	Served between 07:00 Hrs to 10:30 Hrs)	
	Alcajars Inn Breakfast Freshly baked choice of toast, Canned juice, Cut papaya, Eggs to order, Butter & Preserve Tea / Coffee.	350
	North Indian Breakfast Poori / Parantha, Mild Potato curry, Fresh curd, Freshly cut Papaya, Lassi / Chass & Tea / Coffee.	300
THE PLANT OF THE PARTY OF THE P	South Indian Breakfast Idli / Uttapam / Dosai with sambhar and chutney, freshly cut Papaya & Tea / coffee.	300
	Eggs To Order Choice of omelette, Boiled eggs, Served with choice of toast, Butter & Preserver.	150
	Toast / Bread (3 Pieces) - Served with Butter and Preserve	125
	Poori Bhaji . Served with mild potato curry & pickle	150
	Aloo Paratha With Yoghurt and Pickle	150
	Dosa (Masala / Rava / Papper / Cheese Masala) 150/160/17 Rice Pancake made from fermented batter of rice and black gra	
	1	75/200
*	Idli Thick rice pancake, served with chutney & Samber	150
		150
	Papaya Bowl Freshly cut local harvest papaya served with lemon wedges.	125
	SALADS AND RAITA (Served between 12:00 Hrs to 15:00 Hrs & 19:00 to 23:00 H	rs)
	Platter of Green Salad Assorted garden Greens mannerly arranged and serves with Lemon wedges and green chilli.	125
	Selection of Raita (Mixed, Pineapples & Boondi)	75
	Plain Curd	50

Vegetarian
Non-Vegetarian

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

BREAKFAST

STARTER

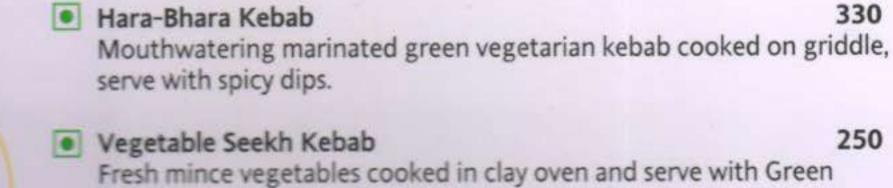
Served between 12:00 Hrs to 15:00 Hrs & 19:00 to 23:00 Hrs)

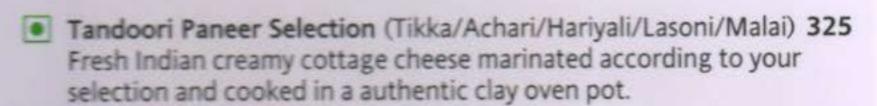
330

250

VEGETARIAN

Chutney





 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

410 Hariyali Murgh Tangri Kebab Young chicken marinated drumstick cooked in a clay oven serves with the traditional accompaniments)

375 Murg Tikka (Achari / Kalimirch / Malai) Boneless chicken pieces marinated with hung curd, masala and flavored with house ground fresh spices)

600/300 Bhattiwala Murgh All time favorite whole young chicken marinated with spiced hung curd and cooked in clay oven and served with traditional accompaniment)

425 Patiyala Muton Seekh Kebab An unique combination of minced lamb and spices marinated till perfection, placed in skewer, cook with delicacy served with traditional accompaniment)

625 Tandoori Jhinga 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.



ORIENTAL

VEGETARIAN



Red Hot Chilli Potato		
Chinese inspired vegan dish, deep	fried potato	
wedged mixed with the tangy red	chili sauce.	

275

275

Popiah A unique Malaysian inspired spring roll, deep fried and served with a tangy relish.

 Crispy Fried Baby Corn with Bell Pepper Young tender batter fried baby corn tossed with bell pepper and red chilli paste.

275

 Paneer Chilli Pepper Marinated Indian cottage cheese cooked with onion and bell pepper on wok.

350

NON-VEGETARIAN

Drums of Heaven (Spiced marinated tender chicken wings mixed with tomato garlic sauce)

375

 Chicken Bell Pepper (Marinated chicken cubes mixed with ginger, garlic, soy and bell pepper)

375

Thai Chicken Salt & Pepper (Chef Own imagination chicken cubes

375

marinated with Thai spice and tossed)

375

Chilli Bell Pepper Fish (Marinated Fish cubes with special soy chilli sauce)

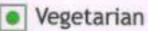
625

Golden Fried Prawn (Tailed on river fresh tiger prawn coated with tempura batter fried and serve with Sweet chilli dip)

625

Prawn Pepper Celery (Prawn tossed with bell pepper, celery and freshly crushed black pepper)







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NON-VEGETARIAN





Tali Hui Machli Couple of deep fried fish, marinated with Indian spice.

Kadhai Prawn
 Fresh tiger prawn cooked in an onion, tomatoes
 bell pepper, flavored with Khada masala.

