Darjeeling Express

A La Carte

STARTERS

Bihari Phulki Ve
Masoor dal fritters with chopped onions, chillies and coriander served with tamarind chutney and green chilli chutney 11

Puchkas Ve
Wheat shells filled with spiced chickpeas, potatoes and tamarind water 11

Paneer Samosa V
Crispy samosa with spiced paneer and chopped coriander stuffing. Served with tamarind & chilli chutney 11

Aloo Makai Tikki V
A street food icon. Spiced potato and corn patties served with a green chilli chutney 12

Tangra Prawns
Indo-Chinese prawns with dried red chillies and garlic 15

Channa Chaat V
Chickpeas layered with chopped red onions and green chillies, coriander and tamarind 12

Chilli Cheese Toastie V
Cheese, green chilli chutney, chopped onions and chillies 14

Chicken Butter Masala Toastie
Chicken cooked with traditional spices used to make the iconic butter masala 16

Keema Toastie
Minced beef infused with garam masala and ginger 16

Pan-Fried Momos
Pan-Fried Darjeeling dumplings with your choice of filling, onion and coriander served with smoked chilli sesame chutney

Chicken 14
Mushroom 13

MAINS

Gobi Aloo Ve
Cauliflower and potatoes in a tomato gravy garnished with coriander 22

Badami Baingan Ve
Aubergine with coconut, peanut and tamarind 22

Mattar Paneer V
A classic combination of peas cooked in a rich tomato gravy with fried paneer pieces 24

Saag Chicken
A winter family favourite - boneless chicken thigh pieces in a spinach and ginger gravy 26

Methi Chicken
Dried fenugreek leaves flavour the rich tomato based sauce 26

Prawn Malaikari
Traditional Bengali dish where the base is coconut milk 27

Beef Kofta
Homestyle 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 and raisins 28

Keema Aloo
Smoky minced lamb and potatoes infused with whole garam masala and roasted cumin 28

SIDES

Mirchi Ka Salaan Ve
Green chillies and onion gravy with curry leaves, roasted peanuts and coconut 7

Tamarind Dal Ve
Slow cooked tangy and spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves 10

Kachumbar Salad Ve
Cucumber, tomato, onion and pomegranate salad with green chillies, drizzled with lemon 9

Cucumber and Cumin Raita V
Spiced yoghurt, cucumber and cumin 7

Plain Pulao Ve
Fragrant basmati rice infused with spices garnished with caramelised onions 4

Dal Paratha Ve
Protein rich whole meal (atta) paratha stuffed with spiced lentils and chopped coriander (2 pieces) 9

Aloo Paratha Ve
Parathas made of wheat and bajra (millet), stuffed with spiced potatoes, served with pickles and tomato chutney (2 pieces) 9

Paratha Ve
Traditional flat bread (2 pieces) 7

Paratha Basket Ve
Wedges of aloo, plain and dal paratha. Perfect for sharing 12

DESSERTS

Khoobani Ka Meetha V
Stewed hunza apricots with pistachios and cream 8
(Ve option available)

Bhapa Doi V
Steamed Bengali yogurt 8

Moong Dal Halwa V
A festive dessert made with moong dal- cooked over several hours. We use our in-house made ghee to make this. Garnished with cashew nuts 10

Mango Float V
This is a pure nostalgia dessert from Asma's childhood. Mango & vanilla ice cream over pulped kesar mangoes 10

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. A discretionary service charge of 13.5% will be added to your bill, which is shared amongst all staff.

V = vegetarian
Ve = vegan



ABOUT US

Cooked with patience and love, the food at Darjeeling Express is a homage to the matriarchs in home kitchens everywhere. The feminine force that held a family together through food.

Traditionally in India, food was first medicinal, to heal, nourish and replenish. Spices were used with a purpose to enhance the health and well being of a person.

This menu is inspired by those principles and we welcome you to our all female kitchen.