



॥ কাঁসার পাতে খাসা খাবার ॥

বঙ্গালী খাবার বঙ্গালী মতে। আহেলী-তে।



The Peerless Inn, Kolkata | Axis, Rajarhat

Shital Parash

- Kochi Dab-er Jal Tender coconut water Rs. 135
- Aam Porar Sarbot A seasonal tangy drink made from roasted raw mango finished to perfection Rs. 215
- Gandhoraj Ghol Thin butter milk either sweet or salt with a flavour of aromated lemon Rs. 175
- Sugandhi Lebur Sarbot A refreshing drink with aromated lemon & seasoned Rs. 135

Shurur Katha

- Aahelir Surur Pate (Aamish) A combination of unique Bengali non-vegetarian starter to start your meal (Topsey Bhaja, Chingri Bhaja, Kankra Bora, Rui Macher Patisapta, Mourola Bhaja) Rs. 1275
- Chatakdari Jalpori Bengali spiced marinated prawns deep-fried Rs. 2005
- Tawa Bhetki Fillet of bekti cure with Bengali spices & finished on griddle Rs. 1185
- Pur Bhora Bhetki Fish roll crumbed & deep-fried Rs. 1185
- Rui Maacher Patishapta Pancake stuffed with mashed Rohu fish & spices finished with grand maa's 'ghee' Rs. 625
- Patay Mora Chingri Bhaja Prawn paste wrapped in pumpkin leaf and deep fried Rs. 1095
- Aahelir Surur Pate (Niraamish) A combination of unique Bengali vegetarian starter to start your meal (Chanar Patisapta, Postor Bora, Mochar Chop, Piyazi, Bori bhaja) Rs. 975

Shurur Katha (cont.)

- Piyaz Postor Bora A combination of poppy seeds, finely chopped onion, ginger, green chilli dumpling, shallow fried Rs. 425
- Jhuri Aloo Bhaja Golden fried juliennes of potato Rs. 205
- Mochar Chop Banana blossom croquettes deep fried in mustard oil Rs. 335

Songi Sathi

- Chingri Polao Aromated rice & prawn cooked together. A Bengali delicacy. Rs. 1055
- Mangsho Polao Aromated rice cooked with mutton cubes finished with homemade 'ghee' Rs. 965
- Polao Rajnandini Zamindari style Polao cooked with dry fruits, green peas & cauliflower Rs. 425
- Sugandhi Gobindobhog Aromated rice boiled to perfection Rs. 225
- Phoolko Loochi Deep fried puffy bread fried in homemade 'ghee' Rs. 185
- Rajokiyo Radha Ballabhi Lentil stuffed deep fried puffy bread fried in mother's 'ghee' Rs. 215
- Sonali Moong Dal A unique preparation of green grams cooked in traditional Bengali style Rs. 285
- Narkeli Cholar Dal Bengal split gram cooked with coconut Rs. 285
- Dal Raibahadur Split green grams cooked with green peas, cauliflower & tempered with homemade 'ghee' Rs. 285

■ Denotes Vegetarian ■ Denotes Non-Vegetarian
If you are allergic to any food item please inform our chef about it.



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Government Taxes &
10% Service Charges as Applicable

Niramish-er Boichitra

■ Shuktoni	A traditional Bengali bitter & sweet preparation of mix vegetables	Rs. 415
■ Kadoli Pushpo Ghonto	Banana blossoms & potato cooked with fresh cumin & diced coconut	Rs. 415
■ Jheengey Aloo Posto	Potato & ridge gourd cooked with coarsely ground poppy seeds	Rs. 525
■ Piyaj Aloo Posto	Cubes of potatoes & onions cooked with coarsely ground poppy seeds	Rs. 525
■ Bhaja Masalar Aloor Dum	Baby potatoes cooked in roasted spices & finished in onion gravy	Rs. 305
■ Potoler Dorma (Seasonal)	Wax gourd stuffed with homemade cottage cheese & cooked with creamy coconut gravy	Rs. 525
■ Doi Diye Aloo Potol 	Diced potato & spin gourd cooked with yogurt	Rs. 415
■ Dhokar Dalna	Mixture of grounded bengal gram & red lentil cakes cooked in onion gravy	Rs. 455
■ Bhapa Chhanar Utshab	Homemade cottage cheese dumplings cooked in yellow saffron gravy	Rs. 635
■ Chamoki Chhanar Chamak	Deep fried homemade cottage cheese cake cooked in onion gravy	Rs. 635

