gourd preparation flavoured with Bengali spices.

Pur Bhora Potoler Dorma 390
Stuffed pointed gourd preparation inspired by the classic dorma, with Bengali-style filling.

Echor Kosha (Seasonal) 350
Green jackfruit curry.

Tel Potol 350
Classic Bengali pointed gourd cooked with mustard oil and house-ground spices.

Bangalir Sera Kosha Aloor Dum 330
Slow-cooked spiced baby potatoes in tangy gravy.

Chanar Aam Kashundi Paturi 420
Cottage cheese marinated in mango-kashundi paste, wrapped in banana leaf and steamed.

Mocha Borir Ghonto 350
Banana blossom cooked with lentil dumplings coconut and spices.

Begun Basanti 370
Classic Bengali fried brinjal simmered in a rich mustard-yogurt gravy.

Dim-Dimadim-Dim

Thakurbarir Murgir Dimer Kosha (Murgi/Hansh)..... 240 | 300
Choice of chicken or duck eggs slow-cooked in a rich,
aromatic Bengali kosha gravy

Ghoti Barir Chingri Utsob

Chingri Pur Bhora Potoler Dorma.....465
Stuffed pointed gourd with prawn filling, Bengali version of dorma.

Gandhoraj Mohon Chingri.....565
Prawns infused with gondhoraj lemon zest, citrusy and coastal.

Kochu Pata Diye Bhapa Chingri.....565
Mustard oil, prawns and colocasia leaves cooked in Bengali style.

Aam Kasundi Chingri.....565
Prawns simmered in a tangy mango-mustard sauce.

Devi Chowdhurani's Dehebu.....475
(Traditional Aloo Posto Chingri)
Old heritage Bengali prawn preparation slow-cooked in traditional Bengali spices.

Echor Chingri Kosha.....475
Green jackfruit and prawns cooked in rich spiced Bengali gravy.

Barishaler Bhuna Chingri 565
Prawns cooked in a spicy flavourful gravy inspired by the Barisal cuisine.

Daab Chingri (Jumbo).....695
Succulent prawns cooked in tender coconut shell.

Devi Chowdhurani's Chingri Malai Curry (Jumbo).....695
Evergreen classic prawns cooked with coconut milk in a creamy gravy.

Gondhoraj Chingri Bhapa.....565
Steamed prawns infused with fragrant gondhoraj lime and mustard.

Chingrir Dak Bungalow.....565
Succulent prawns slow-cooked in a rich Dak Bungalow-style Bengali gravy.



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Mecho Bengali - A Variety of Fish Preparation

PABDA

Pabda Shorshe 350
Pabda fish preparation with mustard sauce.

Pabda Tel Jhal 350
Signature preparation of Devi Chowdhurani.

Kacha Lonka Dhonepata Pabda 350
Pabda fish cooked in a fragrant green chilli and coriander light gravy.

Begun Bori te Pabda 350
Pabda fish simmered with brinjal and bori in a light Bengali gravy.

KATLA

Devi Chowdhurani's Khirod Katla 365
Rich and creamy Katla fish cooked in a special thickened milk sauce.

Dahi Katla 350
Tender Katla fish simmered in a tangy yoghurt-based gravy.

Katla Kasturi 365
A rich aromatic Katla preparation with mustard and coriander.

Katla Kalia 350
Classic Bengali festive Katla curry in a thick spicy onion-tomato gravy.

SEA ESSENCE POMFRET

Pomfret Shorshe / Kalia 650
Choice of traditional mustard gravy or a rich onion, tomato, curd and cashew gravy.

CHITOL

Chitol Macher Muittha 475
Traditional chitol fish dumplings poached in a delicious Bengali gravy.

Devi Chowdhurani's Chitol Peti Roast 595
Signature dish of Devi Chowdhurani.

KALIKATA SPECIAL BHETKI

Devi Chowdhurani's Bhetkir Paturi/Kalia 675
Choice of steamed mustard marinated bhetki wrapped in banana leaf or a rich onion, tomato, curd and cashew gravy.

Golmorich Bhetki 675
Bhetki fillets tossed in crushed black pepper and cream.

Doi Bhetki 675
Bhetki cooked in a smooth yoghurt-based gravy.

