



## BREAKFAST

Served between 07:00 Hrs to 10:30 Hrs)

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- Alcajars Inn Breakfast** 350  
Freshly baked choice of toast, Canned juice,  
Cut papaya, Eggs to order, Butter & Preserve Tea / Coffee.
  - North Indian Breakfast** 300  
Poori / Parantha, Mild Potato curry, Fresh curd,  
Freshly cut Papaya, Lassi / Chass & Tea / Coffee.
  - South Indian Breakfast** 300  
Idli / Uttapam / Dosai with sambhar and chutney,  
freshly cut Papaya & Tea / coffee.
  - Eggs To Order** 150  
Choice of omelette, Boiled eggs, Served with choice of toast,  
Butter & Preserver.
  - Toast / Bread** 125  
(3 Pieces) - Served with Butter and Preserve
  - Poori Bhaji** 150  
Served with mild potato curry & pickle
  - Aloo Paratha** 150  
With Yoghurt and Pickle
  - Dosa (Masala / Rava / Papper / Cheese Masala)** 150/160/170/180  
Rice Pancake made from fermented batter of rice and black gram
  - Uttapam (Plain/Onion/Masala)** 150/175/200  
Rice Pancake with choice of your topping
  - Idli** 150  
Thick rice pancake, served with chutney & Samber
  - Freshly Cut Seasonal Fruit Platter** 150
  - Papaya Bowl** 125  
Freshly cut local harvest papaya served with lemon wedges.

## SALADS AND RAITA

(Served between 12:00 Hrs to 15:00 Hrs & 19:00 to 23:00 Hrs)

- Platter of Green Salad** 125  
Assorted garden Greens mannerly arranged  
and serves with Lemon wedges and green chilli.
- Selection of Raita** 75  
(Mixed, Pineapples & Boondi)
- Plain Curd** 50



## STARTER

Served between 12:00 Hrs to 15:00 Hrs & 19:00 to 23:00 Hrs)

### VEGETARIAN

- 
- **Hara-Bhara Kebab** **330**  
Mouthwatering marinated green vegetarian kebab cooked on griddle, serve with spicy dips.
  - **Vegetable Seekh Kebab** **250**  
Fresh mince vegetables cooked in clay oven and serve with Green Chutney
  - **Tandoori Paneer Selection (Tikka/Achari/Hariyali/Lasoni/Malai)** **325**  
Fresh Indian creamy cottage cheese marinated according to your selection and cooked in a authentic clay oven pot.
  - **Kandhari Aloo Tikki** **250**  
A combination of rustic potato and tender corn and pomogranate seeds mixed with freshly grounded with Indian spice and cooked in a traditional way.

### NON-VEGETARIAN

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- **Hariyali Murgh Tangri Kebab** **410**  
Young chicken marinated drumstick cooked in a clay oven serves with the traditional accompaniments)
  - **Murg Tikka (Achari / Kalimirch / Malai)** **375**  
Boneless chicken pieces marinated with hung curd, masala and flavored with house ground fresh spices)
  - **Bhattiwala Murgh** **600/300**  
All time favorite whole young chicken marinated with spiced hung curd and cooked in clay oven and served with traditional accompaniment)
  - **Patiyala Muton Seekh Kebab** **425**  
An unique combination of minced lamb and spices marinated till perfection, placed in skewer, cook with delicacy served with traditional accompaniment)
  - **Tandoori Jhinga** **625**  
Fresh water tiger prawn marinated with the classic Tandoori spices and cooked slowly in a clay oven and served with traditional accompaniment.
  - **Amritsari Machhli** **375**  
Bay catches fresh fish marinated with masala and sprinkled with freshly ground black pepper, and deep fried, served with mint ralish.

■ Vegetarian   ■ Non-Vegetarian

Government Taxes as applicable, We Leay 3% Service charge extra

## ORIENTAL

### VEGETARIAN

- 
- Red Hot Chilli Potato** 275  
Chinese inspired vegan dish, deep fried potato wedged mixed with the tangy red chili sauce.
  - Popiah** 275  
A unique Malaysian inspired spring roll, deep fried and served with a tangy relish.
  - Crispy Fried Baby Corn with Bell Pepper** 275  
Young tender batter fried baby corn tossed with bell pepper and red chilli paste.
  - Paneer Chilli Pepper** 350  
Marinated Indian cottage cheese cooked with onion and bell pepper on wok.

