



Darjeeling Express

Lunch Menu

STARTERS

Bihari Phulki **Ve**

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

Chicken Butter Masala Toastie

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

Tangra Prawns

Indo-Chinese prawns with dried red chillies and garlic 15

Chilli Cheese Toastie **V**

Cheese, green chilli chutney, chopped onions and chillies 14

Aloo Makai Tikki **V**

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

MAINS - served with pulao

Gobi Aloo **Ve**

Cauliflower and potatoes in a tomato gravy garnished with coriander 22

Badami Baingan **Ve**

Aubergine with coconut, peanut and tamarind 22

Saag Paneer **V**

Indian cheese in a spinach base with caramelised onions and ginger 26

Kosha Mangsho

Bengali style slow cooked mutton in a thick clingy sauce 32

Channa Chaat **Ve**

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

Puchkas **Ve**

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

Keema Toastie

Minced beef infused with garam masala and ginger 16

Saag Pakora **Ve**

Spinach and sliced onions fried in chickpea batter served with a tamarind and sesame chutney 11

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

Methi Chicken

Dried fenugreek leaves flavour the rich tomato based sauce 27

Prawn Malaikari

Traditional Bengali dish where the base is coconut milk 29

Calcutta Kati Roll

An icon of Calcutta Street food. A paratha layered with egg, stuffed with your choice of filling, house-made pickled onions and chopped green chillis

Chicken 18

Paneer **V** 16

Mutton 19

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

Courgette Paratha **Ve**

Wholemeal and millet parathas with courgettes, peas, ginger, chillies and herbs combined in the dough (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

Cucumber and Cumin Raita **V**

Spiced yoghurt, cucumber and cumin 7

Kachumbar Salad **Ve**

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

Paratha **Ve**

Traditional flat bread (2 pieces) 7

Paratha Basket **Ve**

Wedges of aloo, plain and courgette 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

Gajjar Ka Halwa **V**

Slow-cooked carrot pudding delicately infused with cardamom and served with fresh cream 10

Specialty Chai Biscuit **V**

Freshly baked, traditional Indian 'biskoot'- similar to a shortbread. Ask your server for the available flavours 4



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.