



THE LENSURY

JOURNEY THROUGH

India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK

A CULINARY JOURNEY OF...

Kolkata

2 COURSES

£26

3 COURSES

£29.50

STEP INTO KOLKATA'S KITCHENS, WHERE SUBTLE SWEETNESS MEETS BOLD SPICES. INDULGE IN FRAGRANT FLAVOURS, CRISP BREADS, AND TIME-HONOURED SWEETS THAT DEFINE THE CITY'S LOVE FOR FOOD.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

MURG RESHMI KEBAB

Tender chicken marinated in cream and mild spices, grilled to perfection.

PANEER TIKKA (VEG)

Cottage cheese cubes marinated in spiced yogurt, cooked in a traditional tandoor.

Main Course Curries

LAMB KOSHA

A rich, slow-cooked lamb curry with bold spices and caramelized onions.

CHICKEN REZALA

Aromatic chicken curry in a yogurt and cashew-based white gravy, subtly spiced and luxurious.

ALOO GOBI (VEG)

Classic potato and cauliflower curry with turmeric, cumin, and fresh coriander.

CHHANA'R DALNA (VEG)

Homemade paneer in a tomato-based curry with traditional Bengali spices.

Rice, Bread & Sides

TADKA DAL

Yellow lentils tempered with garlic, cumin, and a touch of ghee.

INDIAN BREADS

Naan, Roti, and Luchi (Bengali puffed bread).

STEAMED BASMATI RICE

Salads

CUCUMBER & MINT RAITA
BEETROOT & PEANUT CHAAT
RAW MANGO SLAW

Accompagniments

CORIANDER-MINT CHUTNEY
TAMARIND-DATE CHUTNEY
CRISPY POPPADOM

Dessert

PAYESH (PAES)

Traditional Bengali rice pudding made with slow-cooked milk, cardamom, and jaggery.