

Gili Gili Fish Restaurant Menu

Suvo Suchona (STARTER)

Gili Gili Fish Macher Jhuri

Bhetki Fish Finger (6 Pcs) – Rs. 250/-

Crunchy bhetki fish fingers, seasoned and deep-fried, perfect as a snack.

Bhetki Butter Fry (2 Pcs) – Rs. 200/-

Bhetki fillet coated in a rich buttery batter and fried till golden.

Bhetki Fish Kobiraji (1 Pc) – Rs. 200/-

A signature Bengali dish where bhetki fillet is wrapped in a delicate egg batter and deep-fried.

Bhetki Fish Fry (1 Pc) – Rs. 150/-

Crispy, golden-fried bhetki fillet coated in breadcrumbs, served with kasundi.

Prawn Cutlet (2pcs) – Rs. 250/-

Juicy prawns tossed in a flavorful masala blend and shallow-fried.

Pomfret Masala Fry (1 Pc) – Rs. 200/-

Whole pomfret fish marinated in a rich spice blend and shallow-fried

Fish Chop (2 Pcs) – Rs. 120/-

Spiced fish cutlets coated in breadcrumbs and deep-fried for a crispy finish.

Chicken & Mutton

Chicken Gondhoraj (6 Pcs) – Rs. 180/-

Juicy chicken bites marinated with fragrant Gondhoraj lemon and mild spices, and then fried to perfection.

Chicken Chop (2 Pcs) – Rs. 120/-

Crispy, spiced chicken cutlets coated in breadcrumbs and deep-fried.

Mutton Egg Devil (2 Pcs) – Rs. 180/-

Boiled eggs are coated with a spiced minced mutton mixture, breaded, and deep-fried .

VEG

1. Paneer Chop (2 Pcs) – Rs. 100/-

Crispy gram flour-coated paneer fritters, deep-fried to perfection.

2. Mochar Chop (2 Pcs) – Rs. 80/-

Banana blossom cutlets infused with Bengali spices, deep-fried for a crunchy bite.

3. Beguni (2 Pcs) – Rs. 50/-

Thinly sliced brinjal fritters, coated in spiced gram flour batter and fried till crispy.

4. Jhuri Aloo Bhaja – Rs. 100/-

Finely shredded potatoes deep-fried to golden perfection.

Bharta

Chingri Bharta-Rs. 250/-

Creamy mashed lentils with mustard oil, garlic, and green chilies..

Shutki Bharta (Loita)-Rs.150/-

Fermented dry fish mash with mustard oil, garlic, and spices.

Aloo Bori Bharta-Rs 80/-

Mashed potatoes with sun-dried lentil dumplings (bori), mustard oil, and green chilies.

Main Course

Dal Varieties:

Bhaja Moong Dal- Rs.70/-

Aromatic golden moong dal, slow-cooked and tempered with ghee.

Macher Matha Diye Dal- Rs.100/-

Flavorful lentil dal cooked with fish head and Bengali spices.

Chingri Moong Dal- Rs200/-

Golden moong dal infused with prawns and ghee for a rich taste.

Aam Dal (Seasonal)-Rs. 70/-

Tangy lentil soup with raw mango, perfect for summer.

Masoor Dal-Rs.60/-

Simple red lentil dal, lightly tempered with garlic and mustard seeds.

Shaak Sabji Chorchori (veg)

Chanar Dalna (4pcs) - Rs180/-

Soft paneer dumplings cooked in a mildly spiced tomato-based gravy.

Dhokar Dalna- Rs170/-

Lentil cakes simmered in rich, flavorful gravy with Bengali spices.

Motorsuti Paneer Bahari -Rs. 170/-

Panner (cottage cheese) and green peas in a creamy, aromatic gravy.

Shukto- Rs150/-

A traditional Bengali mixed vegetable stew with a

Bittersweet taste, cooked with milk and mustard paste.

Doi Potol- Rs130/-

Pointed gourd cooked in creamy yogurt-based gravy with mild spices.

Doi Begun-Rs130/-

Brinjal cooked in tangy and spiced yogurt-based gravy.

Echorer Dalna -Rs150/-

(Seasonal) Green jackfruit curry cooked with potatoes and aromatic spices.

Potol Rasa-Rs130/-

A flavorful pointed gourd curry cooked in

Thick, aromatic gravy.

Phoolkopi Roast (Seasonal) –Rs 150/-

Village Style Shaak – Rs 80/-

Leafy greens village style fry.

Fish Kahon

Ilish Sorshe-Rs.450/-

Hilsa fish cooked in a rich, tangy mustard gravy

With green chilies and mustard oil.

Ilish Bhapa-Rs.450/-

Steamed Hilsa fish marinated in a rich mustard-coconut

Past with green chilies and mustard oil.

