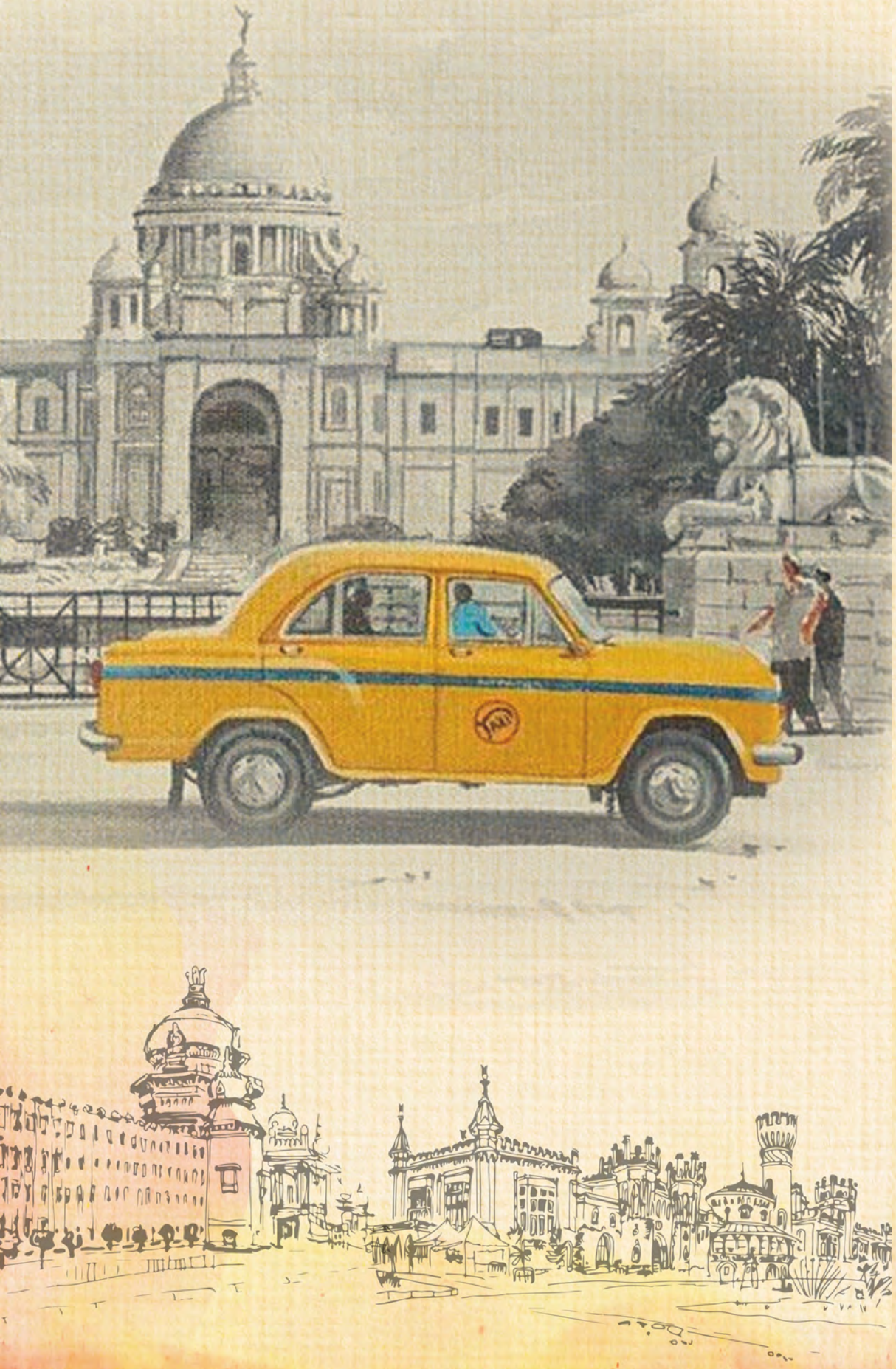
Koshe Kosha

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 SORBOT**
  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

- **AERATED DRINK**

- **PACKAGED DRINKING WATER**

Information
- Vegetarian
- Non-Vegetarian

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



AAM CHHANAR CUTLET

STARTER - VEG

- **MOCHAR CHOP**
  Spicy banana blossom croquette
- **POSTOR BORA**
  Bengali style poppy seed croquette
- **AAM CHHANAR CUTLET**
  Spicy and sour cottage cheese cutlet
- **THOR KORAISHUTIR CHOP**
  Spicy banana stem and green peas croquette
- **VEG CUTLET**
  Bengali style crumbed vegetable croquette