### NON-VEGETARIAN

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- Drums of Heaven** 375  
(Spiced marinated tender chicken wings mixed with tomato garlic sauce)
  - Chicken Bell Pepper** 375  
(Marinated chicken cubes mixed with ginger, garlic, soy and bell pepper)
  - Thai Chicken Salt & Pepper** 375  
(Chef Own imagination chicken cubes marinated with Thai spice and tossed)
  - Chilli Bell Pepper Fish** 375  
(Marinated Fish cubes with special soy chilli sauce)
  - Golden Fried Prawn** 625  
(Tailed on river fresh tiger prawn coated with tempura batter fried and serve with Sweet chilli dip)
  - Prawn Pepper Celery** 625  
(Prawn tossed with bell pepper, celery and freshly crushed black pepper)



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## NON-VEGETARIAN

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- Murg Tikka Masala** 375  
Clay oven cooked chicken tikka mixed with spices and freshly chopped onion tomato masala.
  - Murg do Pyaza** 375  
Young tender chicken cooked in a special onion gravy and yoghurt, finish with cream.
  - Murga Jhor** 375  
Traditional Bihar inspired spicy chicken curry.
  - Murg Kali Mirch** 375  
Young chicken pieces cooked in onion paste spiced with crured black pepper
  - Mutton Roganjosh** 400  
Classical Kashmiri Cuisine twisted with our chef secret spices, flavoured with asafoetida.
  - Bhuna Keema Mutter** 400  
A Hyderabad inspired lamb preparation with fresh green peas, cilantro and mint.
  - Dehati Mutton Curry** 400  
Traditioal Bihar cuisine inspired mutton curry with whole spice.
  - Chef Signature Sarso Maach** 375  
Fresh water boneless fish cooked traditionally in yellow mustard gravy.
  - Tali Hui Machli** 375  
Couple of deep fried fish, marinated with Indian spice.
  - Kadhai Prawn** 625  
Fresh tiger prawn cooked in an onion, tomatoes bell pepper, flavored with Khada masala.

## DAL / LENTIL SELECTIONS

- Dal Fry Tadka** 225  
(Yellow lentil cooked with spices and flavored with traditional spiced oil, Choice of tadka)
- Dal Makhani** 225  
(Black lentil & Green Lentil soaked and cooked overnight in slow flame)
- Dal Khichdi** 225  
(Home style fragrant yellow lentil stew serves with Papad, Plain curd and potato chokha)

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## SOUP

-  **Tamatar Aur Dhaniya Ka Shorba** 125  
All time Indian delight, Ripe tomatoes and fresh coriander leaves cooked together with aromatic spices.
-  **Sweet Corn Soup** 125  
Chinese flavoured tender young baby corn and corn nib let cooked together with corn cream and fresh minced vegetables
-   **Hot N Sour Soup** 125/150  
Most Popular Chinese delicacy soup flavoured with fresh mushroom and shredded vegetables / Chicken.
-   **Tom Kha Gai / Kai** 125/150  
Thai Inspired spicy tomato, coconut soup with variant aromatic herbs and spices with exotic vegetables / Chicken.
-   **Manchow Soup** 125/150  
Garden Fresh Vegetables Simmered in Stock & Garnished with Fried Noodles



## INDIAN A-LA CARTE CHOICE

### VEGETARIAN

-  **Kadhai Vegetables** 250  
Fresh garden vegetables cooked in a Kadhai with sautéed onion, capsicum & Tamato.
-  **Aaj Ki Sabji** 250  
Vegetables of the Day
-  **Aloo Dum Bhojpuri/Kashmiri** 250  
Country style baby potato cooked in a traditional Bihari manner or Kashmiri style.
-  **Makai Palak** 325  
Young baby corn and garden fresh spinach cooked together in onion tomato gravy and finish with fresh cream.
-  **Malai Kofta** 325  
Fresh Paneer dumplings stuffed with dry fruits and khoya cooked in a rich creamy gravy.
-  **Muttar Paneer** 325  
Indian cottage cheese cooked with garden fresh tender green peas in smooth gravy.
-  **Paneer Makhani** 325  
Indian cottage cheese cooked in smooth flavored Makhani gravy.



