THE CUISINE STORY
- Culinary Treasures of Bengal -

THE CUISINE STORY

A Bengali Culinary Storybook

Every dish carries a memory, a tradition and a story.

Turn these pages as you would travel through Bengal - from a warm morning breakfast and Kolkata's bustling addas to home kitchens, festive feasts and the sweetness of shesh paat.

Authentic Bengali flavours. Timeless recipes. Stories worth tasting.



ABOUT THE CUISINE STORY

Our culinary journey is inspired by Epar Bangla, Opar Bangla and the wider East - bringing together diverse culinary traditions, cherished recipes and distinctive flavours shaped by generations of shared cultural heritage. From comforting Bengali classics and nostalgic street food to regional delicacies, our menu celebrates the richness, warmth and authenticity of Eastern cuisine.

At the heart of this journey is **Executive Chef Manna Majumder**, a passionate culinary professional with more than 25 years of experience in Indian cuisine. Over the years, he has been associated with MasterChef and several other prestigious culinary events, bringing with him deep knowledge of traditional flavours, time-honoured cooking techniques and authentic culinary practices.

His passion for food and extensive culinary experience continue to inspire The Cuisine Story Team. Our philosophy is simple - to preserve the soul of traditional recipes while presenting them with care, consistency and a contemporary touch.

For us, food is more than a meal. It is the aroma that brings back a memory, the taste that feels like home, and the story that connects people, places and generations.

Through The Cuisine Story, we aim to celebrate the culinary treasures of the East and take our guests on a flavourful journey - from Epar Bangla to Opar Bangla and beyond borders.

Welcome to The Cuisine Story - Culinary Treasures of Bengal.



The Story Journey

CHAPTER ONE
Sokaler Golpo — PAGE 3
Breakfast Stories

CHAPTER TWO
Bikeler Adda — PAGE 4
Bengali Starter Stories

CHAPTER THREE
Chinatown-er Golpo — PAGE 8
Kolkata Chinese Stories

CHAPTER FOUR
Banglar Niramish Golpo — PAGE 11
Vegetarian Tales of Bengal

CHAPTER FIVE
Banglar Amish Golpo — PAGE 15
Non-Vegetarian Tales of Bengal

CHAPTER SIX
Mughal Dastarkhwan — PAGE 20
A Royal Culinary Story

CHAPTER SEVEN
Rannaghorer Upakhyan — PAGE 22
Chef's Specials

CHAPTER EIGHT
Bhojer Golpo — PAGE 24
Thali Special Stories

CHAPTER NINE
Shesh Pater Golpo — PAGE 25
The Final Chapters - From chutney to mishti and refreshing sips



CHAPTER ONE

Sokaler Golpo

A Bengali morning begins with familiar aromas, warm breads and comforting accompaniments.

Luchi & Alur Dum — **₹ 149**
4 Luchi · Alur Dum / Cholar Dal / Aloo Sabji · Gulab Jamun

Koraishutir Kachori — **₹ 149**
3 Kachori · Alur Dum / Cholar Dal / Aloo Sabji · Gulab Jamun

Kolkata Toast & Omelette — **₹ 269**
2 Butter Toast · Egg Omelette · Ghugni · Gulab Jamun

Radha Ballabhi — **₹ 149**
2 Radha Ballabhi · Alur Dum / Cholar Dal / Aloo Sabji · Gulab Jamun



CHAPTER TWO

Bikeler Adda

From Kolkata's cabins to para addas - crisp, nostalgic favourites made for sharing.

Prawns Starters

Prawn Chop — ₹ 219
Spiced prawn filling, crumb-coated & fried golden · 2 pcs

Prawn Cutlet — ₹ 239
Seasoned prawn cutlet, crumb-coated & fried crisp · 1 pc

Prawn Kabiraji — ₹ 299
Prawn cutlet wrapped in the signature crispy egg-net coating · 1 pc

Fish Starters

Bhetki Fry — ₹ 269
Marinated Bhetki fillet, crumb-coated & fried golden · 1 pc

Bhetki Batter Fry — ₹ 349
Bhetki fillets dipped in seasoned batter & fried crisp · 2 pcs

Fish Kabiraji — ₹ 329
Bhetki fillet wrapped in the classic crispy egg-net coating · 1 pc

Fish Diamond Fry — ₹ 299
Diamond-cut fish fillet, crumb-coated & fried crisp · 1 pc

Fish Chop — ₹ 179
Spiced fish filling, crumb-coated & fried golden · 2 pcs

Fish Finger — ₹ 299
Crispy crumb-coated fish fingers · 6 pcs

Egg Starters

Egg Devil — ₹ 119
Kolkata-style crumb-fried egg with a spiced filling · 2 pcs

Egg Devil with Chicken Keema — ₹ 169
Egg wrapped with spiced chicken keema, crumb-coated & fried · 2 pcs

