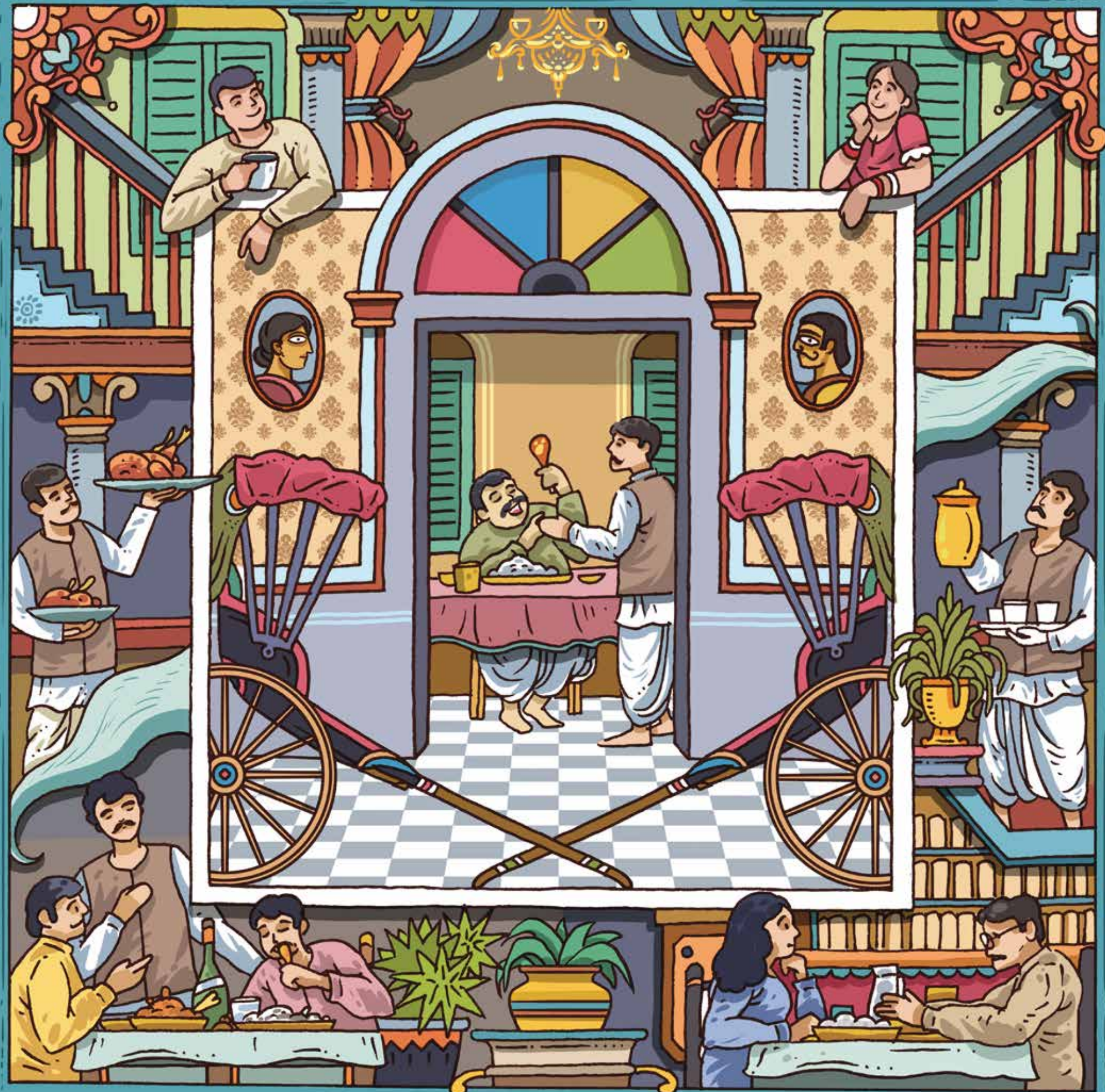






If you have been craving a bite of Bengal—all diced up and sliced into experiences you relish—welcome.

Taste the finer nuances of history and culture layered between the elements in the dishes. An exquisite symphony of flavours and aromas borrowed from the past, the present, and the future.

Some, inspired by cuisines from across the world found their way into the Tagore household. Some can be traced to the Mughal era. A few, though of humbler origin, would make an evening ‘adda’ incomplete with their absence. And a few others, born of the age-old ‘Ghoti’ and ‘Bangal’ rivalry, explode in your mouth, vying for your verdict.

