

Lunch

at Darjeeling Express

SMALL PLATES

ASPARAGUS MOMOS - 8 Ve

Steamed Darjeeling dumplings served with smoked chilli and sesame chutney (gluten, sesame)

CHICKEN MOMOS - 10

Steamed Darjeeling dumplings with chicken, onion and coriander served with smoked chilli and sesame chutney (gluten, sesame)

PANEER & SWEETCORN SAMOSA - 7 V

Served with tamarind chutney & coriander chutney (gluten, dairy)

DAHI PAPRI CHAAT - 7 V

Papri, potato, chickpeas, sev with spiced yogurt & tamarind (gluten, dairy)

PUCHKAS 🌿🌿 - 7 Ve

Wheat shells filled with spiced chickpeas, potatoes & tamarind water (gluten)

VADA PAU 🌿🌿 - 6 V

The Bombay bun stuffed with a spiced potato chickpea flour coated patty with chutney (gluten, mustard)

TANGRA PRAWNS 🌿 - 9

Indo-chinese prawn with dried red chillies & garlic (crustacean, soya, gluten)

TOASTIES

CHILLI CHEESE TOASTIE 🌿🌿 - 9 V

Cheese, green chilli chutney, chopped onions & chillies (dairy gluten),

ALOO KAJU TOASTIE 🌿🌿 - 8 Ve

Potato tempered with mustard seeds and chillies with cashew nuts and curry leaves (gluten, mustard, cashew nuts)

KEEMA TOASTIE 🌿🌿 - 10

Minced mutton toastie (gluten)

CALCUTTA ROLLS

CHICKEN KATI ROLL 🌿🌿 - 11

Paratha and egg wrap with chicken kebab, onions and chopped green chillies (egg, gluten)

ANDA ROLL 🌿🌿 - 8 V (Ve-without egg)

Paratha and egg wrap with onion & green chillies (egg, gluten)

LARGE PLATES - all served with rice

PRAWN MALAI CURRY - 19

Traditional Bengali dish where the base is coconut milk (dairy, crustaceans)

METHI CHICKEN 🌿🌿 - 18

The dried fenugreek leaves give the rich tomato based gravy in this chicken dish a wonderful flavor. (dairy)

LAMB TAMATAR GOSHT 🌿🌿 - 20

Slow cooked lamb in fragrant spices in a tomato base (almond)

BAADAMI BAINGAN - 15 Ve

Aubergine with coconut, almond & peanut base with tamarind (peanuts, almonds)

KALA CHANNA 🌿 - 15 Ve

Black chickpeas cooked with chillies & ginger

SIDES

MIRCHI KA SALAAN 🌿🌿🌿 - 6Ve

Green chillies and onion gravy with curry leaves, roasted peanuts & coconut (nuts, peanuts)

BETROOT RAITA - 5 V

Spiced yogurt with raw grated British beetroot (dairy)

BENGALI ALOO DAM 🌿🌿🌿 - 6 Ve

Spicy & tangy potatoes garnish with fresh coriander

TAMARIND DAL 🌿 - 6 Ve

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

PARATHAS - 6 Ve

Fried flat bread 2 pieces (gluten)

ALOO PARATHA 🌿🌿 - 7.5 Ve

Two parathas stuffed with spiced potatoes (gluten)

DESSERTS

BHAPA DOI - 5 V

Steamed Bengali yogurt (contains dairy)

KHOOBANI KA MEETHA - 5 Ve

Stewed hunza apricots with pistachios & with cream (dairy, nuts)

SPECIALITY DRINKS - V (all contain dairy)

MASALA CHAI - 3.50 V

FALOODA - 7 V

(contain dairy, almonds, pistachio, nuts)

MANGO LASSI - 6 V

CUMIN & GREEN CHILLI LASSI - 5 V

savory cumin & chilli lassi

TEAS

Adrak Chai - 3.50 | Darjeeling Tea - 3.50 | Fresh Mint Tea - 3.50

Black tea with - Oat / Coconut / Soya/ Dairy milk - 3.50

COLD DRINKS

KARMA COLA Regular | Zero Sugar - 4.5