

Dining

at The Pembroke with Darjeeling Express

STARTERS

BIHARI PHULKI WITH CHUTNEY 🌶️ - 7 **Ve / GF**

Lentil fritters with Tamarind chutney and Green chilli chutney (sesame)

CHANNA CHAAT 🌶️ 🌶️ - 10 **V**

Chickpeas layered with chopped onions, chillies and green coriander with layering of Tamarind and Yogurt dressing (gluten)

PANEER & SWEETCORN SAMOSA - 10 V

Served with tamarind chutney & coriander chutney (gluten, dairy)

ALOO BONDA 🌶️ 🌶️ - 8 **V**

Spicy potato balls served with tamarind chutney - 5 pieces

PUCHKAS 🌶️ - 9 **Ve**

Wheat shells filled with spiced chickpeas, potatoes & tamarind water (gluten)

TANGRA PRAWNS 🌶️ - 10

Indo-chinese prawn with dried red chillies & garlic (crustacean, soya, gluten)

TOASTIES

All served with Kachumbar salad (Chopped onions, cucumber, Tomato, Red onions & pomegranate seeds)

CHILLI CHEESE TOASTIE 🌶️ 🌶️ - 12 **V**

Cheese, green chilli chutney, chopped onions & chillies (dairy gluten),

KAJU ALOO TOASTIE 🌶️ 🌶️ - 12 **Ve**

Potato tempered with mustard seeds and chillies with cashew nuts and curry leaves (gluten, mustard, cashew nuts)

CHICKEN TOASTIE 🌶️ 🌶️ - 12

Chicken kebab, onions and chopped green chillies toastie (gluten)

RICE PLATES

METHI CHICKEN 🌶️ 🌶️ - 22

The dried fenugreek leaves give the rich tomato based gravy in this chicken dish a wonderful flavor. (dairy)

BEEF TAMATAR GOSHT 🌶️ 🌶️ - 24

Slow cooked beef in fragrant spices in a tomato base (almond)

PRAWN MALAIKARI - 23

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

KALA CHANNA 🌶️ 🌶️ - 19 **Ve**

Black chickpeas cooked with chillies & ginger

SIDES

CUCUMBER RAITA - 5 V

Spiced yogurt with raw grated cucumber (dairy)

BENGALI ALOO DAM 🌶️ 🌶️ 🌶️ - 7 **Ve**

Spicy & tangy potatoes garnish with fresh coriander

TAMARIND DAL 🌶️ - 7 **Ve**

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

POPPADOM and TOMATO CHUTNEY- 5

Crisp thin lentils based fried wafers
(contains mustard,)

KUCH KHAAS - **V** (all contain dairy)

MASALA CHAI - 4 V

FALOODA - 8 V

(contain dairy, almonds, pistachio, nuts)

MANGO LASSI - 7 V

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 m lange 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

Darjeeling
Express