



MENU

SALADS | STARTERS | APPETIZERS |
CHAATS | MAINS | DESSERTS

WE ARE
OPEN
MONDAY - SATURDAY

SALADS

Caesar Salad

Greens, pickled cottage cheese, crispy bread, and creamy Caesar dressing

220

Green leaves, fruits & orange vinaigrette

Assorted leaves, fresh apples, and orange segment with orange vinaigrette

220

Hooghly cheese, greens with plum n hoisin (progressive)

Smoked Bandel cheese, greens, and orange segment with plum n hoisin dressing

275



SOUPS

(Accompanied by garlic bread)

Tomato basil

Oven-roasted tomato, balsamic vinegar, and basil leaves

180

Mushroom cappuccino

Smoothly blended mushroom pate, porcini stock, butter, and cream

220

Lentil carrot orange soup (progressive)

Red lentils cooked with roasted carrots, and orange zest, flavoured with chili kalonji oil

220

APPETIZERS

Toast - with a choice of
Cheese garlic/Chili cheese garlic/
Garlic (4 pcs)

170 / 170/ 135

Crispy baby corn

Fried baby corn with chili garlic plum sauce

170

French Fries

170

Potato wedges

200

Roasted bell pepper bruschetta (4pcs)

Roasted bell peppers, parmesan, and balsamic garlic bread

220



Pan Frito with romesco sauce (4 pcs) 220

Marinated cottage cheese, coated in cornflakes, served with romesco sauce

Mexican wrap 220

Tortilla wrap, sweet corn, kidney beans, jalapeno, shredded lettuce, and smoked chili cheese sauce

Paneer skewers (3 pcs) 220

Cottage cheese marinated with barbecue sauce, and pickled onion salsa served with chimichurri

Paneer tikka tart (progressive) (4 pcs) 220

Cubed pieces of paneer infused with tikka marination, charred in the oven and served with onion salsa and coriander chutney

Stir fried vegetables 220

Vegetables tossed in olive oil and herbs

Stir fried vegetables, mashed potato, pesto bread 320

Vegetables tossed in olive oil and herbs served along with truffled mashed potato and pesto bread

Veg and cheese balls (progressive) 330

Cottage cheese and parmesan cheese mixed with veggies and hint of Bandel cheese. and stuffed with mozzarella and apple gel

Malai charred cottage cheese (progressive) 330

Malai marinated charred paneer with smoked chili and coconut cream



CHAAT SECTION



Aloo tikki chaat 170

Fried aloo tikki mixed with yogurt, coriander chutney and chaat masala

Modern Indian Papdi chaat (progressive) 310

The modern version of the traditional Papdi chaat with coriander wasabi, aamrta glaze and sweet raita emulsion with the dust of spinach and rose petals

BURGERS

Aloo patty burger 170

Fried patty, grated cheese, and cocktail dip

Chana patty burger (progressive) 280

Patty made out of chana dal and flavored with curry leaf

Burgerrito (progressive) 310

Burrito patty flavored with taco seasoning, mixed with kidney beans, with a slice of cheese and smoked chili sauce



SANDWICHES

Vegetable sandwich	170
Masala potato mixture, a slice of cucumber, and tomato	
Cheese, corn sandwich	190
Sweet corn and cheese	
Club Sandwich (progressive)	280
Cottage cheese salami, grilled potato, shredded veggies, and cheese slice with cocktail sauce	

RICE

Steamed rice	110
Jeera rice	140
Lemon rice	170
Coriander garlic	170
Lentil rice	170
Peas pulao	170
Vegetable Pulao	200

BREAD

Naan (1pcs)	60
Garlic naan (1 pcs)	70
Masala kulcha (1 pcs)	80

MAINS

Yellow dal fry	150	
Yellow lentils, garam masala, onion, tomato, and homemade spices	200	
Dal makhani	200	
Black urad dal cooked with butter and cream, simmered on low heat	200	
Chana masala	200	
Chickpeas in a tomato onion cashew gravy flavored with homemade garam masala	200	
Matar paneer	220	
Cubed pieces of paneer, and green peas with creamy cashew onion gravy	230	
Pindi chole	230	
Black Kabuli chana, flavored with Indian spices, tea powder, ginger and tomato		
Paneer butter masala		
Cubed paneer cooked in silky smooth onion tomato gravy		
Paneer makhani	230	
Cubed pieces of paneer cooked in silky smooth tomato cashew gravy		
Palak corn mushroom masala (progressive)	250	
Smoothly blended spinach paired with cottage cheese infused with traditional Indian spice along with sweet corn and mushroom		
Kadai paneer	250	
Paneer cooked in tomato and onion-based gravy, bell peppers, and flavored with special Kadai masala		
Kashmiri dum aloo kofta	280	
Potato mixture shaped into balls, stuffed with cottage cheese infused with homemade garam masala served with onion cashew gravy		

COMBO MEALS

Naan with chana masala (2pcs)	200
Naan with panner makhni (2pcs)	220
Masala Kulcha with dal Makhani (2pcs)	250
Kadai veg rice meal	270
Dal makhani, charra aloo, kadai veg, jeera rice, dessert and salad	
Paneer tikka rice meal	270
Dal fry, paneer tikka masala, methi aloo, peas pulao, dessert and salad	

PASTA

(Accompanied by garlic bread)

Cheese sauce	280
Naga Jolokia Aglio-e-Olio	300
Arrabbiata sauce	330
Coriander cream	330
Mushroom alfredo	350
Pesto sauce	380



PIZZA (6 inches)

Margherita	180
Sweet corn cheese	220
Paneer and cheese	260
Cheese corn and mushroom	280
Mixed veg & cheese	310
Extra Toppings	
- Olives	50
- Sundried	50
- Extra Cheese	80

RISOTTO

(Accompanied by garlic bread)

Cheese sauce	380
Arborio, creamy cheese sauce and parmesan	
Pesto Genovese risotto	440
Arborio, creamy pesto sauce, and parmesan	
Mushroom risotto (progressive)	480
Arborio cooked with porcini water and shitake mushroom, finished with truffle essence and parmesan cheese	



DESSERTS

Orange chocolate	280
Refreshing citrusy notes of orange candies beautifully blended with rich dark chocolate, adding the sweetness of caramel	
Chocolate cranberry mousse	280
Cookie crust, chocolate mousse infused with cranberry, and melted rich dark chocolate	



ICE CREAM

(single/double scoop)

Vanilla

100/150

Chocolate

100/150

Butterscotch

120/180

Toppings

(Roasted nuts, cookie crumbs, chocolate & caramel syrup)



SAUCE BOTTLES

you can carry home

Single/ Double portion

Arrabbiata

155/280

Mushroom Alfredo

170/300

Pesto

250/450

MOCKTAILS

Aerated beverages

100

Diet coke | Thumbs up | Sprite |
Ginger ale | Fresh lime soda

Lassi / Butter milk

160/160

Mint mojito

180

Mint | brown sugar | lime | soda

Spicy mary

180

Tomato juice | coriander | green chilli | chaat masala | tabasco

Mango cumin margarita

180

Mango juice | cumin | curry leaf | black salt

Flavoured ice tea

180

Peach | lemon mint | mango | orange | cranberry | strawberry

Healthy beet

220

Concoction of beet, green apple, ginger carrot & black salt

Orange mojito

220

Mint | orange | lime | soda

Watermelon mojito

220

Watermelon | mint | lime | soda

Oreo frappe

240

Vanilla ice cream | oreo | chocolate

Mocha shake

240

Coffee | chocolate ice cream | caramel





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