Information
- Vegetarian
- Non-Vegetarian

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BHETKI FRY

STARTER - NON VEG

BHETKI FRY
Bengali style crumbed bhetki cutlets

BHETKI PARATHA
Bhetki flakes wrapped in paratha

KASUNDI BHETKI
Bhetki chunks cooked in clay oven with Bengal's own mustard sauce

BHETKI CHINGRIR MELBONDHON
Deep fried crumbed bhetki fillets topped with shrimps

DIM CHINGRIR DEVIL
Traditional egg devils stuffed with shrimps

CHINGRIR CUTLET
Crumbed prawn cutlets

MON MATAL CHINGRI
Spicy oven cooked prawns served with flambé

FISH KABIRAJI
Colonial influenced fish coverage cutlets

FISH ROLL
Spicy mashed fish wrapped in bhetki slices

MOROLA MACHHER PIYAJI
Nethili / morola and onion fritters

Information
- Vegetarian
- Non-Vegetarian

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



GONDHORAJ CHICKEN BITES

- **CHICKEN CUTLET**
  Crumbed chicken cutlets
- **CHICKEN KABIRAJI**
  Colonial influenced chicken coverage cutlets
- **GONDHORAJ CHICKEN BITES**
  Minced poached chicken roundels tossed in gondhoraj sauce
- **GONDHORAJ CHICKEN SALT & PEPPER**
  Crispy fried chicken tossed in gondhoraj sauce
- **MURSHIDABADI MURGI**
  Red hot spicy and crunchy fried chicken chunks
- **MUTTON PANTHERAS**
  An Anglo Indian mutton patty
- **KEEMA ROLL**
  Baked paratha stuffed with spicy mutton mince



Information
- Vegetarian
- Non-Vegetarian

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KNACHA LONKA CHICKEN TIKKA

TANDOOR

- **KASUNDI PANEER TIKKA**
  Clay oven cooked cottage cheese chunks with Bengal's own mustard sauce

- **AJWAINI PANEER TIKKA**
  Clay oven cooked cottage cheese chunks with ajwain flavour

- **DHOKAR SHEEKH KEBAB**
  Deep fried spicy sheekh made of split Bengal gram

- **TANDOORI KASUNDI POMFRET**
  Whole pomfret cooked with mustard sauce in clay oven

- **KNACHA LONKA CHICKEN TIKKA**
  Clay oven cooked succulent chicken chunks with capsicum and green chilli paste

- **MURGIR MALAI KEBAB**
  Mellow and creamy oven cooked chicken chunks

- **DHONEPATA MURGIR KEBAB**
  Clay oven cooked chicken chunks with coriander paste and powder

- **SHEELEY BATA CHINGRI MURGIR KEBAB**
  Chicken slivers stuffed with stone ground spicy shrimps, cooked in clay oven

- **PAANCH FORON MUTTON SHEEKH KEBAB**
  Spicy mutton sheekh kebab with Bengal's five spice powder



Information
- Vegetarian
- 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, green peas & ghee

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

- **MASOOR DAL**
  Home style cooked red lentils

- **MACHHER MATHA DIYE DAL**
  Fried fish heads cooked in sona moong dal

Information
- Vegetarian
- Non-Vegetarian

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JHINGE ALU POSTO

MAIN COURSE - VEG

- **ALUR DOM**
  The legend, Dum-Alu
- **SADA ALUR TORKARI**
  A Bengali household potato curry with nigella seeds
- **ALU PHOOLKOPI**
  Alu-Gobhi in a fragrant gravy with green peas
- **JHINGE ALU POSTO**
  Rich & flavourful ridge gourd and potato cooked with poppy seed paste
- **MOCHAR GHONTO**
  Stir fried sweet and spicy banana flowers
- **SHUKTO**
  Traditional Bengali sweet & bitter mixed vegetables dish in mellow gravy
- **POTOLER DORMA**
  Pointed gourd stuffed with cottage cheese & spices dunked in flavourful gravy
- **ECHOR KALIA**
  Raw Jackfruit cooked in onion and tomato gravy



