

Darjeeling express

Taste of Calcutta

SHARING PLATTERS

SHARING FOR TWO - 17

Chicken Pakora (4 pieces), Phulki (15 pieces), Puchkas (4 pieces) and Poppadom and chutney

SHARING FOR TWO VEGETARIAN - 15

Aloo Bonda (4 pieces), Channa Chaat, Puchkas (4 pieces), Poppadom and chutney

SHARING FOR FOUR - 25

Chili Cheese Toastie (4 pieces), Chicken Pakora (6 pieces), Phulki (20 pieces), Puchkas (4 pieces) and Poppadom and chutney

SHARING FOR FOUR VEGETARIAN - 25

Kaju Aloo Toastie (4 pieces), Channa Chaat, Phulki (20 pieces), Puchkas (20 pieces) and Poppadom and chutney



In partnership with

THE PEMBROKE

*Menu subject to change & availability - check www.darjeeling-express.com for latest update V = vegetarian Ve=Vegan
All prices included of VAT - a 12.5% discretionary service charge will be added to your bill*



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