



ਰਵਗੁ ਤੇਥੀ

₹ 495 ਰਨੀਧ

- Special welcome drinks
- Basmati rice
- Basanti pulao
- Sona moong dal
- Jhuri aloo bhaja
- Rajbarir special veg
- Chanaar dalna/Mix veg
- Paneer Paturi
- Chutney
- Papad
- Payesh/Misti





pulao thali

₹ 495 ठाली

- Special welcome drinks
- Basanti pulao
- Special aloor dum
- Chanar kofta
- Dhokar Dalna
- Mutton kosha, Chicken kosha, Bhetki bhapa
- Chutney
- Papad
- Payesh, Misti





राजबारी लुचे तेहो

₹ 495 ठगोपु

- Special welcome drinks

- Luchi (4pcs)
- Basanti pulao
- Narkel diye cholar dal
- Aloor dum
- Charar dalna/Mix veg
- Mutton kosha (2pcs)

- Chutney
- Papad
- Payesh/Misti

- Available only Monday to Friday





ભેરોં ત્હાલોં

રૂ 645 ઠાળો

- Special welcome drinks
- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chandar dalna/Mix veg
- Bhetki bhapa (1 pcs)/Doi bhetki
- Mutton kosha/Rajbarir chicken
- Chutney
- Papad
- Payesh





chingri thali

₹ 845 only

- Special welcome drinks
- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chanar dalna/Mix veg
- Katla kalia (1 pcs)
- Rajbarir chingri malai curry (2pcs/1 jumbo)
- Mutton kosha/Rajbarir special chicken
- Chutney
- Papad
- Payesh





લાહલોજી થાલી

₹ 545 થાળુ

- Special welcome drinks
- Gondhoraj chicken
- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chanar dalna/Mix veg
- Bhetki bhapa (1 pcs)/Doi bhetki
- Rajbarir chingri malai curry (2pcs/1 jumbo)
- Mutton kosha/Rajbarir special chicken
- Chutney
- Papad
- Payesh
- Bhapa sandesh





वेदाबे चेांगुरे तेहली

₹ ५4५ ठाणे

- Special welcome drinks
- Fish fry
- Paneer Ball
- Basmati rice
- Basanti pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chana dalna/Mix veg
- Bhetki bhapa (1 pcs)/Bhetki paturi/Doi bhetki
- Daab chingri (2pcs/1 jumbo)
- Chutney
- Papad
- Payesh
- Rasomalai





lahaaraja thali

₹ 1045 only

- Special welcome drinks
- Gondhoraj chicken
- Fish fry
- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chana dalna/Mix veg
- Bhetki bhapa (1 pcs)/Doi bhetki
- Rajbarir chingri malai curry (2pcs/1 jumbo)
- Mutton kosha/Rajbarir special chicken
- Chutney
- Papad
- Payesh
- Bhapa sandesh
- Rasomalai





₹ 1049 ठगोपु

Special welcome drinks (2 types)

STARTER

- Fish fry
- Gondhoraj chicken
- Paanch bhaja

MAIN COURSE

- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Sona moong dal
- Special veg
- Special channar dalna/ Mix veg
- Katla kalia
- Chingri malaicurry
- Rajbarir chicken
- Mutton kosha

DESSERT

- Chutney
- Papad
- Payesh
- Rasomalai
- Bhapa sandesh





rajoreyo thali (unlimited) ₹ 1149 only

Special welcome drinks (2 types)

MAIN COURSE

STARTER

- Fish fry
- Gondhoraj chicken
- Paneer ball
- Crispy aloo

- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Sona moong dal
- Special veg
- Special chana dalna/Mix veg
- Katla kalia
- Bhetki bhapa
- Rajbarir chicken
- Mutton kosha