Information
- Vegetarian
- Non-Vegetarian

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SHUKTO

- **BEGUNER SHIRAJI**
  Flavourful & rich brinjal curry
- **SOBJIR DAL**
  Split moong lentils cooked with veggies
- **SOBJIR MAKHAMAKHI**
  Assorted veggies cooked in Bengali style
- **DHOKAR DALNA**
  Chana dal cakes cooked in cumin and ginger gravy
- **KORAISHUTIR DHOKA**
  Green peas cakes deep fried and cooked in onion and tomato gravy
- **CHHANAR DALNA**
  Cardamom seasoned cottage cheese balls cooked in Bengali style gravy
- **CHHANAR KALIA**
  Cottage cheese cubes in spicy onion tomato gravy
- **CHHANAR PATURI**
  Mashed cottage cheese mixed with mustard paste wrapped in banana leaf and steamed to perfection
- **ABHINOBO CHHANAR TIKKA MOSHLA**
  Specially curated cottage cheese tikka masala
- **KOPIR ROAST**
  Cauliflower florets in rich and creamy gravy

Information
- - Vegetarian
- - Non-Vegetarian

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BHETKI PATURI

MAIN COURSE - EGG

DIM KOSHA
Hard fried boiled eggs in spicy onion and tomato gravy

MAIN COURSE - FISH

CHITOL MUITHA
Boneless chitol (Clown fish) fist moulded dumplings cooked in a spicy gravy

BHETKIR JHAL
Boneless bhetki cooked in spicy onion and tomato gravy

BHETKI PATURI
Steamed leaf wrapped bhetki fish in mustard paste

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

ROSHUN BHAPA BHETKI
Bhetki steamed in pickled garlic sauce

GONDHORAJ BHETKI
Bhetki chunks cooked in mellow gravy with a hint of gondhoraj lemon

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



Information
- Vegetarian
- Non-Vegetarian

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DAAB CHINGRI BAGDA

- **MOSHLA CHINGRI (8 PCS)**
  Spicy prawns curry, with a hint of mustard
- **DAAB CHINGRI (8 PCS)**
  Prawns mixed with heart warming spices cooked in tender coconut
- **ECHOR CHINGRI**
  Raw jackfruit chunks cooked with delectable spices and shrimps
- **MOCHA CHINGRI**
  Banana blossom cooked with garam masala and shrimps
- **LAU CHINGRI**
  Bottle gourd and shrimps tossed with ginger and cumin
- **KOCHU PATA BHAPA CHINGRI**
  An all time Bengali favourite, shrimps cooked with mustard paste and colocasia leaves
- **BATI CHINGRI**
  Shrimps slow cooked with potato, onions and tomato
- **NARKEL BATA CHINGRI (8 PCS)**
  Prawns cooked with spicy coconut and poppy seed paste

Information
- Vegetarian
- Non-Vegetarian

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SORSHE ELISH

- **SORSHE ELISH**
  Hilsa cooked in mustard gravy
- **ELISH BHAJA**
  Crispy fried hilsa in cold pressed mustard oil
- **ELISH BHAPA**
  Hilsa steamed with thick mustard gravy
- **ELISH PATURI**
  Steamed leaf wrapped hilsa in mustard paste
- **KALO JEERA BEGUNER ELISH JHOL**
  Hilsa cooked with brinjal and nigella seeds, a comfort curry
- **KANKRAR JHAL**
  Spicy crab curry in rich onion gravy

Information
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- Non-Vegetarian

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POMFRET JHAL

- **KATLA KALIA**
  Katla fish cooked in an onion based gravy and nigella seeds
- **DHONEPATA KATLA**
  Katla cooked with coriander leaves and coconut milk, making it a mellow curry
- **MOROLA MACHH BHAJA**
  Small local nethili/morola fish fried in cold pressed mustard oil for heavenly crispiness
- **MOROLA MACHHER TEL JHAL**
  Small local nethili/morola fish simmered in mustard paste, mustard oil and chilli gravy. An ancient Bengali recipe
- **PABDAR JHAL**
  Pabda cooked in spicy onion and tomato gravy
- **POMFRET JHAL**
  Pomfret cooked in spicy onion and tomato gravy
- **POMFRET BHAPA**
  Pomfret steamed with thick mustard gravy

Information
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HANDI MOROGH

MAIN COURSE - CHICKEN

MURGIR JHOL
Chicken cooked in thin & light gravy with potato

MOSHLA MURGI
Spicy chicken gravy, with a hint of mustard

KOSHA MURGI
Chicken cooked in a spicy thick gravy made from melon and poppy seeds