Bhapa Gandhoraj Bhetki (Baked) 675
Steamed or baked Bhetki infused with gondhoraj lemon.

Laupata Mora Bhetki 675
Bhetki marinated with mustard, wrapped in laupata and grilled.

BANGALIR PRIYO CHOTO MAACH

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

Mourola Macher Bati Chorchori 375
Small Mourola fish stir-fry with seasonal vegetables and spices.

SUNDARBANER KANKRA

Sundarbaner Kakra Steamer Curry 650
Special crab preparation from the mangrove forests of the Sundarbans.

Kakra Jhal 650
Spicy Bengali style crab preparation.

Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Bangal Barir Ilish Utsav

Narkeli Doodh Ilish.....695 | 725
(Regular / Jumbo)
Hilsa gently cooked in coconut milk.

Kumro Pataye Aam Acharer Ilish .....695 | 725
(Regular / Jumbo)
Ilish with grated coconut and poppy seeds, steamed in pumpkin leaves.

Ilish Machh Bhaja.....695 | 725
(Regular / Jumbo)
Crisp-fried Hilsa fish.

Kalo Jeera Begun Diye Ilish .....695 | 725
(Regular / Jumbo)
Hilsa curry tempered with nigella seeds and simmered with aubergine.

Bhapa Shorshe Ilish.....695 | 725
(Regular / Jumbo)
Steamed mustard Hilsa.

Anaroshi Ilish.....695 | 725
(Regular / Jumbo)
Hilsa prepared with pineapple pulp for a sweet- tangy coastal twist

Ilish Er Tel Jhal.....695 | 725
(Regular / Jumbo)
A signature Devi Chowdhurani preparation of Hilsa

Barishali Ilish.....695 | 725
(Regular / Jumbo)
East Bengal style Hilsa cooked with fresh and dried red chilli paste and traditional Bengali spices.

Aam Kasundi Ilish.....695 | 725
(Regular / Jumbo)
Steamed Hilsa marinated in a tangy mango mustard sauce.

Devi Chowdhurani's Ilish Paturi .....695 | 725
(Regular / Jumbo)
Hilsa marinated in mustard and coconut paste, wrapped in banana leaf, and steamed to perfection.



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Murgir Saat Kahon
A spectrum of chicken preparation

Goalando Steamer Chicken Curry -Signature.....455
Famous pick from steamers that travelled on the River Padma.

Gondhoraj Chicken Kosha.....455
Chicken infused with flavours of gondhoraj lime.

Murgir Laal Jhol.....455
Light yet flavourful chicken curry with Bengali spices and potatoes.

Shile Bata Masala Koshea Murgi-Signature.....455
Bengali style spicy chicken preparation with onion and tomatoes.

Kacha Lonka Dhonepata Murgi.....455
Chicken cooked in a fresh coriander and green chilli paste.

Dhakai Chicken Roast.....455
Dhaka-style slow-cooked chicken in rich spiced yoghurt gravy.

Lonka Posto Murgi.....455
Chicken simmered with green chillies and poppy seeds.

Dakatiya Baanshe Porano Murgi -Signature.....455
Succulent chicken slow-roasted inside bamboo over a gentle flame, infused with smoky aromas and traditional Bengali spices.

Colonial Chicken Dak Bungalow-Signature.....455
Bengali-spiced chicken inspired by the old Dak Bungalows of Bengal.

Doi Murgi.....455
Tender chicken cooked in a smooth yoghurt gravy with garam masala.

Devi Chowdhurani's Murgir Kosha.....455
Tender chicken slow-cooked in a rich, aromatic Bengali kosha gravy.



Mojadar Mangsho Makha Makhi Kahani

Zamindari Kochi Pathar Jhol Aloo Diye.....695
Light homestyle Bengali mutton curry with potatoes.

Pressure Cooker Mutton.....695
Rich Bengali-style mutton with potatoes, slow cooked in a traditional pressure cooker.

Baanshe Pora Mangsho - Slow Flame.....695
Mutton slow roasted inside bamboo over a gentle flame, infused with smoky aromas and traditional Bengali spices.

Dhakai Mutton.....695
Succulent mutton cooked in rich aromatic Dhakai spices.

Maangsho-r Gorgora.....695
A fiery, slow-cooked mutton curry bursting with rustic Bengali flavours.

