



Breakfast

7AM to 10AM

INR 650 + GST

Applicable for non-boarders



Continental

Choice of Bread - Garlic / Brown / White

OR

Easy Pancakes / Chocolate

Scrambled Eggs / Sunny Side Up / Boiled Eggs / Omelette / Poached / Over Easy

OR

Chicken Sausages

Freshly Cut Fruits

Muffins / Cake

Fresh Juice (Seasonal) / Lassi / Coconut Water

Tea / Coffee / Hot Chocolate

Bengali

Luchi / Kochuri

Made with seasonal ingredients

with



Cholar Dal / Aloo Dum / Ghugni

OR

Aloo'r Porotha with Yoghurt / Egg Roll / Paneer Roll/

Porota with seasonal vegetable curry

Freshly Cut Fruits

Sweet Yogurt

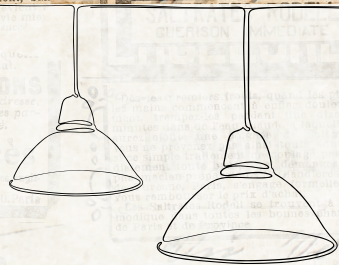
Roshogolla / Shondesh / Pantua

Fresh Juice (seasonal) / Lassi / Coconut Water

Tea / Coffee



**5% GST Applicable*



SOUL COOLERS

Gondhoraj Ghol

Fresh buttermilk with a taste of Kafir Lime.

145

Tetul er Moshla Shorbot

Refreshing mix of tangy and spicy Tamarind drink.

145

Aam er Moshla Lassi

Creamy yoghurt blended with Mango, Fennel, Sugar and Black Pepper.

155

Calcutta Bungalow Lemonade

Freshly squeezed Lemons dancing in cool, refreshing water served with mint, rock salt & sugar.

145

Virgin Mojito

150

Ginger Ale

150

Mango Shake

175

Fresh Seasonal Juice

155

Cold Coffee

195

Iced Tea

Lemon or Peach ~ choose your favorite

155

HOT BEVERAGES

Hot Chocolate

175

Hot Coffee

150

Hot Darjeeling Tea

Milk / Black - Assam 150



*5% GST Applicable

STARTERS

- | | | | |
|--------------------------|--|--|--|
| <input type="checkbox"/> | <p>Moch'ar Malai Chop with Cucumber – Pomegranate Slaw
(4 pcs)
<i>Spiced green banana flower patties stuffed with Bengal herbs and yoghurt - pan grilled in ghee.</i></p> | 255 | |
| <input type="checkbox"/> | <p>Radhuni – Curry pata Chhanar Paturi
(4 pcs)
<i>Homemade cream cheese flavored with celery, curry leaves and spices wrapped and steamed in banana leaves.</i></p> | 245 |  |
| <input type="checkbox"/> | <p>Lanka Aachar Fish Nuggets
<i>Bhetki fritters with pickled chilies.</i></p> | 285 | |
| <input type="checkbox"/> | <p>Fish Fingers
<i>Soft juicy Bhetki fish marinated, crumbed and deep fried.</i></p> | 265 | |
| <input type="checkbox"/> | <p>Gondhoraj Bhetki
<i>Freshwater Bhetki fish chunks steamed in yoghurt, green chilli, and fragrant kafir lime.</i></p> | 475 | |
| <input type="checkbox"/> | <p>Chingri Irani Cutlet
<i>Pan grilled, hand chopped prawns combined with onion, chili, tomato and eggs.</i></p> | 435 |  |
| <input type="checkbox"/> | <p>Cream and Butter Chili Chicken
<i>Chunks of boneless chicken seasoned in ground spices and herbs tossed in butter and chili flakes.</i></p> | 375 | |
| <input type="checkbox"/> | <p>Cheesy Chicken Fritters</p> | 250 | |
| | <p>French Fries</p> | | <p><i>Regular</i> 180
<i>Peri Peri</i> 220</p> |
| | | <input type="checkbox"/> <i>Add on: Chicken</i> 50 | |
| <input type="checkbox"/> | <p>Potato Cheese Balls</p> | 250 | |
| <input type="checkbox"/> | <p>Paneer ke Pakode
<i>Cottage Cheese fritters</i></p> | 350 |  |
| <input type="checkbox"/> | <p>Aam diye Mushroom</p> | 325 | |
| <input type="checkbox"/> | <p>Golden fried Onion Ring</p> | 250 | |

*5% GST Applicable



FIRE GRILLED SANDWICHES

Served with potato, green apple salad and plantain chips.