For 6 Ballygunge Place, it has been 25+ tantalising years of transporting one and all to Bengal; of recreating the memories that make a ‘Bangalee’ nostalgic; of creating delectable artistry called food.

Order away for a gastronomic journey.





Nothing beats the scorching heat better than a tall glass of chilled mango sherbet all spruced up with herbs.

Mangomoshai

BEVERAGES

Sunderban	₹295
An enigma who sits before you, in darkness and light, taking you on a unique journey with its blend of black grapes, lemon, and mint.	
Mrs. Sen	₹295
The magical transformation of a beautiful homemaker into a legendary diva. Just like this classic virgin mojito with a tropical twist.	
Mangomoshai	₹295
A cool, refreshing drink with mangoes that work their magic with ginger and mint.	
Sonar Bangla	₹295
Tamarind, spices, and a hint of orange remind you of cool shadows, winding roads, and the blue skies of our villages, of the beautiful Bengal of yore.	
Byomkesh Bakshi	₹295
A mysterious green apple concoction served with a surprise. Just like the cases solved by the legendary detective.	
Shosha Babu	₹295
The cucumber thirst quencher, a favourite of that quintessential Bengali Babu.	
Bahuroopi	₹295
Now it's orange, and then it's pineapple, changing flavours, yet remaining as entertaining as ever.	



*Taxes as applicable



A fruity, spicy, smooth classic with just the right amount of fizz and fun stirred into it.

Ms. Kancha Lonka

BEVERAGES

Jamun Nodi	₹295
As the river overflows in full spate, this amazing coulis of black plum spiced with lime, mint leaves, amchur powder, and chaat masala in a glass of soda overflows straight into your heart.	
Ms. Kancha Lonka	₹295
She's spicy, feisty, and fun. A spicy yet smooth drink with pineapple juice, strawberry crush, and soda, with a hint of green chillies and pepper.	
Gondhoraj Ghol	₹265
The Bengali version of sweetened lassi.	
Aamporar Sherbet (seasonal)	₹265
Roasted raw mango, blended and spiced.	
Fresh Lime Soda	₹265
Aerated Water	₹185
Diet Coke	₹225
Packaged Drinking Water and Service	₹50
Mineral Water	MRP



*Taxes as applicable



Take a bite and experience how the symphony of flavours, orchestrated by our head chef, awakens your senses.

Chef's Sampler Menu



CHEF'S SAMPLER MENU

- ▣ Non-vegetarian Menu
Steamed Rice / Basanti Pulao / Peas Kachori
Moong Mohan Dal / Posto Narkel Bora / Chingri Bharta /
Bhaja Masala Aloo Dum / Potoler Dolma / Dhokar Dalna
Fish Fry / Kosha Mangsho
Chutney / Papad

₹1850

- ▣ Vegetarian Menu
Steamed Rice / Basanti Pulao / Peas Kachori
Moong Mohan Dal / Posto Narkel Bora / Til Badam Bharta /
Bhaja Masala Aloo Dum / Dhokar Dalna
Nabaratna Paturi / Mochar Chop / Chhanar Dalna
Chutney / Papad

₹1500



*Taxes as applicable



The crunch of golden, batter-fried fish fritters on a rainy day will whet your appetite like nothing else.

Mourala Machher Peyaji

STARTERS (VEGETARIAN)

Aloo Phulkopir Singara with Coriander Chutney The Bengali version of the 'samosa' with a twist.	₹395
Chatpata Aloo Dum Famous street food; spicy and tangy potatoes.	₹395
Mochar Chop Croquettes of plantain florettes.	₹425
Chhana Motorshutir Chop Cottage cheese stuffed with green peas masala.	₹450
Pur Bhora Achari Lonka Large green peppers stuffed with cottage cheese and pickled chillies, batter-fried.	₹450
Veg Starter Platter (Two pieces each of chhana motorshutir chop, pur bhora achari lonka, aloo phulkopir singara, and some chatpata aloo dum.)	₹675

STARTERS (NON-VEGETARIAN)

Prawn Singara One of our signature items, a must try.	₹650
Galda Chingrir Cutlet Crumb-fried prawns, served with coriander chutney.	₹725
Chingri Machher Chiney Kebab Jumbo prawns, stuffed and flavoured with hot spices, then baked to perfection.	₹1050
Mourala Machher Peyaji A delicate Bengali fish starter—crispy and crunchy white bait (Mourala) with onion, batter-fried.	₹475
Fish Fry A signature dish of the restaurant.	₹695
Gondhoraj Bhapa Bhetki Steamed bhetki, delicately flavoured with yoghurt and 'gondhoraj' lime.	₹695



*Taxes as applicable



The zing of lime, the subtle play of salt and pepper, and the unabashed confidence of a dish well done craft a melt-in-your-mouth experience.

