

DINNER MENU

ROYAL THALI £65pp

FIRST KATORI

choose one of the following:

Methi Chicken

dried fenugreek leaves flavour the rich tomato based gravy in this chicken dish

Kala Channa

black chickpeas cooked with fresh chillies & ginger Ve

SECOND KATORI

choose one of the following:

Prawn Malaikari

coconut milk based traditional Bengali dish

Beef Tamatar Kofta

homemade meatballs made of freshly ground British beef topside infused with a blend of coriander and spices and served in a rich tomato gravy with almond, coconut cream and raisins

Kosha Mangsho

Bengali style slow cooked goat curry in a thick clingy gravy

Paneer Korma

Indian cheese in a rich coconut cream & tomato gravy ${\sf V}$

Zeera Phalli

green beans with cumin and dried red chillies Ve

Badami Baingan

aubergine with coconut, almond & peanut base with tamarind Ve

SIDES & ACCOMPANIMENTS | all included

Aloo Mattar Sabzi

home style potatoes and garden peas tempered with cumin seeds Ve

Tamarind Dal

slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves Ve

Beetroot Raita

spiced yogurt with raw grated British beetroot V

Pulao

rice cooked with cardamom, cloves and other spices, garnished with fried onions Ve

Puri

fried puffed Indian bread Ve

Pickles

selection of pickled vegetables Ve

Tomato Chutney

sweet & spicy tomato chutney Ve

Poppadom

crisp thin lentil based fried wafers Ve

DESSERTS | all included

Bhapa Doi

steamed Bengali yogurt V

Khoobani Ka Meetha

stewed hunza apricots with pistachios & cream (ve option available)

Gajjar Ka Halwa

slow cooked sweet carrot pudding garnished with pistachios & cream ${\sf V}$



ABOUT US

Darjeeling Express started as a dinner for 12 guests at my home, serving food lovingly cooked from family recipes that go back to generations.

The food is a true homage to my royal Mughlai ancestry and the busy streets of Calcutta, where I grew up. What results is a lovely mélange of street food like channa chaat and slow-cooked tamatar gosht, that take you on a journey from Calcutta in the east of India to Hyderabad in the south. Food here is served the way Indian food is meant to be eaten. Platters of dishes boasting texture and flavours which complement each other, encouraging you to gather and share in the style of the traditional 'daawat' (feast). An all-women team of housewives runs the kitchen at Darjeeling Express, and have been doing so from day one. What you will taste is home-style food, cooked with passion and the aim to nourish your body and soul.

Asma