Masala Keema Sandwich with Cheese

Soyabean 225

Chicken 255

Mushroom 195

Smoked Chicken & Cheese 225

PIZZA

Our variation of pizza with an Indian twist, cut into 8 slices - The best in North Kolkata.

Classic Margherita 365

Paneer, Corn & Capsicum 395

Ai Funghi 435

Barbeque Chicken & Coriander 525

Sea Food Pizza 550

The Calcutta Bungalow - Special 600



PASTA

Choice of Penne / Spaghetti
Choice of Red or white sauce
topped with cheese.

Aglio e Olio

Veg 275

Chicken 345

Alfredo

Veg 275

Chicken 345

Arabiata

Veg 275

Chicken 345

Chicken Chilli & Garlic with English Vegetables 375

Egg Chilli & Garlic 275



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SOUPS

- **Cream of Mushroom**
- **Broccoli & Almond Soup**
Creamy vegan soup made with blanched broccoli and almonds, flavoured with garlic and pepper.
- **Chicken clear soup with bagane moshla & creamed chicken balls**

185

235

265

ALL THINGS SWEET

Gondhoraj Pudding
Steamed pudding made with milk, eggs, bread and flavored with fragrant Gondhoraj.

135

Daab er Payesh
Reduced sweetened milk simmered with tender coconut flesh and rose water.

195

Dark Chocolate Mousse
Classic Chocolate Mousse with a dash of dark Rum.

175

Nolen Gur Ice Cream
A Bengal specialty, seasonal delight featuring a creamy base infused with rich, caramel-like nolen gur, a local date palm jaggery, for a unique and flavorful treat.

175

Mishti Doi

60

Sondesh (2 pcs)

60

Rosogulla (2 pcs)

60



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NON-VEG MAIN COURSE

- ☐ Fish and Chips**
A British classic, served with Bhetki and French Fries.

380
- ☐ Calcutta Bungalow Andaa Keema Bake**
Our version of the Shepherd's Pie, spicy mutton / chicken mince layered with seasoned mash potato, halved eggs and baked with cheese.

Mutton 495
Chicken 395
- ☐ Bhetki Paturi**
Asian sea bass in mustard paste wrapped in banana leaf and steamed.

555
- ☐ Shorshey Pabda**
Freshwater butterfish simmered in a rich mustard and coconut cream based curry.

455
- ☐ Herbed Chingri Malaikari**
River prawns simmered with traditional spices, Bengal herbs, coconut milk and green chilies.

525
- ☐ Grilled Fish in Lemon Butter Sauce**
Grilled Asian Sea Bass Fillet topped in lemon butter sauce and served with sautéed veggies and mashed potatoes.

450
- ☐ Mosla Murgi Malai Dom**
On the bone chicken joints simmered in an earthen pot with cream, milk fudge, ghee, fennel, nuts, raisins and green chilies.

435
- ☐ Mutton Calcutta Bungalow**
Mutton pieces cooked in a rich spicy broth, a wisely selected recipe from the hunting bungalows of Pre-Independent India.

565
- ☐ Chicken Kosha**
Bengali style Spicy Chicken Curry.

450
- ☐ Dhoneypata Chicken**
Chicken pieces cooked in a rich spicy broth with fresh coriander leaves.

565



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VEG MAIN COURSE

- █ Hing diye Aloo'r Dom** 145

Potatoes simmered in asafetida, cumin, tomatoes and a blend of rich Bengali spices.
- █ Potal er Dolma** 200

Pointed gourds (potal) stuffed with a savory filling and cooked in a flavorful gravy.
- █ Cholar Dal - Narkul Diye** 100

Chana dal (split chickpeas) cooked with coconut (narkul) and aromatic spices. Rich, comforting, and flavorful lentil dish.
- █ Sona Moong Dal** 100

Split moong beans cooked with spices and poppy seeds.
- █ Jhur Jhuri Aloo Bhaja** 55

Crispy, deep-fried potato strips
- █ Murshidabadi Paneer Malai Haarhi Dom** 345

Cottage Cheese dices, simmered in an earthen pot with cream, milk, fudge and fennel, Bagan er Mosla Bengal herb blend with green chilies.
- █ Palak Paneer** 345

Rich and flavorful spinach curry with Cottage Cheese dices.
- █ Aloo Gobi Matar** 250

Classic Indian comforting dish of potatoes, cauliflower, and peas.



