



The Turmeric Kitchen

Indian Bar and Grill

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SMALL BITES

VEG

MALAI PANEER KE TUKDE \$14

MOUTHWATERING JUICY GRILLED COTTAGE CHEESE MARINATED IN GINGER, GARLIC, LEMON, INDIAN SPICES, AND CREAM WITH CHEESE COOKED IN HOT TANDOOR OVEN.

BEET GAJOR'ER CHOP \$12

VEGETABLE CUTLET IS AN IMMENSELY POPULAR BENGALI SNACK RECIPE. IT IS THE AMALGAMATION OF GRATED BEETROOT, CARROTS, BOILED MASHED POTATOES, HOMEMADE BHAJA MASALA ALONG WITH FEW SPICES AND HERBS.

MOCHAR CHOP \$14

BANANA BLOSSOM / FLOWER CUTLETS OR CROQUETTES (BENGALI MOCHAR CHOP) IS A FAMOUS APPETIZER IN BENGALI CUISINE MADE WITH BANANA BLOSSOM.

SHINGARA (SAMOSA) \$8

CRISPY FRIED PASTRY FILLED WITH POTATOES AND PEAS

NON-VEG

ASLAM CHICKEN KEBAB \$18

MOUTHWATERING JUICY GRILLED BONELESS CHICKEN MARINATED IN GINGER, GARLIC, LEMON, INDIAN SPICES, AND CREAM WITH CHEESE COOKED IN HOT CLAY OVEN

BHATTI KE MURGH \$17

ALL-TIME FAVORITES! BONE-IN CHICKEN MARINATED IN YOGHURT AND INDIAN SPICES THEN ROASTED IN A HOT TANDOOR OVEN.

MUTTON SHEEKH KABAB \$18

FRESH MINCED SEASONED MEAT COOKED IN CLAY OVEN

DIM-ER-DEVIL \$14


A POPULAR AND LIP SMACKING KOLKATA STYLE STREET FOOD WHERE HARDBOILED EGG IS WRAPPED IN SPICY LAMB KEEMA MASALA FLAVORED WITH BENGALI BHAJA MASALA AND GARAM MASALA

TANDOORI POMFRET \$14

FISH SEASONED WITH A SPICE AND YOGURT COOKED IN TANDOOR OVEN

KOLKATA CABIN-STYLE FISH FRY \$16

SILKY FILLETS COATED WITH SPICY-GREEN MARINADE, THEN CRUMB COATED AND FRIED—A CALCUTTA SPECIALTY

 - Vegan Options Available

 - Gluten Free

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CHAATS

JHAL MURI

VERY POPULAR WEST BENGAL HOT STREET FOOD SNACK. IT IS MADE WITH PUFFED RICE GRAINS, CHOPPED TOMATOES, ONIONS AND HOMEMADE SPICES