Egg Devil with Mutton Keema ₹ 219
Egg wrapped with spiced mutton keema, crumb-coated & fried · 2 pcs

Chicken Starters

Chicken Kabiraji ₹ 289
Chicken cutlet wrapped in the signature crispy egg-net coating · 1 pc

Chicken Cutlet ₹ 159
Kolkata-style seasoned chicken cutlet, crumb-coated & fried · 1 pc

Chicken Pakora ₹ 329
Marinated chicken fritters fried crisp & golden · 6 pcs

Chicken Chop ₹ 149
Spiced chicken filling, crumb-coated & fried · 2 pcs

Chicken Lollipop ₹ 170
Crispy, seasoned chicken lollipops · 5 pcs

Chilli Chicken Dry ₹ 185
Chicken tossed with chilli, onion & capsicum · 6 pcs

Chicken Salt & Pepper ₹ 185
Chicken tossed with cracked pepper, garlic & seasoning · 1 Portion

Mutton Starters

Mutton Cutlet ₹ 329
Spiced mutton cutlet, crumb-coated & fried golden · 1 pc

Mutton Kabiraji ₹ 339
Mutton cutlet wrapped in the signature crispy egg-net coating · 1 pc

Mutton Chop ₹ 299
Spiced mutton filling, crumb-coated & fried crisp · 2 pcs

Veg Starters

Alur Chop ₹ 99
Kolkata-style spiced potato chop, battered & fried crisp · 4 pcs

Veg Cutlet ₹ 119
Seasoned vegetable cutlet, crumb-coated & fried golden · 1 pc

Beguni ₹ 99
Brinjal slices coated in seasoned batter & fried crisp · 2 pcs

Paneer Cutlet ₹ 179
Spiced paneer cutlet, crumb-coated & fried golden · 1 pc

Veg Chop ₹ 99
Classic Bengali-style beetroot & vegetable chop · 2 pcs

Mochar Chop ₹ 129
Traditional banana-blossom chop with Bengali spices · 2 pcs

Tangra-r Adda - Chinese Starter Stories

Wok-tossed, crispy and fiery favourites inspired by Kolkata's Chinatown.

Vegetarian Starters

Crunchy, fiery and wok-tossed vegetarian favourites with a Kolkata-Chinese twist.

Butter Garlic Mushroom ₹ 249
Mushrooms tossed with butter, garlic & aromatic seasoning · 1 Portion

Chilli Mushroom ₹ 249
Crispy mushrooms tossed with chilli, onion, capsicum & sauces · 1 Portion

Crispy Chilli Baby Corn ₹ 229
Crispy baby corn tossed with chilli, garlic & signature sauce · 1 Portion

Non-Vegetarian Starters

Bold, crispy and wok-tossed favourites with fiery Indo-Chinese flavours.

Golden Fried Prawns ₹ 339
Juicy prawns coated in a light crispy batter & fried golden · 6 pcs

Pepper Prawns Dry ₹ 339
Prawns wok-tossed with cracked pepper, garlic & aromatic seasoning · 6 pcs

Chilli Prawns Dry ₹ 349
Prawns tossed with chilli, onion, capsicum & signature sauce · 6 pcs

Hot Honey Crispy Fish ₹ 399
Crispy fish tossed in a sweet, spicy & sticky hot-honey glaze · 6 pcs

Hot Honey Crispy Chicken ₹ 379
Crispy chicken tossed in a fiery-sweet hot-honey glaze · 6 pcs

Hot Honey Crispy Prawns ₹ 399
Crispy prawns glazed with sweet, spicy & sticky hot honey · 6 pcs

Sweet Chilli Garlic Prawns ₹ 450
Prawns wok-tossed in a sweet chilli-garlic glaze · 4 pcs



CHAPTER THREE

Chinatown-er Golpo

A walk through Kolkata's Chinatown, where smoky woks and bold sauces became part of the city's own food story.

Wok-er Noodles - Chow Mein & Noodles

Smoky, saucy and tossed fresh from the wok.

Garlic Chow Mein — ₹ 169
Wok-tossed noodles with vegetables & aromatic garlic · 1 Portion

Veg Chow Mein — ₹ 159
Classic noodles tossed with fresh vegetables & sauces · 1 Portion

Egg Chow Mein — ₹ 189
Wok-tossed noodles with egg, vegetables & sauces · 1 Portion

Chicken Chow Mein — ₹ 219
Noodles tossed with chicken, vegetables & classic Chinese sauces · 1 Portion

Mixed Chow Mein — ₹ 289
Loaded noodles with chicken, egg & assorted accompaniments · 1 Portion

Garlic Chicken Chow Mein — ₹ 239
Wok-tossed chicken noodles with vegetables & aromatic garlic · 1 Portion

Tangra-r Khaas - Indo-Chinese Classics

Bold sauces, fiery spices and Kolkata-Chinese favourites.

