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SORSHE

AUTHENTIC BENGALI RESTAURANT





SORSHE A TASTE OF BENGAL

“Experience Authentic Bengali Cuisine & Culture”



STARTER

NON VEG

FISH BATTER FRY.....499

FILLET OF FISH DIPPED IN BATTER AND FRIED TO A JUICY INSIDE, CRISPY OUTSIDE FINISH.

FISH FRY.....499

FILLET OF FISH MARINATED IN AROMATIC SPICES AND FRIED IN A CRUNSCHY COATING.

FISH FINGER.....499

STRIP OF FISH MARINATED IN AROMATIC SPICES AND FRIED IN CRUNCHY COATING.

CHICKEN CUTLET.....449

MINCED CHICKEN MARINATED IN AROMATIC SPICES AND SHALLOW FRIED TO PERFECTION.

CHICKEN PAKODA.....449

CHICKEN PIECES WITH BONE MARINATED IN SPECIAL SPICES AND FRIED TO PERFECTION.



MAIN COURSE

VEG

SHUKTO 299

AN EVERGREEN PREPARATION FROM GRANDMA'S KITCHEN, CONSISTS MIXED VEGETABLES INCLUDING BITTER GOURD COOKED TO A SMOOTH FINISH.

JHINGE ALOO POSTO 399

RIDGE GOURD AND POTATO COOKED IN A THICK GRAVY MADE OUT OF POPPY SEEDS.

CHHOLAR DAL (WITH JHURI BHAJA) 299

CHANA DAL COOKED IN GHEE WITH CHUNK OF COCONUT, SERVED WITH GRATED CRISPY FRIED POTATO.

NON VEG

MACHHER MATHA DIYE DAL 349 (WITH JHURI BHAJA)

MOONG DAL COOKED WITH FISH HEAD THAT WILL MAKE THE BENGALI TASTE BUDS NOSTALGIC. SERVED WITH CRISPY FRIED POTATO.

SORSHE RUI 399

FRIED RUHU FISH COOKED TO PERFECTION IN TRADITIONAL MUSTARD GRAVY.

KATLA KALIA 449

FRIED KATLA FISH COOKED WITH POTATO IN AN AROMATIC GRAVY.



BREAD

VEG

LUCHI 199

DEEP FRIED PUFFED BREAD MADE OUT OF REFINED FLOUR

DESERT

VEG

CHUTNEY AND PAPAD 249

TOMATOES COOKED IN SUGAR SYRUP WITH RAISINS AND AROMATIC SPICES, SERVED WITH CRISPY FRIED PAPAD. COMBINATION OF THESE TWO IS AS HIT AS "JAY-VEERU".

PAYESH 249

AROMATIC RICE COOKED TO PERFECTION AND FINISHED INTO A SILKY SMOOTH TEXTURE.

GURER ROSOGOLLA 109

COTTAGE CHEESE BALLS COOKED IN JAGERY SYRUP.

SANDESH 109

MASHED COTTAGE CHEESE MIXED WITH JAGERY, GIVEN A SOFT FINISH.



COMBOS

NON VEG

RUI COMBO 649

SHUKTO, MACHHER MATHA DIYE MOONG DAL WITH JHURI
BHAJA, SORSHE RUI, CHUTNEY WITH PAPAD, PAYESH

KATLA COMBO 699

SHUKTO, MACHHER MATHA DIYE MOONG DAL WITH JHURI
BHAJA, KATLA KALIA, CHUTNEY WITH PAPAD, PAYESH

CHICKEN KOSHA COMBO 699

SHUKTO, MACHHER MATHA DIYE MOONG DAL WITH JHURI
BHAJA, CHICKEN KOSHA, CHUTNEY WITH PAPAD, PAYESH

CHICKEN BHAPE COMBO 749

SHUKTO, MACHHER MATHA DIYE MOONG DAL WITH JHURI
BHAJA, CHICKEN BHAPE, CHUTNEY WITH PAPAD, PAYESH

MUTTON KOSHIA COMBO 849

SHUKTO, MACHHER MATHA DIYE MOONG DAL WITH JHURI
BHAJA, MUTTON KOSHA, CHUTNEY WITH PAPAD, PAYESH

CHICKEN KOSHA-BASANTI PULAO 699
COMBO

CHICKEN KOSHA, BASANTI PULAO, CHUTNEY WITH PAPAD,
PAYESH

CHICKEN KOSHA-LUCHI COMBO 699

CHHOLAR DAL, CHICKEN KOSHA, LUCHI, CHUTNEY WITH PAPAD,
PAYESH

MUTTON KOSHA BASANTI PULAO 849
COMBO

MUTTON KOSHA, BASANTI PULAO, CHUTNEY WITH PAPAD,
PAYESH

MUTTON KOSHIA-LUCHI COMBO 849

CHHOLAR DAL, MUTTON KOSHA, LUCHI, CHUTNEY WITH
PAPAD, PAYESH



NON VEG

SORSHE SPECIAL BHETKI.....649

SUCCULENT FRESH WATER BHETKI FISH MARINATED IN SECRET SPICES AND STEAMED TO PERFECTION. THIS UNIQUE PREPARATION OF THE CHEF WILL CERTAINLY BLOW YOUR TASTE BUDS.

CHINGRI BHAPE.....649

PRAWNS MARINATED IN MUSTARD PASTE, STEAMED UNTIL TENDER. AN ALL TIME FAVOURITE IN THE BENGALI KITCHEN.

CHINGRI MALAI CURRY.....299

PRAWNS COOKED IN COCONUT MILK WITH AROMATIC SPICES. THIS SILKY GRAVY WITH THE AROMA OF COCONUT MILK AND SPICES WILL REMAIN IN YOUR WISHLIST.

CHICKEN BHAPE.....549

SUCCULENT BONELESS CHICKEN MARINATED IN MUSTARD PASTE, STEAMED UNTIL TENDER.

CHICKEN KOSHA.....449

CHICKEN COOKED IN THE TRADITIONAL SEMI-THICK GRAVY THAT IS RICH IN AROMA.

MUTTON KOSHA.....649

SUCCULENT TENDER MUTTON PIECES COOKED WITH POTATO IN AROMATIC TRADITIONAL GRAVY WILL CERTAINLY REMIND YOUR GRANDMA.

RICE

VEG

SADA BHAT.....249

AROMATIC BASMATI RICE STEAMED TO PERFECTION

BASANTI PULAO.....299

AROMATIC BASMATI RICE COOKED WITH DRY FRUITS AND SPICES. YOU MAY ASK - "TERA NAAM KEYA HAI BASANTI?"





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