Ilish Begun Jhol-Rs.450/-

Hilsa Fish Cooked with tender eggplants in a light,

Flavorful gravy with mustard and aromatic spices.

Dab Chingri - Rs.390/-

Prawns in a creamy Mustard-coconut gravy,

Served in tender green coconut.

Malai Chingri-Rs.300/-

Juicy Prawns in a rich, Creamy coconut

Milk gravy with aromatic spices.

Lau/Kochu Pata Chingri-Rs.250/-

Prawns cooked with tender bottle ground or taro

Leaves in fragrant mustard-coconut gravy.

Bhetki Paturi-Rs.250/-

Delicate Bhetki fish marinated in mustard paste and spices,

Wrapped in banana leaves, and steamed to perfection.

Bhetki Bhapa-Rs.250/-

Bhetki fish fillets steamed in rich mustard-coconut gravy.

Bhetki Kalia- Rs.250/-

Succulent Bhetki Fish Cooked in a rich, aromatic gravy with

Spices, yogurt and tomatoes.

Chital Peti Jhal- Rs.350/-

Flavorful Bengali fish curry made with Chital belly in spicy red gravy.

Chital Macher Muitha-Rs.250/-

Delicate fish dumplings made from chital fish, simmered in a rich,

Aromatic gravy with traditional Bengali spices

Pabda Jhal-Rs.200/-

Pabda fish cooked in a spicy mustard-based gravy

With green chilies and aromatic spices.

Sorshe Pabda-Rs.200/-

Pabda fish simmered in tangy mustard gravy

With green chilies and aromatic spices.

Katla Kalia-Rs.180/-

Fresh Katla Fish Cooked in a rich, aromatic gravy

with yogurt, tomatoes and traditional Bengali spices.

Doi Katla-Rs.200/-

Katla fish cooked in a creamy, mildly

Spiced yogurt-based gravy.

Pomfret Kalia -Rs.250/-

*Fresh pomfret fish cooked in a flavorful, spicy masala gravy
with aromatic herbs and spices.*

Pomfret Sorshe-Rs.250/-

*Pomfret fish cooked in rich mustard gravy
with green chilies and mustard oil.*

Local Fish

Local Fish available seasonally @200/-

Mutton

Mutton Dak Bunglow (4) Rs 400/-

*A colonial-era delicacy, this slow-cooked mutton curry is enriched with
Potatoes, boiled eggs, and aromatic spices for a rich rustic flavor.*

Kosa Mangso (4) Rs 400/-

*A rich and spicy slow-cooked mutton curry with
caramelized onions, yogurt and aromatic spices.*

Mangso Aloo Jhol (4) Rs 400/-

*A comforting Bengal-style mutton curry slow-cooked
With Potatoes, tomatoes and aromatic spices.*

Chicken

Chicken Dak Bunglow (4) Rs 250/-

A colonial-era delicacy, this slow-cooked chicken curry is enriched with Potatoes, boiled eggs, and aromatic spices for a rich rustic flavor.

Murgi Aloo Jhol (4) Rs 220/-

A comforting Bengal-style Chicken curry slow-cooked With Potatoes, tomatoes and aromatic spices

Murgi Kosa(4) Rs 220/-

A rich and spicy slow-cooked Chicken curry with Caramelized onions, yogurt and aromatic spices.

Dhonia Chicken Rs 220/-

A flavorful chicken dish cooked with fresh coriander leaves, green chilies, and aromatic spices, offering a vibrant and herby taste.

Pulao & Rice

Chingri Pulao-Rs 250/-

Aromatic rice cooked with juicy prawns, saffron, and Bengali spices.

Veg Pulao-Rs.150/-

Mildly sweet rice dish cooked with vegetable and aromatic spices.

Basanti Pulao-Rs 150/-

Fragrant Bengali sweet saffron rice cooked with ghee, cashews, and raisins.

Steam Rice-Rs 80/--Simple, fluffy steamed rice, perfect as a side with curries.

Breads & Sides

Luchi (4 pcs) – ₹60

Deep-fried Bengali puffed bread.

Paratha (2 pcs) – ₹60

Flaky, layered Bengali bread.

Radha Ballavi (2 pcs) – ₹80

Stuffed Bengali puris with spiced dal filling

Sesh Pate

Chatni (kacha Aam) Rs 80/-

A spicy condiment made of sliced Mango cooked in sugar with ginger and roasted spices.

Chatni (Tomato mix Chatni) Rs 80/-

A spicy condiment made of sliced tomatoes with dates, kismiss in sugar syrup.

Mixed fruit Chatni Rs.100/-

Sweet and tangy. Seasonal fruits, jaggery and spices.

Papad Rs. 20/-

Dough of black gram bean flour is either deep fried or cooked with dry heat (flipped over an open flame) until crunchy.