Chilli Chicken — ₹ 349
Crispy chicken tossed with onion, capsicum, chilli & signature sauce · 6 pcs

Garlic Chicken — ₹ 349
Chicken tossed in a bold, aromatic garlic sauce · 6 pcs

Pepper Chicken — ₹ 349
Chicken tossed with cracked pepper & savoury wok sauce · 6 pcs

Chicken Manchurian — ₹ 349
Chicken tossed in a classic tangy Manchurian sauce · 6 pcs

Paneer Manchurian ₹ 299
Paneer tossed with vegetables in a tangy Manchurian sauce · 6 pcs

Chilli Paneer ₹ 299
Paneer tossed with onion, capsicum, chilli & signature sauce · 6 pcs

Chilli Prawns ₹ 379
Prawns wok-tossed with chilli, garlic, onion & capsicum · 6 pcs

Chilli Fish ₹ 399
Fish tossed with chilli, onion, capsicum & savoury sauce · 6 pcs

Chilli Egg ₹ 249
Egg tossed with onion, capsicum & spicy Indo-Chinese sauce · 6 pcs

Wok-er Bhaat - Fried Rice

Fragrant rice, fresh ingredients and the unmistakable aroma of the wok.

Plain Fried Rice ₹ 169
Wok-tossed rice with vegetables & classic seasoning · 1 Portion

Egg Fried Rice ₹ 199
Wok-tossed rice with egg, vegetables & seasoning · 1 Portion

Egg Chicken Fried Rice ₹ 249
Fried rice loaded with chicken, egg & vegetables · 1 Portion

Chicken Fried Rice ₹ 239
Wok-tossed rice with chicken, vegetables & seasoning · 1 Portion

Mixed Fried Rice ₹ 299
Loaded fried rice with chicken, egg & assorted accompaniments · 1 Portion

Gorom Bati - Soups

Warm, comforting bowls to begin your Chinatown story.

Veg Manchow Soup ₹ 189
Spicy vegetable soup with garlic, herbs & crispy noodles · 1 Bowl

Chicken Manchow Soup ₹ 229
Spicy chicken soup with vegetables, garlic & crispy noodles · 1 Bowl

Egg Manchow Soup ₹ 199
Hot & savoury Manchow soup with egg and vegetables · 1 Bowl

Veg Clear Soup ₹ 169
Light, comforting broth with fresh vegetables · 1 Bowl

Chicken Clear Soup ₹ 219
Light chicken broth with vegetables & delicate seasoning · 1 Bowl

Tomato Soup ₹ 169
Smooth tomato soup with mild herbs & seasoning · 1 Bowl



CHAPTER FOUR

Banglar Niramish Golpo

Seasonal vegetables, posto, dal and timeless recipes from the everyday Bengali rannaghor.

Posto Bora — ₹ 119
Crisp poppy-seed fritters with traditional Bengali spices · 2 pcs

Mochar Ghonto — ₹ 249
Traditional banana blossom curry with aromatic Bengali spices · 250 ml

Shukto — ₹ 249
Classic Bengali mixed vegetables in a mildly bitter, creamy gravy · 250 ml

Dhokar Dalna — ₹ 239
Lentil cakes simmered in a traditional Bengali gravy · 4 pcs

Begun Bhaja — ₹ 149
Sliced brinjal, traditionally spiced & shallow-fried · 4 pcs

Kachkolar Kofta — ₹ 239
Raw banana koftas simmered in a flavourful Bengali gravy · Approx. 4 pcs

Doi Potol — ₹ 199
Pointed gourd cooked in a delicately spiced yoghurt gravy · 2 pcs

Jhinge Aloo Posto — ₹ 249
Ridge gourd & potato cooked with a traditional poppy-seed paste · 250 ml

Aloo Posto — ₹ 229
Potatoes cooked in a classic Bengali poppy-seed paste · 250 ml

Potol Posto — ₹ 249
Pointed gourd cooked in a rich poppy-seed paste · 250 ml

Bhindi Masala — ₹ 169
Okra tossed with onion, tomato & aromatic spices · 250 ml

Enchor Kofta Masala — ₹ 249
Tender jackfruit koftas simmered in a rich spiced gravy · 3 pcs

Aloo Fulkopi Dalna — ₹ 149
Potato & cauliflower cooked in a comforting Bengali-style gravy · 250 ml

