

Royal Thali Menu

£65 per person

FIRST KATORI

Please select one of the following:

METHI CHICKEN

chicken, the dried fenugreek leaves give the rich tomato based gravy a wonderful flavor (dairy)

KALA CHANNA **Ve**

black chickpeas, cooked with chillies & ginger

SECOND KATORI

Please select one of the following:

PRAWN MALAIKARI

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

BEEF TAMATAR GOSHT

slow cooked beef in fragrant spices in a tomato base

BADAMI BAINGAN **Ve**

aubergine with coconut, almond and peanut base with tamarind (almonds, peanuts)

PANEER KORMA **V**

Indian cheese in a rich coconut cream and tomato gravy (dairy, cashew nuts)

KOSHA MANGSHO

Bengali style goat curry

ZEERA PHALLI **Ve**

green beans with cumin and dried red chillies

SERVED WITH

ALOO DAM **Ve**

spicy & tangy potatoes garnish with fresh coriander (dairy)

BEETROOT RAITA **V**

spiced yogurt with raw grated British beetroot

PULAO **Ve**

Basmati rice infused with garam masala

TAMARIND DAL **Ve**

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

PURI **Ve**

fried puffed Indian bread (gluten)

PICKLES **V**

pickled vegetable

ACCOMPANIMENTS

TAMARIND CHUTNEY **Ve**

sweet and spicy tomato chutney (mustard)

POPPADOM **Ve**

crisp thin lentils based fried wafers

KACHUMBER SALAD **Ve**

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

DESSERTS

BHAPA DOI **V**

steamed Bengali yogurt (dairy)

KHOOBANI KA MEETHA **Ve***

stewed hunza apricots with pistachios & with cream* (dairy, nuts *coconut cream for vegan option)

GAJJAR KA HALWA

slow cooked sweet carrot pudding garnished with pistachios and cream

Darjeeling Express



About us

Darjeeling Express started as a dinner for 12 guests at home, serving Indian food lovingly cooked from family recipes that go back to generations.

The food is a true homage to our founder Asma's royal Mughlai ancestry and the busy streets of Calcutta, where she grew up. What results is a lovely mélange of street food like papri chaat and royal recipes like lamb dum biryani, 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

