Teesta
HOTELS

Daringbadi

Teesta Kitchen

Restaurant

Menu

BREAKFAST

CEREALS- CORNFLAKES /CHOCO FLAKES 150

130CAL- 150GMS
Served with hot or cold milk.

BREADS- TOASTED OR PLAIN 100

260CAL- 100GMS
Served with butter and jam.

IDLY 200

325CAL- 350GMS
Rice pan cake steamed and served with sambar and chutney.

SUJI UPMA 200

130CAL- 100GMS
Served with chutney.

POHA 200

150CAL- 100GMS
Served with chutney and lemon wedges.

POORI BHAJI 200

550CAL- 310GMS
4pcs poori served with plain potato curry. Extra Poori- Rs. 30/- per piece.

TWO FARM FRESH EGGS 190

134CAL- 100GMS
Choice of eggs –(Omelette/Boiled/ Poached/Scrumbled/Over Easy/ Sunny Side Up).

SALADS

GARDEN GREEN SALAD 180

55CAL- 180GMS
Sliced cucumber, tomato, onion, carrot, lemon wedge, and green chilli.

GREEK SALAD 220

260CAL- 200GMS
Bell peppers, cucumber, cherry tomatoes, olives, red onion, feta cheese, extra virgin olive oil and oregano dressing.

TOSSED SALAD 200

140KCAL- 180GMS
Mixed crisp lettuces (iceberg, romaine, arugula), shredded carrots, cherry tomatoes, and simple lemon-herb vinaigrette.

RUSSIAN SALAD 200

380CAL- 200GMS
Diced boiled potato, carrots, green peas, French beans, pineapple tidbits, tossed in heavy mayonnaise dressing.

VEG CAESAR SALAD 250

280CAL- 280GMS
Romaine lettuce, garlic herb croutons, shaved parmesan (20g), and creamy Caesar dressing.

CHICKEN CAESAR SALAD 300

460CAL- 280GMS
Romaine lettuce, garlic herb croutons, shaved parmesan (20g), creamy Caesar dressing toped with sliced grilled chicken.

ALOO CHANA CHAAT 180

240CAL- 200GMS
Boiled chickpeas (kabuli chana), diced potatoes, chopped onion, tomato, fresh coriander, chaat masala, lemon, drizzle of mint & tamarind chutney.

PAPDI CHAAT 180

340KCAL- 220GMS
6–8 crisp fried papdis, boiled potatoes, sprouted/boiled moong, whisked sweetened curd/dahi (80g), tamarind & mint chutneys, and nylon sev.

MASALA PEANUT 180

765CAL-120GMS
Crunchy, deep-fried peanuts coated in a spicy, tangy finely chopped onion, lemon and green chilli.

SOUPS



VEG HOT & SOUR SOUP 120

120 CAL- 250GMS
A spicy and tangy soup with fresh vegetables.

VEG SWEET CORN SOUP 120

140CAL- 250GMS
A light, mildly sweet soup made with crushed sweet corn.

TOMATO SOUP 130

130CAL- 250GMS
Smooth and comforting soup prepared from ripe tomatoes.

CHICKEN LEMON CORIANDER SOUP 150

150CAL- 250GMS
Light and refreshing chicken broth infused.

CHICKEN MANCHOW SOUP 150

180CAL- 250GMS
Spicy chicken soup with vegetables, garlic and oriental seasonings.



VEG STARTERS

PANEER PAKORA 4PCS 280

280CAL- 180GMS
Paneer slices dipped in spiced gram flour batter.

CRISPY & CHILLI BABY CORN 280

260CAL- 180GMS
Crispy baby corn with onions, capsicum and spicy chilli sauce.

CORN & SALT PEPPER 280

200CAL- 180GMS
Juicy corn kernels sauteed with butter.

PANEER TIKKA 280

240CAL- 180GMS
Cottage cheese marinated in yoghurt and aromatic spices.

CHILLI PANEER 280

300CAL- 200GMS
Batter fried paneer cubes tossed in spicy chilli sauce.

PANEER 65 280

320CAL- 200GMS
Crispy fried paneer tossed in a fiery South Indian style spices.

NON-VEG STARTERS

TANGDI KABAB 3PCS 380

320CAL- 220GMS
Juicy chicken drumsticks marinated in yoghurt.

