

Calcutta

BRASSERIE

THE MULTI AWARD WINNING RESTAURANT



20% DISCOUNT BEFORE 7.30PM ON TAKEAWAYS • **15%** OFF AFTER 7.30PM



WELCOME to the number one Indian Restaurant in Stony Stratford Milton Keynes Calcutta Brasserie Indian Restaurant is set within a beautiful 17th Century Grade II Listed Chapel that creates one of the most unique and inspiring dining experiences imaginable. Located in the picturesque and historic town of Stony Stratford, the multi-award winning restaurant has been named as one of the best Indian restaurants in the country; testament to the passion and detail put into each and every dish.

Welcome to a unique culinary experience; a revelation of civilisation, a culture, a history, a country rich with a subtle and spectacular diversity of ingredients, spices, cooking styles and tradition. We pride ourselves on the fresh preparation of each dish and the authentic and naturally sourced organic and free range ingredients. We do not use any artificial colouring and use only natural herbs and spices, many of which are imported from India.

Due to popular demand Calcutta Brasserie has a special division that caters outside the premises supported by the most professional level of service and staffing. We can cater for up to 1,000 guests, be it a corporate banquet or conference, a wedding, an engagement party, a birthday or any special occasion. We only serve halal friendly meat. At Calcutta Brasserie we are happy to meet our customer requirements, and will cook to a taste that satisfies your palate and we are always open to customer suggestion and variations.

APPETISERS

Chilli Guide: 🌶️ = Medium 🌶️🌶️ = Hot 🌶️🌶️🌶️ = Very Hot
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HARA CHANNA TIKKI (G) (M) Split Green peas and spinach cakes filled with buffalo mozzarella.	£5.50	DOSA (M) Crispy rice pancakes plain or stuffed with spiced potato fillings served with traditional sambar, coconut chutney.	£5.95	TIRANGA SAMOSA (G) Golden fried samosa triangles stuffed with potato and peas, chicken and red peppers, duck with five spices.	£5.95
TALLI KEKRA (G) Crispy fried soft shell crab with tamarind chutney.	£8.00	LOLLIPOP CHICKEN (G) Herb crusted chicken wings spiced with paprika and peppers served with green salad, coriander mint relish.	£4.95	CHOWK KI TIKKI (G) (M) Potato cakes with ginger, fresh green chillies and roasted cumin, served with tamarind mayonnaise.	£4.50
MANGLOREAN SCALLOPS Pan seared king scallops with mustard and curry leaves.	£8.95	GRILLED CHICKEN SALAD Strips of chicken breast on a bed of mixed salad leaves, tomatoes, and tamarind mayonnaise dressing.	£4.50	MIX VEGETABLE PLATTER (TO SHARE) (G) (M) Selection of paneer tikka, vegetable samosa, chowk ki tikki, mushroom pakora and onion bhaji served with chutney and salad.	£9.95
GOAN CRAB CAKE (G) Devonshire crab cakes spiced with roasted goan spices.	£7.25				
DAKSHINI MUSSELS Fresh steamed Bantry bay mussels in allepey sauce and fresh cilantro leaves. Served with naan bread.	£7.50				
SEAFOOD TOMATO RASAM Steamed mussels, baby octopus, clams stewed in South Indian tomato shorba. Served with naan bread.	£6.95				
KING PRAWN PURI (G) Fried, un-leavened bread topped with king prawns and cooked to our own recipe.	£6.95				



TANDOOR - THE CLAY OVEN

All our tikka are cooked medium to well done. Please let us know if you prefer a rare done. Our tandoori dishes are served with traditional Indian mint and coriander chutney as well as green salad. Food colour has been banned from our kitchen and we pride ourselves in serving the dishes in their natural way.

STARTER MAIN
ZAFRANI MURGH £5.00 £9.50

TIKKA
Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.

PANEER TIKKA £5.50 £9.50

KALI MIRCH (M)
Cubes of Indian cottage cheese gently marinated with spices and black pepper.

STARTER MAIN
GILAFI SHEEK £4.95 £8.95

Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar.

