



STARTERS

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)

PANEER & SWEETCORN SAMOSA 10 V

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

TOASTIES

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

CHILLI CHEESE TOASTIE 🌶️ 🌶️ 12 V

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

RICE PLATES

METHI CHICKEN 🌶️ 🌶️ 22

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

KALA CHANNA 🌶️ 🌶️ 19 Ve

Black chickpeas cooked with chillies & ginger

SIDES

TAMARIND DAL 🌶️ 7 Ve

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

KUCH KHAAS (all contain dairy)

MASALA CHAI 4 V

FALOODA 8 V

(contain dairy, almonds, pistachio, nuts)



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