DAL / LENTIL SELECTIONS

Dal Fry Tadka
 (Yellow lentil cooked with spices and flavored with traditional spiced oil, Choice of tadka)

225

Dal Makhani
 (Black lentil & Green Lentil soaked and cooked overnight in slow flame)

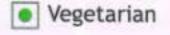
Dal Khichdi
 (Home style fragnant yelow lentil stew serves with Papad, Plain curd and potato chokha)

Arian

Output

Dal Khichdi

225

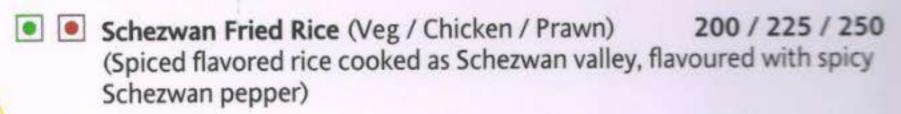


Non-Vegetarian

	SOUP	
	Tamatar Aur Dhaniya Ka Shorba All time Indian delight, Ripe tomatoes and fresh coriander leaves cooked together with aromatic spices.	125
	Sweet Corn Soup Chinese flavoured tender young baby corn and corn nib let cooked together with corn cream and fresh minced v	125 egetables
wo.	Hot N Sour Soup Most Popular Chinese delicacy soup flavoured with fresh mushroom and shredded vegetables / Chicken.	125/150
	Tom Kha Gai / Kai Thai Inspired spicy tomato, coconut soup with variant aroma and spices with exotic vegetables / Chicken.	125/150 tic herbs
	Manchow Soup Garden Fresh Vegetables Simmered in Stock & Garnished with Fried Noodles	125/150
	INDIAN A-LA CARTE CHOICE	
	VEGETARIAN	
	Kadhai Vegetables Fresh garden vegetables cooked in a Kadhai with sautéed onion, capsicum & Tamato.	250
•	Aaj Ki Sabji Vegetables of the Day	250
wo .	Aloo Dum Bhojpuri/Kashmiri Country style baby potato cooked in a traditional Bihari manner or Kashmiri style.	250
	Makai Palak Young baby corn and garden fresh spinach cooked together in onion tomato gravy and finish with fresh cream.	325
	Malai Kofta Fresh Paneer dumplings stuffed with dry fruits and khoya cooked in a rich creamy gravy.	325
	Muttar Paneer Indian cottage cheese cooked with garden fresh tender green peas in smooth gravy.	325
• Vegetarian • Non-Vegetarian	Paneer Makhani Indian cottage cheese cooked in smooth flavored Makhani gravy.	325

RICE & NOODLES

Country Style Fried Rice (Veg / Chicken / Prawn)	200 / 225 / 250
Long grain rice tossed with tender vegetables / Chicken / Prawn seasoned with soy.	



200 / 225 / 250 Hakka Noodles (Veg / Chicken / Prawn) (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.

200 / 225 / 250 Pan Fried Noodles (Veg / Chicken / Prawn) 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)

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

MATHI ROLL

Paneer

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

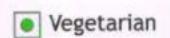
125

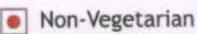
150 Egg

175 Chicken Tikka

French Fries 125 Finger Potatoes deep fried & seasoned with salt & pepper







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	(Cumin flavoured basmati rice cooked in traditional way)
•	Steamed Basmati Rice 125
• •	Dum Biryani Handi – (Vegetable / Chicken / Mutton) 300/325/375
	INDIAN BREAD SELECTIONS
WP)	Tandoori Roti (Indian flatten bread made of whole wheat flour cooked in clay oven)
	Naan Selection (Plain, Garlic, Butter) (Indian flatten refine flour bread, cooked in a clay oven)
	Laccha Paratha (Multi layered Tandoori bread made with whole Refine flour baked in a clay oven)
	ORIENTAL VEGETARIAN
	Oriental Vegetable Balls (Fresh Minced vegetable ball tossed with hot garlic / Manchurian sauce)
	Paneer Manchurian (All-time favourite, Paneer cooked in a chunky Manchurian sauce)
	Chilli Pepper Paneer (All-time favourite, marinated Paneer cubes tossed with chilli pepper sauce, flavoured with light soy and spring onion)
	NON-VECETABIANI

RICE SELECTIONS

Jeera Rice



NON-VEGETARIAN

Kung Pao Chicken 375 (Classic Chinese delicacy, marinated chicken cubes tossed with cashew, chilli, and celery)

