

Banerjee Royals

Name	Description	Price	Category	Type
Chicken Pakoda	Boneless Morsels Of Chicken Marinated With Herbs & Spices And Battered Fried.	₹300	Starter	Non-Veg
Paneer Pasanda Pakoda (6 Pcs)	Paneer Stuffed With Grated Coconut, Mint, Coriander & Other Herbs And Battered Fried.	₹320	Starter	Veg
Golden Fried Fish Vetki (1 Pc)	(Original Pure Calcutta Vetki) Crumb Coated Fresh Original Calcutta Vetki Fillet Taste Addictive On Every Bite, Serve Hot With House-Made Mustard Sauce And Fries.	₹320	Starter	Non-Veg
Murgh Afghani Tangdi Kebab (half Plate)	A Wonderful Royal Preparation Of 2 Pcs Chicken Legs Marinated In Rich Ingredients, Spices And Nut Paste.	₹320	Starter	Non-Veg
Murgh Afghani Tangdi Kebab (full Plate)	A Wonderful Royal Preparation Of 4 Pcs Chicken Legs Marinated In Rich Ingredients, Spices And Nut Paste.	₹500	Starter	Non-Veg
Murgh Tangadi Kebab	2 Pieces Chicken Leg Or Drumstick Kabab Made By Marinating The Leg Pieces In Spiced Yoghurt Based Marination & Grilled In Charcoal Clay Oven. Tangdi Kabab Are Crisp, Juicy And Succulent.	₹300	Starter	Non-Veg
Chicken Tikka Kebab (6 Pcs)	Succulent Chunks Of Boneless Chicken Marinated In Yogurt And Indian Spices, Then Threaded Onto Skewers To Be Grilled Or Baked.	₹350	Starter	Non-Veg
Chicken Hariyali Kebab (6 Pcs)	Chicken Kebab Made With Aromatic Green Masala. The Green Paste Used In This Recipe Made From Spinach, Mint, Coriander And Some Aromatic Indian Spices.	₹360	Starter	Non-Veg
Chicken Malai Kebab (6 Pcs)	Succulent Chunks Of Chicken Wrapped In Creamy Textures Of Cheese, Cream Cheese And Sour Cream Along With Spices And A Generous Squeeze Of Lime & Grilled In Charcoal Clay Oven.	₹360	Starter	Non-Veg
Paneer Tikka Kebab (6 Pcs)	Paneer Marinated Overnight In Yoghurt, Cream, Herbs & Indian Spices And Grilled In Charcoal Clay Oven.	₹360	Starter	Veg
Tandoori Chicken	2 Generous Pieces Of Chicken (210Gm To 230Gm Per Piece) Marinated In Yogurt And Generously Spiced, Giving The Meat Its Trademark Red Colour & Grilled In Charcoal Clay Oven.	₹330	Starter	Non-Veg
Chicken Bharta	Finely Shredded Boneless Chicken Cooked With A Paste Of Cashew - Melon Seeds, Tomato, And Yoghurt & Cream & Served With A Dollop Of Butter On Top.	₹350	Main Course	Non-Veg

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Dal Makhani	Slow Cooked Black Lentils On Charcoal With Tomato, Butter, Cream, Indian Herbs & Spices.	₹250	Main Course	Veg
Kadai Paneer (6 Pcs)	Chunks Of Paneer Cooked With Spicy Onion Tomato Gravy & Spices.	₹350	Main Course	Veg
Chicken Leg Curry (2 Pcs)	Chicken Drumsticks Cooked In Onion-Tomato Cashew Paste Gravy & Indian Spices.	₹340	Main Course	Non-Veg
Murgh Makhani - Indian Butter Chicken (4 Pcs)	Chunks Of Boneless Chicken Marinated Overnight, Grilled In Charcoal & Then Cooked In The Legendary Silky Makhani Sauce Made Up Of Tomato, Cream, Cashew, Butter, Honey, Indian Herbs & Spices.	₹360	Main Course	Non-Veg
Mutton Curry (2 Pcs)	Mutton curry was originally prepared putting all the ingredients together in a earthen pot and slow cooking the whole curry by wood fire on a clay oven.	₹380	Main Course	Non-Veg
Mutton Keema Curry	Minced Mutton Cooked With Onion, Tomato, And Yoghurt & Indian Spices.	₹350	Main Course	Non-Veg
Paneer Butter Masala (8 Pcs)	Chunks Of Paneer Cooked With Tomato, Butter, Cream, Indian Herbs & Spices.	₹340	Main Course	Veg
Chicken Tikka Masala (6 Pcs)	Chunks Of Boneless Chicken Grilled In Tandoor And Then Cooked In Spicy Gravy Made Up Of Onion, Tomato, Cashew, Indian Herbs & Spices.	₹360	Main Course	Non-Veg
Chicken Chaap	Chicken (210Gm To 230Gm) With Bone Slowly Cooked In A Blended Paste Of Cashew-Melon Seeds - Poppy Seeds, Onion, Yoghurt & Secret House Spices In Copper Lagan.	₹300	Main Course	Non-Veg
Chicken Biryani	Its A Less Oily & Light Tasted Biryani. Premium Basmati Rice Is Showered With Desi Ghee After Layering Over Succulent (210Gm To 230Gm) Chicken Pieces & Potato Cooked In Yoghurt & Spices, Dum-PukhTh Style Cooking In Copper Handi Over Charcoal.	₹330	Biryani	Non-Veg
Mutton Biryani	Its A Less Oily & Light Tasted Biryani. Premium Basmati Rice Is Showered With Desi Ghee After Layering Over Succulent (155Gm To 175Gm) Mutton Pieces & Potato Cooked In Yoghurt & Spices, Dum-PukhTh Style Cooking In Copper Handi Over Charcoal.	₹400	Biryani	Non-Veg
Banerjee's Special Chicken Biryani	Aromatic basmati rice layered with tender, marinated chicken, slow-cooked with Banerjee's secret spices for rich flavor and irresistible aroma. Served hot, straight from the handi.	₹380	Special Biryani	Non-Veg
Banerjee's Special Mutton Biryani	Succulent pieces of slow-cooked mutton infused with fragrant basmati rice and Banerjee's signature blend of spices. A royal, melt-in-the-mouth delicacy crafted to perfection.	₹440	Special Biryani	Non-Veg
Aloo Biryani	Aloo Biryani is a delicious vegetarian biryani variety made with basmati rice, potatoes, spices, yogurt, onions and herbs.	₹300	Biryani	Veg

Name	Description	Price	Category	Type
Royal Biryani	Premium mutton simmered to tenderness, layered with saffron-kissed basmati rice and aromatic spices. A regal feast that blends richness, flavor, and tradition in every bite.	■450	Special Biryani	Non-Veg