Fulkopi Roast — ₹ 189
Cauliflower cooked in a rich, aromatic Bengali-style masala · 4 pcs

Potol Dorma ₹ 199
Stuffed pointed gourd cooked in a traditional Bengali gravy · 2 pcs

Kashmiri Aloo Dum ₹ 149
Baby potatoes simmered in a rich, aromatic Kashmiri-style gravy · Approx. 5 pcs

Enchor Dalna ₹ 199
Tender green jackfruit cooked in traditional Bengali-style gravy · 250 ml

Stuffed Potato ₹ 159
Potatoes filled with a savoury spiced stuffing & cooked until tender · 2 pcs

Labra - Bengali Mixed Veg ₹ 199
Traditional medley of seasonal vegetables cooked Bengali-style · 250 ml

Mixed Veg ₹ 229
Seasonal vegetables cooked in a flavourful homestyle gravy · 250 ml

Data Posto ₹ 279
Tender vegetable stalks cooked with Bengali poppy-seed paste · 200 g

Jhuri Aloo Bhaja ₹ 169
Fine-cut potatoes fried crisp in classic Bengali style · 200 g

Begun Basanti ₹ 179
Brinjal cooked in a mildly sweet, tangy & mustard-forward gravy · 200 ml

Lau Bori ₹ 159
Bottle gourd cooked with traditional sun-dried lentil dumplings · 250 ml

Kochur Shaak ₹ 199
Traditional taro greens slow-cooked with Bengali spices · 250 ml

Shahi Moong Dal ₹ 149
Golden moong dal tempered with aromatic spices · 250 ml

Doi Begun ₹ 169
Brinjal cooked in a delicately spiced yoghurt gravy · 250 ml

Chhana-Paneerer Golpo - Paneer Stories

From Bengali classics to rich, creamy favourites.

Malai Paneer ₹ 329
Soft paneer cubes in a smooth, creamy & mildly spiced gravy · 6 pcs

Butter Paneer Masala ₹ 329
Paneer simmered in a rich, buttery tomato gravy · 6 pcs

Paneer Do Pyaza ₹ 329
Paneer cooked with layers of onion & aromatic spices · 6 pcs

Kadai Paneer ₹ 329
Paneer tossed with onion & freshly ground kadai spices · 6 pcs

Matar Paneer ₹ 329
Paneer & green peas simmered in a comforting spiced gravy · 250 ml

Paneer Malai Kofta ₹ 349
Soft paneer koftas in a rich, creamy gravy · 3 pcs

Chhanar Dalna ₹ 329
Bengali-style fresh chhana dumplings simmered in traditional gravy · 4 pcs

Paneer Paturi ₹ 279
Paneer coated in mustard & spices, wrapped and cooked Bengali-style · 200 g

Bhaat-Pulaor Golpo - Rice & Pulao

From everyday bhaat to festive pulao - comforting flavours from the Bengali kitchen.

Steamed Rice ₹ 139
Fluffy steamed rice · Half / Full

Basanti Pulao ₹ 199
Bengali-style fragrant sweet pulao with ghee & aromatic spices · 1 Portion

Veg Pulao ₹ 179
Fragrant rice with vegetables & aromatic spices · 1 Portion

Jeera Rice ₹ 169
Steamed rice tempered with cumin & ghee · 1 Portion

Peas Pulao ₹ 169
Fragrant rice cooked with green peas & mild spices · 1 Portion

Ghee Rice ₹ 169
Aromatic rice delicately flavoured with ghee & whole spices · 1 Portion

Ruti-Parota - Indian Breads

Lachha Paratha ₹ 36
Flaky, layered Indian flatbread · 1 pc

Roti ₹ 16
Freshly prepared Indian flatbread · 1 pc

Tadka - Dhaba Favourites - Veg

Veg Tadka ₹ 99
Hearty lentils cooked with vegetables & aromatic spices · 1 Portion

Daler Golpo - Bengali Dal Classics

Simple, soulful bowls that bring the comfort of a Bengali home.

Musur Dal — **₹ 130**
Bengali-style red lentils with a traditional tempering · 250 ml

Cholar Dal — **₹ 139**
Bengal gram dal cooked with aromatic Bengali spices · 1 Portion

Bhaja Moong Dal — **₹ 129**
Roasted moong dal prepared in traditional Bengali style · 1 Portion

Shahi Moong Dal — **₹ 139**
Rich moong dal finished with aromatic spices · 1 Portion

Dal Fry — **₹ 159**
Comforting lentils tempered with garlic, onion & spices



CHAPTER FIVE

Banglar Amish Golpo

Mustard-scented fish, prawns and slow-cooked meat - the hearty stories at the centre of Bengali tables.

