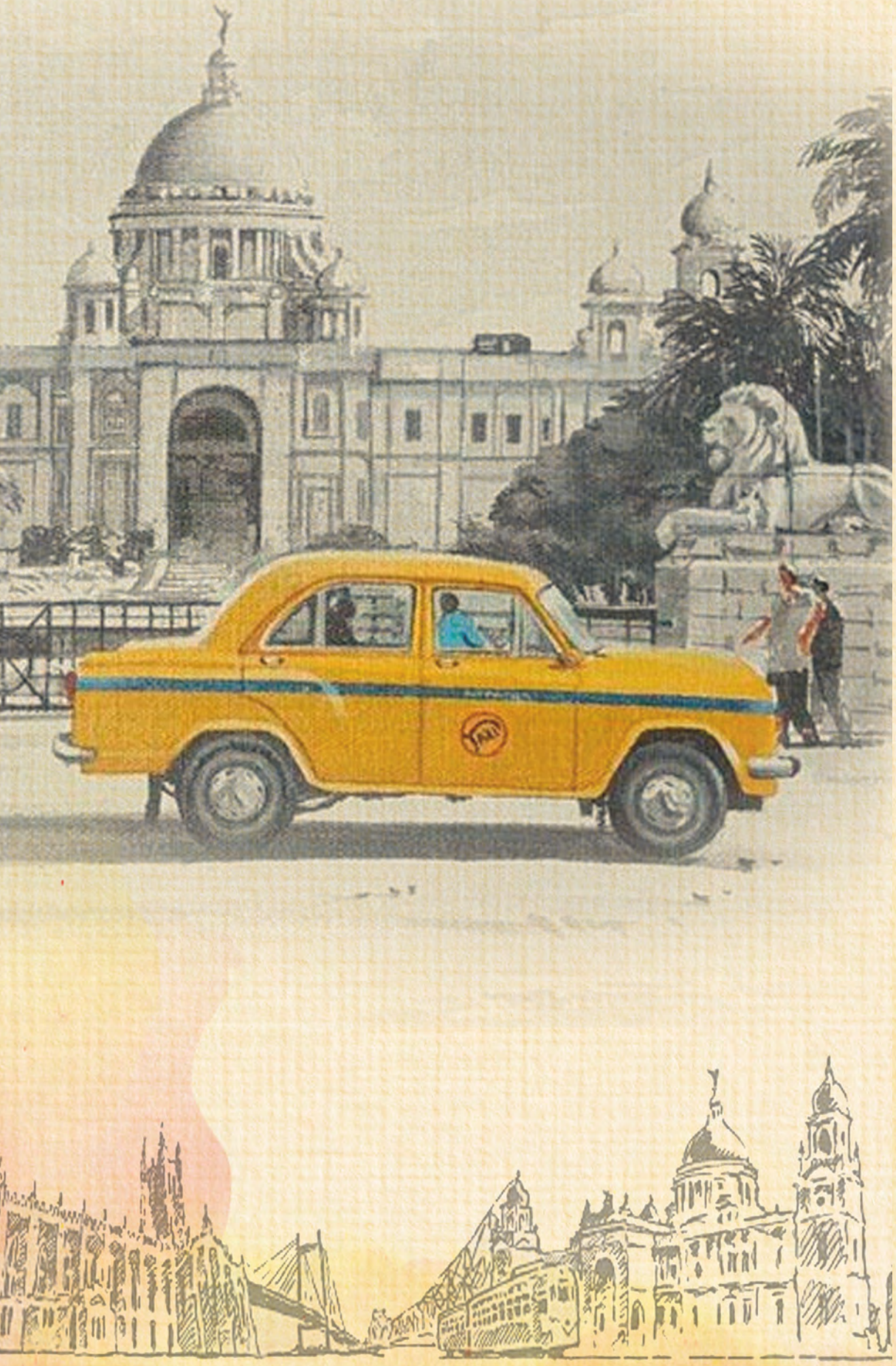
Koshe Kosha

Come Experience Bengal With Us!

MENU



OUR STORY

Bengal's rich tapestry of history and diverse landscapes serves as the vibrant backdrop for its deeply rooted culinary traditions. Each dish here carries a narrative of its own, effortlessly transcending geographical boundaries.

