

#Santagala

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person

Mentioned calorie values for all dishes in the menu are considered as per portion size of the same.

Please scan the below mentioned qr code for detailed information on the nutritional values of each item in the menu.



















SHURUWAAT

- **GANNE KA RAS** 450 kcal | 360 ml 450

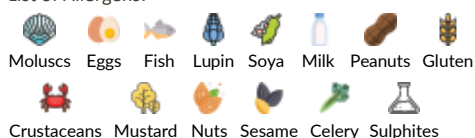
- **RAS KA MAUSAM** 750 kcal | 360 ml 450
- **BANARASI LASSI** 247 kcal | 410 ml 450

- **AAM PORAR SORBOT** 460 kcal | 340 ml 450


VEGETARIAN


- **KUTTA MIRCHI METHI PANEER TIKKA** 1196 kcal | 252 gms | cottage cheese, kashmiri chilli, yoghurt, from the clay oven 1050

- **ZAFFRANI BADAMI ALOO** 907 kcal | 352 gms | potato, banana chilli, prunes, saffron, tandoor cooked 1050

- **BHARWAN KUMBH** 1061 kcal | 190 gms | mushroom stuffed with nuts and khoya 1250

- ★ **MALAI ACHARI BROCCOLLI** 614 kcal | 302 gms | broccoli, pickle, spices 1050

- **SUBZ MEWA KE SEEKH** 471 kcal | 200 gms | vegetable kebab with spices and dry fruits 1050

- ★ **DAHI KA SEEKH KEBAB** 584 kcal | 140 gms | yoghurt and cottage cheese 1100

- ★ **HARA MATAR BHUTTE PALAK TAWA KEBAB** 385 kcal | 200 gms | spiced corn, pea and spinach kebab 1050

- **TAWA SOYA CHAAP** 325 kcal | 220 gms | soya along with aromatic spice 1050

- **KURKURI LALMIRCH BHINDI** 1523 kcal | 210 gms | crispy fried okra 1050


List of Allergens:





























Kindly inform us if you are allergic to any food ingredients














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■ Vegetarian ▲ Non-Vegetarian  Vegan ★ Signature Dishes

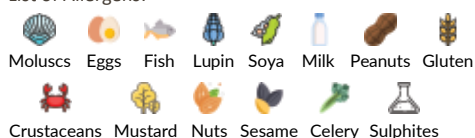
NON VEGETARIAN

-  **ADRAKI LOBSTER** **2500**
798 kcal | 156 gms | grilled lobster, curd and spice marinade, ginger
 
-  **LASOONI METHI JHINGA** **2050**
794 kcal | 182 gms | chilka prawn, curd and spice marinade, garlic
 
-   **RAAN SONARGAON** **1700**
2085 kcal | 440 gms | slow roasted leg of baby lamb, spices

-   **MACHHLI GANDHARAJ** **1300**
615 kcal | 216 gms | Kolkata bhetki, gandhoraj lemon flavoured
  
-  **MACHHLI TALMA** **1300**
181 kcal | 230 gms | tawa fried fish flavored with pudina
 
-   **KAKORI KEBAB** **1350**
1685 kcal | 130 gms | minced lamb skewers
 
-  **KHADE MASALA KA MURG** **1350**
859 kcal | 320 gms | chili, spices and yoghurt, cooked in clay oven

-  **SOFIYANI KALIMIRCH MURG TIKKA** **1350**
1105 kcal | 322 gms | chicken, fennel seed, black pepper, cream, cheese
 

CURRIES VEGETARIAN





-  **GUCCHI KUMBH PYAJWALA** **1250**
484 kcal | 436 gms | field and forest mushrooms, onion
  
-  **AJWAINI TAWA ARBI** **1150**
1164 kcal | 410 gms | roasted tawa arbi
 
-  **LASOONI PALAK** **1150**
367 kcal | 420 gms | spinach, brunt garlic, cream

-  **MARTABAN KE CHOLE** **1150**
832 kcal | 550 gms | chickpeas, dry spice, onion, mixed vegetable pickles
  




































