

## 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 (D) (V) (G)	£3.75
Peshwari Naan (D) (V) (G) (N)	£4.50
Garlic Naan (D) (V) (G)	£4.45
Stuffed Keema Naan (D) (G)	£4.70
Onion Kulcha (D) (V) (G)	£4.50
Chilli Cheese Naan (D) (V) (G)	£4.70
Tawa Chapatti (V) (G)	£3.00
Tandoori Roti (V) (G) (D) *	£3.05
Laccha Paratha (V) (G) (D) *	£4.35
Stuffed Aloo Paratha (V) (G) (D) *	£4.70
Fries (V)	£4.05

## 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 Chutney with Onion Seed (V)	£1.60
Apple & Mint Chutney (V)	£1.60
Spicy Onion Chutney (V)	£1.60
Mix Leaf Salad (V)	£3.00
Tomato, Cucumber & Onion Salad (V)	£3.50

## 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.

## CLUB SPECIALS

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

**Chicken Tikka Hara-masala**  
£7.95 (D)

*Fillet of chicken breast infused in a marination of fresh mint, spinach & basil.*

**Narial Malai Tikka**  
£7.95 (D)

*Chicken breast fillet marinated with fresh creamed coconut, white pepper & green cardamom roasted over charcoal.*

**Lal-Mirchi Kebab**  
£7.95 (D)

*Tender fillet of chicken marinated with smoked yoghurt, sun-dried Kashmiri red chilli & roasted cinnamon.*

**Chicken Platter**  
[For two]  
£15.10 (D)

*A mouth-watering combination of the above three.*

**Tandoori Lamb Cutlets**  
£8.80 (D)

*Tender Lamb cutlets marinated with freshly grounded spices, fresh ginger & garlic.*

**Anghari Boti**  
£8.80 (D)

*Succulent fillet of lamb marinated with black pepper, dry-roasted cloves & green cardamom.*

**Kakori Seekh Kebab**  
£8.80 (D)

*Ground lamb infused with an array of freshly pounded herbs, spices with roasted onions & peppers. Smoked over charcoal in a tandoor.*

**Tandoori Lamb Platter**  
[For two]  
£16.80 (D)

*A mouth-watering combination of the above three.*

**Punjabi Vegetable Samosa**  
£7.95 (V) (G) (D) ✱

*A mix of seasonal vegetables in a pastry casing served on a bed of spicy chickpeas.*

## 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.

**Karwari Chicken**  
£14.95

*Fillet of boneless chicken thighs marinated with Karwari masala, cooked with fresh coconut & sun-dried Kashmiri red chillies.*

**Chilli Garlic Chicken**  
£14.95

*\*[Lamb £2.25 surcharge]  
\*[King Prawns £4.25 surcharge]*

*Breast of chicken fillet in a Kashmiri sun-dried chilli & roasted garlic sauce.*

**Chicken Saag**  
£14.95 (D) ✱

*\*[Lamb £2.25 surcharge]  
\*[King Prawns £4.25 surcharge]*

*Tender chicken with fresh spinach infused with fresh ginger, garlic, roasted cumin & coriander seeds.*

**Lamb Nihari**  
£17.25 (G)

*Slow cooked fillet of lamb simmered with turmeric & nihari masala mix in a sealed pot, garnished with julienne sliced fresh ginger & fresh mild chillies.  
[Highly recommended with a side of laccha paratha].*

**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**  
£18.85 (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.*

**Chicken Tandoori (D)** £16.95  
**Chicken Tikka (D)** £15.95

*Fillet of chicken breast marinated over night with an eclectic mix of freshly pounded herbs & spices, hung yoghurt and cold press mustard oil. Served with fresh leafsalad and a side sauce.*

**Tandoori Paneer Shashlik**  
£16.50 (D) (V)

*Indian cottage cheese in a marinade of hung yoghurt, fresh herbs & spices, grilled in a tandoor with bell peppers and red onions.  
Served with fresh leaf salad and a side sauce.*

**Lal Mass (Madras)**  
£17.25

*Chunks of lamb leg fillet simmered with roasted Kashmiri red chilli peppers, crushed cumin, coriander & pan-roasted plum tomatoes. Finished with fresh coriander leaves.*

