



Darjeeling
Express

DINNER MENU

ROYAL THALI 65 per person

FIRST KATORI

choose one of the following:

Kala Channa Ve

black chickpeas cooked with fresh chillies and ginger

Methi Chicken

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

SECOND KATORI

choose one of the following:

Paneer Korma V

Indian cheese in a rich coconut cream and tomato gravy

Badami Baingan Ve

aubergine with coconut, peanut base and tamarind

Saag Keema

spinach with in-house freshly ground British beef topside

Kosha Mangsho

Bengali style slow cooked meat curry in a thick clingy gravy
3 supplementary cost

Prawn Malaikari

coconut milk based traditional Bengali dish
3 supplementary cost

Pumpkin Niramish Ve

seasonal vegetables infused with panch phoran, a traditional five-seed spice used in Bengali cooking

V = vegetarian

Ve = vegan

SIDES & ACCOMPANIMENTS | all included

Aloo Bonde **Ve**

spiced potato balls infused with turmeric and curry leaves fried in chickpea batter

Poppadom **Ve**

crisp thin lentil based fried wafers

Luchi **Ve**

fried puffed Indian bread

Tomato Chutney **Ve**

sweet and spicy tomato chutney

Cucumber and Cumin Raita **V**

spiced yoghurt with cucumber and cumin

Pickles **Ve**

freshly made carrot, lime and chilli pickle

Tamarind Dal **Ve**

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

Pulao **Ve**

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

DESSERTS | all included

Bhapa Doi **V**

steamed Bengali yogurt

Khoobani Ka Meetha

stewed hunza apricots with pistachios and cream (**Ve** option available)

Coconut Ladoo **V**

Traditional coconut sweet (contains dairy)

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate.

V = vegetarian
Ve = vegan



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 Kohsa Mangsho, 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