150

625

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

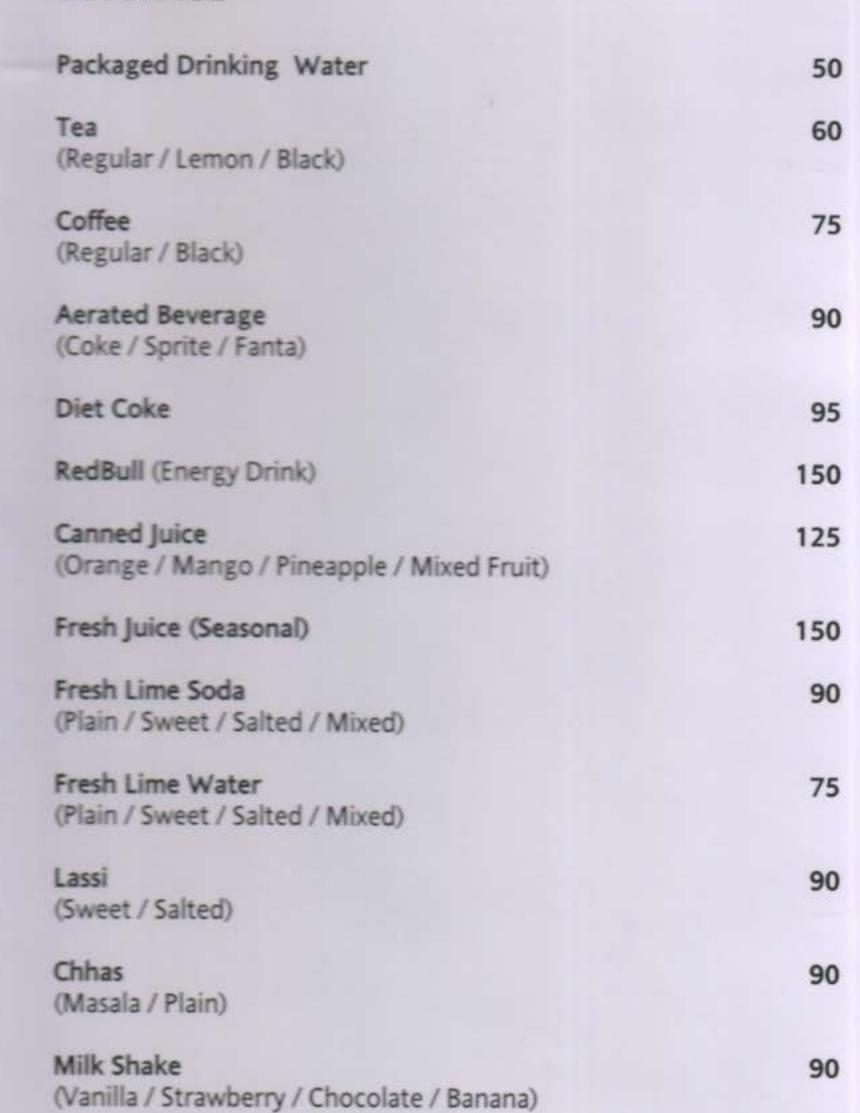
Three Pepper Soy Chilli Fish 375 Boneless fish cooked with three types of bell pepper and soy chilli sauce

Prawn in Hot Garlic (bay catch Jumbo tiger prawn tossed in soy hot garlic sauce)

Non-Vegetarian Vegetarian

BEVERAGE



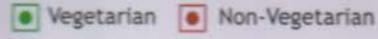






125





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Cold Coffee with Ice-Cream

ALL DAY DINE

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



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)
 Rice Pancake with choice of your topping

Idli
 Thick rice pancake, served with chutney & Samber

Mysore Bonda
 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
 (An unique orange flavoured Bengali desserts, made of fresh Chena)

Rasgulla 100

Kesari Rasmalai
 125

Chef Special Desserts of the Day

150

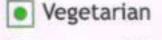
Chocolate Walnut Brownie
 Rich warm walnut stuffed chocolate brownie serves with vanilla Ice Cream & chocolate sauce

Snow Island
 (Mouthwatering all-time favorite couple of hot Gulab Jamun with a scoop of vanilla ice cream

Choice of Ice Cream
(Vanilla, Chocolate, Butter Scotch, Strawberry, Kesar Pista)







Non-Vegetarian

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

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

150

220

125

150

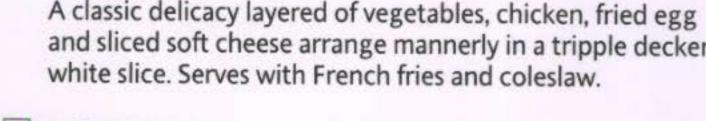
325

Jalapeno Veggie Burger 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 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 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 A classic delicacy layered of vegetables, chicken, fried egg and sliced soft cheese arrange mannerly in a tripple decker



 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 A traditional Indian delicacy, cottage cheese cooked in spicy tomato gravy.

Kacchi Kolkata Biryani (Vegetable / Chicken / Mutton)300/325/375 Served with Raita