## RICE & NOODLES



- Country Style Fried Rice** (Veg / Chicken / Prawn)    200 / 225 / 250  
 Long grain rice tossed with tender vegetables / Chicken / Prawn seasoned with soy.
- Schezwan Fried Rice** (Veg / Chicken / Prawn)    200 / 225 / 250  
 (Spiced flavored rice cooked as Schezwan valley, flavoured with spicy Schezwan pepper)
- Hakka Noodles** (Veg / Chicken / Prawn)    200 / 225 / 250  
 (Soft Chinese noodles mixed with Asian vegetable, flavored with oriental seasoning)
- Schezwan Noodle** (Veg / Chicken / Prawn)    200 / 225 / 250  
 Soft Chinese noodles mixed with Asian vegetable, flavored with Schezwan seasoning.
- Pan Fried Noodles** (Veg / Chicken / Prawn)    200 / 225 / 250  
 Fresh Fried noodles cooked in Asian style, flavored with scallion and serve with Vegetable or Chicken.

## TEA TIME SNACKS

(Tea Time Snacks served Between 03:30 PM to 06:00 PM)

- Vegetable Fritters**    225  
 All seasonal and imported vegetables marinated, coated with fine batter and fry till perfect, Serves with ketch up/ Mint Relish

- KATHI ROLL**  
 Kolkata's best street food icon. Flaky flattened shallow fried Indian bread rolled with crunchy salads and stuffing as per your choice.

- Paneer**    125
- Egg**    150
- Chicken Tikka**    175
- French Fries**  
 Finger Potatoes deep fried & seasoned with salt & pepper    125



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## RICE SELECTIONS

- Jeera Rice** 150  
(Cumin flavoured basmati rice cooked in traditional way)
- Steamed Basmati Rice** 125
- Dum Biryani Handi – (Vegetable / Chicken / Mutton)** 300/325/375

## INDIAN BREAD SELECTIONS

- Tandoori Roti** 60  
(Indian flatten bread made of whole wheat flour cooked in clay oven)
- Naan Selection (Plain, Garlic, Butter)** 70  
(Indian flatten refine flour bread, cooked in a clay oven)
- Laccha Paratha** 80  
(Multi layered Tandoori bread made with whole Refine flour baked in a clay oven)

## ORIENTAL VEGETARIAN

- Oriental Vegetable Balls** 275  
(Fresh Minced vegetable ball tossed with hot garlic / Manchurian sauce)
- Paneer Manchurian** 300  
(All-time favourite, Paneer cooked in a chunky Manchurian sauce)
- Chilli Pepper Paneer** 300  
(All-time favourite, marinated Paneer cubes tossed with chilli pepper sauce, flavoured with light soy and spring onion)

## NON-VEGETARIAN

- Kung Pao Chicken** 375  
(Classic Chinese delicacy, marinated chicken cubes tossed with cashew, chilli, and celery)
- Schezwan Chicken** 375  
Boneless chicken cubes tossed with schezwan pepper and chilli paste
- Hot & Sour Chicken** 375  
Marinated chicken chunks cooked into a hot and sour sauce
- Thai Fish Curry** 375  
Traditional Thai curry paste and coconut cream simmer with boneless bay catch fish
- Three Pepper Soy Chilli Fish** 375  
Boneless fish cooked with three types of bell pepper and soy chilli sauce
- Prawn in Hot Garlic** 625  
(bay catch Jumbo tiger prawn tossed in soy hot garlic sauce)

