



Darjeeling
Express

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 meat curry in a thick clingy gravy 28

Keema Toastie (starter)

mince infused with garam masala and ginger 13

Niramish **Ve** (main)

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

STARTERS

Bihari Phulki **Ve**

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

Kaju Aloo Toastie **Ve**

potato tempered with mustard seeds and chillies with cashew nuts and curry leaves 12

Tangra Prawns

Indo-Chinese prawns with dried red chillies and garlic 12

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

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

Saag Keema

spinach with in-house freshly ground British beef topside 25

Badami Baingan **Ve**

aubergine with coconut, peanut base and 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

Tamarind Dal **Ve**

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

Aloo Paratha **Ve**

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

Cucumber and Cumin Raita **V**

spiced yoghurt cucumber and cumin 6

Kachumbar Salad **Ve**

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

Paratha **Ve**

traditional flat bread (2 pieces) 6

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