

BONG APPETIT!

Calcuttans are as much passionate about their food as they are about their literature, politics, football and music. In fact, they were the first among the Indians, to emulate the French standard of a proper three-course meal.

Although the rest of India usually equates Bengali cuisine to rice, fish curry and Roshogolla, in reality it is much more than that.

Moreover, with the advent of globalisation, one can gorge on a wide array of cuisines that the restaurants of the city have to offer. From Mughlai to Chinese to Mexican to 'fusion' - the choices are countless.

SOMETHING FISHY!

From a geographical point of view, West Bengal has numerous rivers and other fresh-water bodies along with an abundance of fertile land which is ideally suitable for the cultivation of paddy.

This has paved the way for rice and fish curry to be the two staples of Bengal, with a staggering variety of fish that Bengalis witness on their plate every day.

From Rohu Kalia to Bhetki Maacher Paturi, Bhapa Hilsa to Chingri-r Malaikari, the choices here are endless.

Interestingly, a sustained 'taste tussle' between the Ghotis (natives of West Bengal) and Bangals (erstwhile inhabitants of Bangladesh) regarding their prawns and hilsas respectively has added yet another dimension to the everlasting saga of Bengalis and their love for fish.





A MEET OVER MEAT

Whether lunch or dinner, a true Bengali Sunday meal is incomplete without mutton; when blended with local spices, the mouth-watering preparations go well with both luchi and rice.



Be it Chicken Dakbungalow or Kosha Maangsho, we promise, at the end of it all, you'll crave for more!

VEGGIE DELIGHT

If you don't fancy eating fish or meat, you need not worry. Bengal has a treasure trove of traditional vegetarian preparations which are sure to take your breath away. From Shukto (starting course) to chutney (dessert condiment), you're well covered.

MUGHAL-O-MANIAC

Calcuttans take a lot of pride in their biryani. But how did it come about?

In the summer of 1856, an exiled Wajid Ali Shah, the former Nawab of Lucknow, settled near Metiabruz in Kolkata. With the British confiscating his land and treasury, the Nawab was reduced to almost a vagrant.

It was during this time that he had introduced biryani to Kolkata while reducing the quanity of meat by substituting it with potatoes. This gave Kolkata biryani its own identity.

And although biryani, these days, also includes eggs, to a true Calcuttan, it is the potato that makes the difference.



DOODLE NOODLE

Chinese cuisine is one of the most popular cuisines of Kolkata. From five-star restaurants to roadside stalls, you'll always come across a 'Chinese menu' wherever you decide to eat.

Kolkata, also, has its very own China Town in the heart of the city. Although with the passage of time, it has lost a fair share of its vibrancy, the locale still attracts thousands of food enthusiasts every month.

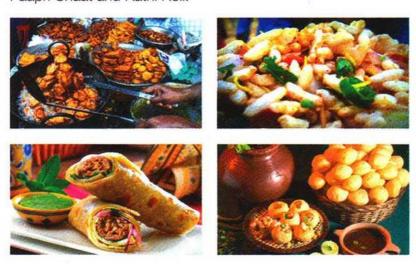
Besides China Town, Territi Bazar in central Kolkata is a must-try for every visitor. This street transforms into a bustling breakfast zone serving authentic Chinese preparations from six to nine every morning.



SUMPTUOUS STREETS

Kolkata's cuisine is incomplete without its street food.

You'll witness a myriad of roadside food stalls in Kolkata which offer innumerable 'delicacies' like Ghoti Gorom, Phuchka, Paapri Chaat and Kathi Roll.



SWEET ENDINGS

Everyone craves a little dessert after dinner. Bengalis yearn for it after breakfast and lunch as well.

The majority of non-Bengalis are well aware of Roshogolla and Mishti Doi as two of the most popular Bengali sweet dishes. However, the likes of Lobongo Lotika, Malai Chomchom and Pantua among many are yet to claim their stardom.

But now that you're aware of them, don't forget to try a few!



For reservation & more information please contact:

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