Gondhoraj Fried Chicken

STARTERS (NON-VEGETARIAN)

Bhetki Machher Roll Paupiettes of 'bhetki,' stuffed with fish and prawns, crumb-fried.	₹725
Murgir Radhuni Kebab Marinated chicken cubes with the distinctive flavour of wild celery seeds.	₹550
Gondhoraj Fried Chicken Succulent strips of chicken, marinated and fried.	₹550
Murshidabadi Grilled Chicken Cumin and cinnamon flavoured chicken, grilled to perfection.	₹575
Dimer Devil Lamb coated egg, crumbed and deep-fried.	₹675
Non-veg Starter Platter (Two pieces each of prawn singara and dimer devil along with 3 pcs Murshidabadi grilled chicken and some mourala machher peyaji.)	₹1350

BHAJA (VEGETARIAN)

Begun Bhaja Shallow-fried aubergines.	₹225
Jhur Jhure Aloo Bhaja Juliennes of potatoes, crispy and crunchy.	₹225
Narkel Shorshe Pur Bhora Chalkumro Bhaja White gourd stuffed with coconut and mustard, shallow-fried.	₹325
Posto Narkel Bora (6 pcs) Roasted dumplings of coconut and poppy seeds.	₹450



*Taxes as applicable



A Bengali classic, with a slightly savoury yet distinctly sweet essence borrowed from coconut, that will warm the cockles of your heart.

Chholar Dal

BHORTA

A comfort food from East Bengal, best described as a mash with onions and garlic, anointed with mustard oil.

VEGETARIAN

Til Badam Bhorta
Sesame seeds and groundnut paste.

₹275

Aloo Ghee aar Posto Bhorta
Poppy seeds and potatoes, with ghee.

₹275

NON-VEGETARIAN

Chingrir Bhorta
Prawns with a dash of mustard oil.

₹475

Palang Chingri Bhorta
Spinach and prawn pâté.

₹475

DAL (VEGETARIAN)

Chholar Dal
A popular Bengali dal with coconut.

₹295

Moong Mohan
Lentils with a distinct flavour of mango, ginger, and coconut.

₹295

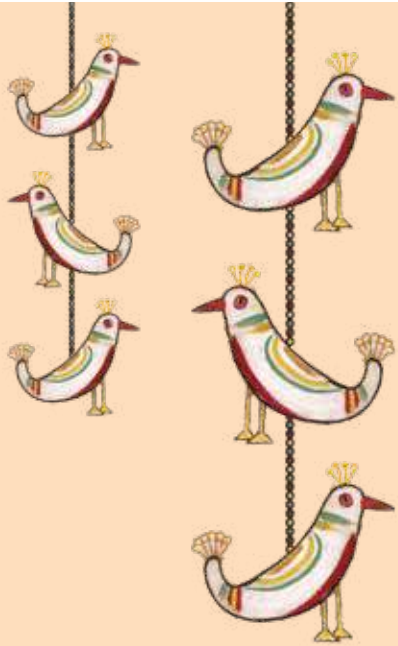
Masoor Dal
Red lentils tempered with kalonji, flavoured with fresh coriander.

₹295

DAL (NON-VEGETARIAN)

Machher Matha diye Moong Dal
Combination of lentils and fish head.

₹325



*Taxes as applicable



Plantain blossoms accompanied by layers of delectable notes and textures; a treat for your taste buds wrapped in a banana leaf.

Mochar Paturi

PATURI

The term 'paturi', derived from the Bengali word 'pata', meaning leaf, refers to the use of leaves in the cooking process.

