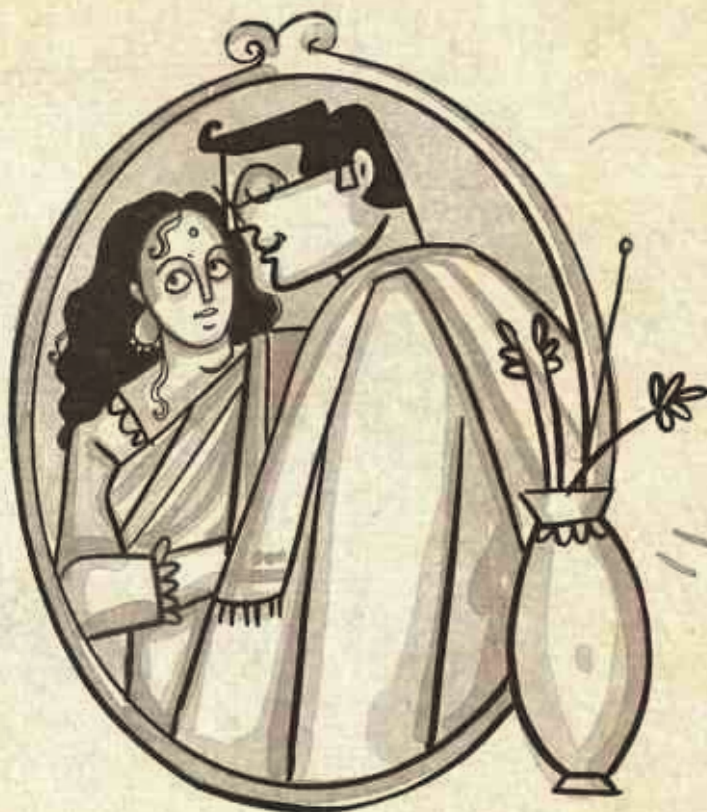
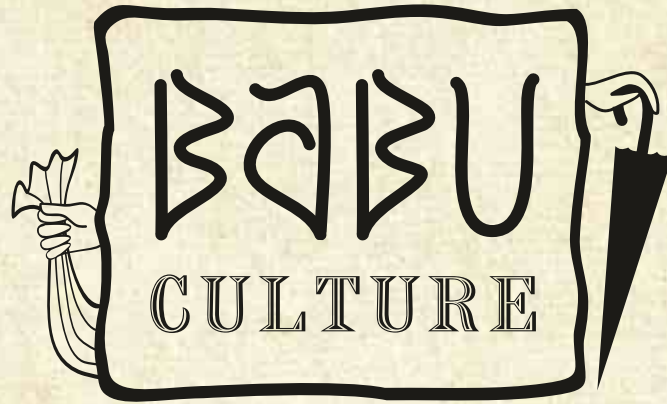


ବାବୁ CULTURE

Where Kolkata meets Calcutta







Where Kolkata meets Calcutta

A famous era in the history of Calcutta. A cross-fertilization of English liberalism, European decadence, Mughal conservatism and indigenous revivalism. An era that marked the rise of the Bengal Renaissance, to usher in a change from the orthodox social convention to human idealism.

The period also witnessed the indulgence of the nouveau rich in the finer aspects of life. Babuyana was reminiscent through the extravagant lifestyle of these babus – be it the lavish mansions, their patronage towards art and music, affinity towards fashion, the grand Durga puja celebrations or their elaborate feasts to mark any festivity.

Babu Culture celebrates this affinity towards the finer facets of the era. The all-day-dining place has been created to capture the essence of those times, while at the same time resonating with today's generation. The rich ambience, the carefully crafted menu – all have been minutely detailed to give the guests a unique experience of that age, in a setting that is modern and today's.

In Babu Culture, one can in a relaxed setting, enjoy the exotic flavours that emanated from those times. The menu, which traverses diverse cultures – Bengali, European, Mughal, is sure to take you in a culinary journey like none. Each dish in the menu has been carefully selected to titillate your taste buds. A la carte or thali, the feast is really going to be grandeur.

