



To Place an order, please call us at (914) 591-2222 or email us directly

at Calcuttawrapandroll@gmail.com

PLEASE CIRCLE CHOICES

Tray Sizes:

Half Deep: serves 10-15 approx.

Full Shallow: serves 20-25 approx.

Full Deep: serves 35-40 approx.

Appetizers: Vegetarian:

1. Vegetable Samosa: \$1.50/piece

Crispy fried triangular patties stuffed with our special potato & pea filling. Served with mint & date-tamarind chutneys

2. Calcutta Veg Roll (paneer): House Special \$5 /piece

Layered pan-fried paratha wrap filled with home-made cheese & our house-special blend of spices, herbs & onions (optional)

3. CWR Vegetable Chop: House Special \$1.75/pc

Potato Croquette, stuffed with beets, carrots & spices

4. Paneer Tikka Tray: \$65/Half; \$80/Shallow; \$100/Full

Home-made cheese blended with herbs & spices and roasted in the Tandoor

5. Kathi Kathi Aloo Bhaja: Tray \$25/Half; \$35/Shallow; \$45/Full

Crispy fried potato sticks

6. Pakora Tray \$40/Half; \$50/Shallow; \$60/Full

Assorted vegetable fritters

7. Papri Chaat: Tray \$40/Half; \$50/Shallow; \$60/Full

Popular North Indian snack made with crispy dough wafers in yogurt, topped with a tantalizing medley of spices and mint & date-tamarind chutneys

8. Dahi Vada Tray \$40/Half; \$50/Shallow; \$60/Full

Lentil doughnuts in beaten yogurt, topped with a tantalizing medley of spices and mint & date-tamarind chutneys & garnished with fresh cilantro

Appetizers: Vegetarian:

South Indian Specialties

9. Medu Vada 1.50/piece

Crunchy savory lentil doughnuts, served with coconut chutney & sambar (lentil soup)

10. Idli 1.50/piece

Steamed rice cakes served with coconut chutney and sambar (lentil soup)

Appetizers: Non-Vegetarian:

11. Calcutta Chicken Roll: House Special \$5/piece

Layered paratha wrap filled with sautéed chicken, herbs & our special spices. A CWR specialty!

12. Dr. B's Chicken Chatpata: House Special \$90/Half; \$100/Shallow; Hot!\$125/Full

Boneless bite-size chicken cubes cooked in our hot sauce and flavored with special herbs. A spice-lover's delight and a Chef's special at CWR

13. Fish Chop: House Special \$2/piece

Potato croquette stuffed with fish

14. Fish Amritsari: \$75/Half; \$90/Shallow; \$120/Full

Boneless Tilapia fried in a spicy batter & garnished with lemon wedges & cilantro

15. Chicken Tikka Tray: \$70/Half; \$80/Shallow; \$100/Full

Boneless Chicken pieces, marinated in yogurt and spices & cooked in the Tandoor

16. Chicken Reshmi Kebab Tray: \$70/Half; \$80/Shallow; \$100/Full

Boneless Chicken marinated in a silky cream sauce & cooked in the Tandoor

17. Chicken Sheekh Kebab: \$70/piece; \$80/Shallow; \$100/Full

Mildly spiced minced chicken cooked on skewers in the Tandoor

18. Shrimp Tandoori: \$2/piece

Tender jumbo shrimp, marinated in our special Tandoori sauce and cooked in the Tandoor

19. Lamb Boti Kebab Tray: \$90/Half; \$120/Shallow; \$140/Full

Succulent pieces of boneless lamb, cooked in the Tandoor

VEGETABLES

20. Aloo Tamatar: House Special: \$50/Half; \$70/Shallow; \$90/Full

Potatoes and tomatoes cooked in a mild cumin flavored sauce & garnished with cilantro

21. Aloo Gobi: Hugo's Choice: \$60/Half; \$80/Shallow; \$120/Full

Cauliflower & Potatoes cooked in a fresh ginger-tomato sauce

22. CWR Aloo Dum: House Special: \$70/Half; \$95/Shallow; \$120/Full

Fresh whole red baby potatoes cooked in a fried onion-yogurt sauce and seasoned with our special spice blend

23. Aloo Bhindi: \$50/Half; \$70/Shallow; \$90/Full Okra and potatoes cooked in aromatic spices and seasoned with heeng

24. Butter Paneer: \$60/Half; \$80/Shallow; \$100/Full

Home-made cheese cubes cooked in a delicately spiced creamy tomato sauce

25. Matar Paneer: \$60/Half; \$80/Shallow; \$100/Full

Home-made cheese cubes & green peas cooked in a delicately spiced onion gravy, with light cream & tomatoes