VEGETARIAN

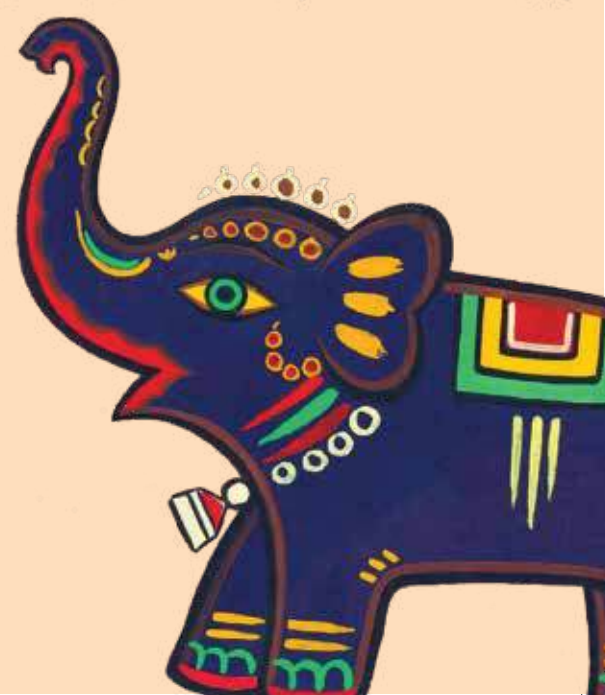
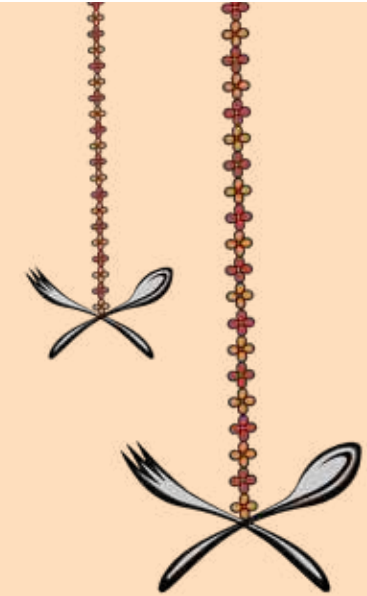
Nabaratna Paturi ₹495
A medley of vegetables and cottage cheese, wrapped in a banana leaf, and grilled to perfection.

Mochar Paturi ₹495
Banana florettes cooked with mustard, coconut, and green chillies.

NON-VEGETARIAN

Bhetki Paturi ₹695
Fish wrapped in a banana leaf and roasted.

Ilish Paturi (boneless) ₹975
Hilsa wrapped in a gourd leaf with mustard and coconut, finished on a griddle.



*Taxes as applicable



A sprinkling of herbs and a liberal amount of mustard and yoghurt lend the earthy, sweet aubergine a rich, complex flavour.

Begun Basanti

VEGETABLES

Shuktoni Mixed-vegetable curry flavoured with 'Radhuni' (wild celery seeds).	₹475
Bati Chorchori Dry mixed-vegetables.	₹485
Bhaja Masala Aloo Dum Tangy, spicy, dry potatoes with a unique masala mix.	₹485
Begun Basanti Succulent brinjals cooked in a mustard-flavoured yoghurt gravy.	₹485
Mochar Ghonto Mélange of banana florettes, Bengal gram, and coconut.	₹485
Aloo Jhinge Posto A classic Bengali household dish, perfected with the addition of gourd.	₹495
Potoler Dolma Pointed gourd (parwal) stuffed with a combination of coconut, poppy seeds, and mustard, cooked in a red gravy.	₹525
Phulkopir Roast Cauliflowers marinated with yoghurt and poppy seeds, slow-cooked to perfection.	₹525
Dhokar Dalna Soft and tender lentil cakes in a tangy gravy.	₹525
Enchorer Dalna (seasonal) Young jackfruit in a homemade gravy.	₹525
Chhanar Dalna A light gravy of tomato, yoghurt, and green chilli—à la Bengali style—is called 'dalna'. Fresh cottage cheese dumplings simmered in this dalna.	₹575



*Taxes as applicable



Buttery, soft, and succulent prawns cooked in tender coconut, evoke a myriad of emotions with their sublime medley of flavours.

Daab Chingri

PRAWNS

Mocha Chingri Prawns cooked with banana flower.	₹575
Bhuna Chingri An East Bengal preparation of spicy prawn curry cooked with onions.	₹825
Chingri Malaikari The most preferred local dish—prawns simmered in coconut milk and hot spices. Large prawns—two pieces per portion. Medium prawns—four pieces per portion.	₹825
Daab Chingri Prawns roasted inside tender coconut.	₹975