CHICKEN TIKKA 350

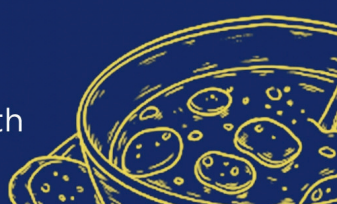
280CAL- 180GMS
Boneless chicken cubes marinated in curd and aromatic spices.

CHICKEN SHEEK KEBAB 400

324CAL- 180GMS
Juicy minced chicken blended with aromatic spices, skewered and grilled to smoky perfection.

CHEESE MALAI MURGH TIKKA 6PCS 380

350CAL- 180GMS
Creamy, melt-in-the-mouth chicken tikka marinated with cheese.



CHICKEN POPCORN 380

300CAL- 180GMS
Bite sized chicken pieces coated in seasoned crumbs.

DRUMS OF HEAVEN 6 PCS 380

380CAL- 220GMS
Crispy fried chicken wings tossed in a spicy preparation.



CHILLI CHICKEN 380

360CAL- 200GMS
Fried chicken pieces tossed with onions, green chillies and capsicum.

CHICKEN PAKODA 6 PCS 350

280CAL- 180GMS
Tender chicken pieces coated in a spiced gram flour batter and fried until crisp and golden.

RICE, BIRYANI & NOODLES



VEG FRIED RICE 210

260CAL- 250GMS
Stir fried with fresh vegetables.

CHICKEN FRIED RICE 220

320CAL- 280GMS
Rice tossed with tender chicken, vegetables and aromatic sauces.

VEG HAKKA NOODLES 220

280CAL- 250GMS
Noodles with mixed vegetables, garlic, and oriental flavours.

CHICKEN SCHEZWAN NOODLES 260

340CAL- 280GMS
Noodles tossed with chicken, vegetables, and light soy seasoning.

VEG PULAO 220

300CAL- 260GMS
Fragrant basmati rice cooked with mixed vegetables.

KASHMIRI PULAO 220

350CAL- 260GMS
Mildy sweet basmati rice cooked with dry fruits, nuts.

STEAM RICE 150

220CAL- 220GMS
Plain steamed basmati rice.

BASANTI PULAO 220

320CAL- 220GMS
A traditional, mildly sweet, and fragrant yellow rice.

CURD RICE 190

284CAL- 280GMS
Creamy South Indian comfort dish made by mixing soft, mashed cooked rice with fresh yoghurt.

KHICHDI 220

340CAL- 280GMS
Rice and lentils (dal) together until soft and creamy.



CHICKEN BIRYANI 280

420CAL- 300GMS

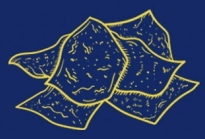
Aromatic basmati rice layered with spiced chicken.

MUTTON BIRYANI 350

480CAL- 320GMS

Slow cooked basmati rice layered with tender mutton.

VEG MAIN COURSE



VEG MIXED/ VEG JHALFREZI 280

220CAL- 240GMS

Homestyle preparation of seasonal vegetables cooked in a mildly spiced gravy.

PANEER BUTTER MASALA /PANEER MAKHANI 310

360CAL- 260GMS

Soft paneer cubes simmered in a rich tomato- butter gravy with cream.

PANEER TIKKA MASALA 310

380CAL- 260GMS

Grilled paneer tikka cooked in a spicy onion- tomato masala.

KADAI MUSHROOM  310

260CAL- 240GMS

Fresh mushrooms tossed with onions capsicum in a semi dry gravy.

PUNJABI ALOO DUM 280

300CAL-250GMS

Baby potatoes slow cooked in a spicy preparation.

VEG MANCHURIAN GRAVY 280

340CAL- 260GMS

Vegetable dumplings simmered in a tangy Indo-Chinese sauce.

DAL FRY /MOONG DAL 150

240CAL- 240GMS

Yellow lentils or Moong dal tempered with cumin, garlic.

DAL MAKHANI 250

360CAL- 260GMS

Slow cooked black lentils simmered with butter and cream.

