



RED KITCHEN

FOOD



MENU



NIBBLES

- **French Fries** 250
Golden fried to perfection
- **Cheese Cherry Pineapple** 300
Cocktail sticks to kick off the party
- **Olive N Cheese Sticks** 300
Mediterranean mezze sticks
- ■ **Toasts** 300
Chilli Cheese / Cheese N Mushroom / Chicken N Cheese
- **Chana Bisphotok** 300
A special makeover of the very traditional chana
- **Cheese Poppers** 300
Spicy cocktail sized poppers with cheese, peppers and chillies
- **Cheese Burst Mushroom** 300
Cheese stuffed mushrooms to explode in one bite
- **Devils on Horseback** 300 / 350
Dry fruits wrapped with bacon slice
- ■ **Dim Sums (Veg / Chicken)** 300
Traditional dimsums with dips
- **Egg Devil** 300
An old Calcutta cabin classic, perfected by our Chef
- ■ **Spring Rolls (Veg / Chicken)** 300 / 350
Cocktail sized crispy Shandong style rolls available in veg and chicken options
- ■ **Aunt Dalia's Nachos** 350
Mexican corn chips well presented with refried beans, salsa, sour cream, chillies and cilantro (both veg and non options available)
- **Mete Chochchori Canapes** 350
A fusion that will make your visit at Red Kitchen memorable

Kindly ask our server if you are allergic any food Ingredients | GST applicable 5%,*We leavy 5% Service Charge



APPETISERS

- | | | |
|-----|---|-----------|
| ■ ■ | Sauted Vegetables / Chicken | 350 / 400 |
| | Assorted vegetables tossed in butter and well seasoned | |
| ■ | Crispy Chilli Babycorn / Mushroom | 350 / 380 |
| | Crispy fried and tossed in homemade sauce | |
| ■ | Crispy Chilli Potatoes | 350 |
| | Crispy golden potato fingers wok tossed in homemade sauce | |
| ■ | American Corn Salt N Pepper | 350 |
| | Crisp fried corn kernels tossed with spring onions and crushed peppercorn | |
| ■ | Vegetable Konjeenaro | 380 |
| | Vegetables crisp fried and wok tossed with sweet n sour spicy konjee sauce | |
| ■ | Pan Fried Tofu | 380 |
| | Tofu cooked to perfection with onion, capsicum and homemade sauce | |
| ■ | Green Chilli Smoked Cottage Cheese | 380 |
| | Paneer cooked in smoky style with green chilli flavour | |
| ■ | Delhiwale Dahi Kebab | 380 |
| | The authentic taste of Old Delhi | |
| ■ | Kaju Matar Shammi Kebab | 380 |
| | Vegetarian version of the famous North West frontier preparation with cashew and green peas | |
| ■ | Bhatti Ke Badami Aloo | 380 |
| | Chargrilled spicy baby potatoes | |
| ■ | Paneer Tikka Angara | 380 |
| | A spicy tandoori cottage cheese preparation | |
| ■ | Texas Fried Chicken | 400 |
| | Crunchy fried chicken following age old proprietary recipe | |



APPETISERS

- **Crispy Bar Be Qued Wings** 400
Marinated, crispy fried chicken wings tossed in homemade barbeque sauce
- **Drums of Heaven** 400
Need no explanation
- **Lat Mai Kai** 400
Crispy fried chicken morsels tossed with onion, scallion and chinese wine
- **Fire Cracked Pepper Chicken** 400
Wok tossed fiery chicken
- **Crispy Chicken in Chilli Honey Dry** 400
Crispy fried chicken tossed in spicy homemade sauce and finished with honey
- **Green Chilli Smoked Chicken** 420
In house secret recipe of green chilli flavoured smoky chicken
- **Cajun Fish Fingers (Beckti)** 450
Garlic and pepper marinated Kolkata Beckti strips, crumbed and golden fried
- **Fried Fish N Chips (Beckti)** 500
Prepared the way Britisher prefer
- **Pan Fried Chilly Fish (Beckti)** 600
A sweet n sour spicy preparation with homemade sauce
- **Crispy Garlic Pepper Fish (Beckti)** 600
A house speciality to make you crave for more
- **Double Fried Prawn** 580
Coated golden fried prawns,wok tossed in homemade sauce
- **Butter Chilly Garlic Prawns** 580
Crisp fried tiger prawns tossed in butter with garlic and red pepper flakes