Aamish-er Amantran

■ Galda Chingrir Karsaji	Lobster cooked in onion mustard gravy	Rs. 2395
■ Chamoki Chingri Malai	Prawn cooked in fresh coconut cream	Rs. 2005
■ Bati Chingri	Marinated prawn cooked in onion, chili & mustard gravy	Rs. 2005
■ Daab Chingrir Pelobota 	Prawn delicacy cooked in green coconut shell	Rs. 2005
■ Jeera postoy Chingri 	Prawn cooked with cumin & poppyseed	Rs. 2005
■ Mocha Chingri	Banana blossoms cooked with shrimps. A unique Bengali preparation	Rs. 1215
■ Dhumrogondhi Eilish 	Boneless smoked Hilsha cooked in mustard	Rs. 2395
■ Eilish Bhapey	Hilsha napped in yogurt and spices	Rs. 1645
■ Borishali Eilish 	Hilsha cooked in spicy mustard gravy along with grated coconut	Rs. 1645
■ Bhalo Laga Bhetki Patoori	Beckti marinated with mustard, wrapped in banana leaf & steamed	Rs. 945
■ Mouri Makha Bhetki 	Chunk of Beckti cooked with fennel paste	Rs. 945
■ Chirantani Chitol Muithaa 	Roulade of fish, poached & cooked in golden gravy	Rs. 945
■ Paramadrito Pabda Jhal	Pabda cooked in onion mustard gravy	Rs. 745

Aamish-er Amantran (cont.)

■ Tel koi-er Hoi Choi	Koi cooked in a traditional style	Rs. 745
■ Mourolar Bati Chacchari	Tiny river fish cooked with potato & brinjal	Rs. 745
■ Muri Ghanto 	A delicacy of authentic Bengali preparation with fish heads	Rs. 655
■ Kankhito Kankrar Jhal	Crab cooked in onion, mustard gravy	Rs. 1095
■ Swadey Khasha Murgi Kasha	Chicken cooked in grand mother's recipe	Rs. 765
■ Kancha Lanka Diye Murgi	Chicken cooked in onion & green chilli	Rs. 765
■ Kasha Mangsho	Mutton coated with semi thick gravy	Rs. 1125
■ Goalanda Purer Mangsho 	Spicy mutton preparation Tagore's favourite	Rs. 1125
■ Kochi Panthar Jhol	Chunk of mutton cooked in thin gravy	Rs. 1125
■ Dhakai Mangsho 	A traditional mutton preparation from Bangladesh	Rs. 1125
■ Aahelir Mahatsab	The complete vegetarian course of Bengali meal	Rs. 1255
■ Aahelir Bhoj	A journey through the entire course of Bengali meal including two non vegetarian options, pre portioned food served in traditional style	Rs. 1495
■ Aahelir Raj Bhoj	An exotic spread for Bengali food connoisseurs with three non-vegetarian selections	Rs. 1595
■ Aahelir Bhuribhoj	A complete meal with authentic vegetarian & non-vegetarian delicacies of Bengal	Rs. 1895

Madhureno Somapoyet

■ Aamsatta & Khejurer Chutney	Homemade sweet pickle made with mango fruit lather & dates	Rs. 195
■ Chhanar Payesh	Tiny homemade cottage cheese dumplings simmered in thick reduced milk	Rs. 415
■ Rabri	A traditional sweet of Bengal	Rs. 415
■ Monolobha Malpoa	Deep fried pancake made out of flour, milk, khoya and dipped in sugar syrup	Rs. 285
■ Aahelir Sandesh 	Signature sweet dish of Aaheli	Rs. 335
■ Rajbhog	Cottage cheese dumplings simmered in thin sugar syrup	Rs. 305
■ Doi Kalash	All time favorite homemade sweet curd	Rs. 285
■ Sugarfree Kanchagolla	Traditional Bengali sweet made out of milk & Sugarfree	Rs. 335
■ Pudinar Rajbhog 	Mint flavour cottage cheese dumpling simmered in sugar syrup	Rs. 305