\$12

KHATTA TEEKHA CHURMUR

CRISPY WAFERS MIXED WITH CHOPPED POTATOES, BLACK GRAM AND TAMARIND SAUCE

\$12

BANGALI PUCHKA

CRISPY PUFFED BALLS SERVED WITH TAMARIND WATER AND POTATO/PEAS MIX

\$12

DOI PUCHKA

CRISPY PUFFED BALLS SERVED WITH YOGURT POTATO AND TAMARIND

\$12

GHUGNI TIKKA CHAAT

WHITE PEAS WITH CHOPPED ONIONS AND POTATO PATTY, TAMARIND CHUTNEY AND ROASTED SPICES

\$12

KOLKATA STREET FOOD

CHOWMEIN *EGG (+\$1) / CHICKEN (+\$2) / SCHEZWAN STYLE (+1)*

PARBOILED NOODLES FINISHED OFF IN A HOT WOK

\$17

FRIED RICE *EGG (+\$1) / CHICKEN (+\$2) / SCHEZWAN STYLE (+1)*

DISH OF COOKED RICE THAT HAS BEEN STIR-FRIED IN A WOK OR A FRYING PAN

\$14

CHILLI CHICKEN / CHILLI PANEER

CHICKEN OR PANEER TOSSED IN A WOK WITH PEPPERS ON A HIGH FLAME WITH SOY CHILLI SAUCE

\$19

KOLKATA ROLLS *PANEER / CHICKEN / MUTTON (+\$2) / ADD EGG (+\$1)*

SKEWAR-ROASTED KEBAB WRAPPED IN A PARATHA BREAD WITH VEGGIES

\$12

STEAMED MOMOS

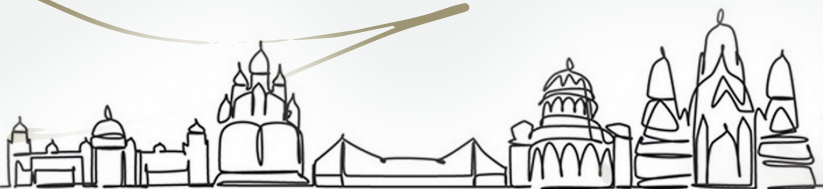
SIX STEAMED DUMPLINGS FILLED WITH VEGGIES REPLACED WITH CHICKEN+2

\$14

MOMOS CHILLY FRY

WORK STYLE CRISPY DUMPLINGS FILLED WITH VEGGIES AND SUUCEE REPLACE WITH CHICKEN +2

\$16



Kolkata



- Vegan Options Available



- Gluten Free

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ENTREE


VEG

- DHOKA'R DALNA**  \$19
A BENGALI VEGETARIAN CLASSIC OF FRIED LENTIL CAKES, FINISHED IN A WARM, SPICY, GINGER-AND-CUMIN LACED SAUCE.
- POTOL POSTO**   \$19
THIS RECIPE WITH POPPY SEED PASTE (POSTO) AND POTOL IS ONE OUR FAVOURITES. THE POTOL TURNS SOFT AND SOAKS UP THE CREAMY, NUTTY SAUCE.
- PANEER LABABDAR**  \$19
PANEER LABABDAR GRAVY IS MADE OF A SPICY CASHEW TOMATO PASTE THAT IS COOKED WITH SAUTÉED ONIONS.
- ENCHOR'ER DALNA**   (JACK FRUIT) \$19
ENCHORER TORKARI IS A DELICIOUS BENGALI STYLE JACKFRUIT CURRY COOKED IN MUSTARD OIL, GIVING THIS DISH A LOVELY FLAVOUR.
- SHOBI DIYA MOONG DAL**  \$17
THE SHOBI DIYE BHAJA MUGER DAL IS DELICATELY FLAVORED WITH GHEE AND CUMIN TO LET THE AROMA OF DRY ROASTED YELLOW MUNG SHINE THROUGH.
- ALUR DOM KORAISHUTIR KOCHURI** \$18
DUM ALOO OR ALOOR DUM OR ALOO DUM IS A POTATO-BASED CURRY DISH. DUM MEANS SLOW-COOKED, AND ALOO IS POTATO. KORAISHUTIR KOCHURI IS A FRIED BREAD WITH A MILD AND SWEET GREEN PEAS STUFFING. A POPULAR BENGALI BREAKFAST AS WELL AS SNACK.
- PANEER MAKHANWALA**  \$19
A POPULAR NORTH INDIAN DISH OF A CREAMY FLAVORED CURRY MADE WITH SOFT COTTAGE CHEESE IN A RICH TOMATO, ONION, HERBS AND SPICES
- DOUBLE DAAL TADKA**  \$17
THE COMBINATION OF THREE LENTILS, TOOR, SONA MOONG AND SPLIT MASOOR THAT ARE COOKED UNTIL SOFT AND THEN TEMPERED TWICE, WITH GARLIC, TOMATO, ONION, CHILLI, CUMIN AND GHEE
- KOLKATA STYLE TADKA DAAL (ADD EGG** \$17
IT IS A LOVELY CREAMY MEDLEY OF GREEN MUNG BEAN AND SPLIT CHICKPEAS (CHANA DAL) WITH EGGS \$1)