At Proem Hospitality, Koshe Kosha is more than just a culinary venture—it's a celebration of Bangaliana, intricately woven into every dish we serve. From our humble beginnings, our mission has been clear: to elevate and share the authentic flavours of Bengali cuisine with the world.

Despite popular misconceptions, Bengali cuisine extends far beyond its renowned fish, rice and sweets. Our menu is a testament to the diverse culinary heritage of Bengal, featuring a spectrum of flavours and techniques. From the soul-warming comfort of Bhortas and the crispy perfection of Bhajas to the delicate steaming of Bhapas and the rich depth of Dalnas, every dish embodies centuries of tradition and craftsmanship.

Starting in the bustling neighborhood of Hatibagan, North Kolkata, Koshe Kosha has flourished, spreading its culinary footprint across Bengal and beyond. As we continue to grow, our commitment remains unwavering—to offer an authentic taste of Bengal that captivates palates worldwide.

Whether you're near or far, let Koshe Kosha be your gateway to a journey through the flavours of this remarkable region - Come, relish the taste of Bengal with us!



GONDHORAJ GHOL

BEVERAGE

- **AAM PORA SHORBOT**
  Bengali Style Aam Panna
- **GONDHORAJ GHOL**
  Sweet and salty lassi with gondhoraj flavour & taste
- **MOSHLA GHOL**
  A concoction of sour curd with sugar and spices
- **FRESH LIME SODA**
  Refreshing drink with lime juice, soda water & sweetener
- **COLD DRINKS**
- **PACKAGED DRINKING WATER**



MOCHAR CHOP

STARTER - VEG

- **MOCHAR CHOP (2 PCS)**
  Spicy banana blossom croquette
- **POSTOR BORA (2 PCS)**
  Bengali style poppy seed croquette
- **AAM CHHANAR CUTLET (2 PCS)**
  Spicy & tangy paneer cutlets
- **THOR KORAISHUTIR CHOP (2 PCS)**
  Sweet and spicy banana stem and green peas croquette
- **GONDHORAJ PANEER CUTLET (2 PCS)**
  Cottage cheese cutlet with gondhoraj flavour
- **CHHANA KORAISHUTIR CHOP (2 PCS)**
  Cottage cheese and green peas croquette

Information
Vegetarian
Non-Vegetarian

5% Gst & packaging charges as applicable
*Items are subject to availability



BHETKI FRY



GONDHORAJ CHICKEN BITES

STARTER - NON VEG

DIM CHINGRIR DEVIL
Traditional egg devil stuffed with shrimps

BHETKI FRY (2 PCS)
Bengali style crumbed bhetki cutlets

BHETKI PARATHA
Paratha stuffed with spicy shredded bhetki

CHINGRIR CUTLET
Crumbed prawn cutlets

BHETKI CHINGRIR MELBONDHON (2 PCS)
Deep fried crumbed bhetki fillets topped with shrimps

CHICKEN CUTLET
Crumbed chicken cutlets

CHICKEN KABIRAJI
British influenced chicken coverage cutlets

GONDHORAJ CHICKEN BITES (6 PCS)
Minced poached chicken roundels tossed in gondhoraj sauce

FISH KABIRAJI
British influenced fish coverage cutlets

FISH ROLL (2 PCS)
Spicy mashed fish wrapped in bhetki slices

POMFRET FRY
Crispy fried spicy pomfret

ELISH CUTLET
Crumbed hilsa fish cutlets

ELISH FINGER (6 PCS)
Crispy fried hilsa fish fingers

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Vegetarian
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MALAI CHINGRIR BIRYANI



LUCHI WITH ALUR DUM

RICE

PLAIN RICE
Steamed basmati rice

BASANTI PULAO
Sweet and fragrant pulao

PEAS PULAO
An all Indian favourite staple. Rice cooked with sweet and soft green peas with minimum use of spices to keep the flavours of green peas intact

GHEE BHAT
Steamed rice pan tossed in ghee with cashews and raisins

MALAI CHINGRIR BIRYANI (BAGDA)
Delectable Biryani cooked with cream of prawns, accompanied with malai prawn chutney