*5% GST Applicable



ACCOMPANIMENTS

- **Luchi (4 pcs)**
- **Fulka (4pcs)**
- **Hing er Kochuri (2pcs)**
Flour flat bread stuffed with asafetida flavoured lentil filling, and fried till puffed.
- **Tekona Parota (1pc)**
Home-style layered flour flat bread, gridded with ghee.
- **Steamed Rice**
- **Chingri Moshla Polao**
Basmati rice tossed with river prawns, onion, crushed black pepper, coriander leaves and traditional spices.
- **Murgi Dhonepata Polao**
Basmati rice tossed with shredded boneless chicken, onion seeds, coriander leaf paste and traditional spices.
- **Basanti Polao**
Steamed rice flavoured with saffron, turmeric, and roasted dry fruits.

60
 75
 95
 85
 95
 295
 275
 215



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Veg Thali

INR 1499 + GST



Tetul er Shorbot

Refreshing mix of tangy and spicy Tamarind drink.

Bhaat

Plain steamed rice.

█ Mochar Malai Chop

Crunchy fritters made with mashed banana flower and cheesy filling.

█ Luchi ar Narkel diye Cholar Daal

Bengali style bread with sweet bengal gram cooked with diced coconut.



█ Jhuri Aloo Bhaja

Finely diced potato fry.

█ Shona Moong Dal

Split moong beans cooked with spices and poppy seeds.

█ Shukto

Bengali style mixed veg with white curry.

█ Murshidabadi Paneer Malai Dom

Creamy cottage cheese cooked with Bengali spices and poppy seeds.

█ Doi Potal

Pointed gourd in creamy curd based curry.

Papad ar Aamshotto'r Chutney

Lentil crackers served with dried mango relish.

Daab er Payesh

Coconut infused rice porridge.

Roshogolla ar Shondesh

Cottage cheese balls soaked in sugar syrup and dried sweet cottage cheese cubes.



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Non-Veg Thali

INR 1999 + GST

Tetul er Shorbot

Refreshing mix of tangy and spicy Tamarind drink.

Bhaat

Plain steamed rice.

█ Mochar Malai Chop

Crunchy fritters made with mashed banana flower and cheesy filling.

█ Luchi ar Narkel diye Cholar Daal

Bengali style bread with sweet bengal gram cooked with diced coconut.

█ Lonka Achaar Maach er Chop

Bhetki fritters with chilli pickle.

█ Jhuri Aloo Bhaja

Finely diced potato fry.

█ Shona Moong Dal

Split moong beans cooked with spices and poppy seeds.

█ Shukto

Bengali style mixed veg with white curry.

█ Doi Katla

Katla prepared in rich curd based white curry.

█ Dhoneypata Chicken

Chicken pieces cooked in a rich spicy broth with fresh coriander leaves.

OR

█ Mutton Calcutta Bungalow

Mutton pieces cooked in a rich spicy broth, a wisely selected recipe from the hunting bungalows of Pre-Independent India.

OR

█ Bhetki Paturi

Asian sea bass in mustard paste wrapped in banana leaf and steamed.

Papad ar Aamshotto'r Chutney

Lentil crackers served with dried mango relish.

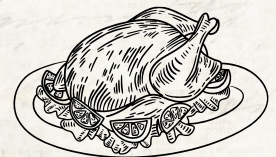
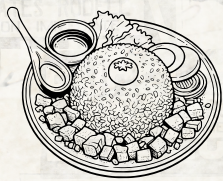
Daab er Payesh

Coconut infused rice porridge.

Roshogolla ar Shondesh

Cottage cheese balls soaked in sugar syrup and dried sweet cottage cheese cubes.

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CALCUTTA BUNGALOW

• CAFE & EATERY •

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7 AM to 10 PM

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