

## RICE & BREADS

Accompaniments fit for a king, perfectly balanced to complete the feast.

Basmati Pilau Rice (V)	£4.00
Onion & Garlic Rice (V)	£4.50
Steamed Basmati Rice (V)	£4.00
Cumin & Mushroom Pilau (V)	£4.50
Naan (V)(G)(D)	£3.75
Peshawari Naan (V)(G)(D)(N)	£4.50
Garlic Naan (V)(G)(D)	£4.45
Stuffed Keema Naan (G)(D)	£4.70
Onion Kulcha (V)(G)(D)	£4.50
Chilli Cheese Naan (V)(G)(D)	£4.70
Bhatura (V)(G)(D)	£3.90
Tawa Chapatti (V)(G)	£3.00
Tandoori Roti Buttered (V)(G)(D)*	£3.05
Laccha Paratha (V)(G)(D)*	£4.35
Stuffed Aloo Paratha (V)(G)(D)*	£4.70
Fries (V)	£4.05
Masala Fries (V)	£4.35

## SUNDRIES

Poppadoms [Inclusive Of Chutneys] (V)	£1.75 Each
Raita (V)(D)	£2.65
Natural Yoghurt (V)(D)	£2.55
Lime Pickle (V)	£1.70
Chilli Pickle (V)	£1.70
Mango & Onion Seed Chutney (V)	£1.60
Apple & Mint Chutney (V)	£1.60
Spicy Onion Chutney (V)	£1.60
Mix Leaf Salad (V)	£3.00
Tomato, Onion & Cucumber Salad (V)	£3.50
Desi Onion Salad (V)	£3.50
Desi Salad (V)	£3.95

## THE CLUB

*Namaste and a very warm welcome to The Calcutta Club... where we invite you to enjoy the experiences of the sporting Maharajas of India.*

The literal translation of Maharajas, Maha meaning "great" and Raja "king", were the rulers of the greatest states in India, truly powerful and wealthy enough to be considered 'great' monarchs. With teams of chefs and the widest selection of ingredients available, their love of food and sports, especially polo "The Sport of Kings", is legendary.

Once the polo games reach a finale, the feasting begins. The Maharajas are so keen to impress their visiting guests (Meheman) with their sporting prowess... and even more so with their culinary offerings. The presentation and quality of the food being so impressive that the dinner (Bhojan) would take prime position within the occasion.

Social events in India, none more so than "The Sport of Kings", are celebrated with mass gatherings and elaborate food offerings. With such a mouth-watering array offered within the banquet, and so memorable, the visiting Maharaja would benchmark the evening in order to better it at the next match. Multiple dishes from all regions in India created with the freshest ingredients, and tastes perfectly blended, served with the finest of rice and wonderful selection of fresh local breads, all prepared by the best team of chefs.

Recipes are prepared using only the finest and freshest ingredients, and passed from generation to generation, with families of chefs (Rasaoiya) still serving the same Royal families to this day. The knowledge and skills are as important as the ingredients when preparing dishes that are not only aromatic and full of flavour, but impressive and memorable. The chefs and butlers (Khhansama) are highly regarded, as they are the ones with the responsibility to ensure every guest has the best possible experience.

*Our aim at The Calcutta Club is to make every occasion exceed expectations, and make it an exceptional and memorable experience.*



**CALCUTTA CLUB**



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## FIRST CHUKKA

Starters to tantalise your palate, majestic flavours to indulge or share.

### “RASOIYA'S CHOICE”

In a busy Maharaja's kitchen the Chef's Choice dishes are the most highly regarded on the menu.

## SECOND CHUKKA

It's time for the main event; hot and spicy, mild and fragrant, light and dry, a wealth of regional choice awaits, timeless classics and future favourites.

### “RASOIYA'S CHOICE”

In a busy Maharaja's kitchen the Chef's Choice dishes are the most highly regarded on the menu.

## CLUB SPECIALS

The best of India, authentic regional selections created for you with our special club twist.