KASUNDI RICE
Basmati rice tossed in pungent mustard sauce

INDIAN BREAD

BAKED PARATHA
Less oiled lachchha paratha

LUCHI WITH ALUR DUM
Bengali style fluffy white pooris 4 pcs with Alur Dum 2 pcs

LUCHI
Bengal's puffed white pooris

KORAISHUTIR KOCHURI WITH ALUR DUM
Deep fried puffed Indian bread stuffed with mildly spiced and flavourful green peas 4 pcs with Alur Dum 2 pcs

KORAISHUTIR KOCHURI
Deep fried puffed Indian bread stuffed with mildly spiced and flavourful green peas

ROTI (2 PCS)
Hand tossed chapati

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Non-Vegetarian

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NARKEL CHHOLAR DAL

DAL

SONA MUGER DAL
One of the evergreen favourites of any Bengali meal. Roasted yellow lentils seasoned with spices and ghee

NARKEL CHHOLAR DAL
Split Bengal gram cooked with coconut chips and raisins

MASOOR DAL
Home style cooked red lentils

MACHHER MATHA DIYE DAL
Fried fish heads cooked in roasted yellow lentils



ALU BHAJA

ACCOMPANIMENTS

JHURI ALU BHAJA
Crispy fried potato matchsticks

BEGUNI (2 PCS)
Thin eggplant slices dipped in gram flour batter and deep fried, a traditional Bengali starter

PUR DIYE BEGUN BHAJA (2 PCS)
Eggplant slices stuffed with mustard paste and deep fried

GREEN SALAD

PAPAD

Information
Vegetarian
Non-Vegetarian

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SHUKTO



JHINGE ALU POSTO

MAIN COURSE - VEG

- **ALUR DUM**
  The legend, Dum-Alu
- **ALU PHOOLKOPI**
  Alu-Gobhi in a fragrant gravy
- **CHHANAR PATURI (2 PCS)**
  Steamed leaf wrapped cottage cheese with mustard, poppy seeds & coconut paste
- **CHHANAR DALNA (4 PCS)**
  Cardamom seasoned cottage cheese balls cooked in Bengali style gravy
- **DHOKAR DALNA (4 PCS)**
  Chana dal cakes cooked in cumin and ginger gravy
- **ECHOR KALIA**
  Jackfruit cooked in onion and tomato gravy
- **JHINGE ALU POSTO**
  Rich & flavourful ridge gourd and potato cooked with poppy seed paste
- **MOCHAR GHONTO**
  Stir fried sweet and spicy banana blossoms
- **SHUKTO**
  Traditional Bengali sweet & bitter mixed vegetables dish in mellow gravy
- **POTOLER DORMA**
  Pointed gourd stuffed with paneer & spices dunked in flavourful gravy
- **CHHANAR KALIA**
  Paneer cubes in spicy onion tomato gravy
- **KOPIR ROAST**
  Cauliflower florets in rich and creamy gravy

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Vegetarian
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KNACHA LONKA PANEER

MAIN COURSE - VEG

- **BEGUNER SHIRAJI**
  Spicy & rich brinjal curry
- **SOBJIR MAKHAMAKHI**
  Assorted vegetables cooked in Bengali style
- **KNACHA LONKA PANEER**
  Soft paneer pieces cooked with roasted green chillies and bell peppers giving the dish a robust chilli flavour
- **PANEER MAKHANKARI**
  Paneer in rich and creamy tomato gravy



DIMER KORMA

MAIN COURSE - EGG

- **HANSHER DIM KOSHA (2 PCS)**
  Hard fried duck eggs in spicy onion and tomato gravy
- **OMELETTE CURRY**
  Egg omelette cooked in a spiced gravy
- **DIMER DALNA (2 PCS)**
  Bengali style egg curry in a light spiced gravy with potato
- **DIMER REZALA (2 PCS)**
  Eggs cooked in a mild, aromatic Mughal-style white gravy
- **DIMER KORMA (2 PCS)**
  A rich, mildly spiced, fragrant and yogurt based egg curry

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BHETKI PATURI



DAAB CHINGRI

MAIN COURSE - FISH

GONDHORAJ BHETKI (2 PCS)
Boneless bhetki chunks cooked in gondhoraj lemon flavoured mellow gravy