BARWAN TANDOORI £4.50 £7.95

ALOO (M) (N)
Tandoori grilled potato stuffed with chopped onions, nuts and hot aromatic spices

STARTER MAIN
TANDOORI JHINGA £6.95 £13.95

King prawns from east coast of India spiced and chargrilled in tandoor.

TANDOORI CHICKEN £4.95 £9.50

Norfolk Free range spring chicken in yoghurt and spice marinade grilled in tandoor.

HERB CRUSTED LAMB CHOPS £13.95

Chops of kid lamb spiced and grilled in tandoor served with long stem broccoli and mash potato.

LASOONI MURGH £5.50 £9.95

TIKKA
Chargrilled chicken tikka in garlic yoghurt marinade.

SIZZLING TANDOORI £13.95

KEBAB PLATTER
Tandoor grilled lamb chops, chicken tikka, tandoori chicken, sheek kebab and tandoori prawns served with plain naan.



MAIN COURSES - SEAFOOD

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LOBSTER MALAI CURRY 🌶️ £24.95

Whole Canadian lobster cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.

DAAB CHINGRI 🌶️ £14.95

King prawns cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.

LOBSTER XEC XEC 🌶️🌶️🌶️ £24.95

Lobster tails pan fried tossed with traditional Goan spices and birds eye chillies.

MEEN MOILEE 🌶️ £14.95

Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce.

JHINGA TAWA MASALLA 🌶️🌶️ £11.95

Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion.

MONKFISH CAFREAL 🌶️ £15.95

Tandoor grilled monkfish tails in Goan pepper spice.

MACHOR JHOL 🌶️🌶️ £15.50

Monkfish loin cooked two ways resting on tender mooli and sauteed in turmeric drizzled with a spicy Bengali tomato and coriander broth.

LAU CHINGRI 🌶️ £14.95

Another traditional Bengali dish, grilled King prawns and bottle gourd (Indian pumpkin) braised in a smooth tomato onion gravy.

JHINGA HARA PYAZ 🌶️🌶️ £11.95

Pan seared Tiger prawns cooked with roasted peppers, spring onions and hot spices.

SALMON KA TUKRA 🌶️ £13.95

Mouth watering chunky fillets of pink salmon matured in a rich spicy marinade of oil, fennel ginger ajwain & trace of mustard oil. Barbecued in the tandoor to create a pinnacle of gastronomic excellence.



MAIN COURSES - MEAT & POULTRY

THARAVU ROAST 🍴

£12.95

Pan seared spiced Gressingham duck breast cooked with orange zest and tomato sauce.

BUTTER CHICKEN 🍴

£9.95

Corn-fed chicken breast and off the bone, cooked in a buttery tomato sauce flavoured with fenugreek.

KORI GASSI 🍴

£9.50

Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper and fennel seeds.

CHICKEN MANGO KORMA (N) 🍴

£9.95

Poached & grilled corn fed chicken breasts simmered in alphonso mango sauce.

CHICKEN CHETTINAD 🍴🍴🍴

£9.50

Classic south Indian dish created by the chettiyars of tamil nadu, chicken simmered in a sauce of black pepper roasted coriander and tomatoes.

NALLI KORMA 🍴

£12.95

Slow cooked shanks of lamb braised in hyderabadi korma sauce.

DHABA CHICKEN 🍴🍴

£9.50

A truly Punjabi favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander.

MURGH TIKKA LABABDAR 🍴

£9.50

A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.



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KOSHA MANGSHO 🌶️🌶️ £9.95
Slow cooked, lamb in its own juices with aromatic hot spices and caramelised onion and ginger.

RAILWAY MUTTON CURRY 🌶️🌶️ £9.95
Popular mutton dish served in the railway canteen of Bombay, chunks of mutton (on the bone) cooked in its own juices, stewed till tender, with ginger, caramelised onion, and ground aromatic hot spices.

MUTTON MAPPAS 🌶️🌶️ £9.95
Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.

PARSEE DHANSAK 🌶️🌶️ £11.95
A traditional parsee Sunday roast "Dhan" means rice "Saak" means vegetables and lentils combined. Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted.