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| |
|--|
| <p> ★ DUM KA PANEER 1150 1009 kcal 560 gms cottage cheese simmered in mildly spiced gravy  </p> |
| <p> PANEER SIRKA PYAZ LABABDER 1150 1107 kcal 555 gms cottage cheese, pickled onion, onion tomato gravy  </p> |
| <p> BAOLI SUBZ HANDI 1150 443 kcal 560 gms combination of Indian and Exotic vegetables   </p> |
| <p> ★ ALOO LAL MIRCH 1150 618 kcal 560 gms baby potatoes, Kashmiri red chill gravy   </p> |
| <p> PANCHPHORON BHINDI 1150 381 kcal 390 gms tender okra blends with onion, tomato and panchphoron   </p> |
| <p> KHOYA MATAR MAKHANA 1150 823 kcal 540 gms green peas, lotus seeds, cashew gravy, fenugreek  </p> |
| <p> KHUBANI KA KOFTA 1150 2344 kcal 542 gms apricot cottage cheese dumplings, yoghurt gravy  </p> |
| <p> MIRCH BAINGAN KA SAALAN 1150 810 kcal 510 gms baby brinjal, banana chili, peanuts, sesame and dried coconut gravy    </p> |
| <p> TADKA METHI GOBI 1150 314 kcal 485 gms cauliflower florets, garlic, methi, cumin  </p> |
| <p> ★ DAL SONARGAON 900 1085 kcal 458 gms slow cooked black lentils, cream and butter  </p> |
| <p> ARHAR DAL TADKA 800 597 kcal 436 gms rrrhar dal, cumin, onion, garlic and tomato infusion  </p> |
| <p> RAITA 350 99 kcal 205 gms yoghurt with mild flavors and spices </p> |

List of Allergens:













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CURRIES NON VEGETARIAN

| | | |
|---|--|-------------|
|  | ADRAKI JHINGA JOSHINA | 1975 |
| | 534 kcal 420 gms jumbo prawns, ginger, onion, tomato and coriander chili  | |
|  | ★ BECKTI TAWA MASALA | 1500 |
| | 539 kcal 470 gms Kolkata bhetki braised in onion gravy  | |
|  | ★ DHANIA MURG | 1500 |
| | 1470 kcal 488 gms soft chicken curry, lots of coriander leaves  | |
|  | MURG ANDA BHARTA | 1500 |
| | 712 kcal 500 gms shredded chicken, egg, spices  | |
|  | MACHHLI KA SALAN | 1500 |
| | 512 kcal 420 gms Kolkata bhetki, peanuts, sesame and dried coconut gravy  | |

JOMIDARI BANGLA RANNA

The Jamindari food culture has been influenced by the British Raj, Muslim cuisines and the effects of the partition. This menu faithfully represents the food culture influenced by the royal houses of Murshidabad, Cooch Behar and Bardhaman.

VEGETARIAN

| | | |
|---|--|-------------|
|  | ★ PALONGSHAAGER BORIR CHOCHCHORI | 1150 |
| | 563 kcal 511 gms seasonal greens, young spinach, cooked as at home, five Indian spices  | |
|  | KOSHA ALOO DUM | 1150 |
| | 788 kcal 540 gms potatoes with spices baby 'Chandramukhi' potato stew, 'Bengali specialty'  | |
|  | ALOO POSTO | 1150 |
| | 730 kcal 370 gms potatoes cooked in poppy seed gravy, 'local specialty'  | |
|  | CHANAR DALNA | 1150 |
| | 927 kcal 410 gms cottage cheese dumpling, onion gravy  | |
|  | ★ NARKEL DIYE CHHOLAR DAL | 800 |
| | 666 kcal 532 gms Bengal gram, cumin and ginger infusion, coconut shavings  | |
|  | LUCHI | 300 |
| | 617 kcal 125 gms Bengali fried bread  | |




List of Allergens:

       
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten




































     
Crustaceans Mustard Nuts Sesame Celery Sulphites

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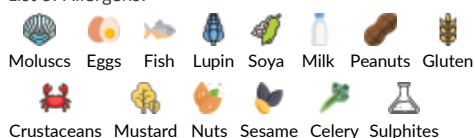
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NON VEGETARIAN

| | | |
|---|---|-------------|
|   | CHINGRI MALAI CURRY 1004 kcal 518 gms fresh river prawn, coconut cream    | 1975 |
|  | KOSHA MANGSHO 1212 kcal 508 gms lamb braised in Bengali masala, traditionally cooked  | 1500 |
|   | SHORSHE BECKTI 500 kcal 420 gms Kolkata bhetki in mustard curry   | 1500 |
|  | BECKTI MACHHER JHAL 441 kcal 410 gms fish curry with onion and red chili   | 1500 |
|   | BECKTI MACHHER PATURI 298 kcal 460 gms steamed Kolkata bhetki, mustard, wrapped in a banana leaf   | 1500 |
|  | BECKTI FRY 1120 kcal 230 gms deep fried Kolkata bekti   | 1500 |
|  | BECKTI MACHHER JHOL 375 kcal 506 gms home style fish curry, potato and cauliflower   | 1500 |
|  | DAAB CHINGRI 637 kcal 380 gms prawn, onion and tender coconut    | 1975 |
|  | PABDA MACHH WITH THE CHOICE OF 661 kcal 420 gms (jhol) fish curry with brinjal   539 kcal 420 gms (jhal) fish curry with onion and red chili   | 1500 |
|  | RADHUNI MURGI 596 kcal 512 gms chicken cooked in onion gravy, radhuni  | 1500 |





List of Allergens:












































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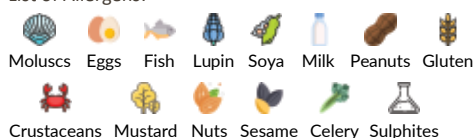
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BREADS FROM THE CLAY OVEN

| | | |
|---|--|------------|
|  ★ | GILAFI KULCHA 801 kcal 82 gms   | 300 |
|  | TANDOORI KULCHA 205 kcal 110 gms with a choice of filling: masala / potatoes / cottage cheese   | 275 |
|  | ONION CHILLI KULCHA 280 kcal 98 gms   | 275 |
|  | NAAN 251 kcal 90 gms   | 250 |
|  | BUTTER NAAN 208 kcal 120 gms   | 275 |
|  | GARLIC NAAN 265 kcal 96 gms   | 275 |
|  | LACCHA PARATHA 208 kcal 102 gms   | 275 |
|  | PUDINA PARATHA 218 kcal 110 gms   | 275 |
|  | WARQI PARATHA 652 kcal 115 gms   | 300 |
|  | TANDOORI ROTI 209 kcal 66 gms   | 250 |
|  | ROOMALI ROTI 200 kcal 78 gms   | 250 |
|  | TAWA PHULKA 230 kcal 56 gms   | 250 |
|  | JAITUNI NAAN 233 kcal 120 gms   | 300 |
|  | MISSI ROTI 646 kcal 110 gms  | 300 |


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RICE

-  **DUM GOSHT BIRYANI** **1450**
1945 kcal | 676 gms | lamb and basmati rice cooked in 'dum' style with saffron, mace and fresh mint leaves

-  **MURG BIRYANI** **1450**
1578 kcal | 592 gms | chicken and basmati rice cooked in 'dum' style with saffron, cardamom, fresh mint leaves

-  **SUBZ BIRYANI** **1150**
1289 kcal | 476 gms | seasonal vegetables and basmati rice cooked in 'dum' style with saffron, mace and fresh mint leaves

-  **GUCCHI PYAZ PULAO** **1450**
1304 kcal | 510 gms | rice, morels, onion

-  **PARAT PULAO** **1150**
622 kcal | 455 gms | rice cooked with a choice of green peas, cumin, vegetables or saffron

-  **STEAMED BASMATI RICE** **700**
374 kcal | 412 gms


MITHAI

-  **RASMALAI** **600**
813 kcal | 150 gms | cottage cheese dumpling, sweetened saffron milk

-   **PARSI KULFI** **600**
273 kcal | 110 gms | a homemade kulfi

-  **GULAB JAMUN** **600**
1250 kcal | 160 gms | fried condensed milk 'mawa kheer' dumpling, soaked in sugar syrup

-  **MISHTI DOI** **600**
215 kcal | 200 gms | sweetened yoghurt

-  **BADAM MOONG KA HALWA** **600**
483 kcal | 200 gms | almond and moong dal with cardamom

-  **SELECTIONS OF ICE CREAM** **600**
310 kcal | 110 gms | rabri elaichi
306 kcal | 110 gms | nolengur






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