BHETKIR JHAL (2 PCS)
Boneless bhetki cooked in spicy onion and tomato gravy

BHETKI PATURI (2 PCS)
Steamed leaf wrapped bhetki fish in mustard paste

MALAI BHAPA BHETKI (2 PCS)
Bhetki steamed with paste of nuts and cream, delivering a smooth and mellow taste

ROSHUN BHAPA BHETKI (2 PCS)
Bhetki steamed in pickled garlic sauce

NARKEL POSTO BHETKI (2 PCS)
Bhetki cooked in coconut and poppy seed paste

CHINGRI MALAIKARI (8 PCS)
Tiger prawns cooked in special rich and creamy coconut flavoured gravy

MOSHLA CHINGRI (8 PCS)
Spicy tiger prawn curry, with a hint of mustard

DAAB CHINGRI (8 PCS)
Tiger prawns cooked in tender coconut

POSTO CHINGRI (8 PCS)
Prawns cooked in a creamy poppy seed paste with mustard oil and green chillies

ECHOR CHINGRI
Spicy raw jackfruit and shrimp curry

MOCHA CHINGRI
Banana blossom cooked with shrimp

KOCHUPATA BHAPA CHINGRI
An all time Bengali favourite, shrimps cooked with mustard paste and colocasia leaves

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Vegetarian
Non-Vegetarian

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SORSHE ELISH



KANKRAR JHAL

MAIN COURSE - FISH

ELISH BHAJA
Crispy fried hilsa in cold pressed mustard oil

ELISH BHAPA
Hilsa steamed with thick mustard and poppy seed gravy

ELISH PATURI
Steamed leaf wrapped hilsa in mustard paste

SORSHE ELISH
Hilsa cooked in mustard gravy

KALO JEERA BEGUNER ELISH JHOL
Hilsa cooked with brinjal and nigella seeds, a comfort curry

AAM KASUNDI ELISH
Hilsa cooked in a tangy mango and mustard sauce

DHAKAI ELISH
Hilsa cooked in Dhaka style rich and aromatic gravy

DHONEPATA KNACHA LONKA ELISH
Hilsa cooked with fresh coriander and green chillies

JEERA ELISH
Hilsa cooked with cumin in a delicate gravy

POSTO ELISH
Hilsa in a creamy poppy seed paste

KANKRAR JHAL
Spicy crab curry in rich onion gravy

KATLA KALIA
Katla fish cooked in an onion based gravy

KATLA BHAJA
Crispy fried katla fish

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POMFRET JHAL



CHITOL MUITHA

MAIN COURSE - FISH

AAR KALIA
Aar fish cooked in a spiced onion and tomato gravy

PABDAR JHAL
Pabda cooked in spicy onion and tomato gravy

POMFRET BHAPA
Pomfret steamed with thick mustard gravy

POMFRET JHAL
Pomfret cooked in spicy onion and tomato gravy

MOROLA MACHHER TEL JHAL
Small local morola fish simmered in mustard paste, mustard oil and chilli gravy. An heirloom Bengali recipe

MOROLA MACHH BHAJA
Small local morola fish fried in cold pressed mustard oil for heavenly crispiness

CHITOL MUITHA (2 PCS)
Delicate chitol dumplings cooked in spicy Bengali style gravy

CHITOL PETI
Chitol fish belly cooked in a spiced Bengali style gravy

Information
Vegetarian
Non-Vegetarian

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MURGIR JHOL



KNACHA LONKA MURGI

MAIN COURSE - CHICKEN

MURGIR JHOL (4 PCS)
Chicken cooked in thin & light gravy

MOSHLA MURGI (4 PCS)
Spicy chicken gravy, with a hint of mustard

KOSHA MURGI (4 PCS)
Chicken cooked in a spicy thick gravy made from melon and poppy seeds

KNACHA LONKA MURGI (4 PCS)
Tender chicken pieces cooked with roasted green chillies and bell peppers giving the dish a robust chilli flavour

GONDHORAJ MURGI (4 PCS)
Chicken cooked in fragrant lime gravy with zest

CHITTAGONGER CHICKEN (4 PCS)
Spicy semi curried chicken from the erstwhile East Bengal

RONGPURER MURGI (4 PCS)
A fragrant chicken delicacy cooked with fresh herbs, cashews, warm spices and ghee