We welcome you to Babu Culture. To experience a slice of that era. To experience the unique flavours of ethnic Calcutta and trendy Kolkata.

Babu Culture. Truly a destination, where Kolkata meets Calcutta.

Praromvik / Small Eats

🌱 Hing Channa Koraishutir Chop (4pc) <i>Cottage cheese stuffed with green peas masala</i>	289	F 🇮🇳 North Kolkata Bhetki Fry (1pc / 2pc) <i>Kolkata bhetki, marinated with green chilli, lime, coriander n spices, crumb fried</i>	249/449
🌱 Echorer / Phoolkopir Doi Bora (4pc) 🍷 <i>Deep fried dumpling of raw jack fruit/cauliflower, loaded with Bengal spiced yoghurt (Seasonal)</i>	219	F 🇮🇳 Loitta Pantheras (2pc) 🍷 <i>Speciality of British & Chittagong cooks, with minced Bombay duck</i>	249
F 🌱 Mochar Malai Chop (4pc) <i>Banana flower croquettes enriched with khoa and fresh cream</i>	249	F 🇮🇳 Bhetki Roll (1pc) 🍷 <i>French influenced, paupiette of bhetki with fish stuffing, crumb fried</i>	239
F 🌱 Niramish Pantheras (2pc) 🍷 <i>Speciality of British & Chittagong cooks with vegetables & peas</i>	249	🇮🇳 Tela Bhaja Amish Parat <i>Fried Gondhoraj Chicken (4pc) / Loitta pantheras (1pc) Topse Fry (2pc) / Chingri (2pc)</i>	679
🍷 🌱 Mocha Narkol Koraisutir Paturi (2pc) <i>Dhaka origin, served wrapped in banana leaves</i>	249	F 🇮🇳 Grilled Gondhoraj Chicken (8pc) <i>Julienne shaped chicken marinated with gondhoraj zest and egg white and shallow fried</i>	379
🇮🇳 Roshun Morich Diye Chingri (4pc) <i>Pan fried prawns tossed with roasted garlic and crushed black pepper</i>	439	🇮🇳 Chittagong Murgir Chop (4pc) <i>Juicy minced chicken wrapped with seasoned mashed potato, crumb fried</i>	319
🇮🇳 Ilish Maach Bhaja-Kancha Sorsher Tel Diye (1 Pc) <i>Hilsa Darne Fried In Mustard Oil</i>	659	🇮🇳 Murgir Potli Bhapa Kebab (4pc) <i>Chicken mince, combined with onion, chillies, mustard paste, cream and mustard oil, wrapped and steamed in banana leaf money bags</i>	379
🇮🇳 Dhonepata Ar Shorshe Diye Bhetki'r Elo Jhelo (4pc / 8pc) 🍷 <i>Sliced fish tossed in a spicy and pungent mixture of coriander paste, mustard, green chilli, coriander seeds and mustard oil</i>	279/429		

Prices in Indian rupees, exclusive of taxes

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🌱 VEG 🇮🇳 NON VEG 🍷 VEGAN 🍷 CHEFS SPECIAL F FIRINGEE

Praromvik / Small Eats

- F ▲ Dimer Devil (1pc)** 199
Eggs stuffed and wrapped with spicy mutton keema, crumb fried
- ▲ Mutton Bhuna Golmorich Fry** 499
With baganer mosola and freshly grounded black pepper