FISH

Pabda Jhal This delicate sweet water fish tastes best in a mustard gravy.	₹525
Katla Machher Panch Phoron diye Jhol (2 pcs) Homemade Bengali fish gravy.	₹595
Kata Ponar Kalia Not overly rich but sufficiently spicy, this classic household fish dish is enjoyed by Bengalis at both lunch and dinner.	₹595
Doi Pona Simmered with yoghurt, poppy seeds, ginger, and green chillies.	₹595
Chitol Machher Muitha Fish dumplings in a spicy curry.	₹650
Bhetki Machher Jhal Boneless Kolkata bhetki in a mustard gravy.	₹695
Aar Machher Jhal Fish in a rich gravy, with mustard, onions, and green chillies.	₹725
Bhapa Ilish East Bengal's pride, steamed hilsa in a mustard gravy.	₹950
Boneless Bhapa Ilish (serves 3) Whole fillet of hilsa, masterfully deboned, marinated with fresh mustard and steamed.	₹2050



*Taxes as applicable



This classic, super-rich Bengali delicacy, tossed in spices and slow-cooked until tender is a test of patience you will truly relish.

Kosha Mangsho

CHICKEN

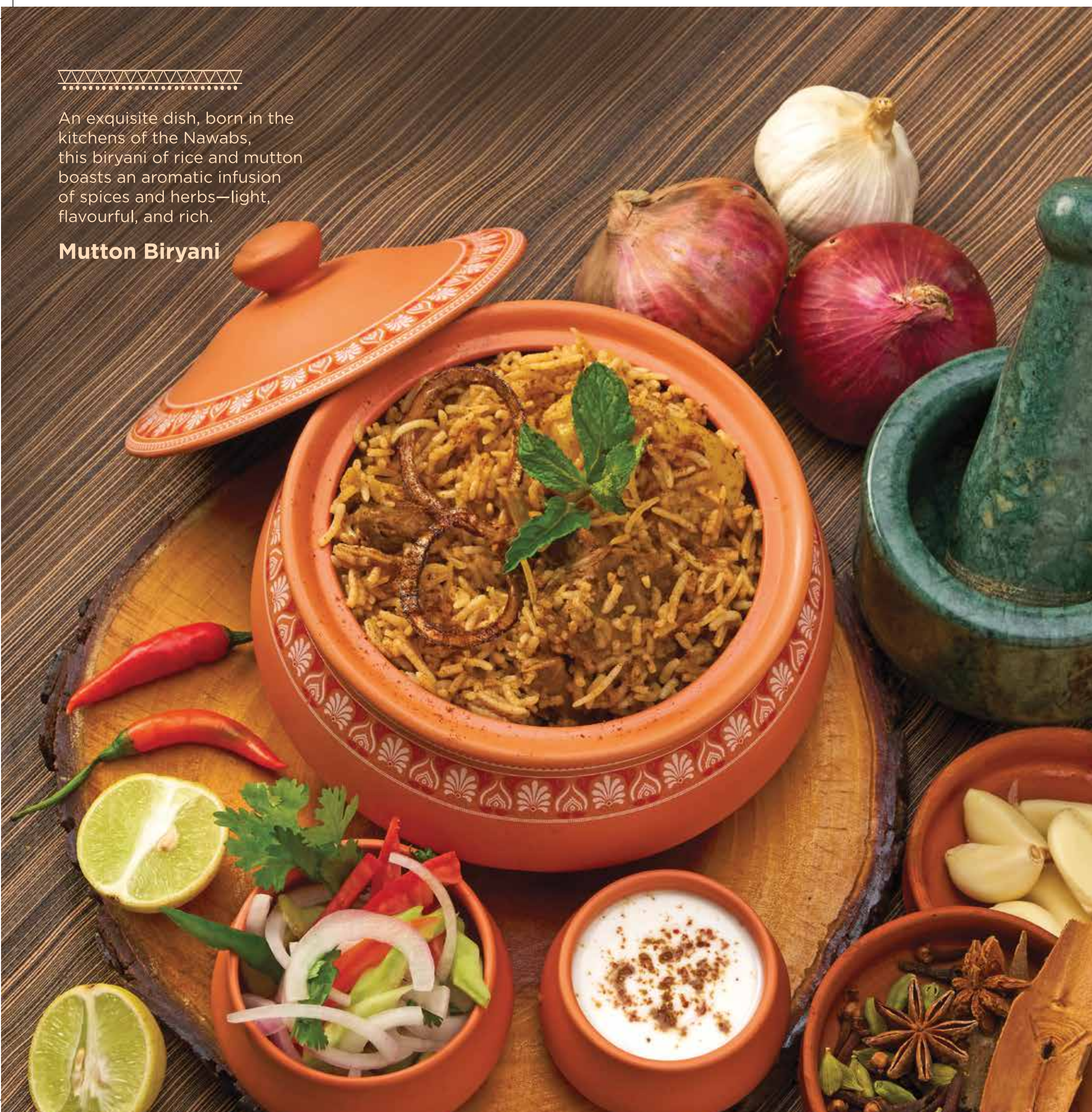
Murgir Jhol (with bone) A traditional home-cooked chicken curry.	₹650
Lal Murgi (with bone) Fiery hot chicken curry.	₹650
Doi Murgi (boneless) Delicate chicken preparation flavoured with yoghurt.	₹650
Kanchalonka Dhonepata Murgi (boneless) A light chicken dish, delicately flavoured with green chillies and coriander.	₹650
Murgir Tramfrado (boneless) Chicken-flavoured with gondhoraj lime and coconut milk.	₹650
Chicken Chaap A Mughlai dish of slow-cooked, marinated chicken.	₹650