NON VEG MAIN COURSE

CHICKEN TIKKA MASALA 380

420CAL- 280GMS

Grilled chicken tikka simmered in a rich, spiced tomato onion gravy.

CHICKEN BUTTER MASALA 380

450CAL- 300GMS

Chicken cooked in a creamy tomato butter gravy with mild spices.

CHICKEN KOSHA/ CHICKEN CURRY 380

380CAL- 280GMS

Bengali style chicken slow cooked with onions, spices with semi dry or gravy.

KANCHA LANKA DHANIYA MURG 380

380CAL- 280GMS

A fiery chicken curry in slow cooked in a bright green paste of fresh coriander and raw green chillies.

KADAI CHICKEN 380

400CAL- 280GMS
Chicken tossed with onions, capsicum, and freshly ground kadai spices.

MUTTON KOSHA/ MUTTON CURRY 480

480CAL- 300GMS
Slow cooked mutton prepared in a rich Bengali masala with deep flavours.

MUTTON LAAL MAAS 480

520CAL- 300GMS
Fiery Rajasthani mutton curry cooked with red chillies and aromatic spices.

KATLA FRY 290

350CAL- 180GMS (Katla Fish)
Deep fried Katla fish.

POMFRET FRY 310

350CAL- 120GMS
Deep fried pomfret fish.

DOI MAACH/MACHER JHAL/SORSE MACH/ FISH KALIA 360

350CAL- 260GMS
Fresh fish gently cooked in a mildly spiced based on gravy.

SORSE ILISH 590

420CAL- 260GMS (Seasonal)
Hilsa fish steamed with mustard paste, green chillies.

BREADS

TANDOORI ROTI / NAAN / LACHHA PARATHA 30

120CAL- 60GMS

BUTTER TANDOORI ROTI / NAAN 40

160CAL- 65GMS

KULCHA MASALA / PANEER 80

220CAL- 90GMS

TAWA ROTI 20

110CAL- 55GMS

DESSERTS

MOONG DAL HALWA 160

360CAL- 120GMS
Rich moong dal dessert with ghee.

GULAB JAMUN WITH ICE CREAM 110

300CAL- 100GMS
Warm gulab jamun with ice cream.

FLAVOURED ICE CREAM 70

200CAL- 100GMS

BEVERAGES

TEA 80
30CAL- 110ML

MASALA TEA 80
40CAL- 110ML

COFFEE 100
45CAL- 110ML

MILK- HOT / COLD 60
65CAL- 110ML

HEALTH DRINKS-HORLICKS / BOURNVITA / HOT CHOCOLATE 120
115CAL- 110ML

COLD COFFEE- WITH ICE CREAM / WITHOUT ICE CREAM 150
80CAL- 210ML

MILK SHAKE- VANILLA / CHOCOLATE / STRAWBERRY 150
97CAL- 210ML

FRUIT PUNCH 150
102CAL- 210ML

VIRGIN MOJITO 150
145CAL- 210ML

VIRGIN PINACOLADA 150
195CAL- 210ML

LASSI- SWEET / SALTED 120
155CAL- 210ML

BUTTER MILK PLAIN / MASALA 90
108CAL- 210ML

FRESH JUICE 120
WATERMELON / SWEETLIME / ORANGE
85CAL- 210ML

PRESERVED JUICE ORANGE / PINEAPPLE / MIX FRUIT 100
119CAL- 210ML

FRESHLIME WATER 80
SWEET / SALTED / MIXED
85CAL- 210ML

FRESHLIME SODA 80
SWEET / SALTED / MIXED
85CAL- 210ML

AERATED DRINKS- COKE / PEPSI / THUMS UP/ SPRITE/ DIET COKE 100
300ML

PACKAGED DRINKING WATER 60
1000ML



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NOTE - VEGETARIAN NON VEGETARIAN CONTAINS GLUTEN CONTAINS NUTS CONTAINS FISH CONTAINS DAIRY CONTAINS EGG CONTAINS SOYA CONTAINS CRUSTACEANS CONTAINS SULPHITES

Please inform our ambassador if you are allergic to any ingredient.

Prices are in Indian Rupees and applicable to government taxes & we don't levy any service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

An average active adult diet requires 2,000 CAL energy per day, however, calorie needs may vary.

All CAL values are for per 100 GMS.

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