Posto Chingri — ₹ 319
Prawns cooked in a rich Bengali poppy-seed paste · 250 g

Katla Rezala — ₹ 229
Katla simmered in a mildly spiced, aromatic rezala gravy · 1 pc

Bhetki Paturi — ₹ 289
Bhetki coated with mustard & spices, wrapped and steamed Bengali-style · 1 pc

Chingri Malai Curry — ₹ 449
Prawns simmered in a rich, creamy coconut gravy · 2 pcs

Chingri Bati Chorchori — ₹ 269
Prawns slow-cooked with mustard, onion & green chilli · 50 g

Chitol Macher Muitha — ₹ 469
Traditional Chitol fish dumplings simmered in a rich Bengali gravy · 4 pcs

Chitol Kalia — ₹ 639
Chitol fish cooked in a rich, aromatic Bengali kalia gravy · 1 pc

Doi Katla — ₹ 229
Katla cooked in a delicately spiced yoghurt gravy · 1 pc

Katla Macher Jhol — ₹ 199
Katla in a comforting Bengali homestyle fish curry · 1 pc

Kochu Loti Chingri — ₹ 199
Taro stolons cooked with prawns & traditional Bengali spices · 200 g

Kochu Pata Chingri Bhapa — ₹ 379
Prawns with taro leaves, mustard & spices, steamed Bengali-style · 200 g

Kochu Shaak Ilish Matha — ₹ 199
Taro greens cooked with Hilsa head in traditional Bengali style · 200 g

Katla Kalia — ₹ 219
Katla simmered in a rich onion-tomato Bengali gravy · 1 pc

Koi Macher Jhol — ₹ 379
Koi fish cooked in a light, comforting Bengali-style jhol · 2 pcs

Lote Shutki ₹ 229
Traditional dried Bombay duck cooked with bold Bengali spices · 200 g

Lote Macher Jhuri ₹ 229
Flaked Bombay duck tossed with onion, chilli & Bengali spices · 200 g

Mourala Macher Bati Chorchori ₹ 279
Small Mourala fish slow-cooked with mustard & traditional spices · 500 g

Muri Ghonto ₹ 189
Traditional Bengali fish-head preparation cooked with fragrant rice & spices · 250 g

Katla Mach Bhaja ₹ 149
Bengali-style seasoned & fried Katla steak · 1 pc

Bhangui Chicken Bhorta ₹ 370
Fragrant sticky rice paired with spicy Pahari-style chicken bhorta · 1 portion

Nodi-Nalar Maacher Golpo - Fish Tales of Bengal

From Bengal's waters to your plate, cooked the traditional way.Bengali Fish

Pabda Jhal ₹ 329
Pabda cooked in a bold, traditional Bengali jhal · 2 pcs

Pabda Sorshe ₹ 329
Pabda simmered in a pungent mustard gravy · 2 pcs

Parshe Sorshe ₹ 329
Parshe fish cooked in traditional Bengali mustard gravy · 2 pcs

Rui Sorshe ₹ 199
Rui fish simmered in a classic mustard gravy · 1 pc

Sorshe Katla ₹ 219
Katla cooked with mustard & green chilli · 1 pc

Tel Koi ₹ 379
Koi fish cooked in a rich, spicy Bengali-style gravy · 2 pcs

Ilish-er Upakhyan - The Hilsa Chapter

Bengal's beloved Hilsa, celebrated through timeless recipes.

Ilish Begun Jhol ₹ 689
Hilsa & brinjal in a light, comforting Bengali jhol · 1 pc

Ilish Sorshe ₹ 689
Hilsa simmered in a bold mustard & green chilli gravy · 1 pc

Ilish Bhaja ₹ 629
Hilsa seasoned simply and fried in traditional Bengali style · 1 pc

Ilish Bhapa ₹ 689
Hilsa steamed with mustard, green chilli & mustard oil · 1 pc

Ilish Tel Jhal ₹ 689
Hilsa cooked in a fiery mustard-oil-based Bengali gravy · 1 pc

Hesheler Murgir Ranna - From the Bengali Kitchen

Homestyle classics, aromatic curries and cherished flavours of Bengal.