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India



 - Vegan Options Available

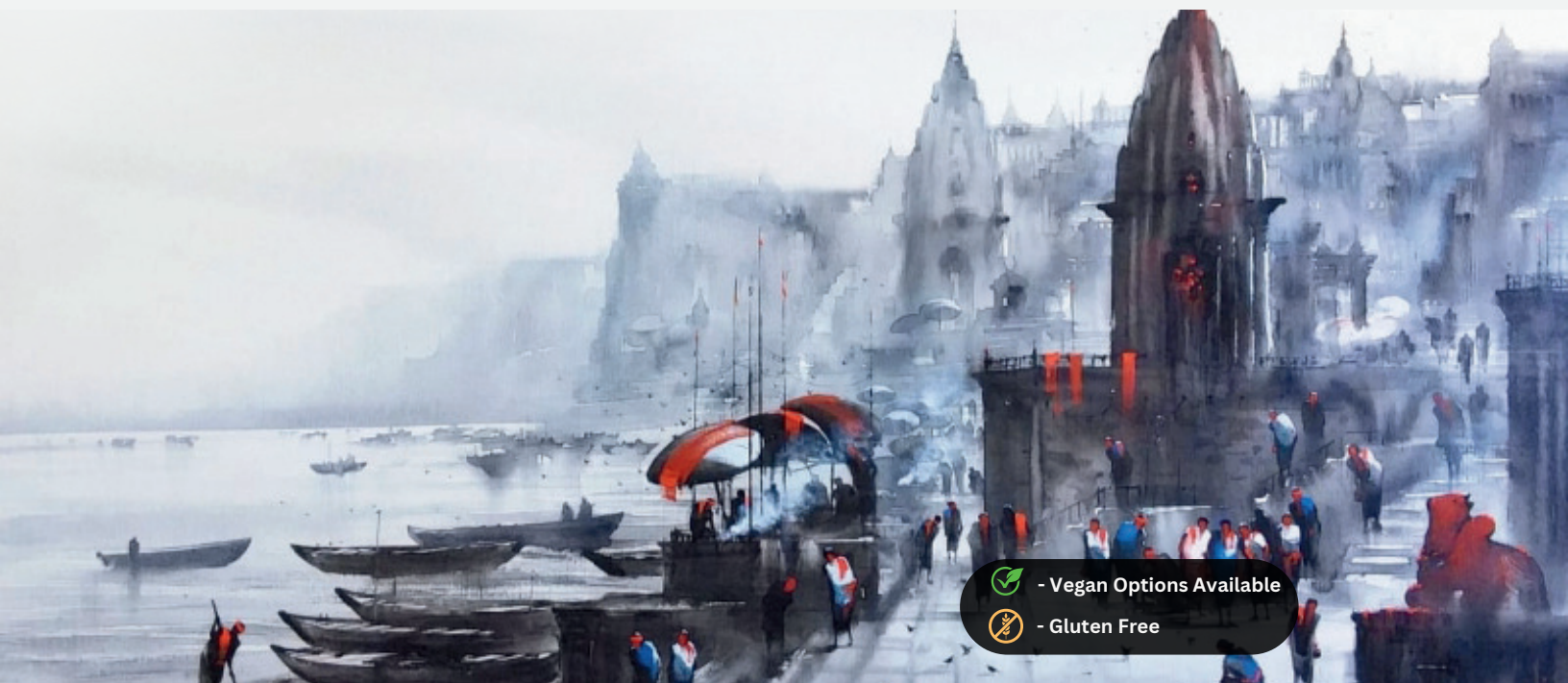
 - Gluten Free


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ENTREE

NON-VEG

- CHINGRIR MALAI CURRY**  **\$24**
BENGALI PRAWN CURRY MADE BY COOKING LARGE TIGER PRAWNS IN A SUPER-SUBTLE, SUPER-CREAMY COCONUT-MILK SAUCE
- CHICKEN CHAP**  **\$20**
A SLOW ROASTING OF THE CHICKEN IN GHEE LATHERED WITH A RICH MARINADE CONSISTING OF CASHEW NUTS, GOLDEN FRIED ONION.
- GOLBARI KOSHA MONGSHO**  **\$22**
A DELICIOUS NORTH KOLKATA'S SLOW COOKED BONE-IN GOAT RECIPE
- MURGIR LAAL JHOL**  **\$20**
BONE-IN-CHICKEN COOKED IN SPICY SAUCE
- BUTTER CHICKEN**  **\$20**
A CLASSIC INDIAN DISH WHERE GRILLED BONE-IN CHICKEN IS SIMMERED IN SPICY, AROMATIC, BUTTERY, AND CREAMY TOMATO GRAVY. THIS LIP- SMACKING AND DELICIOUS DISH IS HUGELY POPULAR AMONG THE INDIAN FOODLOVERS ACROSS THE WORLD.
- MACHER KALIA**  **\$22**
SPECIAL BENGALI FISH CURRY WITH TOMATO, ONION AND YOGURT
- SORSHE BHAPA Ilish**  **\$24**
COOKED IN HILSA FISH JUST USED THREE TIPE OF MUSTARED AND UNIQUE TRICKY PROCESS
- MACHER PATURI**  **\$22**
BENGALI STYLE FISH MARINATED IN MUSTARD PASTE WRAPPED AND COOKED IN BANANA LEAVES
- KOCHI PATHAR JHOL**  **\$22**
IT IS THE AMALGAMATION OF LUSCIOUS AND JUICY BONE-IN GOAT PIECES COOKED IN BENGALI HOMEMADE SPICES.



