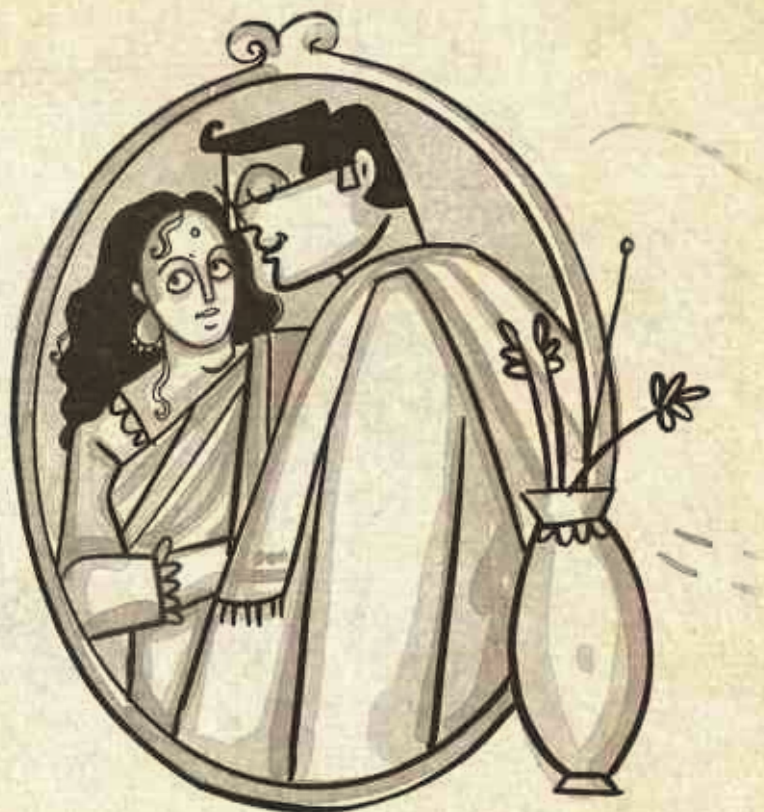




BABU CULTURE

express

Where Kolkata meets Calcutta





Where Kolkata meets Calcutta

Babu Culture represents a famous era in history of Calcutta which witnessed a cross fertilisation of English liberalism, European decadence, Mughal conservation and indigenous revivalism. An era that marked the rise of Bengal Renaissance to usher in a change from orthodox social convention to human idealism.

Babu Culture Express is a compressed entity of original **Babu Culture**. In **express** format, the menu is curated with such a sophistication so that can elegantly offer a rich combination of authentic Bengali and some selected Mughlai delicacies.

We represent an offering which can be termed as Calcutta Recipes. Our a la carte dishes are some of the unique recipes from the stable of Calcutta cuisine. Our Thalies are a combination of the most loved dishes to satisfy the delicate taste buds of Bengali babus and bibis.

Praromvik / Small Eats

 Hing Channa Koraishutir Chop (2pc / 4pc) <i>Cottage cheese stuffed with green peas masala</i>	159/289	 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 (2pc / 4pc)  <i>Deep fried dumpling of raw jack fruit/cauliflower, loaded with Bengal spiced yoghurt (Seasonal)</i>	129/219	 Roshun Morich Diye Chingri (2pc / 4pc) <i>Pan fried prawns tossed with roasted garlic and crushed black pepper</i>	229/429
  Mochar Malai Chop (2pc / 4pc) <i>Banana flower croquettes enriched with khoa and fresh cream</i>	149/249	 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
  Niramish Pantheras (2pc)  <i>Speciality of British & Chittagong cooks with vegetables & peas</i>	249		
 Mocha Narkol Koraisutir Paturi (2pc) <i>Dhaka origin, served wrapped in banana leaves</i>	249		

Prices in Indian rupees, exclusive of taxes

Please inform our service personnel of any allergies & special dietary requirements, some dishes may contain traces of nuts, gluten, dairy or other allergens

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

Praromvik / Small Eats

F ▲ Dimer Devil (1pc) <i>Eggs stuffed and wrapped with spicy mutton keema, crumb fried</i>	199	F ▲ Chittagong Murgi r Chop (2pc/4pc) <i>Juicy minced chicken wrapped with seasoned mashed potato, crumb fried</i>	179/319
▲ Mutton Bhuna Golmorich Fry 🍲 <i>With baganer mosola and freshly grounded black pepper</i>	499	▲ Murgir Potli Bhapa Kebab (2pc/4pc) <i>Chicken mince, combined with onion, chillies, mustard paste, cream and mustard oil, wrapped and steamed in banana leaf money bags</i>	309/379
F ▲ Loitta Pantheras (2pc) 🍲 <i>Speciality of British & Chittagong cooks, with minced Bombay duck</i>	249		
F ▲ Bhetki Roll (1pc) 🍲 <i>French influenced, paupiette of bhetki with fish stuffing, crumb fried</i>	239		
▲ Grilled Gondhoraj Chicken (4pc/8pc) <i>Julienne shaped chicken marinated with gondhoraj zest and egg white and shallow fried</i>	209/379		