Mile Mishe

(Combo)

Basanti Pulao with Kosha Mangso & sweet Rs. 300/-

Luchi (4) Kosha Mangso & sweet Rs. 280/-

Luchi (4), Aloo Dum & sweet Rs. 120/-

Salad

Green Salad 70/-

Onion Salad 50/-

Cucumber Salad 60/-

Misti Mukh (Desserts)

Misti Doi Rs. 60/-

A dessert made with milk, sugar or jaggery, and yogurt that have been fermented.

Payesh Rs. 80/-

Payesh is a pudding or porridge made with rice, milk, and sugar or jaggery

Sweet Of The day Rs.60/-

Ice Cream (Nolengur) Rs. 120/-

Ice cream is a frozen dessert, typically made from milk or cream, flavored with jiggery syrup.

Dab Icecream Rs. 120/-

Green Coconut flavored Ice Cream.

Beverages & Refreshments

Aam Pora Shorbot (Seasonal) Rs. 150/-

Smoky, tangy roasted raw mango drink blended with spices and jaggery.

Aam Panna Shorbot Rs. 100/-

A refreshing raw mango cooler with mint, black salt, and roasted cumin.

Gondhoraj Ghol Rs. 100/-

Traditional Bengali buttermilk infused with fragrant Gondhoraj lemon.

Fresh Lime Soda **Rs. 80/-**

A fizzy and refreshing lemon drink, available in sweet or salted versions.

Masala Cola **Rs. 100/-**

Classic cola infused with tangy Indian spices for a zingy twist.

Gili Gili Jadur Thali

Sudho Ahar Thali (Basic) **Pure Veg**

Rice + Aloo Bhaja + Luchi + Aloo Dom+ Bhaja+ Dal + Sukto + Sabji + Chatni + Papad + Misti. Rs 199/-

Sudho Ahar Thali (Special) **Pure Veg**

Rice +Basanti pulao+ Luchi + Aloo Dom +Dal+ Bhaja+ Aloo Bhaja + Sukto + Sabji + Chatni + Papad + Misti with Welcome Drink. Rs 249/-

Katla Fish Thali

Rice + Dal + Aloo Bhaja + Luchi + Aloo Dom+ Bhaja+ Sukto + Sabji + Katla Kalia + Chatni + Papad + Misti with Welcome Drink. Rs. 279/-

Bhetki Fish Thali

Rice + Luchi + Aloo Dom + Dal + Sukto + Sabji + Aloo Bhaja + Bhaja + Bhetki Fish Kalia + Chatni + Papad + Misti with Welcome Drink. Rs. 349/-

Sundorbon Chingri Thali

Rice + Luchi + Aloo Dom + Dal + Sukto + Sabji + Aloo Bhaja + Bhaja + Chingri Malai Curry + Chatni + Papad + Misti With Welcome Drink. Rs. 390/-

Ilish Thali

Rice + Luchi + Aloo Dom + Dal + Sukto + Sabji + Aloo Bhaja + Bhaja + Ilish Bhapa + Chatni + Papad + Misti With Welcome Drink. Rs. 490/-

Chicken Thali

Rice + Luchi + Aloo Dom + Dal + Aloo Bhaja + Bhaja + Sukto + Sabji + Chicken Curry + Chatni + Papad + Misti with Welcome Drink. Rs. 260/-

Mutton Thali

Rice + Luchi + Aloo Dom + Dal + Sukto + Sabji + Aloo Bhaja + Bhaja + Mutton Curry + Chatni + Papad + Misti With Welcome Drink. Rs. 400/-

Utsobe Mohabhoj Thali

Rice + Basanti pulao + Luchi + Aloo Dom + Dal + Sukto/ Dalna + Sabji + Panch Bhaja + Fish Paturi + Bhaja + Katla Macher Muro + Fish Finger + Chicken + Chingri Malai Curry + Mutton Kosa + Chatni + Papad + Misti With Welcome Drink. Rs. 1050/-*

Special Gili Gili Fish Thali

Rice + Macher Matha Dal + Fish Kachuri + Aloo Bhaja + Chingri Bharta + Fish Finger (2) + Pomfret Fry + Chingri Malai curry + Bhetki Paturi + Chital Peti Jhal + Chatni + Papad + Misti With Welcome Drink. Rs. /- 1350

Notes*

Extra Half Rice Rs. 40/-

Package Drinking Water @MRP rate.

Thali Available Day Time 12 PM to 4.30 PM. Evening Time 8PM. to 10.00PM.

Special Gili Gili Fish Thali Order Time to serve Minimum 20 Minutes.

Ai buro Bhat Thali (Utsober Mohabhoj) Decoration Extra Rs. 250/-