Chicken Dak Bungalow ₹ 329
Rustic chicken curry with potato, egg & aromatic spices · 4 pcs + 1 Egg

Golbari Kosha Mangsho - Chicken ₹ 339
Kolkata-inspired slow-cooked chicken in a dark, intensely spiced kosha gravy · 4 pcs

Chicken Do Pyaza ₹ 329
Chicken cooked with generous layers of onion & aromatic spices · 4 pcs

Kadai Chicken ₹ 329
Chicken tossed with peppers, onion & freshly ground kadai spices · 4 pcs

Chicken Kosha ₹ 299
Slow-cooked Bengali chicken in a rich, deeply spiced gravy · 4 pcs

Chicken Paturi ₹ 279
Mustard-marinated chicken wrapped & cooked Bengali-style · 4 pcs

Chicken Stew ₹ 269
Light, comforting chicken stew with vegetables & gentle spices · 4 pcs

Gondhoraj Chicken Curry ₹ 329
Aromatic chicken curry infused with distinctive Gondhoraj lime · 4 pcs

Aloo Chicken Kanchalonka Jhol ₹ 289
Homestyle chicken & potato curry fragrant with fresh green chillies · 4 pcs

Methi Chicken ₹ 329
Chicken cooked with aromatic fenugreek & spices · 4 pcs

Chicken Jhal Fry ₹ 329
Spicy chicken tossed with onion, chilli & aromatic spices · 4 pcs

Doi Chicken ₹ 329
Chicken simmered in a delicately spiced yoghurt gravy · 4 pcs

Hesheler Mangshor Ranna - Bengali Mutton Classics

Slow-cooked traditions and hearty flavours from the Bengali kitchen.

Mutton Kosha ₹ 449
Slow-cooked mutton in a rich, dark Bengali kosha gravy · 4 pcs

Mutton Dak Bungalow ₹ 479
Rustic Bengali-style mutton curry slow-cooked with potato, boiled egg & aromatic spices · 4 pcs Mutton + 1 Egg

Aloo Mangshor Patla Jhol ₹ 449
Mutton & potato in a light, comforting Bengali homestyle curry · 4 pcs

Golbari Kosha Mangsho - Mutton ₹ 499
Kolkata-inspired mutton slow-cooked in a dark, intensely spiced kosha gravy · 4 pcs

Mutton Kala Bhuna ₹ 489
Mutton slow-cooked with deeply caramelised spices for an intense, robust flavour · 4 pcs

Hesheler Dimer Ranna - Bengali Egg Classics

Simple, comforting recipes filled with the familiar flavours of a Bengali home.

Dim Kosha ₹ 329
Eggs cooked in a rich, slow-cooked Bengali kosha gravy · 4 pcs

Dimer Jhol with Aloo ₹ 339
Eggs & potato simmered in a comforting Bengali homestyle curry · 4 pcs

Tadka - Dhaba Favourites - Non-Veg

Egg Tadka ₹ 149
Spiced tadka dal finished with egg · 1 Portion

Chicken Tadka ₹ 189
Tadka dal cooked with tender chicken & spices · 1 Portion

Egg Chicken Tadka ₹ 219
Hearty tadka dal loaded with chicken & egg · 1 Portion

Daler Golpo - Bengali Dal Classics

Simple, soulful bowls that bring the comfort of a Bengali home.

Macher Matha Diye Moong Dal **₹ 149**
Roasted moong dal cooked with fish head in classic Bengali style



CHAPTER SIX

Mughal Dastarkhwan

Kolkata biryani, rezala and chaap - a royal culinary inheritance embraced by the city.

Dum Ki Dastaan - Kolkata Biryani

Fragrant rice, slow dum cooking and the unmistakable taste of Kolkata.

Kolkata Style Chicken Dum Biryani — **₹ 339**
Fragrant dum biryani with chicken, potato & aromatic spices · 2 pcs Chicken,,1 pc egg, 1 pc alu

Kolkata Style Mutton Dum Biryani — **₹ 459**
Fragrant dum biryani with tender mutton, potato & aromatic spices · 2 pcs Mutton,1 pc egg, 1 pc alu

Kolkata Style Egg Dum Biryani — **₹ 299**
Kolkata-style dum biryani with egg, potato & aromatic spices · 2 Eggs, 1 pc alu

Kolkata Style Special Chicken Dum Biryani — **₹ 649**
A generous dum biryani with chicken, potato & aromatic spices · 4 pcs Chicken, 2 pcs egg, 2 pcs alu

Kolkata Style Special Mutton Dum Biryani — **₹ 849**
A grand dum biryani with tender mutton, potato & aromatic spices · 4 pcs Mutton,2 pcs egg, 2 pcs alu

Shahi Ranna - Mughlai Classics

Slow-cooked gravies, aromatic spices and indulgent recipes from the royal kitchen.