RADHUNI MURGI (4 PCS)
Chicken cooked with wild celery seeds in a flavourful Bengali gravy

KUKUDA SORISHA (4 PCS)
Chicken slow-cooked in a Bengali mustard and coconut paste

MURSHIDABADI MURGI (4 PCS)
Red hot spicy and crunchy fried chicken from Murshidabad

Information
Vegetarian
Non-Vegetarian

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KOSHA MANGSHO



DHAKAI MANGSHO

MAIN COURSE - MUTTON

KOSHA MANGSHO (4 PCS)
Tenderized mutton in a spicy Bengali-style dark gravy

DHAKAI MANGSHO (4 PCS)
Mutton cooked in Dhaka style gravy with exotic spices

MANGSHER JHOL (4 PCS)
Tender mutton cooked in a light gravy

LAL KEEMA
Spicy minced mutton

KNACHA LONKA MANGSHO (4 PCS)
Tender mutton pieces cooked with roasted green chillies and bell peppers giving the dish a robust chilli flavour

GONDHORAJ MANGSHO (4 PCS)
Tender mutton cooked in fragrant lime gravy with zest

MOURI MANGSHO (4 PCS)
Robust fennel flavoured mutton in mellow gravy

MEZBANI MANGSHO (4 PCS)
Succulent mutton curry with an array of roasted spices cooked over slow fire

MUTTON MIRIK (4 PCS)
Mountain-style mutton, slow-cooked with a robust house-blend of aromatic spices

Information
Vegetarian
Non-Vegetarian

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NOLEN GURER ICE CREAM

CHUTNEY

- **AAMER CHUTNEY & PAPAD**
  Sweet & sour, syrup-ey mango relish
- **ANARASHER CHUTNEY & PAPAD**
  Fragrant sweet & sour pineapple relish
- **AAMSOTTO KHEJURER CHUTNEY & PAPAD**
  Mango fruit leather, date palm and tomato relish
- **ALU BUKHARA (PLUM) CHUTNEY & PAPAD**
  Sweet & tangy plum relish



AAM DOI

DESSERT

- **DAAB ICE CREAM**
  Green coconut ice cream with tender coconut chips
- **NOLEN GURER ICE CREAM**
  Date palm flavoured ice cream topped with date palm syrup
- **ROSOGOLLA (2 PCS)**
  Soft, spongy sweet made from chhena, soaked in sugar syrup
- **MISHTI DOI**
  Curd made with caramelized sugar

Information
Vegetarian
Non-Vegetarian

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*Items are subject to availability



AIBUROBHAAT SORSHE ELISH THALI

AIBURO BHAAT SPECIAL THALI

Served with Luchi, Alur Dom, Plain Rice, Sona Muger Dal, Five types of Bhaja, Shukto, Chhanar Dalna, Katla Peti Bhaja, Basanti Pulao, Moshla Murgi, Dhakai Mangsho, Salad, Chutney of the day, Papad, Sondesh, Misti Doi, Rosogolla & Paan.

- KATLA KALIA
- PABDAR JHAL
- BHETKIR JHAL
- CHINGRI MALAIKARI
- SORSHE ELISH

Information
Vegetarian
Non-Vegetarian

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MAHABHOJ THALI

Served with Plain Rice, Sona Muger Dal, Basanti Pulao, Luchi (2 Pcs), two types of bhaja of the day, two types of Sabji of the day, Salad, Chutney of the day, Papad & Misti

- CHHANAR DALNA
- DHOKAR DALNA
- KATLA KALIA & KOSHA CHICKEN
- KATLA KALIA & KOSHA MUTTON
- PABDAR JHAL & KOSHA CHICKEN
- PABDAR JHAL & KOSHA MUTTON
- KATLA KALIA & BHETKI PATURI
- BHETKI PATURI & KOSHA CHICKEN
- BHETKI PATURI & KOSHA MUTTON
- MOSHLA CHINGRI & KOSHA CHICKEN
- MOSHLA CHINGRI & KOSHA MUTTON
- SORSHE ELISH & KOSHA CHICKEN
- SORSHE ELISH & KOSHA MUTTON
- BHETKI PATURI & MOSHLA CHINGRI
- BHETKI PATURI & KALO JEERE ELISHER JHOL