**Kashmiri Rogan Josh Chicken**  
£14.95 (D) ✱

*\*[Lamb £2.25 surcharge]  
\*[King Prawns £4.25 surcharge]  
A popular Kashmiri dish simmered in a traditional Kashmiri masala blended with tomatoes, green cardamom & fenugreek.*

**Punjabi Karahi Chicken**  
£14.95 (D) ✱

*\*[Lamb £2.25 surcharge]  
\*[King Prawns £4.25 surcharge]*

*Choice of meat simmered with roasted tomatoes & peppers, sliced onions, garlic & ginger. Finished with fresh coriander.*

**Saunf Gosht**  
£17.25

*Prime fillet of lamb simmered over slow heat in a fresh ginger, garlic & fennel sauce with a light dash of coconut milk.*

**Butter Chicken**  
£15.25 (D) (N)

*Bite sized tandoori chicken fillets simmered in a butter masala sauce with fresh cream, tomatoes & cashew-nuts 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, monk-fish, scallops and salmon steamed with basmati rice, fresh curry leaves and seafood spices. Served with a moilee sauce.  
“Truly Heavenly”*

**Ajwani Jinga**  
£20.95 (D)

*“To die for” Jumbo prawns in a marinade of caraway seeds and fresh ginger. Char-grilled in a tandoor and served with dressed leaf salad and side sauce.*

**Tandoori Combination**  
£20.95 (D)

*A selection of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Mango Prawn & Anghari Boti, Served with salad and side sauce.*

## TIMELESS CLASSICS

Timeless classics that need no introductions.

	Chicken	Lamb	King Prawns
Tikka Masala (D) (N)	£15.25	£2.25 extra	£4.25 extra
Dansac (D) ✱	£14.95	£2.25 extra	£4.25 extra
Dupiaza	£14.95	£2.25 extra	£4.25 extra
Madras	£14.95	£2.25 extra	£4.25 extra
Korma (D)	£14.95	£2.25 extra	£4.25 extra

## VEGETARIAN SELECTION

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

**Karahi Paneer (V) (D)** Main £14.75 Side £10.45  
*Indian cottage cheese simmered with fresh tomatoes, sliced onions, roasted peppers, garlic & ginger. Finished with fresh coriander.*

**Bombay Aloo (V)** Main £11.95 Side £8.75  
*Pan-fried potatoes with ginger, roasted garlic, & freshly pounded garam masala.*

**Bhindi Amchuran (V)** Main £14.25 Side £10.25  
*Fresh okra with sliced red onions, julienne mango & mustard seeds.*

**Tadka Dal Panchmel (V) (D) ✱** Main £10.95 Side £7.95  
*Eclectic mix of five lentils with a roasted panchmel masala.*

**Dal Makhani (V) (D)** Main £11.95 Side £8.75  
*One of the all-time favourites from Punjab. Whole urid lentils simmered overnight with roasted cumin, succulent plum tomatoes & fresh ginger. Finished with fresh cream & makhan.*

**Saag Bhajee (V) (D) ✱** Main £11.95 Side £8.75  
*(Punjabi Saag)  
Fresh spinach, pan-roasted with ginger, garlic and fenugreek.*

**Saag Paneer (V) (D)** Main £14.75 Side £10.45  
*The heart & soul of Punjabi food. Indian cottage cheese with fresh spinach, roasted ginger, garlic & fenugreek.*

**Achari Bengan (V)** Main £14.25 Side £10.45  
*Pan-roasted aubergines with caramelized onions, tomatoes, roasted ginger, garlic & achari masala mix.*

**Seasonal Vegetable Jalfrazie (V)** Main £12.45 Side £9.10  
*Pot-roasted seasonal vegetables with baby cumin, sliced red onions & tomatoes.*

**Channa Aloo Masala (V)** Main £11.95 Side £9.10  
*Chickpeas simmered with fresh tomatoes roasted ginger, garlic & cumin with a hint of channa masala.*

**Vegetable Biryani (V) (D) ✱** Main £16.95  
*Pot-roasted vegetable & basmati rice with fresh mint & coriander, julienne ginger & Biryani masala served with a side of yoghurt raita.*

**Aloo Gobi (V)** Main £12.45 Side £9.10  
*Pan-roasted cauliflower & potatoes with sesame seed, turmeric, fresh ginger & coriander.*

## EUROPEAN SELECTION

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

**Chicken Breast with Roast Pepper Sauce** £18.85  
*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 are requested to highlight their requirements.

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