NAWABI PITARA / TANDOORI BITES

- | | |
|--|---|
| ● Chenna Sheek Kebab (6pc) 289
<i>Homemade cream cheese combined with traditional bengal spices and raisin, cooked in tandoor</i> | ● Cheese Chilli Bharwaan Aloo (5pc) 239
<i>Stuffed potatoes cooked in tandoor with chilli & cheese</i> |
| ● Kachhi Ambi Aur Hara Mirch Ka Paneer Tikka (4pc) 289
<i>Raw mango & green chilli stuffed charcoal grilled cottage cheese</i> | ● Tandoori Veg Platter (2 Pcs Of Each) 399
<i>Assortment of paneer, broccoli, potato and pineapple</i> |
| ● Paneer Malai Tikka (4pc) 289
<i>Flavoured with spices, cream, cashew & cheese</i> | ▲ Tandoori Jhinga (4pc) 469
<i>Tender prawn marinated in yoghurt, garlic, chilli, cheese, lemon juice and Indian spices</i> |
| ● Tandoori Malai Broccoli (5pc) 269
<i>Cheese stuffed char grilled broccoli, flavoured with traditional spices</i> | ▲ Basil Bhetki Tikka (4pc) 529
<i>Spicy fish tikka marinated in basil, coriander and lime, cooked in tandoor</i> |

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● VEG ▲ NON VEG 🌱 VEGAN 🍷 CHEFS SPECIAL F FIRINGEE

Nawabi Pitara / Tandoori Bites

▲ Gondharaj Methi Bhetki Tikka (4pc) <i>Lemon garlic black pepper and kasoori methi marinated fish, grilled in tandoor</i>	529	F ▲ Dhungar Chicken (2pc / 4pc) 🍷 <i>Flame grilled chicken drumsticks, emulsion of butter with lemon juice & garlic</i>	219 / 379
▲ Dhakai Fish Tikka (4pc) 🍷 <i>Kolkata bhetki chunks marinated with green, chilli, cream and paanch phoron, grilled in the clay oven</i>	529	▲ Tandoori Chicken (2pc / 4pc) <i>Tender whole chicken marinated with traditional spices and grilled in tandoor</i>	289 / 499
▲ Tandoori Pomfret (1pc) <i>Pomfret marinated in yoghurt and Indian spices and cooked in tandoor</i>	319	▲ Tandoori Non Veg Platter (2 Pcs each) <i>chicken tikka, fish tikka, chicken tangri and prawn</i>	749
▲ Murgh Malai Kebab (5pc) <i>Chicken marinated in a unique blend of yoghurt, cream, cheese, spices and cooked in tandoor</i>	349	Add Mutton Golmorich	949
▲ Murgh Tikka (5pc) <i>Boneless pieces of chicken marinated in spiced yoghurt, cooked in tandoor</i>	349		
▲ Murgh Kastoori Kebab (5pc) <i>marinated with cream and saffron, brushed with egg and char grilled</i>	349		
▲ Junglee Tangri Kebab (2pc / 4pc) <i>Chicken drumstick marinated in a spicy marinade and cooked in tandoor</i>	219 / 399		



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🌿 VEG ▲ NON VEG 🌱 VEGAN 🍷 CHEFS SPECIAL F FIRINGEE

Banglar Babuani / Large Plate

NIRAMISH / VEGETARIAN

  Chanar Bahaari Dalna Bengal's cheese dumplings with mace and nutmeg, simmered in rich gravy of curd and khoa  Paneer Butter Masala (5pc) Cubes of cottage cheese cooked in creamy gravy  Bamun Barir Shukto Bitter gourd, drumstick, raw banana, sweet potato & brinjal simmered in coconut milk & tempered with paanch phoron n chillies   Mochar Ghonto An authentic recipe of Mocha-banana flower, coconut, bay leaf flavoured with gawa ghee   Phoolkopir Nazakat Kophta Cauliflower koftas flavoured with traditional Bengal spices cooked in dum in rich spicy gravy of cashew and raisin paste  Shorse Charmagaj Posto Poto  Dry preparation of pointed gourd with mustard, poppy seeds and other seeds	289 359 249 249 249 249	  Komola Curry Pata Diye Alur Dom Babu's indulgence and passion creates this amazing aloor dom, flavoured with fresh orange juice and curry leaves and chillies   Kosha Aloor Dom Potatoes cooked with spices, finished with coriander and chillies   Aloo Posto Traditional Bengali delicacy made with potatoes in a lightly spiced poppy seeds paste   Aloo Piyaj Posto Diced potatoes sauteed with onions and poppy seed paste, green chillies and tempered with kalo jeera   Cholar Dal Narkel Diye All time favourite especially tempered with red chilli, coconut, flavoured with ghee   Kancha Moong Dal - Methi Shombora Surprising shombora flavoured with fenugreek   Moog Mohini Dal Lentils simmered with garden fresh vegetables, kaju, kismis and flavoured with ghee	219 219 249 249 179 179 179
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 VEG  NON VEG  VEGAN  CHEFS SPECIAL  FIRINGEE