### Chicken Hariyali Tikka

£8.95 (D)  
*Fillets of chicken breast in a marinade of coriander, mint & spinach.*

### Kesari Malai Tikka

£8.95 (D)  
*Fillets of chicken breast marinated with cheese, fresh cream, yoghurt, saffron & green cardamom.*

### Lal Murgh Tikka

£8.95 (D)  
*Fillets of chicken breast infused with hung yoghurt, roasted cumin & coriander.*

### Tandoori Lamb Cutlets

£9.95 (D)  
*Tender Lamb cutlets marinated with freshly ground spices, fresh ginger & garlic.*

### Anghari Boti

£9.95 (D)  
*Succulent fillets of lamb marinated with black pepper, dry-roasted cloves & green cardamom.*

### Galafi Seekh Kebab

£9.90 (D)\*  
*Grounded leg of lamb with an array of freshly pounded herbs & spices, and finely diced bell pepper.*

### Punjabi Vegetable Samosa

£7.95 (V) (G) (D) \*  
*A succulent mix of potato, garden peas & cumin in a pastry casing. Served with Channa Masala.*

### Chana Puri (V) (G) (D) \* or King Prawn Puri (G) (D) \*

Chana £7.95 King Prawn £11.35  
*Chickpeas or king prawns pan-roasted and set on a puri-bread. Dressed with red onions & a trio of chutneys.*

### Aloo Tikki Chaat

£8.50 (V) (D) \*  
*Potato patties dressed with spiced chickpeas, yogurt, tamarind, mint chutney, onions, pomegranate & crunchy sev.*

### Onion Bhajee

£7.95 (V)  
*Sliced onions in a light chickpea batter. Served with a homemade red pepper chutney.*

### Dakshin Tandoori Salmon

£10.75 (D)  
*Marinated and charred with yoghurt, coconut, garam masala & chilli.*

### Kerala Chilli Prawns

£11.35 (D)  
*Tangy and aromatic prawns with onion, garlic & bell pepper. Typical of Kerala's coastline.*

### Amrithsari Masala Fish

£10.25 (D) \*  
*Lightly battered cod fillets with ginger, garlic, lemon & Kashmiri chilli.*

### Platter for 2

Chicken	£17.50 (D)
Lamb	£19.25 (D)
Seafood	£21.95 (D)
Vegetable	£16.95 (G) (D) *

### Korma

Chicken £15.95 (D)  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Rich, fragrant and creamy with cinnamon, cardamom, cloves & mango.*

### Chilli Garlic

Chicken £15.95  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Kashmiri sun-dried chilli and roasted garlic sauce.*

### Saag

Chicken £15.95 (D) \*  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Fresh spinach & mustard greens, infused with ginger, garlic, roasted cumin and coriander seeds.*

### Nagpuri Goat

£18.50  
*Slow simmered pot roast with a complex Nagpuri masala mix and roasted ginger & garlic.*

### Boatman's Fish Curry

[Taste of Kerala]  
£20.95  
*A choice of monkfish or king prawns in a coconut sauce with fresh curry leaves, mustard seeds & tamarind.*

### Hyderabadi Chicken

Dham Biryani  
£19.95 (D) \*  
*Slow cooked in a sealed pot, chicken fillet & basmati rice with glazed onions, fresh mint leaves & coriander. Served with a side order of daal & raita.*

### Lal Mass (Madras)

£17.95  
*Fillet of "leg of lamb" simmered with roasted Kashmiri red chilli, cumin, coriander & pan-roasted plum tomatoes.*

### Kashmiri Rogan Josh

Chicken £15.95 (D) \*  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Simmered in a traditional Kashmiri masala with tomatoes, cardamom & fenugreek.*

### Punjabi Karahi

Chicken £15.95 (D) \*  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Simmered with roasted tomatoes, peppers, sliced onions, garlic & ginger. Finished with fresh coriander.*

### Tikka Masala

Chicken £16.25 (D) (N)  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Rich & creamy tomato-based, with a blend of aromatic spices.*

### Butter Chicken

Chicken £16.25 (D) (N)  
\* (Lamb £1.75 surcharge)  
\* (Prawns £4.00 surcharge)

*Simmered in a butter masala sauce with fresh cream, tomatoes & cashew-nut paste.*

### South Indian Lamb Biryani

£20.95  
*Slow cooked lamb fillet steamed with basmati rice, fresh curry leaves & roasted spice mix. Served with a moilee sauce.*

### South Indian Seafood Biryani

£23.95  
*King prawns, monkfish, scallops and salmon steamed with basmati rice, fresh curry leaves and seafood spices. Served with a moilee sauce. "Truly Heavenly".*

## FROM THE TANDOOR

Traditionally roasted, perfectly spiced.  
Served with rice, salad and an accompanying sauce.

