



adda hut À la carte and Thali Menu



Prologue

'Adda', in Bengali, signifies the pointless and meaningless debates and discussions enjoyed by friends without expecting an outcome. It celebrates friendship and an opportunity to experience life outside our digital identities.

At Adda Hut we aim to celebrate this sense of togetherness over a traditional meal originating from the streets of Kolkata.

Also known as the 'City of Joy', Kolkata is the heritage and cultural capital of India. It offers a cuisine with unparalleled taste – mild and bursting with flavour. Some of the dishes date back to the 16th Century and have been influenced by cultures across the globe – Portuguese, French, Central Asian and the British.

The menu has been carefully selected with delicacies that deviate from the stereotyped 'Indian curry'. So when you walk in through the doors of Adda Hut, it is advisable to keep the guilty-feeling- diet-conscious mind waiting outside and savour the food.

Bon Appétit.



adda hut

www.addahut.co.uk

101 Crockhamwell Road,
Reading RG5 3JP

Opening Hours :

Tues – Sun: 6 - 10 PM

Sat - Sun : 12 - 3 PM

Sun : 6-10 PM (Pre-reserved Dine in only)



We do not charge any corkage fees.

Please Note

All reservations are valid for a window of 2 hours .

A discretionary dining in service charge of 10% will be added to the bill

FOR FOOD ALLERGIES and INTOLERANCES

Kindly speak to our staff about the ingredients before placing your order. Thank you.

Starters

A1	Calcutta Fish Fry (2) G	Fillet of white fish marinated with traditional spices and coated with golden breadcrumb. Served with homemade mustard sauce. An All time favourite.	£5.95
A2	Chicken Pakora		£5.95
A3	Lentil Pakora V, VG	Choice of deep fried Lentil/ Chicken / Fish nibbles mixed with a spicy coating.	£3.95
A4	Fish Pakora		£5.95
A5	Mutton Chop (2) G	Choice of Vegetable / Mutton Chop (Croquettes) – Savoury Mince coated in golden breadcrumb	£5.95
A6	Vegetable Chop (2) V, VG, G, N		£3.95
A7	Papri Chaat VG, G, D	Crispy fried flour crackers (Papri) topped with a sweet and tangy mix of yogurt and spices	£4.95
A8	Topshe Fish Fry (3)	Fried battered exotic Topshe Fish, native to Asian waters, served with a traditional mustard sauce (Contains bones)	£ 7.95
A10	Chicken Momo G		£ 5.95
A11	Vegetable Momo V, VG, G	Fried oriental dumplings tempered with chilli garlic mix.	£ 4.95

Calcutta Biryani

B1	Calcutta Chicken Biryani D	The Awadhi style biryani is light and flavoursome and cooked with tenderised chicken / mutton, Potato and Egg and served with Raita	£9.95
B2	Calcutta Mutton Biryani D		£11.95

Rice and Bread

C1	Steamed Rice V, VG	Steamed Basmati Rice	£3.95
C2	Bengali Pulao V, VG, N	Mildly sweet and flavoured rice cooked with dry fruits and tempered with Ghee (clarified butter)	£4.95
C3	Homestyle Paratha (2) V, VG, G	Indian layered flat bread	£2.95
C4	Luchi (5) V, VG, G	Deep fried fluffy bread . The fairer version is arguably tastier than puri.	£4.95
C5	Koraishuti (Peas) Kachori (3) V . VG, G	Fluffy bread with a savoury Peas filling	£4.95
C6	Radhaballavi (Dal Puri) (3) V . VG , G	Fluffy bread with a lentil filling	£4.95
C7	Naan (1) V . VG , G	Indian oven baked flat bread	£1.95