Chicken Chaap — **₹ 299**
Chicken slow-cooked in a rich, aromatic Mughlai gravy · 1 pc

Chicken Rezala — **₹ 299**
Chicken simmered in a delicate, aromatic white gravy · 2 pcs

Lahori Murgh ₹ 289
Chicken cooked in a robust Lahori-style spiced gravy · 4 pcs

Chicken Korma ₹ 299
Chicken simmered in a rich, creamy & aromatic korma · 4 pcs

Chicken Bharta ₹ 349
Shredded chicken cooked in a rich, creamy & aromatic gravy · 1 Portion

Mughlai Chicken ₹ 349
Chicken cooked in a rich, creamy gravy with aromatic Mughlai spices · 1 Portion

Mutton Rezala ₹ 379
Tender mutton slow-cooked in a fragrant, mildly spiced white gravy · 2 pcs

Mutton Chaap ₹ 399
Mutton slow-cooked in a rich & deeply spiced Mughlai gravy · 2 pcs

Mutton Bhuna ₹ 529
Mutton slow-cooked with caramelised onion & thick bhuna masala · 1 Portion

Roll-er Golpo — Kolkata Rolls & Mughlai

Flaky parathas, hearty fillings and Kolkata's much-loved street-side classics.

Double Chicken Roll (11" Jumbo Size) ₹ 179
Jumbo Kolkata-style roll filled with a double portion of spiced chicken, onion & sauces · 1 pc

Double Egg Double Chicken Roll (11" Jumbo Size) ₹ 199
Jumbo roll layered with double egg & double spiced chicken, onion & sauces · 1 pc

Paneer Roll (11" Jumbo Size) ₹ 139
Jumbo roll filled with seasoned paneer, onion & signature sauces · 1 pc

Double Egg Roll (11" Jumbo Size With Double Egg) ₹ 99
Jumbo roll layered with double egg, onion & signature sauces · 1 pc

Egg Mughlai Paratha ₹ 249
Flaky Mughlai paratha stuffed with egg & aromatic seasoning, pan-fried golden · 1 pc

Egg Chicken Roll (11" Jumbo Size With Double Egg) ₹ 159
Jumbo roll layered with double egg & spiced chicken, onion & signature sauces · 1 pc

Chicken Mughlai Paratha (Big Size) ₹ 289
Large Mughlai paratha filled with seasoned chicken & aromatic spices, pan-fried golden · 1 pc



CHAPTER SEVEN

Rannaghorer Upakhyan

Stories from the Chef's Kitchen

Bhangui with Pahari Murg Bharta ₹ 319
Fragrant sticky rice wrapped with spicy Pahari-style chicken bharta

Dim Posto ₹ 229
Egg cooked in a creamy Bengali poppy-seed gravy

Afghani Anda Korma ₹ 289
Egg simmered in a rich, creamy & aromatic Afghani-style korma

Chingri Bati Chorchori ₹ 269
Prawns slow-cooked with mustard, onion & green chilli in traditional Bengali style

Chitol Macher Muitha ₹ 469
Traditional Chitol fish dumplings simmered in a rich Bengali gravy · 4 pcs

Bhortar Saatkahon - Bengali Bhorta Collection

Rustic, comforting and bold - Bengal's much-loved mashed delicacies.

Ilish Leja Bhorta ₹ 349
Hilsa tail mashed with onion, green chilli & mustard oil · 1 Portion

Chingri Bhorta ₹ 299
Prawn bhorta with onion, chilli & mustard oil · 200 ml

Potol Bhorta ₹ 349
Pointed gourd mashed with traditional Bengali seasoning · 200 ml

Kumro Bhorta ₹ 149
Pumpkin mashed with traditional Bengali spices · 200 ml

Maan Kochu Bata ₹ 219
Traditional taro preparation with mustard & Bengali seasoning · 200 ml

Barbati Bhorta ₹ 149
Yardlong beans mashed with Bengali spices & mustard oil · 200 ml

Jhinge Bhorta ₹ 149

Ridge gourd mashed with traditional Bengali seasoning · 200 ml

Banglar Bhorta Bahar ₹ 370

A curated platter of 7 traditional bhortas



CHAPTER EIGHT

Bhojer Golpo

A complete Bengali feast, where many small flavours come together as one generous meal.

Regular Thali Story

Bangali Niramish Thali — **₹ 199**
A wholesome Bengali vegetarian meal

Bangali Chicken Thali — **₹ 249**
Bengali-style Chicken Curry · 2 pcs

Bangali Mutton Thali — **₹ 389**
Bengali-style Mutton Curry · 2 pcs

Bangali Dim Thali — **₹ 199**
Bengali-style Egg Curry · 2 Eggs

Bangali Rui Maach Thali — **₹ 289**
Traditional Rui Maacher Jhol · 1 pc

Sunday Special Thali Story

The Cuisine Story Niramish Bhoj — **₹ 899**
A Traditional Bengali Vegetarian Feast

The Cuisine Story Rajkiyo Matsya Bhoj — **₹ 1199**
The Royal Fish Feast of Bengal

The Cuisine Story Rajkiyo Mangsho Bhoj — **₹ 1299**
A Grand Bengali Mutton Feast

The Cuisine Story Rajkiyo Murgir Bhoj — **₹ 1099**
A Traditional Bengali Chicken Feast



CHAPTER NINE

Shesh Pater Golpo

Chutney, refreshing sips and mishti - the little rituals that bring the meal to a graceful close.

