

Sundar Gram Menu Card

<i>MORNING BREAKFAST</i>	
LUCHI , BEGUN BHAJA / ALUR DOM, BOILED EGG/OMLET,TEA	70
<i>LUNCH</i>	
BASMOTI RICE , DAL, BHAJA , SALAD , SAK BHAJA , KASUNDI , SABJI (SEASONAL) , CHATNI , PAPAD , MISTI.	160
KATLA FISH CURRY / FRY (2PC)	175
BATA/PARSHE (2PC)	250
TEL KOI (2PC)	300
HILSHA CURRY / HILSHA VAPA / FRY (1PC)- MINIMUM 2 PLATES	350
PRAWN MALAI KARI (6PC)- MINIMUM 2 PLATES	350
PABDAR JHAL (2PC) - MINIMUM 2 PLATES	350
CHOTO MACHER CHACHHARI / FRY - MINIMUM 2 PLATES	200
CHICKEN CURRY / KOSHA (4PC)	150
MUTTON CURRY / KOSHA(4PC)	250
EGG CURRY/ FRY	60
NEEM BEGUN	30
KOCHUR SAG- MINIMUM 2 PLATES	50
POSTO BODA (3 PC)- MINIMUM 2 PLATES	90
MATTAR PANEER	60
MOCHAR GHANTA-MINIMUM 2 PLATES	75
LAU CHINGRI- MINIMUM 2 PLATES	75
ENCHORE CHINGRI	100
JHINGE POSTO - MINIMUM 2 PLATES	75
PATOLER DORMA CHINGRI DIYE- MINIMUM 2 PLATES	175
<i>DINNER</i>	
BASMOTI RICE	60
TAWA ROTI (1 PC)	6
DAL,BHAJA & SALAD	60
KHICHURI , GHEE , PAPAD	175
<i>SNACKS</i>	
CHICKEN PAKORA	150
METE CHACHHARY - 1 PLATE	250
MASALA OMLET- DOUBLE	60
PEANUT MASALA - 1PLATE	60
GREEN SALAD	50
VEG PAKORA	80
TEA / COFFEE	10
BARBECUE (1 Kg CHICKEN)	600
CAMP FIRE (1Hr)	350