KNACHA LONKA MURGI
Succulent chicken pieces cooked with roasted green chillies and bell peppers giving the dish a robust chilli flavour

GONDHORAJ MURGI
Chicken cooked in fragrant lime gravy with zest

HANDI MOROGH
Aromatic & flavourful chicken cooked in a clay pot

CHITTAGONGER CHICKEN
Spicy semi curried chicken from the erstwhile East Bengal

Information
- Vegetarian
- Non-Vegetarian

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KOSHA MANGSHO

MAIN COURSE - MUTTON

KOSHA MANGSHO
Tenderized mutton in a spicy Bengali-style dark gravy

DHAKAI MANGSHO
Mutton cooked in Dhaka styled gravy with exotic spices

MANGSHER JHOL
Tender mutton cooked in a light gravy

LAL KEEMA
Spicy minced mutton

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

GONDHORAJ MANGSHO
Tender mutton cooked in fragrant lime gravy with zest

HANDI MUTTON
Aromatic and flavourful mutton cooked in a clay pot

MUTTON DAKBANGLOW
A mutton curry with a special blend of spices, contains egg and potato

MEZBANI MANGSHO
Succulent mutton curry with an array of roasted spices cooked over slow fire

Information
- Vegetarian
- Non-Vegetarian

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*Items are subject to availability



CHICKEN CHNAAP

NAWABI BENGAL BLEND

MUTTON CHNAAP
Aromatic and flavourful succulent pieces of mutton cooked over slow flame

CHICKEN CHNAAP
Aromatic and flavourful succulent pieces of chicken cooked over slow flame

KOLKATA MUTTON BIRYANI
Classic Kolkata style dum cooked mutton biryani with potato and egg

KOLKATA CHICKEN BIRYANI
Classic Kolkata style dum cooked chicken biryani with potato and egg



Information
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- Non-Vegetarian

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MALAI CHINGRIR BIRYANI

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

- **KASUNDI RICE**
  Basmati rice tossed in pungent mustard sauce

- **MALAI CHINGRIR BIRYANI (8 PCS)**
  Delectable biryani cooked with cream of prawns, accompanied with malai prawn chutney

- **ELISH PULAO**
  Fragrant and delicious, Bengali style pulao with hilsa fish

Information
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- Non-Vegetarian

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KALOJIRER NAAN

INDIAN BREAD

- **LACHCHHA BAKED PARATHA**
  Layered paratha cooked in clay oven
- **LUCHI (6 PCS)**
  Bengal's puffed white pooris
- **KORAISHUTIR KOCHURI (4 PCS)**
  Spicy and fragrant green peas stuffed kachauris
- **KALOJIRER NAAN**
  Typical clay oven cooked flat bread topped with nigella seeds
- **PUR BHORA KULCHA**
  Clay oven cooked soft flatbread with spices and cottage cheese stuffing
- **TANDOORI ROTI**
  Soft Indian bread baked in clay oven

Information
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- Non-Vegetarian

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PUR DIYE BEGUN 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**
  Eggplant slices stuffed with mustard paste and deep fried
- **PUR DIYE POTOL BHAJA**
  Pointed gourd stuffed with mustard paste and deep fried
- **PAPAD (2 PCS)**
- **GREEN SALAD**
- **GONDHORAJ SALAD**
  Brunoised vegetable tossed with olive oil and a hint of Gondhoraj lemon
- **MIX VEG RAITA**
  Yogurt dip with brunoised raw veggies and spices

Information
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BAKED ROSOGOLLA

CHUTNEY

- **AAMER CHUTNEY & PAPAD**
  Sweet & sour, syrupy mango relish served with a papad
- **ANARASHER CHUTNEY & PAPAD**
  Fragrant sweet & sour pineapple relish served with a papad
- **AAMSOTTO KHEJURER CHUTNEY & PAPAD**
  Mango fruit leather, date palm and tomato relish served with a papad

DESSERT

- **DAAB ICE CREAM**
  Tender coconut flavoured ice cream
- **NOLEN GURER ICE CREAM**
  Palm jaggery flavoured ice cream
- **MISHTI DOI**
  Caramelized sweet curd
- **BAKED ROSOGOLLA**
  Baked hot spongy rasgullas topped with evaporated milk

Information
- Vegetarian
- Non-Vegetarian

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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, Mishti Doi, Rosogolla & Paan.

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

Information

- Vegetarian
- Non-Vegetarian

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Koshe Kosha

Come Experience Bengal With Us!

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