Shile Bata Masala Koshea Reyazi Mutton.....695
Mughlai speciality that became popular in Kolkata.

Colonial Mutton Dak Bungalow.....695
Bengali-spiced mutton inspired by the old Dak Bungalows of Bengal.

Devi's Special Kaalo Bhuna Jonglee Mutton.....695
Forest-dweller style mutton cooked with very little water and oil.

Devi Chowdhurani's Kosha Mangsho.....695
Tender mutton slow-cooked in a rich, aromatic Bengali kosha gravy.

Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Nawab Wajid Ali Shah in Calcutta, 1856

Kalikata Awadhi Murgh Dum Biryani Since 1856 395
Royal Awadhi chicken biryani served with raita and crispy lachha onions.

Kalikata Awadhi Gosht Dum Biryani Since 1856 450
Royal Awadhi mutton biryani slow-cooked and served with raita and crispy lachha onions.

Devi Chowdhurani Speciality Indrojaal Biryani Since 1856 900
A special biryani with chicken, mutton, Kolkata Bhetki, egg and potato.

Wajid Ali Calcutta Special Awadhi Murgh Chaap 340
A Mughlai speciality that became popular in Kolkata.

Wajid Ali Calcutta Special Awadhi Murgh Rezala 340
Light chicken cooked in a delicate yoghurt based gravy.

Wajid Ali Special Awadhi Gosht Rezala 410
Mutton cooked in a rich creamy Awadhi style gravy.

Wajid Ali Special Awadhi Gosht Chaap 410
Tender mutton chops marinated and slow-cooked in Awadhi spices.

Sobar Sathe- Breads

Phoolko Loochi (2 pcs) 60
Deep-fried puffed bread made with refined flour.

Trikon Porota (1 pc) 50
Flaky layered bread made from whole wheat flour.

Radhaballavi (1 pc) 40
Classic Bengali fried snack filled with special spices.

Koraishutir Kochuri (2 pcs) 80
Deep-fried Indian puffed bread stuffed with green peas.

Poromanno

Sugondhi Basmati Rice 190
Steamed Basmati rice.

Bengali Style Fried Rice 250
Bengali-style Basmati rice with cashew nuts, raisins, carrot and beans.

Jamindari Bhuna Khichuri 275
A royal Bengali khichuri made with roasted moong dal, gobindobhog rice, ghee, and whole spices — fragrant, hearty, and nostalgic.

Basanti Pulao 275
Bengali Gobindobhog rice infused with saffron, ghee and whole spices.

Bangladeshi Morog Pulao 425
Chicken pulao from Bangladesh.

Dhakai Chingri Pulao 450
Aromatic rice preparation with prawn and Bengali spices.

Jamindari Mangsher Pulao 550
A royal Bengali pulao of tender mutton and fragrant gobindobhog rice, slow-cooked with ghee, whole spices, and the festive flavours old-calcutta.

Thakur Barir Sada Kaju Kismis Pulao ... 275
Traditional rice preparation from the house of the Tagores.

Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

Please inform our team of any food allergies or dietary requirements.

Mishti Mukh

Kheer Chhana Pora.....199
Caramelised cottage cheese pudding slow-cooked to perfection.

Nolen Gur er Payesh.....150
Bengali rice pudding with milk and jaggery.

Baked Rosogolla.....150
Baked version of classic Bengali rosogolla.

Kheer Malpua.....150
Rich crispy pancake soaked in sweetened milk.

Bhapa Doi.....140
Traditional Bengali steamed sweet yogurt with a rich, creamy texture.

Nolen Gur Baked Mihidana.....299
(Seasonal)
Baked mihidana infused with premium date palm jaggery.

Gulab Jamun & Vanilla Ice Cream.....299
Warm gulab jamuns served with premium vanilla ice cream.

Rabri Malpua.....379
Fresh malpua topped with saffron rabri and pistachios.

Misti Lal Doi.....130
Creamy sweet yoghurt with reddish-brown colour.

Royal Bengali Dessert Platter.....475
A luxurious Bengali dessert platter featuring Baked Rosogolla, Misti Doi, Malpua, saffron Rabri.