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APPETISERS

- ▣ **Dhuadhar Murgh Tikka Guldasta** 400
Tikka / Malai / Sonali / Banzara / Hyderabad
- ▣ **Tandoori Murgh** 400 / 650
The identity of Indian cuisine worldwide
- ▣ **Bon Bunglow Morog** 700
A rustic chicken roast straight from the Bengali novel's nostalgia
- ▣ **Badami Murgh** 400
Enrichedly marinated whole chicken cooked well in tandoor
- ▣ **Gandharaj Murgh Kathi Kebab** 450
Gandharaj infused marinated chicken put into bamboo skewers and pan grilled
- ▣ **Dhuadar Sarson Mahi** 600
Mustard flavour marinated fish chunks cooked till well done in tandoor
- ▣ **Mahi Tikka** 600
Fish chunks marinated , tandoor cooked in Ajwaini / Peshwari styles
- ▣ **Tandoori Pomfret** 700
Whole pomfret marinated and chargrilled in tandoor
- ▣ **Kaleji ki Bhutuwa** 450
Mutton liver preparation of the hills, will leave you asking for more
- ▣ **Lamb Garlic Pepper Fry** 550
Shredded lamb stir fried with garlic, pepper and Chinese spices
- ▣ **Mutton Pepper Fry (Boneless)** 550
In house recipe of stir fried mutton with Indian spices



PIZZA

Standard 11 Inch

■ Margherita	380
■ Garden Fresh	380
■ Paneer Makhni	450
■ Grilled Paneer Hawaiian	450
■ Pepper Bar Be Que Chicken	500
■ Chicken Tikka	500
■ Chicken Bolognese	500

PASTA

■ Spaghetti / Penne Arabiata	380 / 420
■ Spaghetti / Penne Alfredo	380 / 420
■ Spaghetti / Penne Aglio E Olio	380 / 420
■ Penne Butter Chicken Masala	450

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SOUP

- | | | |
|-----|--|-----------|
| ■ ■ | Lemon Fragrant Broth | 220 / 260 |
| ■ ■ | Sweet Corn Soup | 220 / 260 |
| ■ ■ | Manchow Soup | 220 / 260 |
| ■ ■ | Red Chilli Coriander Soup | 220 / 260 |
| ■ ■ | Cream Soup
Tomato / Mushroom / Chicken) | 260 |



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HOUSE SPECIALITIES

- **Polo Ala Kiev** 550
Butter stuffed chicken breast, crumbed and golden fried, served with accompaniments
- **Chicken Steak** 550
Minced patty grilled, cooked in rich espagnole sauce and accompanied with mashed potato, sauteed vegetables and garlic buns
- **Roast Chicken Forestiere** 900
Whole English dressed chicken marinated, oven roasted, served with varied accompaniments
- **Chelo Kebab** 600
Needs no explanation to a true Kolkatan
- **Slow Braised Pork Belly** 650
In house developed recipe of pork belly braised slowly in secret sauce
- **Pork Chops** 650
Grilled chops finished in espagnole sauce and served with accompaniments
- **Whole Beckti Tandoori** 650
Small whole Kolkata Beckti marinated, cooked in tandoor
- **Pan Fried Beckti** 650
Crisp fried whole Kolkata Beckti slices wok tossed with choice of sauces



CHINESE

Main Course

- Five Treasure Vegetables in Garlic Pepper 380
- Exotic Vegetables in Choice of Sauce 380
- Potato N Broccoli In Hot Garlic Sauce 380
- Vegetable Coins in Manchurian Sauce 380
- Seasonal Bouquet in Fresh Chilly Coriander Sauce 380
- Paneer in Choice of Sauce 400
- Exotic Mushrooms in Smoked Chilly Soy 420
- Sliced Chicken Hunan Sauce 430
- Chicken in Choice of Sauce 430
Chilly / Manchurian / Thai Sweet Chilly / Sichuan / Kung Pao
Green Chilly /Hongkong Style / Cantonese style
- Garlic Pepper Chicken 430
- Tai Chin Chicken 430
- Flash Fried Celery Chicken 430
- Kolkata Style Chilli Fish 450
- Fish In Chilli Oyster Sauce 450
- Butter Infused Garlic Fish 450
- Sliced Fish In Choice of Sauce 450
Thai Sweet Chilly / Sichuan / Chili Honey / Black Bean / Oyster
- Devil's Prawn 580