Banglar Babuani / Large Plate

AMISH-NON VEGETARIAN

CHINGRI / PRAWNS & SHRIMPS

- ▲ **Chingri Diye Moong Dal**  **219**
A perfect combination! Shrimps, vegetables blended with lentils
- ▲ **Chingri-Aloo Jhaal Posto** **429**
Diced prawns and potatoes stir fried in cumin, garlic, poppy seed paste
- ▲ **Chingri Macher Malai Curry (4pc)** **539**
Prawns simmered in coconut gravy with mild spices
- ▲ **Kumro Patay Chingri Paturi (4pc)**  **539**
Prawns marinated with mustard, coconut & spices, steamed and served wrapped in pumpkin leaf
- ▲ **Daab Chingri (4pc)** **539**
A popular prawn preparation with tender coconut water and mustard



ILISH / HILSA

- ▲ **Dhakai Shorshe Ilish (1pc)** **679**
Hilsa darne cooked gently with paanch phoron, whole dry red chillies and coconut
- ▲ **Noakhalir Ilish Korma (1pc)**  **679**
Hilsa cooked with yoghurt, poppy seed based gravy with ghee & coconut milk
- ▲ **Kalo Jira Begun Diye Ilisher Jhol (1pc)** **679**
Hilsa simmered in thin gravy with brinjals & black cumin
- ▲ **Shorshe Bhapa Ilish (1pc)** **679**
Steamed hilsa with pungent mustard, poppy paste, chillies & mustard oil

POMFRET

- ▲ **Tiffin Box Bhapa Pomfret (1pc)**  **329**
Bengal delicacy of home style steamed mustard marinated pomfret
- ▲ **Baganer Mosola Diya Pomfret Grill (1pc)** **329**
Pomfret marinated with Bengal spices and hung yoghurt

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 VEG  NON VEG  VEGAN  CHEFS SPECIAL  FIRINGEE

Banglar Babuani / Large Plate

CHITOL / BENGALI KNIFE FISH

- ▲ **Joshorer Chitol Muitha (4pc)** 439
Chitol fish dumplings cooked in spicy gravy
- ▲ **Chitol Petir Rossa (1pc)** 449
Belly simmered in flavourful and spicy gravy with panch phoron, mustard oil and chillies

CALCUTTA BHETKI

- ▲ **Bhetki Paturi (1pc / 2pc)** 279/559
Fish steeped in mustard, chilli and wrapped in banana leaves and steamed
- ▲ **Bhetki Tomato Jhaal (1pc / 2pc)** 289/559
Fish chunks cooked with paanch phoron, mustard and tomatoes
- ▲ **Khulnar Bhetki Macher Dom (1pc / 2pc)** 289/559
Fish cooked with yoghurt, poppy seed based gravy with ghee & coconut milk

KATLA / CARP

- ▲ **Doi Katla (1pc)** 259
Katla chunks marinated and cooked in onion and ginger paste, mustard oil and robust youhurt gravy
- ▲ **Pora Lonka Katla (1pc)** 259
Spicy fish curry with burnt chillies
- ▲ **Katlar Haandi Dom Jhol (1pc)** 259
Katla chunks simmered with seasonal vegetables and cumin in an earthen pot

PABDA / BUTTER CAT FISH

- ▲ **Pabdar Radhuni Begun Jhaal (1pc)** 289
Fish stewed with eggplant, tomato, radhuni and chillies
- ▲ **Pabda Macher Tenga (1pc)** 289
Pabda simmered in spicy mustard, tomato gravy finished with lemon juice & dhania