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## BEVERAGE

Packaged Drinking Water	50
Tea (Regular / Lemon / Black)	60
Coffee (Regular / Black)	75
Aerated Beverage (Coke / Sprite / Fanta)	90
Diet Coke	95
RedBull (Energy Drink)	150
Canned Juice (Orange / Mango / Pineapple / Mixed Fruit)	125
Fresh Juice (Seasonal)	150
Fresh Lime Soda (Plain / Sweet / Salted / Mixed)	90
Fresh Lime Water (Plain / Sweet / Salted / Mixed)	75
Lassi (Sweet / Salted)	90
Chhas (Masala / Plain)	90
Milk Shake (Vanilla / Strawberry / Chocolate / Banana)	90
Cold Coffee with Ice-Cream (With or Without Ice-Cream)	125
JalJeera	90



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## ALL DAY DINE

- Aalcajars inn Special Veg Thali 350
- Aalcajars inn Special Non-Veg Thali 300
- Litti Chokha 150
- Litti Chokha (Mutton/Chicken) 300
- Combo Thali 200  
Cured Rice / Lamon Rice / Khichri Chokha

## SOUTH INDIAN DELIGHTS

(Served between 15:00 Hrs to 19:00 Hrs)

- Dosa (Masala / Rava / Papper / Cheese Masala) 150/160/170/180  
Rice Pancake made from fermented batter of rice and black gram
- Uttapam (Plain/Onion/Masala) 150/175/200  
Rice Pancake with choice of your topping
- Idli 150  
Thick rice pancake, served with chutney & Samber
- Mysore Bonda 150  
Fried dumplings made with flour, yogurt and spices, Crispy outside and fluffy inside

## DESSERT

(Served between 12:00 Hrs to 15:00 Hrs & 19:00 to 23:00 Hrs)

- Komolabhog 125  
(An unique orange flavoured Bengali desserts, made of fresh Chena)
- Rasgulla 100
- Kesari Rasmalai 125
- Chef Special Desserts of the Day 150
- Chocolate Walnut Brownie 150  
Rich warm walnut stuffed chocolate brownie serves with vanilla Ice Cream & chocolate sauce
- Snow Island 125  
(Mouthwatering all-time favorite couple of hot Gulab Jamun with a scoop of vanilla ice cream)
- Choice of Ice Cream 100  
(Vanilla, Chocolate, Butter Scotch, Strawberry, Kesar Pista)



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## ALL DAY DINE

Dear Guests, we do feel very happy to serves you the best out of our menu all day long. For any personal favourite Please feel free to ask our service personal, As per availability will be happy to serve you.



- ■ **Pasta Arrabiata** 200 / 225  
Freshly cooked tender pasta tossed with olive oil. Tomato concasse, and garlic, chilli flakes Or Chicken. Serves with Freshly toasted garlic bread.
- ■ **Pizza Ala Supreme** 200 / 225  
Thin crust pizza topped with marinara sauce and herbs and melted mozzarella cheese /Chicken
- **Jalapeno Veggie Burger** 150  
Freshly baked Sesame burger buns, with freshly fried jalapeno veg patty, lettuce, tomato, onion, and cheese.  
Serves with French fries and coleslaw.
- **Chicken Cheese Burger** 220  
Chicken mince with aromatic herbs and root vegetables shaped to a nice patty. Grilled till perfect, gratinate with soft cheese and serves with French fries and coleslaw salad
- **Toasted Vegetable Club Sandwich** 125  
A classic delicacies layered of vegetable and sliced soft cheese arrange mannerly in a tripple decker white slice. Serves with French fries and coleslaw.
- **Toasted Non Veg Club Sandwich** 150  
A classic delicacy layered of vegetables, chicken, fried egg and sliced soft cheese arrange mannerly in a tripple decker white slice. Serves with French fries and coleslaw.
- **Dal Makhani** 250  
Bukhara style of cooking, a blend of Black lentil & Green lentil cooked together with the spices, finish with cream and Butter.
- **Bagicha Sabji** 250  
Seasonal Garden fresh vegetables mixed with mild gravy
- **Makhanwala Murg** 375  
Traditional tandoori chicken cooked in spicy rich tomato butter gravy.
- **Paneer Lababdar** 325  
A traditional Indian delicacy, cottage cheese cooked in spicy tomato gravy.
- ■ **Kacchi Kolkata Biryani (Vegetable / Chicken / Mutton)** 300/325/375  
Served with Raita



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