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CHINESE

Main Course

- ▣ Prawns In Chilly Oyster Sauce 580
- ▣ Sichuan Chilli Prawns 580
- ▣ Chilly Garlic Shredded Lamb 550

Rice and Noodles

	<u>Veg</u>	<u>Egg</u>	<u>Chi</u>	<u>Mix</u>
▣▣ Wok Tossed Rice	250	280	320	360
▣▣ Burnt Garlic Fried Rice	250	280	320	360
▣▣ Ginger Capsicum Fried Rice	250	280	320	360
▣▣ Sichuan Pepper Fried Rice	250	280	320	360
▣▣ Phuket Street Style Fried Rice	250	280	320	360
▣▣ Hakka Noodles	250	280	320	360
▣▣ Burnt Chilli Garlic Noodles	250	280	320	360
▣▣ Pan Fried Noodles	300	350	380	
▣▣ Cantonese Style Noodles	300	350	380	
▣▣ Bangkok Street Style Noodles	300	380		
▣▣ Singapore Rice Noodles	280	320	380	
▣ Steamed Rice	200			

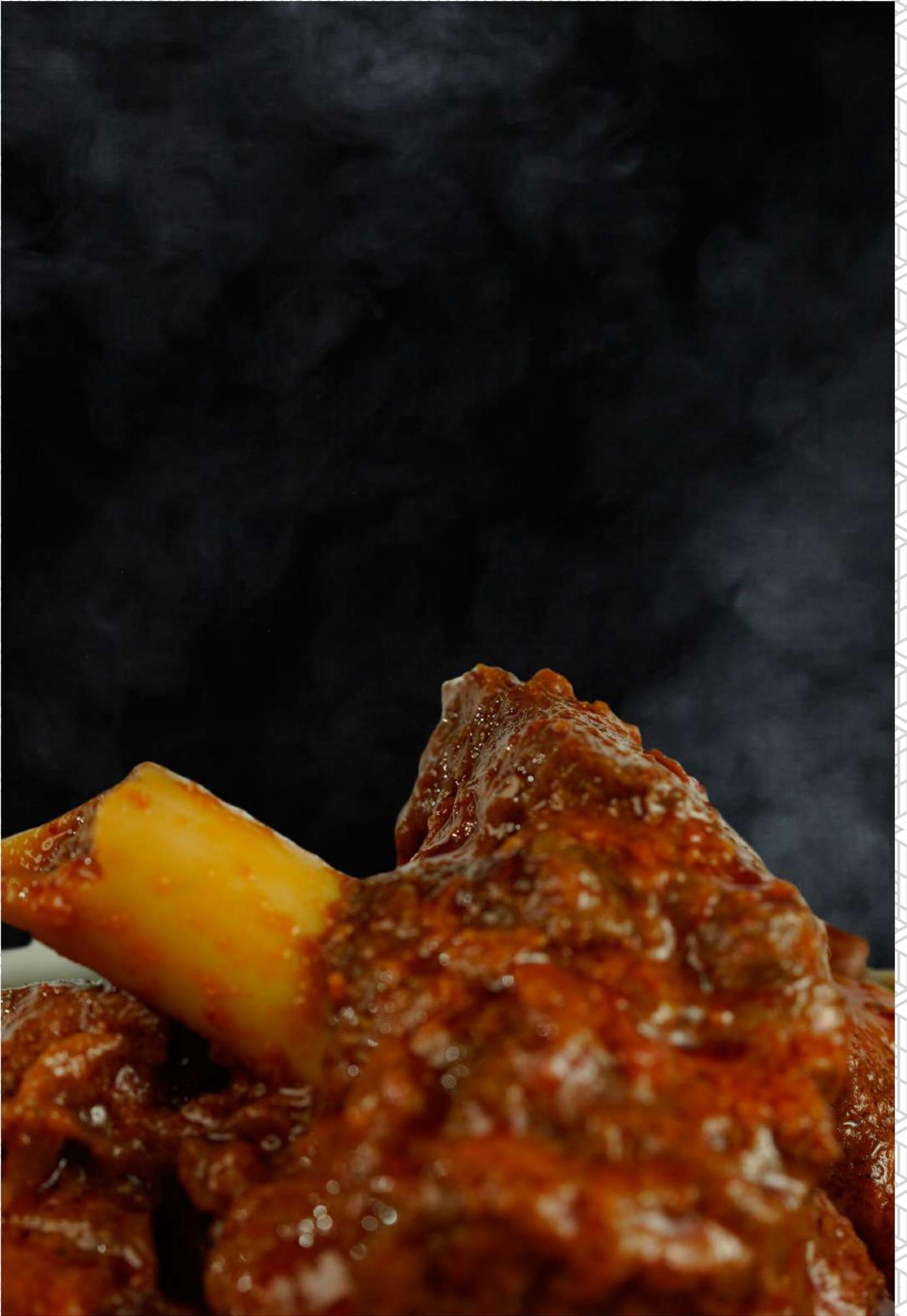
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INDIAN