DESSERT

- Chutney
- Papad
- Payesh
- Rasomalai
- Bhapa sandesh

● Available only Monday to Friday





ਗੈਂਡੇ ਥਾੜੀ

₹ 1499 ਠਾੜੀ

- Special welcome drinks
- Gondhoraj chicken
- Fish fry
- Basmati rice
- Rajbarir pulao
- Jhuri aloo bhaja
- Macher matha diye dal/Sona moong dal
- Special veg
- Special chandar dalna/Mix veg
- Rajbarir chingri malai curry
- Katla kalia
- Ilish bhapa
- Chutney
- Papad
- Payesh
- Bhapa sandesh
- Rasomalai



ਭੀਭਾ ਟਾਰਟ

MOCKTAILS

- Aam Pora Sarbat ₹ 150 ਠਗੋਧੁ
(The classic aam pora sarbat made with mint, sugar syrup, aam pora pulp, green chilli and special masalas)
- Gondhoraj Ghol ₹ 120 ਠਗੋਧੁ
(The gondhoraj ghol made with curd, sugar syrup, lime juice, gondhoraj zest and black salt)
- Mango Lassi ₹ 100 ਠਗੋਧੁ
(This classic mango lassi made with curd, sugar syrup, lime juice and mango crush)
- Rose Lassi ₹ 100 ਠਗੋਧੁ
(This classic rose lassi made with curd, sugar syrup, lime juice and rose syrup)
- Strawberry Lassi ₹ 100 ਠਗੋਧੁ
(This classic strawberry lassi made with curd, sugar syrup, lime juice and strawberry crush)



ਭਾਗ ਦਾ ਦਾਦ

MOCKTAILS

- Mint Mojito

(The classic mint mojito made with mint, sugar syrup, lime juice and soda)

₹ 100 ਰੁਪਏ

- Mango Mojito

(The mango mojito made with mint, sugar syrup, lime juice, mango crush and soda)

₹ 100 ਰੁਪਏ

- Strawberry Mojito

(The strawberry mojito made with mint, sugar syrup, lime juice, strawberry crush and soda)

₹ 100 ਰੁਪਏ

- Masala Cola

(This cooler made with cola, lime juice and masalas)

₹ 100 ਰੁਪਏ

- Fresh fruit Mojito

The fruit mojito made with fresh mint, sugar syrup, lime juice, fresh fruit crush and soda)

(Mosambi, Orange, Pomegranate, Mango)

₹ 100 ਰੁਪਏ (ਫਿਰ 1)

₹ 100 ਰੁਪਏ (ਫਿਰ 2)





ਭਾਵਿ ਟਾਰਟ

STARTERS

- Fish Fry ₹ ੨੦੦ ਟਨੋਪੁ
(An authentic fish fry made with kolkata bhetki, which is marinated with ginger, garlic, mastered sause and coated with bread crumbs)
- Gondhoraj Chicken ₹ ੨੦੦ ਟਨੋਪੁ
(Shallow fried Shredded chicken marinated with karriif lime zest, ginger garlic paste and deep fried)
- Paneer Chop ₹ 150 ਟਨੋਪੁ
(Authentic paneer chop made with mashed paneer, masalas, cashew, raisin and coated with bread crumbs and deep fried)
- Crispy Aloo ₹ 100 ਟਨੋਪੁ
(Deep fried aloo marinated with masalas)
- Aloo Bhaja ₹ 80 ਟਨੋਪੁ
(Deep fried shredded aloo called jhuri aloo bhaja)





ਭਾਜਾ ਟਾਰਟਰ

STARTER

- Begun Bhaja ₹ 50 ਟਾਨੇ
(Deep fried eggplant)
- Beguni ₹ 80 ਟਾਨੇ
(Deep fried eggplant marinated with masalas and coated with beson)
- Posto Bora ₹ 300 ਟਾਨੇ
(Shallow fried tikki made with posto and onion)
- Dimer Devil ₹ 100 ਟਾਨੇ
(Boiled egg coated with mashed aloo, masalas, bread crumbs and deep fried)
- Mach Bhaja ₹ 120 ਟਾਨੇ
(Deep fried katla fish)
- Fish Chop ₹ 130 ਟਾਨੇ
(Boiled bhetki fish mashed with masalas, coated with bread crumbs and deep fried)