26. Palak Paneer: \$65/Half; \$80/Shallow; \$120/Full Cubes of home-made cheese in a delicately spiced spinach sauce

27. Malai Kofta: \$65/Half; \$80/Shallow; \$115/Full Paneer cheese & vegetable balls cooked and floated in a nutty cream sauce. Creamy, mild & delightful

28. Baingan Bhartha: \$50/Half; \$70/Shallow; \$90/Full

Eggplant roasted, mashed and sautéed with onions & fresh tomatoes, garnished with cilantro

29. Bhartha Bahar: House Special \$50/Half; \$75/Shallow; \$95/Full

Eggplant roasted, mashed and sautéed with onions and eggs & flavored with green chilly and cilantro

30. Chhole Dhabawala: \$50/Half; \$70/Shallow; \$90/Full

Chickpeas cooked Punjabi-style with fresh tomato, onion, ginger, spices & herbs

31. Bhindi Kurkura: \$30/Half; \$40/Shallow; \$50/Full Okra, fried crisp and seasoned with mango powder to tickle your taste buds.

32. Lauki Ardsley Wali: \$50/Half; \$70/Shallow; \$90/Full

Lauki (green squash) cooked with potatoes & fresh tomatoes in a light sauce. A very contemporary creation!

Bengali Gems

33. Chhanar Dalna: \$60/Half; \$90/Shallow; \$120/Full

Cubes of fried home-made cheese & green peas in a delicately spiced gravy

34. Dhokar Dalna: \$60/Half; \$90/Shallow; \$120/Full

Chana Dal squares in a rich and spicy gravy

35. Chorchori: \$65/Half; \$85/Shallow; \$120/Full

Fresh mixed vegetables & leafy greens simmered Bengali-style with a blend of whole spices and fresh mustard. A veggie lovers' delight!

36. Shukto: \$65/Half; \$85/Shallow; \$120/Full

A medley of fresh vegetables cooked to perfection in a blend of mustard & poppy seed paste and topped with bitters. Refreshes the palate and tingles the taste buds.

37. Aloo Bean Posto: \$75/Half; \$100/Shallow; \$125/Full

Potatoes & green beans cooked in poppy seed paste; a Bengali delicacy

38. Kumror Chhokka: \$50/Half; \$70/Shallow; \$90/Full

Pumpkin & kala chana (black gram) delight; for added shrimp: add \$10/tray

39. Shadher Lau: \$60/Half; \$80/Shallow; \$95/Full

Lauki (green squash) cooked with fresh coconut & garnished with vadi

40. Lau Chingri: \$70/Half; \$90/Shallow; \$120/Full

Lauki (green squash) cooked with shrimp; utterly delectable!

41. Begun Basanti: \$40/Half; \$60/Shallow; \$80/Full

Eggplant cooked with poppy seed and yogurt

DAL (Lentils)

42. Dal (any of the following): \$30/Half; \$45/Shallow; \$60/Full

Masoor / Moong / Chana / Toor Dal: lentils delicately tempered & seasoned with spices

43. Dal Makhani: \$60/Half; \$80/Shallow; \$100/Full

Lentils & beans simmered to a buttery silkiness and garnished with fresh cream & coriander leaves

44. Tarka Dal: \$30/Half; \$45/Shallow; \$60/Full

Yellow lentils seasoned with spiced butter

45. Sambar: \$30/Half; \$45/Shallow; \$60/Full

Lentils cooked in the tradition of southern India with fresh vegetables and tempered with spices and herbs

46. Rasam: \$20/Half; \$30/Shallow; \$40/Full

Spicy lentil & tomato soup cooked in the tradition of southern India; light, flavorful & delicious

NON-VEGETARIAN

(Check out Appetizer Section for more choices in Chicken)

Chicken

47. Chicken Curry: \$65/Half; \$80/Shallow; \$120/Full

Chicken on the bone, cooked in our special home-style sauce

48. Methi Chicken: \$65/Half; \$85/Shallow; \$120/Full

Boneless chicken pieces simmered in a sautéed fenugreek sauce

49. Chicken Tandoori: \$2.00/piece

Chicken on the bone cooked in the Tandoor

50. Chicken Tikka Masala: \$75/Half; \$90/Shallow; \$130/Full

Succulent boneless Tandoori chicken in a mild tomato-cream sauce

FISH

51. Fish Tamatar: \$100/Half; \$120/Shallow; \$140/Full

Boneless pieces of Tilapia cooked in a spicy tomato sauce & garnished with fresh cilantro