Sizzling Gajor er Halwa with vanilla ice cream.....390
A traditional North Indian dessert made by simmering fresh grated carrots with milk, sugar and ghee served with vanilla ice cream in a sizzler platter.

Choice of Ice Cream (2 scoop)
- Vanilla.....175
- Strawberry.....175
- Butterscotch 195
- Chocolate.....195

Nolengurer Ice Cream (2 scoop).....225
Creamy ice cream infused with rich jaggery.

Pinky Tutti Frutti Sundae.....350
Ice cream topped with candied fruits, nuts and syrup.

Chutney

(Please ask your server for seasonal selection)

Aam sotto khejurer chutney.....120
Sweet and tangy mango chutney with dried tamarind.

Aamer mishti chutney.....120
Sweet and sour mango chutney.

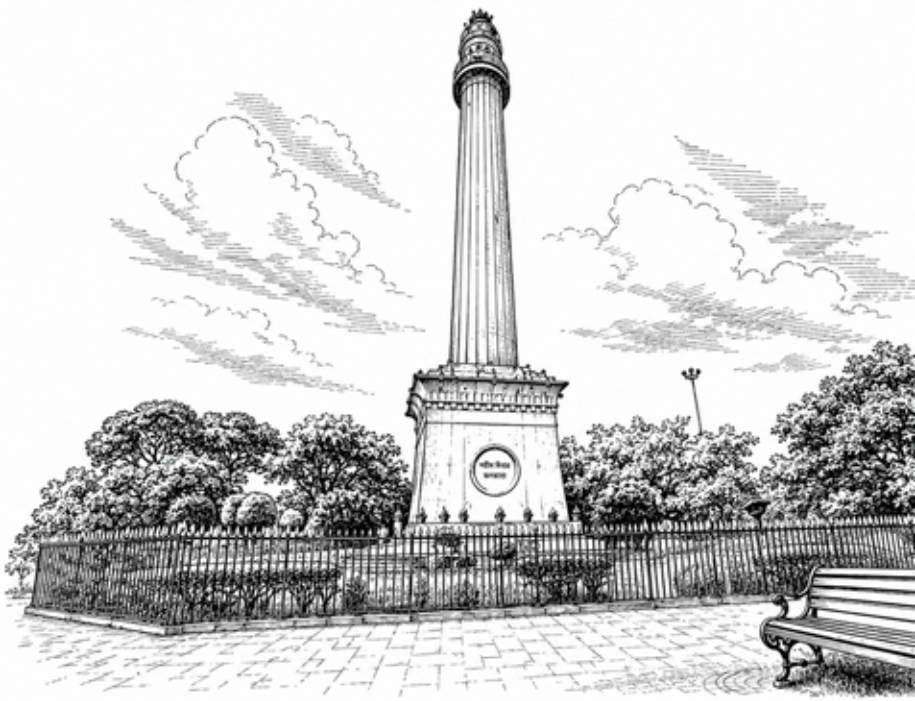
Papad bhaja.....50
Crispy fried papad.

Disco papad.....50
Crispy papad topped with chutneys, onions and spices.

Add ons

Kasundi.....30

Ghee.....30
Pure aromatic clarified butter add-on.



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

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Ador Appayan er Sera Thali

Bamon Thali.....900
Welcome Drink, Mochar Chop, Posto Narkol Bora, Begun Bhaja, Laal Shak Bhaja, Moong Dal, Loochi, Devi Special Bhaja Masala Aloo Dum, Sugandhi Basmati Rice, Basanti Pulao, Shukto, Phulkopi Aloo Koraishutir Rosha, Mochar Ghonto, Tomato Khejur Chutney, Papad, Rosogolla, Nolen Gurer Payesh, Paan.

Dakatiya Thali.....1170
Welcome Drink, Mourola Macher Peyaji, Beguni, Laal Shak Bhaja, Aloo Jhuri Bhaja, Devi Special Bhaja Masala Aloo Dum, Loochi, Sugandhi Basmati Rice, Basanti Pulao, Mochar Ghonto, Bonedi Murgi Kosha (2 pcs), Kalo Bhuna Jonglee Mangsho (2 pcs), Tomato Khejur Chutney, Papad, Rosogolla, Nolen Gurer Payesh, Paan.