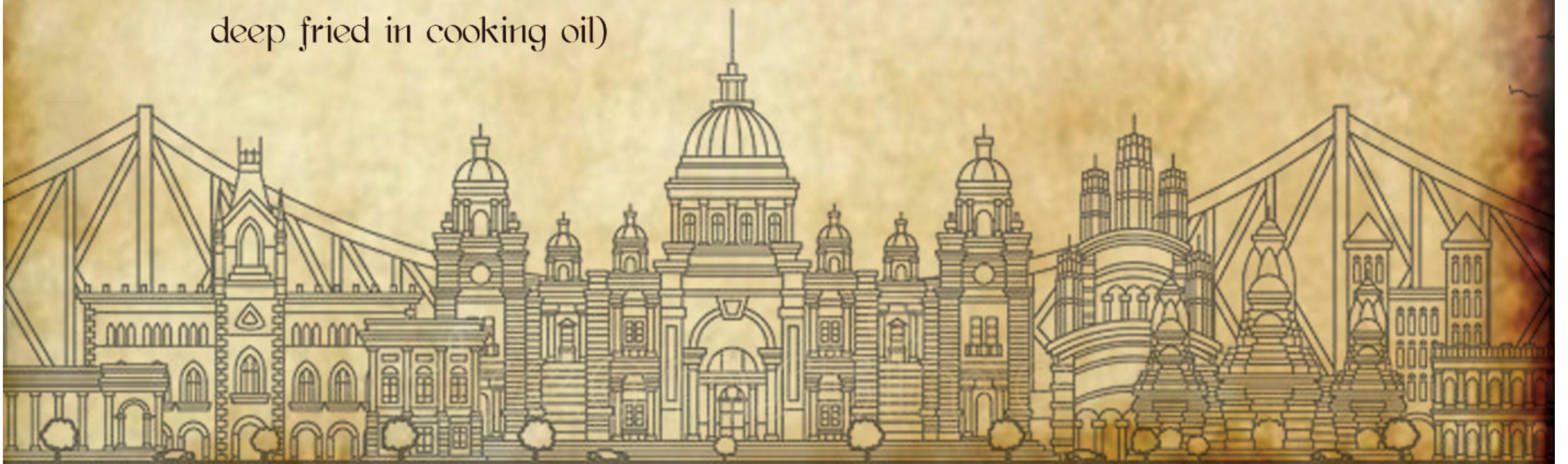




ਬੀਓ ਟਾਰਟਰ

RICE, PULAO & LUCHI

- Basmati Rice ₹ 120 ਠਗੋਧੁ
(Boiled long grain Basmati rice)
- Peas Pulao ₹ 130 ਠਗੋਧੁ
(Long grain basmati rice tossed with peas and gawa ghee)
- Rajnandini Pulao ₹ 130 ਠਗੋਧੁ
(Long grain basmati rice tossed with dry fruit, nut and masalas)
- Basanti Pulao ₹ 130 ਠਗੋਧੁ
(Authentic yellow dum pulao which made by gobindabhog rice, dry fruits and pure gawa ghee)
- Barishali chingri pulao ₹ 300 ਠਗੋਧੁ
(Long grain basmati rice tossed with onion, tomato, green chilly and lot of prawns)
- Luchi (4 pcs) ₹ 60 ਠਗੋਧੁ
(Luchi is traditionally prepared using all purpose flour deep fried in cooking oil)





ਭੋਜਨ ਟਾਰਟ

Dal (veg & non veg)

- Sona Moog Dal ₹ 120 ਟਨੋਪੁ
(Sona Moong Dal Cooked with authentic masala and spices)
- Thakurbarir Dal ₹ 120 ਟਨੋਪੁ
(Sona Moong Dal Cooked with authentic masala and spices along with cashew and raisin)
- Narkel Diye Cholar Dal ₹ 120 ਟਨੋਪੁ
(Cholar Dal Cooked with authentic masala and spices along with cashew, raisin and deciccated coconut)
- Macher Matha diye Sona Moong Dal ₹ 120 ਟਨੋਪੁ
(Sona Moong Dal Cooked with authentic masala and spices along with Katla Macher Matha)
- Muri Ghonto ₹ 120 ਟਨੋਪੁ
(Sona Moong Dal and gobinda bhog chal Cooked with authentic masala and spices along with Katla Macher Matha)