HYDERABADI DUM BIRIYANI 🌶️ £12.95
Braised basmati rice cooked with lamb/chicken in a sealed pot in its own juices. Served with raitha and vegetable curry.

RAJASTHANI LAAL MAAS 🌶️🌶️🌶️ £9.95
Delicacy of the Indian Rajputs, lamb cooked in Rajasthani Deghi mirch (hot chillies) and tomato gravy.

SHAHI GOSHT KORMA 🌶️ (N) £9.95
Fillet of lamb marinated with yoghurt and green cardamom then roasted in the oven, cooked in a smooth caramelised onion with badaam paste.

SOUTH INDIAN 🌶️🌶️ £9.50
GARLIC CHICKEN
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.

ALL TIME FAVOURITES

CHICKEN £9.50 LAMB £9.95 KING PRAWN £11.95

BHOONA
Cooked with chopped tomatoes, onions, ginger and garlic to a very dry consistency, this is a classical favourite of all time.

MADRAS
A South Indian version of central Indian dishes, fairly hot.

JALFREZI
Supreme of chicken, lamb or prawns cooked with peppers, tomatoes and green chillies, simmered in a spicy sauce and then garnished with spring onions and green chillies.

KORMA (N)
This dish is for mild curry lovers, chicken or lamb cooked in a creamy sauce of onions, cashew nuts and roasted spices.

CHICKEN TIKKA MASALLA £9.95
Tandoor grilled chicken simmered in satin smooth tomato gravy with spices and finished with cream.

VEGETARIAN

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METHIWALA 🌶️ SIDE MAIN
£4.50 £7.95
SAG ALOO
Spiced new potato cooked with spinach,
fresh fenugreek and spring onion.

BAINGAN BHARTHA 🌶️ £4.50 £7.95
Smoked aubergine mash
cooked with chopped onions,
tomatoes and fresh green chillies.

CABBAGE THORAN 🌶️ £4.50 £7.95
Savoy cabbage stir fried with sauté onion,
fresh coconut and mustard seeds.

AVIAL 🌶️ SIDE MAIN
£4.50 £7.95
This famous south Indian mix veg curry
made from green bananas, beans,
cabbage in coconut and yoghurt sauce.

DAL OF THE DAY 🌶️ £4.50 £7.95
Most of our chefs are vegetarians and we
cook lentils on daily basis. Please ask the
waiter for the lentil of the day.

KARARI BHINDI 🌶️ (G) £4.50 £7.95
Crisp fried okra in a spiced
gram flour batter.

AJWANI BHINDI 🌶️ £4.50 £7.95
Okra simmered in a reduced
onion and tomato curry
flavoured with toasted caraway.

GOBI MATTER 🌶️ £4.50 £7.95
Cauliflower and peas
cooked in a traditionally
Punjabi way.

MUSHROOM COMBO 🌶️ £4.50 £7.95
Chestnut mushroom and English cup
mushrooms sauted in garlic and
caramelised onions.

VEGETABLE SAMBHAR 🌶️ £4.50 £7.95
Vegetables and lentils cooked
in south Indian style.

ALOO JEERA 🌶️ £4.50 £7.95
Dry roasted potatoes
tampered with cumin seeds.

PUNJABI CHOLE 🌶️ £4.50 £7.95
Chick peas cooked traditionally like a
north Indian style with yoghurt and
special chana masalla.

CHILLI PANEER 🌶️🌶️ (G) £9.95
Indian cottage cheese stir fried
with peppers and green chillies.

URULAI VATAKAL 🌶️🌶️ £7.95
Famous south Indian style potato
wedges stir-fried with mustard seeds
and curry leaves.

PANEER KARAH 🌶️🌶️ £9.95
Indian cottage cheese cooked
with bell peppers and karahi masalla.

VEGETABLES KARAH 🌶️🌶️ £7.95
Fresh vegetables, mange tout, baby corn,
and peppers tossed in a karahi masalla.