Chutney - Mishti Mukher Age

Sweet and tangy Bengali accompaniments to complete the meal.

Tomato Khejur Chutney — **₹ 149**
Sweet & tangy tomato-date chutney · 200 g

Aam Chutney — **₹ 159**
Traditional sweet & tangy mango chutney · 200 g

Pineapple Chutney — **₹ 169**
Sweet pineapple chutney with a refreshing fruity finish · 200 g

Thanda-Gorom - Refreshing Sips

Gondhoraj Ghol — **₹ 119**
Refreshing Bengali buttermilk infused with Gondhoraj lime · 1 Glass

Gondhoraj Lime Soda — **₹ 109**
Fizzy lime cooler with the aroma of Gondhoraj · 1 Glass

Aam Panna — **₹ 119**
Refreshing raw-mango cooler with aromatic spices · 1 Glass

Masala Cold Drink — **₹ 79**
Chilled fizzy drink with a tangy masala twist · 1 Glass

Masala Tea — **₹ 35**
Hot tea brewed with milk & aromatic spices · 1 Cup

Mishti - Shesh Pater Mishti Mukher Golpo

Because no Bengali meal truly ends without something sweet.

Mishti Doi — **₹ 89**
Traditional Bengali sweetened yoghurt · 100 g

Rosogolla — **₹ 99**
Soft Bengali chhana dumplings soaked in light sugar syrup · 2 pcs

Gulab Jamun ₹ 99
Soft milk-solid dumplings soaked in aromatic sugar syrup · 2 pcs

Gobindobhog Chaler Payesh ₹ 169
Traditional Bengali rice pudding made with fragrant Gobindobhog rice · 1 Bowl

Nolen Gurer Ice Cream ₹ 119
Creamy ice cream flavoured with Bengal's date-palm jaggery · 1 Scoop



THE CUISINE STORY

Our Services

Bringing the flavours of Bengal to every table, celebration and occasion.

At The Cuisine Story, our experience goes beyond dining at our restaurant. Whether you are joining us for a relaxed family meal, enjoying your favourites at home, planning a celebration or hosting a larger gathering, we bring the same care, authenticity and warmth to every occasion.

Our food is inspired by the culinary traditions of Epar Bangla, Opar Bangla and the wider East, with menus thoughtfully prepared to bring familiar flavours, cherished recipes and the spirit of Bengali hospitality to your table.

Dine-In

Step into The Cuisine Story and experience Bengal through its food, flavours and stories.

From comforting everyday favourites to elaborate Bengali delicacies, our dine-in experience is designed for family meals, friendly gatherings and those moments when you simply want to enjoy authentic Bengali food served with warmth and care.

Come for the food. Stay for the stories.

Takeaway & Home Delivery

Craving the taste of Bengal at home?

Enjoy your favourite dishes from The Cuisine Story through our takeaway and home-delivery services. From Kolkata-style favourites and traditional Bengali curries to biryani, fish preparations, snacks and desserts, we make it easier to bring the Cuisine Story experience to your own dining table.

Authentic flavours. Packed with care. Delivered closer to home.

Catering & Celebrations

Every celebration deserves food that becomes part of the memory.

The Cuisine Story offers catering for birthdays, anniversaries, house parties, family gatherings, festive celebrations and special occasions. Our team can help curate a menu suited to your occasion, bringing together Bengali classics, signature dishes and regional favourites to create a memorable dining experience for your guests.

From intimate gatherings to larger celebrations, we bring the warmth of Bengali hospitality to your event.

Corporate & Bulk Orders

From office lunches and team celebrations to corporate gatherings and festive occasions, The Cuisine Story offers thoughtfully prepared corporate meals and bulk food orders.

Menus can be curated based on the occasion, group size and dining requirements, while maintaining the quality, consistency and authentic flavours at the heart of The Cuisine Story.

Festive & Special Menus

Bengali food and festivals have always shared a special connection.

Throughout the year, The Cuisine Story brings you specially curated menus inspired by occasions such as Durga Puja, Poila Boishakh, Jamai Shashti and other celebrations, allowing our guests to rediscover traditional flavours and festive favourites.

Because some stories are best celebrated around a table.

The Cuisine Story

Authentic Bengali Flavours. Timeless Recipes. Stories Worth Tasting.

From our kitchen to your table, from everyday meals to memorable celebrations - let us bring you the Culinary Treasures of Bengal.