ਭੋਜਨ ਟਾਰਟ

NIRAMISH AHAR (veg)

- Aloo Posto / Aloo Jhinge Posto ₹ 120 ਟਨੀਧੁ
(Small cube fried potato cooked with classic green chilly and poppy seed paste)
- Sorshe Patol ₹ 120 ਟਨੀਧੁ
(Fried Parwal cooked in white sorshe and poppy seed paste)
- Begun Basanti ₹ 120 ਟਨੀਧੁ
(Fried brinjal cooked with a creamy gravy of sorshe, posto and cashewnut paste)
- Aloo Patol Kosha (seasonal) ₹ 120 ਟਨੀਧੁ
(Deep fried cube pices potato And parwal cooked with lot of spices)
- Enchore Kosha (seasonal) ₹ 120 ਟਨੀਧੁ
(Deep fried cube pices potato And raw jackfruit cooked with lot of spices)
- Aloo Fulkopi (seasonal) ₹ 120 ਟਨੀਧੁ
(Deep fried cube pices potato And coliflower cooked with lot of spices)



ਭੋਜਨ ਟਾਰਟ

NIRAMISH AHAR (veg)

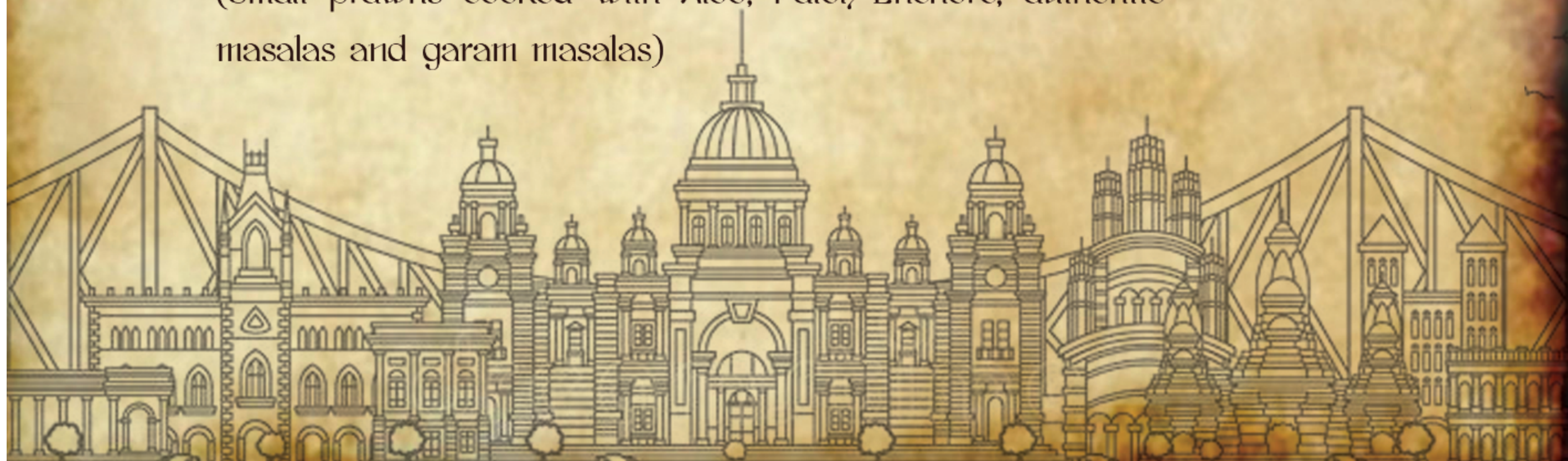
- Fulkopir Roast ₹ 150 ਟਨੀਧੁ
(Deep fried califlower cooked in creamy white greavy)
- Bhaja Moshla Aloor Dum ₹ 150 ਟਨੀਧੁ
(Traditional niramish aloor dum seasoned with special bhaja moshla)
- Kashmiri Aloor Dum ₹ 150 ਟਨੀਧੁ
(Deep fried potato cooked in white gravy and lot of spices)
- Chanar Kofta ₹ 150 ਟਨੀਧੁ
(Authentic chhena's ball cooked in creamy gravy with lot of masalas)
- Dhokar Dalna ₹ 150 ਟਨੀਧੁ
(Deep fried cube pices dhoka cooked in spicy gravy)
- Navaratna Korma ₹ 150 ਟਨੀਧੁ
(A korma made with lots of vegetables, dry fruits and paneer)