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🌱 VEG ▲ NON VEG 🥬 VEGAN 🍴 CHEFS SPECIAL 🔥 FIRINGEE

Banglar Babuani / Large Plate

KOI / CARP

- ▲ **Tel Koi (1pc)**
Mustard and cumin flavoured spicy fish curry
- ▲ **Jhal Koi (1pc)**
Thin gravy with spring onions & lentil dumpling

LOITTA / BOMBAY DUCK

- ▲ **Loitta Macher Jhuri**
Speciality of British & Chittagong cooks, with minced Bombay duck with loads of chillies & garlic

TOPSEY

- ▲ **Topsey Fry (2pc)**

KAKRA / CRAB

- ▲ **Kankra r Jhal (2pc)**
Spicy crab curry
- ▲ **Tiffin Box Bhapa Kakra (2pc)** 🍳
Bengal delicacy of home style steamed mustard marinated crab
- F ▲ **Devilled Crab (2pc)**
Though Spanish origin but Portuguese probably brought this to Bengal, the meat cooked with cheese, mustard, crumb, egg yolk & cream

DIM / EGG

- 309 ▲ **Haansher Dim Er Shorshe Bata Jhaal (2pc)** 239
Boiled duck eggs halved and simmered in spicy mustard gravy with baganer mosola
- 309 ▲ **Dim Posto Bata (2pc)** 🍳 239
Cold preparation of mashed boiled egg & poppy seed paste
- 249 ▲ **Beguner Khagina** 🍳 239
Roasted mashed brinjal & egg spicy preparation, with loads of red chillies and coriander



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🌿 VEG ▲ NON VEG 🌱 VEGAN 🍳 CHEFS SPECIAL F FIRINGEE

Banglar Babuani / Large Plate

MURGI / CHICKEN

▲ Borishalli Murgi Bata 🍽️	219	F ▲ Murgir Brown Stew (3pc) 🍽️	319
<i>Speciality from Bangladesh</i>		<i>French influenced chicken with bone, veg, whole pepper, coriander roots, spices, served with quarter ruti</i>	
▲ Murgir Haandi Dom Jhol (4pc)	399	▲ Purani Dilli Butter Chicken (5pc)	399
<i>Chicken simmered in an earthen pot with traditional spices and potatoes</i>		<i>A classic preparation inspired from the streets near Jama masjid</i>	
▲ Murshidabadi Murgh Masala (4pc)	399	▲ Kancha Lanka Murgi (4pc)	399
<i>Marinated chicken with brown onion, black pepper, curd and flavoured with ghee</i>		<i>Chicken cooked with green chilli, garlic and coriander</i>	
▲ Baburchi Murgi Ghee Roast (4pc) 🍽️	399		
<i>Chicken cooked with whole spices and nuts in desi ghee</i>			
F ▲ Chicken Dakbungalow (4pc)	399		
<i>Chicken cooked with potato, egg and freshly grounded spices, recipe originated in taverns during British period on high way</i>			



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🌿 VEG ▲ NON VEG 🥬 VEGAN 🍽️ CHEFS SPECIAL F FIRINGEE

Banglar Babuani / Large Plate

KHASHIR MANGSHO / MUTTON

▲ **Kancha Aam Diye Pora Lonka Mangsho (4pc)**

Mutton cooked with raw mangoes, fried red chillies

559

▲ **Kancha Lonka Mangsho (4pc)**

Mutton cooked with green chilli, garlic and coriander

559

▲ **Mutton Kalo Bhuna (4pc)**

Authentic mutton dish, all times Bengali favourite from Chittagong

559

F ▲ **Railway Mutton Curry (4pc)**

Boiled mutton pieces, cooked in a spicy tomato, onion and potato curry

559

▲ **Mete Chorchori**

Tender mutton liver and diced potatoes simmered with onion, garlic and hot spices