Aiburo Bhaat Thali 1399
Welcome Drink, Posto Narkol Bora, Classic Calcutta Fish Fry, Pakhir Bashaye Hansher Dimer Devil, Laal Shak Bhaja, Aloo Jhuri Bhaja, Moong Dal, Loochi, Sugandhi Basmati Rice, Basanti Pulao, Doi Phulkopi, Khirod Katla (2 pcs), Bonedi Murgi Kosha(2 pcs), Kalo Bhuna Jonglee Mangsho (2 pcs), Tomato Khejur Chutney, Papad, Mishti Doi, Rosogolla, Paan.

Devi Chowdhurani Thali.....1699
Perfect for Birthdays • Ashirbad • Ceremonies • Family Celebrations
Welcome Drink, Posto Narkol Bora, Tandoori Anaros, Classic Calcutta Fish Fry, Pakhir Bashaye Hansher Dimer Devil, Laal Shak Bhaja, Aloo Jhuri Bhaja, Moong Dal, Devi Special Bhaja Masala Aloo Dum, Loochi, Sugandhi Basmati Rice, Basanti Pulao, Dhokar Dalna, CHOICE OF FISHES(2pcs), Bonedi Murgi Kosha(2 pcs), Kalo Bhuna Jonglee Mangsho (2 pcs),Tomato Khejur Chutney, Papad, Kheer Chhanar Pora, Rosogolla, Nolen Gurer Payesh, Paan.

Choice of Fishes

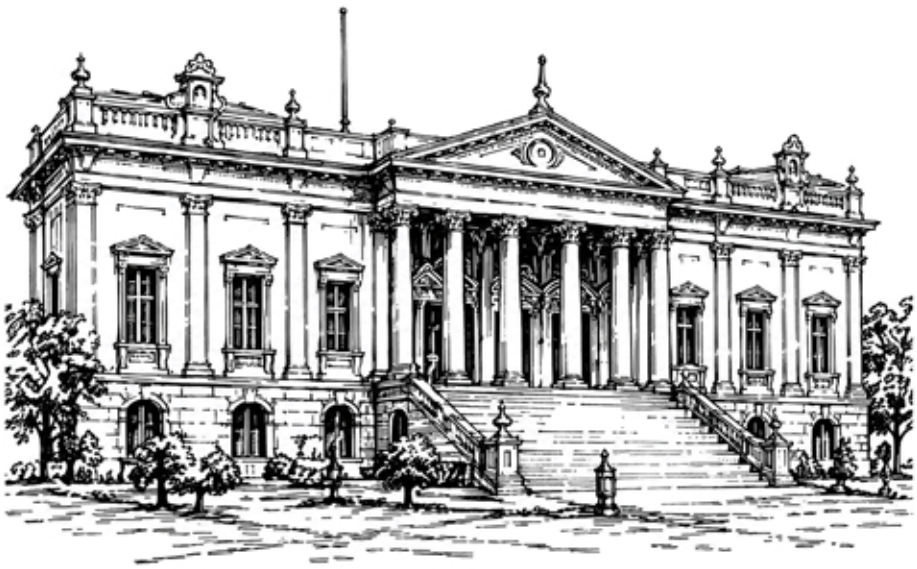
Daab Chingri (2 pcs).....1699
Bhetki Paturi (2 pcs).....1699
Ilish Bhapa (2 pcs).....2199

Add On

5 Types of assorted Bhaja Bhuji.....150
Macher Matha.....150

Dhonnobad

Devi Chowdhurani.....60
Special Paan



Vegetarian Non - Vegetarian
Devi Signature Chef's Pick

Please inform our team of any food allergies or dietary requirements.

Thank You *for*

BECOMING A PART OF *our heritage.*

Every recipe we serve carries generations of Bengali tradition, crafted with authentic ingredients, timeless techniques and heartfelt hospitality.

We hope your visit becomes a cherished memory, and we look forward to welcoming you back to experience another chapter of Bengal's royal culinary journey.

AUTHENTIC INGREDIENTS

TRADITIONAL RECIPES

MADE WITH PASSION

ROYAL HOSPITALITY

Government Taxes apply -
We add a 2% service charge, however, if you are dissatisfied with the service, we will remove it from your bill.

দেবী চৌধুরানী

Connect for

Corporate | Party | Outdoor | Catering | Bulk Orders

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