



Limited Entry

Düsseldorf Durgapuja 2023 - Menu



Maha Saptami - Lunch

- Basmati Rice
- Moong Dal
- Veg Bandhakopi (Peas)
- Non Veg Bandhakopi (Fish)
- Chutney
- Papad
- Sweets

Maha Ashtami - Lunch

- Kochuri (Green Peas)
- Cholar Daal
- Kashmiri Aloo dum
- Payesh (Simui)
- Sweets

Maha Navami - Lunch

- Basmati Rice
- Moong Dal
- Jhuri aloo bhaja
- Aloo Fulkopir dalna
- Chutney
- Papad
- Sweets



Maha Shashti - Dinner

- Khichudi
- Labra
- Beguni
- Chutney
- Papad
- Sweets



Maha Saptami - Dinner

- Jeera Rice
- Dal Makhani
- Shahi Paneer
- Mutton Curry
- Chutney
- Papad
- Sweets

Maha Ashtami - Dinner

- Basanti Pulao
- Veg chop
- Falafal Curry
- Fish Kaliya
- Chutney
- Papad
- Sweets



Bijoya Dashami - Lunch

- Basmati Rice
- Biulir dal
- Aloo posto
- Fish Jhol with Seasonal Vegetables
- Chutney
- Papad
- Sweets

Maha Navami - Dinner

- Basmati Rice
- Dal Fry
- Mutton Kasha
- Kadai Paneer
- Chutney
- Papad
- Sweets



* Menu is subject to change

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Limited Entry

20.10.2023

Maha Shashti - Dinner

Labra ✓

"Savor Authentic Flavors: traditional Bengali mixed vegetable curry, bursting with vibrant colors and an aromatic blend of spices, offering a tantalizing taste of India's rich culinary heritage."

Chutney ✓

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."

Bengali Sweet ✓

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."



Khichuri ✓

"Indulge in Comfort Food: a wholesome Indian dish made from rice and lentils, slow-cooked with aromatic spices and seasonal vegetables for a soul-soothing meal."

Beguni ✓

"Delight in Crispy Goodness: delectable Bengali snack featuring deep-fried, gram flour-coated eggplant slices, seasoned to perfection for a satisfying crunch with every bite."

Papadam ✓

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."

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Maha Saptami- Lunch

Limited Entry

21.10.2023

Moong Dal

"Nutrient-Rich Simplicity: a wholesome, light, and protein-packed Indian lentil dish, delicately spiced and cooked to perfection for a healthy and flavorful dining experience."

Chutney

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."

Bengali Sweet

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."



Basmati Rice

"Pure Elegance on Your Plate : the epitome of long-grain perfection, known for its exquisite aroma and delicate, fluffy texture. An ideal companion for any dish."



Bandhakopi with optional Fish*

"Embrace Bengali Flavors: Bandhakopi, a traditional Bengali cabbage dish, served with the option to add a flavorful fish head, offering a perfect blend of vegetarian and fish delights."



Papadam

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."



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* With out Fish, veg option available

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21.10.2023

Maha Saptami- Dinner

Dal Makhani

"Buttery Delight: is a creamy, indulgent Indian lentil dish simmered to perfection and enriched with butter and aromatic spices, offering a velvety, flavorful experience for your palate."



Jeera Rice

"Enhance Your Meal: a perfect complement to any dish, with the subtle aroma and mild warmth of roasted cumin seeds to elevate your dining experience."

Shahi Paneer

"Royal Indulgence: tender, marinated meat or vegetables, slow-cooked in a creamy, aromatic sauce, delivering a truly opulent dining experience."

Chutney

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."

Papadam

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."

Bengali Sweet

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."

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Limited Entry

22.10.2023

Maha Ashtami- Lunch

Cholar Dal

"Golden Goodness: a sumptuous Bengali dish made from split chickpeas cooked with aromatic spices and coconut, offering a warm, flavorful delight for your palate."

Vermicelli Payesh

"Rich Pyesh: a flavorful and aromatic Bengali dish, combining vermicelli & rice with carefully chosen spices and herbs for a delightful culinary experience."

Peas Kochuri

"Stuffed Bliss: s a delightful Bengali deep-fried bread with a flavorful, spiced pea filling. A crispy and savory treat for your taste buds."