MUTTON

Kosha Mangsho A traditional Bengali mutton delicacy, rich and spicy.	₹850
Mangsher Jhol A home-styled mutton curry.	₹850
Dhakai Kalo Bhuna Mangsho Charcoal-black in colour, with a distinctive burnt aroma—this Chef’s special is a truly unique preparation.	₹850
Mutton Rezala Meat cooked in yoghurt, a popular Mughlai dish.	₹850
Mutton Chaap Slow-cooked marinated mutton with bones.	₹850



*Taxes as applicable



An exquisite dish, born in the kitchens of the Nawabs, this biryani of rice and mutton boasts an aromatic infusion of spices and herbs—light, flavourful, and rich.

Mutton Biryani

BIRYANI (NON-VEGETARIAN)

Chicken Biryani
A dish truly fit for a king. Succulent chicken pieces laid on a bed of long-grain rice, slow-cooked dum style with secret spices.

₹625

Calcutta Mutton Biryani
A Nawabi classic. Tender mutton pieces layered with long-grain rice and slow-cooked dum style, infused with secret spices.

₹725

PULAO AND RICE

 **Steamed Rice**
Steamed Basmati rice.

₹350

 **Basanti Pulao**
Saffron-flavoured sweet pulao.

₹390

 **Chingrir Pulao**
Fragrant pulao with prawns, delicately steamed.

₹595

BREADS

Luchi
A local favourite, puffed roundels, made with flour and deep-fried.

₹45

Paratha
Cooked on a griddle, made à la mode Bengali.

₹85

Koraishutir Kochuri
Stuffed with green peas.

₹70

Radhaballavi
Lentil-stuffed bread, delicately flavoured with aniseed.

₹90



*Taxes as applicable



Sheer indulgence in the form of a golden-brown, sweet mini pancake with a soft centre and crisp edges.

Chhanar Malpoa

CHUTNEY

Chutney of the Day
The last course of the meal, a sweet finale before the dessert.

₹225

Papad Basket

₹175

DESSERT

Rajbhog
Literally meaning 'Royal Treat': saffron-flavoured chhena dumplings with a khoya stuffing, cooked in sugar syrup.

₹185

Mishti Doi
Sweetened yoghurt, a timeless Bengali delicacy.

₹185

Bhapa Doi Brulee
A recipe of steamed yoghurt flavoured with small cardamom.

₹225

Indrani
Cottage cheese balls in thickened milk, topped with dry fruits.

₹250

Baked Sandesh
A baked delight made from chhana and rabdi (thickened milk), blended with dry fruits.

₹250

Baked Mihidana with Rabdi
'Mihi' - meaning fine, 'dana' - means grain, so literally translated, fine grains of besan deep-fried, soaked in sugar syrup, topped with rabdi (thickened milk) and then baked.

₹250

Chhanar Malpoa
Deep-fried flat roundels made of homemade cheese, dipped in sugar syrup, and served with ice cream.

₹290

Gondhoraj Panna Cotta
Sweetened cream infused with gondhoraj lime, set with gelatin and moulded.

₹325

Malpoa Cheesecake
A cheesecake with a Bengali twist.

₹325

Choice of Ice Cream

₹250

Tutti Frutti
Ice cream with candied fruits, an all time favourite.

₹325

Nolengurer Ice Cream
Ice cream flavoured with nolengur, a Bengali specialty.

₹375



*Taxes as applicable