### Tandoori Chicken £18.50 (D) / Chicken Tikka £18.25 (D)

*Fillet of chicken breast marinated overnight with an eclectic mix of freshly pounded herbs & spices.*

### Tandoori Shashlic Paneer £18.95 (V) (D) | Chicken £18.95 (D)

*Chicken tikka or Indian cottage cheese in a marinade of hung yoghurt, aromatic spices roasted with peppers, onions & tomatoes.*

### Tandoori Mango Prawns £22.95 (D)

*Marinated with fresh mango Kashmiri chilli, ginger, garlic & coriander.*

### Tandoori Combination £22.95 (D)

*A selection of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Mango Prawn & Anghari Boti.*

## VEGETARIAN SELECTION

Experience amazing flavours and textures with our expertly prepared vegetarian creations.

### Paneer Makani (V) (D) (N) Main £15.95 Side £10.50

*Indian cottage cheese simmered in a butter masala sauce with fresh cream, tomatoes & cashew-nut paste.*

### Karahi Paneer (V) (D) Main £15.95 Side £10.50

*Indian cottage cheese simmered with fresh tomatoes, sliced onions, roasted peppers, garlic & ginger. Finished with fresh coriander.*

### Bombay Aloo (V) Main £12.50 Side £8.85

*Pan-fried potatoes with ginger, roasted garlic, & freshly pounded garam masala.*

### Bhindi Dupiaza (V) Main £14.50 Side £10.25

*Okra and onions sautéed with tomatoes and a blend of spices. Resulting in a lightly tangy, savory, crisp finish.*

### Tadka Dal Panchmel (V) (D) \* Main £11.50 Side £8.15

*Eclectic mix of five lentils with a roasted panchmel masala.*

### Dal Makhani (V) (D) Main £12.95 Side £9.10

*Whole urid lentils overnight soaked, and simmered with roasted cumin, succulent plum tomatoes & ginger. Finished with fresh cream & Makhan.*

### Saag Bhajee (V) (D) \* Main £12.95 Side £9.10

### Saag Paneer (V) (D) Main £15.95 Side £10.50

*Fresh spinach and mustard greens pan-roasted with ginger, garlic and fenugreek. "With or without paneer"*

### Aloo Bengan (V) Main £14.50 Side £10.45

*Pan-roasted aubergine and baby potatoes with roasted ginger, garlic and tomatoes.*

### Vegetable Jalfrazie (V) Main £13.75 Side £9.55

*Pot-roasted seasonal vegetables with cumin, sliced red onions & tomatoes.*

### Channa Aloo Masala (V) Main £12.50 Side £9.10

*Chickpeas simmered with fresh tomatoes, roasted ginger, garlic & cumin with a hint of channa masala. Traditionally eaten with Bhutura bread 'Chole Bhature'.*

### Til Gobi (V) Main £13.50 Side £9.50

*Pan-roasted cauliflower with turmeric, ginger, garlic and coriander. Finished with roasted sesame seeds.*

### Vegetable Biryani (V) (D) \* Main £18.95

*Pot-roasted vegetable & basmati rice with fresh mint & coriander, julienne ginger & Biryani masala served with a side of yoghurt raita.*

## EUROPEAN SELECTION

Taste options for all, freshly prepared in the club kitchen.

### Chicken Breast With Red Pepper Sauce (D) \* £20.50

*Roasted breast fillet with pan-fried vegetables in a garlic & red pepper sauce.*

(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts

(V) Suitable for Vegetarians (\* Dairy Free on Request

Acute allergy sufferers, please highlight your requirements.

Please note - Our kitchen also handle all major allergens including nuts, dairy and gluten.

The restaurant operates a minimum cover charge for your food bill of £15.00 per person.