

PAKSHALA'S MENU

SALADS AND SOUPS

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| RAITA | 5 |
| <i>an Indian salad with yoghurt, cucumber, red onion and mild spices</i> | |
| DAHI SHORBA | 6 |
| <i>spiced yogurt soup with vegetables</i> | |
| BANGALI SALAD | 5 |
| <i>tomatoes, cucumber, red onion, coriander, [green chilli] and mustard oil</i> | |

APPETIZERS

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| SHINGARA/SAMOSA | 6 |
| <i>a crispy deep-fried pastry filled with a savoury mixture of potatoes, peanuts and freshly ground spices</i> | |
| VEGETABLE PAKORA | 5 |
| <i>onion mixture deep fried in a thick chickpea batter</i> | |
| PANEER PAKORA | 6 |
| <i>semi-soft cubes of homemade paneer* dipped in chickpea batter and deep fried</i> | |
| FISH CHOP | 6 |
| <i>succulent fish, potato, spices, and a crispy coating</i> | |

LAMB SPECIALITIES

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| LAMB VINDALOO | 16 |
| <i>a piquant and zesty Indian dish known for its fiery flavour, cooked with coconut milk, originary from Goa</i> | |
| TANDOORI LAMB | 17 |
| <i>lamb marinated in yogurt and seasoned with gorom moshla which is then cooked in the tandoor</i> | |
| ACHARI GOSHT | 17 |
| <i>lamb cooked in a spiced tomato base</i> | |
| ROGAN JOSH | 17 |
| <i>a dish from the Kashmir region of India consisting of lamb in a yoghurt base - chef's choice</i> | |
| SAAG WALA GOSHT | 17 |
| <i>lamb cooked with pureed spinach</i> | |

CHICKEN SPECIALITIES

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| CHICKEN VINDALOO | 15 |
| <i>a piquant and zesty Indian dish known for its fiery flavour profile, cooked with coconut milk, and has its roots in the cuisine of Goa - chef's choice</i> | |
| BUTTER CHICKEN | 16 |
| <i>chicken cooked in the tandoor and served in an onion and tomato base, a beloved Indian classic</i> | |
| KADHAI CHICKEN | 16 |
| <i>a popular North Indian dish that gets its name from the cooking vessel used to prepare it known as a kadai - chicken in tomato and onion base</i> | |
| TANDOORI CHICKEN | 15 |
| <i>chicken that is marinated in yogurt and seasoned with gorom moshla which is then cooked in the tandoor</i> | |

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| HARA MASALA CHICKEN | 16 |
| <i>chicken with the flavors of green chillies, mint, coriander and ginger</i> | |
| KOLKATA STYLE BIRYANI | 19 |
| <i>fragrant and flavorful rice dish layered with succulent meat, boiled potatoes, saffran, meetha attar*, birista* and homemade biryani moshla* - chef's choice</i> | |

SEA FOOD

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| CHINGRI MALAI | 17.50 |
| <i>a classic Bangali dish where shrimp is prepared with coconut milk - chef's choice</i> | |
| CHINGRI MAACHER KALIA | 17.50 |
| <i>prawns in tomato base, subtly spiced</i> | |
| PRAWN VINDALOO | 17.50 |
| <i>a piquant and zesty Indian dish known for its fiery flavour profile, cooked with coconut milk, and has its roots in the cuisine of Goa</i> | |
| TANDOORI PRAWN | 19.50 |
| <i>prawns marinated in a mixture of yogurt and various spices, and then cooked in the tandoor</i> | |
| RUI MAACHER KALIA | 18.50 |
| <i>a traditional Bangali fish todkadi made with rui/rohu fish and cooked in a tomato base - chef's choice</i> | |
| TANDOORI POMFRET | 18.50 |
| <i>whole pomfret fish marinated in yoghurt and roasted in the tandoor</i> | |
| SHORSHE ILISH | 18.50 |
| <i>a popular Bangali dish made with ilish/hilsa fish and cooked in a mustard-based sauce - chef's choice</i> | |

