



DINNER MENU

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three course 65 per person

First course

choose one of the following:

Keema Toastie

mince infused with garam masala and ginger (gluten free option available)

Tangra Prawns

Indo-Chinese prawns with dried red chillies and garlic

Chilli Cheese Toastie V

cheese, green chilli chutney, chopped onions and chillies

Dahi Papri Chaat V

crispy fried wafers topped with spiced black chickpeas, tangy yoghurt, tamarind chutney, fresh coriander and green chilli

Puchkas Ve

wheat shells filled with spiced chickpeas, potatoes and tamarind water

Second course

served with pulao rice, cucumber and cumin raita and tamarind dal

choose one of the following:

Niramish Ve

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

Saag Keema

spinach with in-house freshly ground British beef topside

Paneer Korma V

Indian cheese in a coconut cream and tomato gravy

Methi Chicken

dried fenugreek leaves flavour the rich tomato based gravy

Badami Baingan Ve

aubergine with coconut, peanut and tamarind

Prawn Malaikari

traditional Bengali coconut milk dish

Kosha Mangsho

Bengali style slow cooked meat in a thick clingy gravy

V = vegetarian

Ve = vegan

Sides

choose one of the following:

Mirchi Ka Salaan **Ve**

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

Kachumbar Salad **Ve**

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

Paratha **Ve**

traditional flat bread (2 pieces)

Courgette Paratha **Ve**

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

Dessert

choose one of the following:

Khoobani Ka Meetha **V**

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

Bhapa Doi **V**

steamed Bengali yogurt

Kheer **V**

traditional chilled spiced rice and milk dessert

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.

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ABOUT US

Darjeeling Express started as a dinner for twelve guests at my home, serving food lovingly cooked from family recipes that go back 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 dahi papri 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 to nourish your body and soul.

Asma