ਭੋਜਨ ਟਾਰਟ

AMISH AHAR (Chingri diye veg)

- Chingri Posto ₹ 180 ਠਗੋੜ
(Authentic bengali aloo posto cooked with onion along with small prawns)
- Chingrir Bati chorchchori ₹ 180 ਠਗੋੜ
(Small prawns cooked with aloo, masala and mustard oil in a bowl)
- Laupata Chingri ₹ 180 ਠਗੋੜ
(Small prawns cooked with laupata, mustard seed, poppy seed paste and special masalas)
- Mocha Chingri ₹ 180 ਠਗੋੜ
(Small prawns cooked with mocha, authentic masalas and garam masalas)
- Puisaag diye Chingri ₹ 180 ਠਗੋੜ
(Small prawns cooked with puisaag, authentic masalas and garam masalas)
- Aloo Patol Chingri/Enchore Chingri ₹ 180 ਠਗੋੜ
(Small prawns cooked with Aloo, Patol/Enchore, authentic masalas and garam masalas)



ਭੋਜਨ ਟਾਰਟ

AMISH AHAR (non-veg)

- Katla Kalia ਰਿਸ਼ਤਾ ਟਾਪੂ
(A piece of Katla cooked with onion, ginger-garlic paste and special masalas)
- Doi Katla ਰਿਸ਼ਤਾ ਟਾਪੂ
(A piece of Katla cooked with curd, cashew and green chilly paste)
- Katla sorshe Jhal ਰਿਸ਼ਤਾ ਟਾਪੂ
(A piece of Katla cooked with mustard, cashew and poppy seed paste along with green chilly)
- Chingri Malaicurruy ਰਿਸ਼ਤਾ ਟਾਪੂ
(Bagda or Golda prawn cooked in authentic malaicurruy gravy)
- Daab Chingri ਰਿਸ਼ਤਾ ਟਾਪੂ
(Bagda or Golda prawn cooked in Daab Malai and tender coconut water)
- Chingri Bhapa ਰਿਸ਼ਤਾ ਟਾਪੂ
(Bagda or Golda prawn baked in onion gravy with authentic masalas)



ਭੀਭਾ ਟਾਰਟ

AMISH AHAR (non-veg)

- Pabda Jhal ₹ ੨੦੦ ਠਗੋੜ
(A piece of Pabda cooked with onion, cashew and poppy seed paste along with green chilly)
- Doi Pabda ₹ ੨੦੦ ਠਗੋੜ
(A piece of Pabda cooked with curd, cashew and green chilly paste)
- Sorshe Pabda ₹ ੨੦੦ ਠਗੋੜ
(A piece of Pabda cooked with mustard, cashew and poppy seed paste along with green chilly)
- Bhetki Paturi ₹ ੨੦੦ ਠਗੋੜ
(A piece of boneless Bhetki baked with mustard, cashew and poppy seed paste along with green chilly covered with banana leaf and deep fried in mustard oil)
- Bhetki Bhapa ₹ ੨੦੦ ਠਗੋੜ
(A piece of boneless Bhetki baked with mustard, cashew, green chilly and poppy seed paste)
- Doi Bhetki ₹ ੨੦੦ ਠਗੋੜ
(A piece of boneless Bhetki cooked with curd, cashew and green chilly paste)