VEGETARIAN SPECIALITIES

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| DAAL OF THE DAY | 11/13 |
| <i>ask for what daal* there is available</i> | |
| GARLIC BHINDI | 13 |
| <i>fresh okra fried with tomatoes and garlic</i> | |
| ALOO GOBI MASALA | 11 |
| <i>cauliflower cooked with potatoes and tomatoes</i> | |
| ALOO METHI | 13 |
| <i>fried potatoes and fenugreek leaves</i> | |
| ALOO POSTO | 13 |
| <i>a typical Bangali dish where potatoes are cooked with poppy seed paste - chef's choice</i> | |



PAKSHALA

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| PANEER POSTO MAKHANI | 12 |
| <i>homemade paneer with potatoes and poppy seed paste</i> | |
| PALAK PANEER | 13 |
| <i>spinach and paneer - an Indian classic</i> | |
| KASHMIRI DAHI BAINGAN | 13 |
| <i>deep fried eggplants prepared with yoghurt - chef's choice</i> | |
| BAINGAN KA BHARTA | 13 |
| <i>roasted and smoky eggplant cooked with tomatoes - chef's choice</i> | |
| CHOLE | 11 |
| <i>chickpeas cooked in a mildly spiced onion and tomato base</i> | |
| NAVRATAN KORMA | 13 |
| <i>creamy dish consisting of nine different vegetables</i> | |

SIDES

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| BASMATI RICE | 3.5 |
| LEMON RICE | 8 |
| <i>a popular South Indian dish made from cooked rice that is seasoned with a tangy and flavourful mixture of lemon juice and topped with tadka</i> | |
| TAMARIND RICE | 8 |
| <i>a popular South Indian dish made from cooked rice that is seasoned with tamarind</i> | |
| NAAN | 3.75 |
| <i>flatbread from the tandoor</i> | |
| GARLIC NAAN | 4.50 |
| <i>naan filled with garlic</i> | |
| BUTTER NAAN | 4.50 |
| <i>naan filled with soft cheese</i> | |
| COCONUT NAAN | 5 |
| <i>naan filled with a coconut and cashew paste</i> | |
| KULCHA NAAN | 5 |
| <i>naan filled with grated paneer, onion, coriander and spices.</i> | |
| ALOO PARATHA | 5.5 |
| <i>flatbread stuffed with mashed potatoes, chopped coriander and spices</i> | |

DESSERTS

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| KULFI | 5.5 |
| <i>Indian ice cream [mango, pistachio, malai]</i> | |
| PAYESH | 5 |
| <i>homemade Bangali rice pudding</i> | |

MEALS

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| RADHA - GOVINDA [FOR 2] | 50 |
| <i>vegetarian appetizer of the day, two vegetarian dishes, daal dessert of the day</i> | |
| NIRAMISH THALI [FOR 1] | 25 |
| <i>vegetarian appetizer of the day, three vegetarian dishes, dessert of the day</i> | |
| AMISH MENU [FOR 2] | 55 |
| <i>appetizer of the day, chicken dish, lamb dish, dessert of the day</i> | |
| SANDHA BHUJAN [FOR 4] | 110 |
| <i>appetizer of the day, chicken dish, lamb dish, fish dish, dessert of the day</i> | |

[ALL MEALS WILL BE SERVED WITH RICE]

BEVERAGES

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| SODA | 3.5 |
| MANGO JUICE | 4 |
| GUAVA JUICE | 4 |
| MANGO LASSI | 5 |
| <i>yoghurt, mango pulp, sugar</i> | |
| DOODH CHA | 4 |
| <i>Assam tea, milk, sugar</i> | |
| CAPPUCCINO | 4.5 |
| COFFEE | 3.5 |
| ESPRESSO | 3 |
| MINERAL WATER (1L) | 5 |
| SPARKLING MINERAL WATER (1L) | 5 |
| TEA | 3 |
| INDIAN BEER | 5 |
| <i>Cobra or Kingfisher</i> | |
| HOUSE WINE | 5 |

