

LUNCH MENU

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ASMA'S CHILDHOOD FAVOURITES

Chilli Cheese Toastie V (starter)

cheese, green chilli chutney, chopped onions and chillies 12

Kosha Mangsho (main)

Bengali style slow cooked goat curry in a thick clingy gravy 28

STARTERS

Bihari Phulki Ve

Masoor dal fritters with chopped onions, chillies and coriander served with tamarind and green chilli chutney 9

Vadu Pau Ve

a Bombay street food classic of a spicy potato patty inside a bread roll 9

Tangra Prawns

Indo-Chinese prawns with dried red chillies and garlic 12

MAINS | all served with rice

Kala Channa Ve

black chickpeas cooked with fresh chillies and ginger 19

Paneer Korma V

Indian cheese in a rich coconut cream and tomato gravy 23

Beef Tamatar Kofta

homemade meatballs made of freshly ground British beef topside infused with a blend of coriander and spices and served in a rich tomato gravy with almond, coconut cream and raisins 25

Keema Toastie (starter)

minced beef 13

Niramish V Ve (main)

seasonal vegatables infused wtih panch phoran, a traditional five-seed spice used in Bengali cooking 19

Channa Chaat V

chickpeas layered with chopped red onions and green chillies, coriander, tamarind and spiced yogurt dressing 10

Puchkas Ve

wheat shells filled with spiced chickpeas, potatoes and tamarind water 9

Chicken Momos

steamed Darjeeling dumplings with chicken, onion and coriander served with smoked chilli sesame chutney 12

Baadami Baingan Ve

aubergine with coconut, almond and peanut base with tamarind 19

Methi Chicken

dried fenugreek leaves flavour the rich tomato based gravy in this chicken dish 23

Prawn Malaikari

traditional Bengali dish where the base is coconut milk 23

SIDES

Mirchi Ka Salaan Ve

green chillies and onion gravy with curry leaves, roasted peanuts and coconut 6

Aloo Mattar Sabzi Ve

home style potatoes and garden peas tempered with cumin seeds 8

Tamarind Dal Ve

slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves 8

Paratha Ve

tradional flat bread (2 pieces) 6

Beetroot Raita V

spiced yogurt with raw grated British beetroot 6

Kachumbar Salad Ve

cucumber, tomato, onion and pomegranate salad with green chillies, drizzled with lemon 8

Aloo Paratha Ve

two parathas made of wheat and bajra (millet), stuffed with spiced potatoes, served with pickles and tomato chutney 8

DESSERTS

Khoobani Ka Meetha (Ve option available) stewed hunza apricots with pistachios and cream 6

Kheer V

traditional chilled spiced rice and milk dessert 6

Bhapa Doi V

steamed Bengali yogurt 6



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 tamatar gosht, 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