Kashmiri Aloo dum

"Flavors of Kashmir: a delightful potato dish, simmered in a rich, aromatic gravy with a blend of Kashmiri spices, bringing a taste of the beautiful Himalayan region to your plate."

Bengali Sweet

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."

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www.indischegemeinde-duesseldorf.de



Limited Entry

22.10.2023

Maha Ashtami- Dinner

Veg chop ✓

"Crunchy Veg Delight: a delectable Bengali snack with a crispy exterior and a flavorful, spiced vegetable filling. A perfect treat for your taste buds."



Basanti Pulao ✓

"Saffron-Kissed Elegance: a delicate Bengali rice dish, adorned with saffron strands and a medley of aromatic spices, offering a beautiful and flavorful dining experience."

Kofta Curry ✓

"Savory Dumplings in Rich Gravy: a mouthwatering Indian dish featuring soft, flavorful dumplings made from vegetables or meat, bathed in a luxurious, aromatic gravy."

Chutney ✓

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."

Papadam ✓

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."



Bengali Sweet ✓

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."



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Limited Entry

23.10.2023

Maha Navami- Lunch

Basmati Rice ✓

"Pure Elegance on Your Plate : the epitome of long-grain perfection, known for its exquisite aroma and delicate, fluffy texture. An ideal companion for any dish."



Moong Dal ✓

"Nutrient-Rich Simplicity: a wholesome, light, and protein-packed Indian lentil dish, delicately spiced and cooked to perfection for a healthy and flavorful dining experience."



Jhuri aloo bhaja ✓

"Thin & Crispy Potato Delight: a classic Bengali dish, featuring finely shredded potatoes deep-fried to a crispy, golden perfection, creating an irresistible crunchy treat."" "



Aloo Fulkopir Dalna ✓

"Floral Delight: a traditional Bengali dish, where potatoes and cauliflower are cooked in a flavorful gravy, delivering a delightful blend of vegetables with aromatic spices."



Chutney ✓

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."



Papadam ✓

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."



Bengali Sweet ✓

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."



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Maha Navami- Dinner

Limited Entry

23.10.2023

Dal Fry ✓

"Lentil Elegance: a delightful Indian dish where lentils are cooked to perfection and seasoned with aromatic spices, offering a warm and flavorful experience for your taste buds."



Basmati Rice ✓

"Pure Elegance on Your Plate : the epitome of long-grain perfection, known for its exquisite aroma and delicate, fluffy texture. An ideal companion for any dish."



Kadai Paneer ✓

"Paneer Perfection: a delightful Indian dish with succulent paneer (cottage cheese) and a medley of colorful bell peppers, cooked in a rich tomato-based gravy, infused with aromatic spices for a vibrant and flavorful experience."



Mutton Kasha

"Spicy Goat Meat Sensation: a mouthwatering Indian dish that showcases tender mutton cooked in a robust and spicy gravy, offering a bold and fiery flavor that's simply irresistible."



Chutney ✓

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."



Papadam ✓

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."



Bengali Sweet ✓

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."



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Bijoya Dashami - Lunch

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24.10.2023

Biur Dal ✓

"Hearty Comfort from Bengal: a traditional Bengali dish, prepared from a mix of various lentils, seasoned with a medley of spices, delivering a hearty and flavorful dining experience."



Basmati Rice ✓

"Pure Elegance on Your Plate : the epitome of long-grain perfection, known for its exquisite aroma and delicate, fluffy texture. An ideal companion for any dish."

Alu Posto ✓

"Indulge in Bengali Tradition: a classic Bengali dish, featuring potatoes cooked with a luscious poppy seed paste, delivering a rich and nutty flavor that's both comforting and delightful."

Chutney ✓

"Enhance Your Palate: a burst of flavors, from sweet and tangy to spicy, adding the perfect zing to your meal."

Fish Jhol

"Bengali Fish Delight: a tantalizing Bengali fish curry with a light and flavorful broth, featuring tender fish and aromatic spices, providing a taste of coastal India in every bite."

Papadam ✓

"Crunchy Companions: crispy, thin, and irresistible, providing a delightful pre-meal snack or side dish to enhance your dining experience."

Bengali Sweet ✓

"Sweet Delights of Bengal: a symphony of flavors and textures, showcasing the region's culinary artistry in every mouthwatering bite."

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