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RICE/BIRYANI

- JEERA RICE**   \$7
FRIED RICE TEMPERED WITH CUMIN SEEDS AND GHEE.
- PEAS PULAV**  \$14
DELICIOUS RICE PILAF MADE WITH GREEN PEAS , SPICES, HERBS, GHEE, BASMATI RICE
- GHEE RICE**  \$7
RICE WITH CLARIFIED BUTTER
- KACHI BIRYANI (GOAT)**  \$25
IT IS AN EAST INDIAN (BANGLADESH) DELICIOUS RICE DISH WHERE TENDER GOAT OR LAMB MEAT PIECES ARE MARINATED WITH LOTS OF FRIED ONIONS, WHOLE SPICES, FRESH HERBS AND YOGHURT.
- KOLKATA STYLE CHICKEN BIRYANI**  \$21
IT IS THE AMALGAMATION OF AROMATIC LONG GRAIN BASMATI RICE, LUSCIOUS AND JUICY BONE-IN CHICKEN PIECES, BOILED EGGS, TENDER POTATO CHUNKS, GHEE, MAWA, SAFFRON MILK, SPICES, MEETHA ATTAR AND FRAGRANT WATER.
- KOLKATA STYLE MUTTON BIRYANI**  \$23
IT IS THE AMALGAMATION OF AROMATIC LONG GRAIN BASMATI RICE, LUSCIOUS AND JUICY BONE-INGOAT PIECES, BOILED EGGS, TENDER POTATO CHUNKS, GHEE, MAWA, SAFFRON MILK, SPICES, MEETHA ATTAR AND FRAGRANT WATER.



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BREADS

BULLET NAAN	\$6
GARLIC CHEESE NAAN	\$7
KALONJI NAAN	\$6
BUTTER NAAN	\$5
PLAIN NAAN	\$4
GARLIC NAAN	\$6
RUMALI ROTI	\$4
TANDOORI ROTI	\$5
MALABAR PARATHA	\$5

DESSERTS

GUR ER ROSOGOLLA IT IS AN AUTHENTIC BENGALI DESSERT WHERE INDIAN COTTAGE CHEESE BALLS ARE COOKED IN DATE PALM JAGGERY (NOLEN GUR) SYRUP	\$9
PATISHAPTA THIN CREPES MADE WITH REFINED FLOUR, RICE FLOUR AND SEMOLINA. STUFFED WITH A TASTY COCONUT AND JAGGERY FILLING	\$12
ROSHER MALPUA PANCAKES MADE WITH FLOUR, JAGGERY, CARDAMOM AND MILK	\$12
GULAB JAMUN INDIAN SWEET DELICACY	\$7

BEVERAGES

SWEET / SALTY LASSI	\$6
PASSION FRUIT LASSI	\$6
THANDAI LASSI	\$6
MASALA SODA	\$5
MANGO LASSI	\$6
SODA	\$4
HOT TEA	\$4



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The Turmeric Kitchen

We are now accepting Catering orders

- Catering orders are booked based on date availability.
- We do fill up, so please order ahead.
- Minimum 24 hours notice or more for larger orders.
- Larger events require 7 days in advance with a non-refundable deposit to hold the date.
- We'd like to make your event unique, contact us with your theme or ideas and we can help make your event a success.

Contact Us: (425) 821-6163

Email: turmerickirkland@gmail.com