VG Vegetarian

V Vegan

G Gluten

N Nuts

D Dairy

M Mustard

C Crustaceans

Non Vegetarian Mains

N1	Mutton Kosha D	Slow cooked on the bone Mutton in a thick spicy gravy. An all time favourite.	£ 10.95
N2	Mutton Rezala (Boneless) D, N	Mild and flavourful boneless Mutton curry cooked with Yogurt and Cashew.	£10.95
N3	Tawa Mutton Curry (Boneless) D	Boneless mutton cooked in a thick spicy gravy on a frying pan (Tawa)	£10.95
N4	Chicken Kosha	Slow cooked chicken on the bone in a traditional sauce.	£9.95
N5	Chicken Curry (Boneless)	Boneless chicken cooked in a spicy gravy and garnished with roasted spices.	£9.95
N13	Butter Chicken (Boneless) N, D	Boneless chicken cooked in a mild buttery sauce	£9.95
N14	Fish Curry (Boneless)	Boneless Fish in cooked in a traditional gravy and tempered with spices	£9.95
N6	Shorshe Chingri (Prawn) C, M	Exotic Super jumbo prawns cooked with exotic spices cooked with mustard and poppy seeds. Best enjoyed with Steamed rice.	£12.95
N7	Prawn Malai Curry C, N, D	Exotic Super jumbo freshwater prawns cooked in coconut milk and flavoured with spices	£12.95
N8	Bhetki Paturi M, D	Baked exotic Bhetki fish fillet wrapped in a banana leaf and cooked in a mustard sauce	£ 10.95
N9	Rui Kalia	Sweet water Rui fish cooked in a spicy ginger and garlic paste . Contains Bones	£9.95
N10	Sorshe Bhetki	Exotic Bhetki fish Fillet cooked in a mustard gravy	£10.95
N11	Pabda Jhal M, D	Delicate sweet water fish cooked in a mustard gravy. Contains bones.	£11.95
N12	Bhapa Ilish M, D	The ultimate Hilsa fish delicacy of the Bengali cuisine. Contains bones.	£12.95

Sides

S1	Raita D	Yogurt dip tempered with roasted cumin and pepper	£1.95
S2	Jhuri Alu Bhaja N	Fried grated potato tempered with peanuts and curry leaves	£2.95
S3	Green Salad	Green Salad portion with cucumber, tomato and onions	£2.95
S4	Amshotto Tomato Chutney N	Traditional sweets chutney made from sun dried mango and tomatoes	£2.95
S5	Poppadom V, VG	Two Poppadoms served with Mango Chutney	£1.95

Vegetarian sides (Mains portions £2 extra)

V1	Bhaja Moong Dal V, VG, N	Sautéd Yellow Split Lentils tempered with spices. A comfort food.	£5.95
V2	Cholar (Split Pea) Dal V, VG	Yellow Lentils cooked in a Bengali style . Topped with coconut and best enjoyed with Luchi.	£5.95
V3	Kadhai Paneer VG, D	Cottage Cheese served with bell peppers and cooked with freshly ground Indian spices	£6.95
V4	Kashmiri Alur (Potato) Dom VG, N	Sautéd Potatoes cooked in a thick gravy. Best enjoyed with Luchi , Paratha.	£6.95
V5	Paneer Butter Masala VG, N, D	Cubes of cottage cheese cooked with butter in a rich creamy sauce	£6.95
V6	Dhoka r Dalna (Lentil shapes) V, VG	Fried Lentil Shapes cooked in a mild tasty thick gravy.	£6.95
V7	Fulkopi r (Cauliflower) Dalna V, VG	Cauliflower and Peas cooked with a traditional gravy tempered with Indian spices	£6.95
V8	Enchor er Dalna V, VG	Raw Jackfruit cooked with a traditional gravy tempered with Indian spices	£6.95
V9	Vegetable Jalfrezi V, VG, N	Seasonal vegetables cooked in traditional Jalfrezi gravy (Contains nuts)	£6.95
V10	Dim er (Egg) Dalna V, VG	Traditional Egg curry cooked in a Bengali style	£7.95

Drinks

D1	Soft Drinks	Choice of Soft drinks	£1.95
D2	Lassi (Mango / Salted / Sweet) D	Yogurt drink tempered with fresh mint, roasted cumin and pepper	£2.95