52. Machher Jhaal: \$80/Half; \$100/Shallow; \$120/Full

Boneless fish in a piquant onion sauce, garnished with fresh cilantro

53. Machher Kalia: \$80/Half; \$100/Shallow; \$120/Full

Fish cooked in a rich onion-garlic-ginger sauce seasoned with whole spices

54. Green Fish: \$80/Half; \$100/Shallow; \$120/Full

Fish cooked in a fresh cilantro sauce; very light and flavorful

55. Salmon Shorshe (mustard): \$110/Half; \$125/Shallow; \$150/Full

Salmon cooked in a piquant mustard sauce & garnished with fresh cilantro

56. Saha's Shrimp Shorshe (mustard): \$110/Half; \$125/Shallow; \$150/Full

Shrimp cooked in a piquant mustard sauce & garnished with fresh cilantro

57. Murhi Ghonto, Mymensingh: House Special \$60/Half; \$80/Shallow; \$100/Full

Eggplant cooked with fish head in the special Mymensingh tradition.

GOAT / LAMB

58. Lamb Curry: \$100/Half; \$120/Shallow; \$150/Full

Lamb cooked in a rich and spicy onion-ginger-garlic sauce

59. Goat Curry: \$100/Half; \$120/Shallow; \$150/Full

Goat cooked in a rich and spicy onion-ginger-garlic sauce

60. Lamb Vindaloo Hot!: \$100/Half; \$120/Shallow; \$150/Full

Boneless lamb simmered in a spicy, vinegar-based hot sauce

EGGS

61. Dimer Dalna (Egg Curry): \$60/Half; \$80/Shallow; \$100/Full

Boiled eggs cooked in a rich tomato sauce

CHUTNEY

62. Tomato Chutney: \$50/Half; \$75/Shallow; \$90/Full

Tomatoes simmered with dry fruits, tempered with whole spices and garnished with fresh ginger. Delightful, sweet and tangy; a Bengali specialty

63. Mango / Mixed Fruit Chutney: \$50/Half; \$75/Shallow; \$90/Full

Green Mango / Mixed Fruit Slices simmered in syrup with a special blend of whole spices

RICE

64. Plain Basmati Rice: \$20/Half; \$35/Shallow; \$50/Full

Long-grained plain Basmati rice

65. Jeera Rice: \$25/Half; \$40/Shallow; \$55/Full

Long-grained aromatic Basmati rice tempered with Cumin

66. Hyderabad Nizam Biryani: House Special \$60/Half; \$80/Shallow;
\$120/Full

Aromatic long-grained Basmati rice, flavored with saffron & cooked with chicken & a special blend of exotic herbs & spices

67. Lamb / Goat Biryani: \$80/Half; \$120/Shallow; \$150/Full

Aromatic long-grained Basmati rice, flavored with saffron & cooked with lamb & an exotic blend of spices

68. Vegetable Pulao: \$40/Half; \$60/Shallow; \$75/Full

Aromatic long-grained Basmati rice, flavored with saffron & cooked with vegetables

BREAD BASKET:

NAAN / ROTI / PARATHA

69. Plain Naan: \$2/piece

Flat bread baked in the Tandoor

70. Garlic Naan: \$3/piece

71. Onion Naan: \$3/piece

72. Roti: 1.00/piece

Healthy whole-wheat flat bread baked on the griddle

73. Paratha: \$2.00/piece

Layered flat bread fried on the griddle

74. Poori: \$2.00/piece

Deep-fried Indian puffed bread

75. Green Pea Kachori House Special: \$1.50/piece

Deep-fried Indian bread stuffed with green peas

DESSERTS

76. Gulab Jamun: \$0.75/piece

Delicious milk dumplings soaked in sugar syrup

77. Pantua (Bengali Gulab Jamun): House Special \$1.50/piece

Special dumplings of home-made cheese and thickened milk in sugar syrup

78. Payesh Tray: \$50/Half; \$60/Shallow; \$70/Full

Creamy aromatic rice pudding; a Bengali specialty

79. Rosogolla: \$0.75/piece

Home-made cheese balls in syrup; soft, fluffy, a melt-in-your-mouth extravaganza

80. Rosomalai Tray: \$60/Half; \$80/Shallow; \$100/Full

Home-made cheese dumplings soaked in thickened milk & garnished with cardamom & pistachio

81. Kasturi Sandesh House Special: \$1.00/piece

A silky-soft home-made cheese treat flavored with cardamom and pistachios; light, smooth and delightful

82. Gajar Halwa Tray: House Special \$65/Half; \$85/Shallow; \$100/Full

Fresh carrots simmered in milk & garnished with Ghee (clarified butter), nuts & raisins

All but specially marked "HOT!"

Dishes can be made mild, medium or hot

Please notify us of any allergies!