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

Banglar Babuani / Large Plate

NIRAMISH / VEGETARIAN

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

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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 (2pc/4pc)** **279/539**
Prawns simmered in coconut gravy with mild spices
- ▲ **Daab Chingri (2pc/4pc)** **279/539**
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
- ▲ **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

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Banglar Babuani / Large Plate

CHITOL / BENGALI KNIFE FISH

- ▲ **Joshorer Chitol Muitha (2pc/4pc)** 239/439
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
- ▲ **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)** 309
Mustard and cumin flavoured spicy fish curry
- ▲ **Jhal Koi (1pc)** 309
Thin gravy with spring onions & lentil dumpling

LOITTA / BOMBAY DUCK

- ▲ **Loitta Macher Jhuri** 249
Speciality of British & Chittagong cooks, with minced Bombay duck with loads of chillies & garlic

TOPSEY

- ▲ **Topsey Fry (2pc)** 279
Spicy crab curry

KAKRA / CRAB

- ▲ **Kankra r Jhal (1pc/2pc)** 299/599
Spicy crab curry
- ▲ **Tiffin Box Bhapa Kakra (1pc/2pc)** 299/599
Bengal delicacy of home style steamed mustard marinated crab

DIM / EGG

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



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Banglar Babuani / Large Plate

MURGI / CHICKEN

- ▲ **Borishalli Murgji Bata**  **219**
Speciality from Bangladesh
- ▲ **Murgir Haandi Dom Jhol (2pc/4pc)** **219/399**
Chicken simmered in an earthen pot with traditional spices and potatoes
- ▲ **Murshidabadi Murgh Masala (2pc/4pc)** **219/399**
Marinated chicken with brown onion, black pepper, curd and flavoured with ghee
- ▲ **Baburchi Murgji Ghee Roast (2pc/4pc)**  **219/399**
Chicken cooked with whole spices and nuts in desi ghee
- F ▲ **Chicken Dakbungalow (2pc/4pc)** **219/399**
Chicken cooked with potato, egg and freshly grounded spices, recipe originated in taverns during British period on high way



KHASHIR MANGSHO / MUTTON

- ▲ **Kancha Aam Diye Pora Lonka Mangsho (2pc/4pc)** **299/559**
Mutton cooked with raw mangoes, fried red chillies
- ▲ **Mutton Kalo Bhuna (2pc/4pc)** **299/559**
Authentic mutton dish, all times Bengali favourite from Chittagong
- ▲ **Mete Chorchori** **419**
Tender mutton liver and diced potatoes simmered with onion, garlic and hot spices
- F ▲ **Mutton Dakbungalow (2pc/4pc)** **299/559**
A culinary treasure, mutton cooked with potato, egg and freshly grounded spices
- ▲ **Aloo Diye Mangshor Jhol (2pc/4pc)** **299/559**
Thin mutton preparation with wedges of potatoes
- ▲ **Double Onion Ghee Roast Mutton (2pc/4pc)**  **299/559**
Twice cooked onion, succulent pieces of mutton, flavored with clarified butter

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Aaltarap / Staples

● Basmati Chaler Bhaat <i>Steamed aromatic rice</i>	149	● Hath Roti (Plain/Butter) (1pc)	49
● Tulai Panji Bhaat <i>Steamed aromatic rice from Dinajpur</i>	179	● Tekona Poratha (1pc)	49
● Basanti Pulao <i>Aromatic rice with raisins, cashew nuts, almonds & saffron</i>	259	● Phiringee Porotha (1pc)	49
● Kancha Lonka Aamsotto Mochar Pulao 🍲 <i>Aromatic rice with red chillies, dried mango papad, banana flower</i>	259	● Luchi (4pc)	109
● Bhutta Koraisutir Pulao <i>Basmati rice cooked with corn, green peas, raisins & cinnamon</i>	259	● Brahamananda Puri (4pc)	119
▲ Tribhubhan Pulao 🍲 <i>Aromatic rice with shrimp, chicken, egg, green peas and spring onion</i>	359		
▲ Bagarhater Chingri Pulao 🍲 <i>Basmati cooked with green chilli, prawns and coconut milk</i>	349		
▲ Dhakai Murgi Pulao 🍲 <i>Traditional Bangladeshi style pilaf with Tulaipanji, cooked with chicken, potato, boiled egg, whole spices and ghee</i>	379		
▲ Tulaipanji Pantha r Pulao <i>Melange of tulaipanji rice cooked with mutton, potato, boiled egg</i>	419		



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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
<i>Spicy poppy seed combined with onion, green chillies, shaped into patties and pan-grilled</i>	
  Papad (3pc)	69
  Chutney With Papad (2pc)	119
  Tela Bhaja Niramish Parat	119
<i>Jhuri aloo bhaja / Kancha holud diyae begun</i>	
<i>Mosola bori / Mochar chop / Postor bora</i>	
 With Fish Head	319
  Baganer Sobjir Salad	109



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Jolopath

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

Misti / Desserts

● 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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