Main Course

- **Kake Da Dhabewala Dal Tadka** 300
Dhaba style buttery yellow dal tadka
- **Kali Dal Makhanwala** 300
Slowly simmered black dal prepared with Indian spices and finished with cream and butter
- **Pindi Chhole** 350
A preparation that North Indians swear by
- **Dum Aloo Kashmiri** 350
Potatoes simmered in enriched Kashmiri gravy and richly garnished
- **Diwani Handi** 360
A preparation with melange of vegetables simmered in a rich creamy Indian gravy
- **Sabz Chilli Milli** 360
Assortment of garden fresh vegetables cooked in tomato gravy and Indian spices
- **Sabz Jhal Fraizi** 360
A Punjabi preparation with vegetable battons
- **Methi Matar Makai** 360
Green peas and American corn simmered in fenugreek flavoured cashew gravy
- **Palak / Kadhai / Shahi Paneer** 400
Fresh cottage cheese chunks in choice of Indian gravies
- **Paneer Tikka Butter Masala** 430
Chargrilled cottage cheese chunks cooked in enriched North Indian gravy



INDIANS

- **Kumbh Matar Masala** 400
Button mushroom and green peas in spicy brown gravy
- **Kadhai Murgh** 400
Chicken cooked with Indian khada masalas
- **Dhaniwala Murgh** 400
Coriander flavoured chicken preparation
- **Kasha Murg** 400
A traditional Bengali preparation
- **Pahari Korma** 400
A rustic green gravy preparation from the Himalayas
- **National Highway Chicken Bharta** 430
The name only suggest, the favourite preparation of Indians when traveling by road
- **Murgh Makhanwala** 500
A Punjabi favourite, chicken pieces simmered in tomato butter gravy
- **Murgh Tikka Masala** 480
Chicken tikka morsels slow cooked in spicy tomato gravy made to your choice
- **Butter Chicken** 480
Shredded tandoor cooked chicken simmered in tomato butter gravy
- **Gosht Rogan Josh** 520
FDegi mirch flavoured traditional Kashmiri preparation, loved by all
- **Mutton Korma** 520
A recipe from the house of Nawabs
- **Kasha Mangsho** 520
An eternal Bong love, the match was made in heaven



INDIANS

- **Keema Matar** 520
Minced mutton cooked with green peas and Indian spices
- **Mahi Tawa Masala** 450
Fresh catch of the Bay Of Bengal marinated and pan fried
- **Mahi Joshina** 450
Fish cooked in spicy enriched Indian gravy

Chawal Aur Rotiyan

- Tandoori Roti** 60 / 70
Sada / Makkhan
- Naan** 80 / 100 / 110 / 140
Sada / Makkhan / Lasooni / Cheese
- Paratha** 80
Lachha / Pudina / Masala
- Kulcha** 100 / 130 / 150
Masala / Cheese Chilly / Kashmiri
- Jeera Pulao** 250
- Matar / Sabz Pulao** 250
- Sabz Chilman Pulao** 280
- Phaldari Pulao** 280

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ADD ONS

■ Green / Onion Salad	100
■ ■ Caesar Salad / Chicken	200 / 280
■ Cold Chicken N Egg Salad	280
■ ■ Mediterranean Salad	200 / 280
■ Raita Plain/Cucumber/Boondi/Pineapple	80 / 100
■ Papad	80 / 110
■ Herb Rice	150
■ Mashed Potato	100
■ Garlic Bread	100
■ Buttered Peas	100

DESSERTS

Cream Caramel	150
Date And Walnut Pancake	180
Chocolate Monte Carlo	180
Walnut Brownie	200
Blind Love	150
Tutty Fruity	180
Nicker Bocker Surprise	180
Chocolaty Affair	200

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