Desserts

M1	Mishti Doi (Sweetened Yogurt) D	Baked sweet yogurt. A delicacy on its own right.	£3.95
M2	Rossogolla (2) D	The dearest of Bengali desserts. Spongy cottage cheese dipped in sugar syrup.	£2.95
M3	Gulab Jamun (2) G	Fried dough balls with milk solids dipped in sugary syrup	£2.95
M4	Chanar Payesh D	Cottage cheese balls in a saffron infused milk	£3.95
M5	Calcutta Fusion D, G	Hot Gulab Jamun served with vanilla ice cream and garnished with saffron	£3.95
M6	Malai Chom Chom (2) D	Cottage cheese dumplings in evaporated milk	£3.95

The Bengali thali is a platter of dishes served together and each dish is separately enjoyed with rice or bread. Traditionally served in a banana leaf, the thali originates from the Eastern part of India and subtle spices make each dish uniquely flavourful and tasty. Dotted with a long coastline and expansive Paddy fields, Rice and Fish are part of the staple Bengali Diet, though signature Vegetarian and Mutton dishes have their connoisseurs.



Bengali Vegetarian Thali - £ 16.95 per person

Vegetable Chop (G,N)- Savoury Mince coated in golden breadcrumb

Rice - Steamed Basmati Rice

Luchi (G)- Traditional fried fluffy bread

Bhaja Moong Dal (N)- Sautéed Yellow Split Lentils tempered with spices

Jhuri Alu Bhaja (N)- Fried grated potato tempered with peanuts and curry leaves

Kashmiri Alu Dom (N)- Sautéed Potatoes cooked in a thick cashewnut gravy

Dhokar Dalna – Fried Lentil Shapes cooked in a mild tasty thick gravy

Amshotto Chutney (N)- Sundried Mango and Tomato Relish

Poppadom

Mishti Doi (D)- Traditional Sweet Yogurt

Kids Set Menu - £7.95 per kid

Luchi (G)- Traditional fried fluffy bread or **Ghee Rice (D)**

Paneer Butter Masala (VG,N,D) or **Butter Chicken (N,D)**

Extras

Chips £ 2.95 **Chicken Nuggets** £2.95 **Fruit Juice** £ 1.95 **Vanilla Ice cream** £1.95

Bengali Non Vegetarian Thali - £ 19.95 per person

Mutton Chop (G)- *Savoury Mince mutton coated in golden breadcrumb*

Ghee Rice (D)- *Steamed Basmati Rice with Ghee*

Luchi (G)- *Traditional fried fluffy bread*

Bhaja Moong Dal (N)- *Sautéed Yellow Split Lentils tempered with spices*

Jhuri Alu Bhaja (N)- *Fried grated potato tempered with peanuts and curry leaves*

Chicken Kosha – *Slow cooked chicken on the bone in a tomato onion sauce*

Bengali Mutton curry (D)- *Mutton on the bone cooked in a traditional gravy*

Amshotto Chutney (N)- *Sundried Mango and Tomato Relish*

Poppadom

Mishti Doi (D)- *Traditional Sweet Yogurt*

Bengali Fish Thali - £ 19.95 per person

Fish Fry (G)- *Fried fish fillet in traditional marinade and coated in breadcrumb*

Ghee Rice (D)- *Steamed Basmati Rice with Ghee*

Luchi (G)- *Traditional fried fluffy bread*

Bhaja Moong Dal (N)- *Sautéed Yellow Split Lentils tempered with spices*

Jhuri Alu Bhaja (N) – *Fried grated potato tempered with peanuts and curry leaves*

Bhetki Paturi (M,D) – *Mustard marinated exotic Bhetki fish fillet baked in a banana leaf*

Rui Kalia – *Sweet water Rohu fish cooked in a spicy ginger and garlic paste .*

Amshotto Chutney (N) - *Sundried Mango and Tomato Relish*

Poppadom

Mishti Doi (D)- *Traditional Sweet Yogurt*