ਭੀਭਾ ਟਾਰਟ

AMISH AHAR (non-veg)

- Jlish Bhapa ₹ 550 ਠਗੋਧੁ
(A piece of Jlish baked with mustard, cashew and poppy seed paste along with green chilly)
- Jlish Barishali ₹ 550 ਠਗੋਧੁ
(A piece of Jlish cooked with mustard, cashew, green chilly and coconut paste)
- Jlisher Tel Jhal ₹ 550 ਠਗੋਧੁ
(A piece of Jlish cooked with brinjal, mustard oil, kalo jeera along with green chillies)
- Jlish paturi ₹ 550 ਠਗੋਧੁ
(A piece of Jlish baked with mustard, cashew and poppy seed paste along with green chilly, covered with banana leaf and deep fried in mustard oil)
- Doi Jlish ₹ 550 ਠਗੋਧੁ
(A piece of Jlish cooked with curd, cashew and green chilly paste)
- Jlish Bhaja ₹ 550 ਠਗੋਧੁ
(A piece of Jlish fried in mustard oil)



ਭਾਇ ਟਾਰਟ

AMISH AHAR (non-veg)

- Kosha Murgi ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion gravy, authentic masala and garam masala)
- Chicken Dakbanglow ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion gravy, authentic masala which gives you a sweet and sour taste, searved with Potato and egg)
- Methi Chicken ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion, cashewnut gravy along with authentic masala and kasuri methi)
- Aloo Diye Chicken Jhol ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion gravy, authentic masala and garam masala searved with Potato)
- Kanchalonka Murgi ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion and cashewnut gravy, along with coriender leaf and green chilly paste)
- Doi Murgi ₹ 325 ਠਗੋਧੁ
(Chicken cooked with onion and cashewnut gravy along with curd)



ਭੋਜਨ ਟਾਰਟ

AMISH AHAR (non-veg)

- Kosha mangsho ₹ 450 ਠਗੋੜ
(Mutton cooked with onion gravy, authentic masala and garam masala)
- Mutton Dakbanglow ₹ 450 ਠਗੋੜ
(Mutton cooked with onion gravy, authentic masala which gives you a sweet and sour taste, searved with Potato and egg)
- Dhakai Pora Mangsho ₹ 450 ਠਗੋੜ
(Mutton cooked with onion gravy, authentic masala which gives you a sweet and sour taste, tossed with onion and soya sauce)
- Kochi Pathar Jhol ₹ 450 ਠਗੋੜ
(Kochi Patha cooked with onion gravy, authentic masala and garam masala searved with Potato)
- Kala bhuna mangsho ₹ 450 ਠਗੋੜ
(Mutton cooked with onion gravy, authentic masala, garam masala and soya sauce)
- Mutton Kolhapuri ₹ 450 ਠਗੋੜ
(Mutton cooked with onion and cashewnut gravy which is slightly sweet in taste)





ਭੋਜਨ ਟਾਰਟ

Mistimukh (Dessert)

- Rasomalai (2pcs) ₹ 100 ਟਾਰਟ
(Authentic Spongy rasgulla dipped in creamy milk gravy)
- Bhapa Sandesh (2pcs) ₹ 100 ਟਾਰਟ
(Baked Sandesh in different flavour)
- Misti Doi ₹ 100 ਟਾਰਟ
(Authentic Red sweet curd)
- Gulab Jamun (2pcs) ₹ 100 ਟਾਰਟ
(Fried chenna's ball dipped in sugar syrup)
- Sandesh (2pcs) ₹ 100 ਟਾਰਟ
(Authentic bengali chenna sandesh in different flavour)
- Payesh ₹ 100 ਟਾਰਟ
(Authentic rice kheer)
- Chutney ₹ 100 ਟਾਰਟ
(A sweet spread which made with raw mango, papaya or pineapple)
- Ice Cream ₹ 100 ਟਾਰਟ
(Frozen dessert typically made from cream with different flavour)