419

F ▲ **Mutton Dakbungalow (4pc)**

A culinary treasure, mutton cooked with potato, egg and freshly grounded spices

559

▲ **Aloo Diye Mangshor Jhol (4pc)**

Thin mutton preparation with wedges of potatoes

559

▲ **Double Onion Ghee Roast Mutton (4pc)** 🍲

Twice cooked onion, succulent pieces of mutton, flavored with clarified butter

559



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🌿 VEG ▲ NON VEG 🥬 VEGAN 🍲 CHEFS SPECIAL F FIRINGEE

Sohochori / Accompaniments

  Jhuri Aloo Bhaja	119
With curry pata, chinae badam diyae	
  Beguni (2pc) / Lomba Begun Bhaja (2pc)	119
  Posto r Bora (2pc / 4pc) 	179 / 329
Spicy poppy seed combined with onion, green chillies, shaped into patties and pan-grilled	
  Papad (3pc)	69
  Chutney With Papad (2pc)	119
  Tela Bhaja Niramish Parat	219
Jhuri aloo bhaja / Kancha holud diyae begun Mosola bori / Mochar chop / Postor bora	
 With Fish Head	319
  Baganer Sobjir Salad	109



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 **VEG**  **NON VEG**  **VEGAN**  **CHEFS SPECIAL**  **FIRINGEE**

Aaltarap / Staples

● Basmati Chaler Bhaat <i>Steamed aromatic rice</i> ● Tulai Panji Bhaat <i>Steamed aromatic rice from Dinajpur</i> ● Basanti Pulao <i>Aromatic rice with raisins, cashew nuts, almonds & saffron</i> ● Kancha Lonka Aamsotto Mochar Pulao 🍽️ <i>Aromatic rice with red chillies, dried mango papad, banana flower</i> ● Bhutta Koraisutir Pulao <i>Basmati rice cooked with corn, green peas, raisins & cinnamon</i> ▲ Tribhubhan Pulao 🍽️ <i>Aromatic rice with shrimp, chicken, egg, green peas and spring onion</i>	149 179 259 259 259 359	▲ Bagarhater Chingri Pulao 🍽️ <i>Basmati cooked with green chilli, prawns and coconut milk</i> ▲ Dhakai Murgi Pulao 🍽️ <i>Traditional Bangladeshi style pilaf with Tulaipanji, cooked with chicken, potato, boiled egg, whole spices and ghee</i> ▲ Tulaipanji Pantha r Pulao <i>Melange of tulaipanji rice cooked with mutton, potato, boiled egg</i>	349 379 419
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● VEG ▲ NON VEG 🌱 VEGAN 🍽️ CHEFS SPECIAL F FIRINGEE

Aaltarap / Staples

● Tandoori Roti (Plain/Butter) (1pc)	49
● Panchphoron Roti (1pc) 🍽️	49
● Malaikari Roti (1pc) 🍽️	59
● Adaa Mouri Naan (1pc) 🍽️	59
● Shorshe Kalo Jeere Naan (1pc)	59
● Naan (Plain/Butter) (1pc)	59
● Masala Kulcha (1pc)	69
● Tekona Porotha (1pc)	49
● Phiringee Porotha (1pc) 🍽️	49
● Luchi (4pc)	109
● Brahamananda Puri (4pc) 🍽️	119

Misti / Desserts

● Nolen Gurer Ice Cream (1 Scoop)	159
● Komola Sundari 🍽️	159
● Bhapa Doi	159
● Daaber Payesh	159
● Caramelised Tiler Kheer 🍽️	159
F ▲ Caramel Custard	159
● Gorom Mihidana with Rabri	159



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● VEG ▲ NON VEG 🌱 VEGAN 🍽️ CHEFS SPECIAL F FIRINGEE

Jolopath

● Gondhoraj Ghol	139
● Gondhoraj Dhonepata Shorbot	139
● Aam Panna Shorbot	139
● Masala Aam Lassi	159
● Daaber Shorbot	159
● Babur Malai Badam Lassi	159



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