MAHABHOJ ELISH & MUTTON THALI

Information
Vegetarian
Non-Vegetarian

5% Gst & packaging charges as applicable
*Items are subject to availability

BHOJ THALI

Served with Luchi, Alur Dom, Plain Rice, Sona Muger Dal, Bhaja of the day, Sabji of the day, Salad, Chutney of the day, Papad & Misti

- CHHANAR DALNA
- DHOKAR DALNA
- KATLA KALIA
- PABDAR JHAL
- BHETKI PATURI
- MOSHLA CHINGRI
- SORSHE ELISH
- CHICKEN KOSHA
- MUTTON KOSHA



SORSHE ELISH BHOJ THALI

Information
Vegetarian
Non-Vegetarian

5% Gst & packaging charges as applicable
*Items are subject to availability

Hatibagan (+91 7595 077 701)
152/1, Bidhan Sarani, Kolkata-700006 (Opposite Hatibagan Rupbani Cinema)

Golpark (+91 7595 077 702)
62, Ballygunge Gardens, Kolkata-700019 (Near Golpark Post Office)

Salt Lake (+91 7595 077 703)
FE 18, Ground Floor, Sector 3, Salt Lake, Kolkata-700106(Central Park Gate No.2)

Chinar Park (+91 7595 077 704)
AS/234/2-04, Kaikhali, Chinar Park, Kolkata-700052 (Near Kutchina Building)

Ripon Street (+91 7595 077 705)
1/IC, Ripon Street, Kolkata-700016 (Near Park Street)

Central Kitchen, Ruby Area (Only Takeaway & Delivery) (+91 7595 077 706)
Near Meghnad Saha Institute of Technology, Anandapur Rd, Kolkata, West Bengal 700150 (Behind Urbana Complex)

Jadavpur (+91 7595 077 707)
126, Raja S. C. Mallick Road, Kolkata-700032 (Near Jadavpur Sulekha More)

Behala (+91 7595 077 708)
12, Mondal Para 1st Lane , James Long Sarani, Kolkata-700034 (Near Behala M . P. Birla)

Nagerbazar (+91 7595 077 709)
507/4 Jessore Road , Devendra Nagar, Nagerbazar, South Dumdum, Kolkata-700074 (Below Senco Gold & Diamonds)

Barasat (+91 7595 077 710)
35B, Jessore Rd, Rathtala, Madhyamgram, Kolkata-700127 (Opposite Barasat Auto Emission Testing Center)

Birati (+91 7595 077 717)
184/1 , Jessore Road, Rajbari Colony, Birati, Kolkata , West Bengal 700081 (Above Axis Bank Birati Branch)

Sodepur (+91 7595 077 718)
Barrackpore Trunk Rd, No.4 & Deshbondhu Nagar, Sodepur, Kolkata, West Bengal-700114 (Near Swadeshi More)

Kalyani (+91 7595 077 719)
B-7/19(s), Kalyani , Nadia, West Bengal - 741235 (Near Central Park, Beside RBL Bank)

Serampore (+91 7595 077 720)
109 N.S Avenue, Serampore, West Bengal-712201 (Opposite to Relience Trends)

NewDigha (+91 7595 077 715)
Gr Floor, DSDA (Digha Sankarpur Development Authority) Building (Jahaj Bari), New Digha-721428
(Near Amarabati Park 0.8km from Digha Railway Station)

Bidhan Road (+91 7595 077 712)
242/63/6/6, Bidhan Road, P.O- Siliguri, P.S- Siliguri-734001 (1st Floor, Paro Residency)

City Center (+91 7595 077 711)
1/7, (Plot No. C-3),Satyajit Roy Sarani, Doctor's Colony, City Center, Durgapur, West Bengal 713216 (Near DCB Bank)

Indiranagar (+91 7595 077 721)
Salarpuria Plaza, 1st Floor, Chinmaya Mission Hospital Rd, Binnamangala, Indiranagar, Bengaluru, Karnataka 560038
(Opposite of Indiranagar Metro Station)

Brookefield (+91 7595 077 716)
1st floor, No. 18 & 19, Opulence By Energen Works, No. 6/5, Brookefield Main Rd Thubarahalli, Bengaluru, Karnataka 560037
(Above Starbucks)

Kalyan Nagar (+91 7595 0777 14)
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