RICE, BREAD & SUNDRIES

STEAMED BASMATI RICE	£2.95
SAFFRON PILAF	£3.25
LEMON RICE	£4.00
FRIED RICE	£4.00
Vegetable /Egg /Mushroom Peas /Keema	
ASSORTED BREAD BASKET (N) (G)	£6.50
Garlic naan, Tandoori roti and Peshwari naan	
STUFFED NAAN (G)	£3.95
Keema /Cheese /Onion /Garlic /Chilli	
PLAIN NAAN (G)	£2.95
CHAPATTI (G)	£1.95
TANDOORI PARATHA (G)	£2.50
STUFFED PARATHA (G)	£3.50
RAITHA	£2.50
KACHUMBER SALAD	£2.50
CHUTNEY TRAY	£1.00
POPPODOMS	£0.90 EACH



BANQUET - MENU A

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish.

A minimum of 8 people per table required to have mixed banquet menu A and B. **Eat as much you like and we are happy to refill the main course.**

APPETISERS

POPPADOMS WITH CONDIMENTS

STARTERS

ONION GARAM PAKORA (V)

Strands of Spanish onions crispy fried in a spicy gram flour batter.

VEGETABLE SAMOSA (G) (V)

Crispy fried filo pastry stuffed with spiced vegetables.

LASOONI MURGH TIKKA

Chargrilled chicken tikka in garlic yoghurt marinade.

LAMB SHAMMI KEBAB

Ground lamb patties with herbs and spices and roasted chana daal.

MAIN COURSES

MURGH MAKHNI

Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka and redolent of kasoori methi in a makhni masalla sauce

KORI GASSI (V)

Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper.

LAMB ROGAN JOSH (V)

Tender lamb braised slowly with aromatic hot spices and herbs, finished with chopped tomatoes, onions and fresh coriander leaves.

BOMBAY POTATOES (V)

Potatoes roasted and cooked in spices and tomatoes.

MUSHROOM AND VEGETABLE JALFREZI (V)

Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy.

BASMATI PULAO RICE

ASSORTED BREAD BASKET (N) (G)

£18.95 PER PERSON
(minimum 2 person)

BANQUET MENU A & B IS NOT AVAILABLE FOR TAKEAWAY, DINING IN ONLY.



BANQUET - MENU B

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A minimum of 8 people per table required to have mixed banquet menu A and B. **Eat as much you like and we are happy to refill the main course.**

APPETISERS

POPPADOMS WITH CONDIMENTS

STARTERS

PANEER TIKKA KALI MIRCH (M)

Cubes of Indian cottage cheese gently marinated with spices and black pepper.

CHOWK KI TIKKI (G) (M)

Potato cakes with ginger, fresh green chillies and roasted cumin.

ZAFRANI MURGH TIKKA

Breast of fresh East Anglian farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.

GILAFI SHEEK

Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar.

MAIN COURSES

MURGH TIKKA LABABDAR)

A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.

MUTTON MAPPAS))

Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.

SOUTH INDIAN GARLIC CHICKEN

Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.

METHIWALA SAG ALOO (M)

Spiced new potato cooked with spinach, fresh fenugreek and spring onion.

DAL OF THE DAY (M)

Most of our chefs are vegetarians and we cook lentils on daily basis. Please ask the waiter for the lentil of the day.

SAFFRON PILAF RICE

ASSORTED BREAD BASKET (N) (G)

DESSERT

SELECTION OF KULFI'S OR CHEESECAKE.

£22.95 PER PERSON
(minimum 2 person)

BANQUET MENU A & B IS NOT AVAILABLE FOR TAKEAWAY, DINING IN ONLY.





Sunday
BUFFET
12.00 - 9.30pm

Lavish all day Sunday Buffet with a selection of North and South Indian dishes served with exotic desserts...

what else we do...

- Weddings & Corporate Events
- Outside Catering
- Fine Dining
- Business Lunch
- Lavish All Day Sunday Buffet
- Ample Car Parking
- Venue Hire (Birthdays, Anniversary)
- Special Events & Live Music

SPECIAL TAILOR-MADE PARTY MENU
AVAILABLE FOR LARGE GROUPS



£13.95
per person

£7.50
children under 10

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