

TO DIE FOR

FOOD

Welcome to To Die For!

The idea of this space was conceived more than 20 years ago. I was still a child, barely ten, and over the last decade, that child's dream became a reality. I started with a small space in Hazra in 2016, still finding my voice. I shifted to Ballygunge in 2019 as To Die For took shape as a restaurant. I had to shift again, but through this time, my dream of running a restaurant has stayed alive.

This would not have been possible without our patrons. And so, in the last few months, as I searched for a new home for To Die For, I wanted to find a place that doesn't only belong to me, but our patrons as well.

The menu and space have been carefully crafted and designed to reflect my love to cook, and more so, my love to feed. In that regard, I hope I have managed to put together something that screams me, but also remains a space that our patrons can call theirs. Because it is you that has helped me realize my own dream, so thank you!

In the age of Instagram, and eating visually, I am still of the opinion that the proof of the pudding lies in the eating, so I'll let the food do the rest of the talking.

Happy eating!

Sheshvat Dhandhama

Bar Snacks

while you wait
for your food.

Truffle cannoli 480

It's a cannoli reimagined. Potato cylinders stuffed with mushroom pate, served with crema parmigiana and truffle oil

D

Parmesan chips 450

Baked Parmesan chips served with a homemade sweet and tangy tamarind chutney

D

NOM. NOM. NOM.

Martini olives (aren't they the main ingredient?) 420

Olives marinated in a martini and served smoked

Potato bravas 300

Crispy potato in a chilli salt served with creamy tomato sauce

Spicy okra ⊕ BHINDI never tasted so good 350

Roasted okra in a sweet and spicy sauce, and topped with peanuts

N

Chicken schnitzels → crispy fried chicken, our way 400

Panko and sesame coated fried chicken strips served with a garlic and lemon aioli

D . E . G . M

Prawn and pesto 800

Prawns cooked in butter and garlic served on top of homemade pesto

D . N . SF

D Dairy E Egg G Gluten M Meat N Nuts SF Seafood

We levy a discretionary 7% service charge. Govt. taxes as applicable

Soup

Almond and garlic 450

Soaked and blended almonds and garlic make for an interesting cold soup that's rounded off with stale bread

G . N

Cream of tomato 450

Slow roasted tomatoes cooked with a blend of spices and cream, and served with our in house herbed croutons

D

Salads *(Good fats only!)*

Beetroot, feta and orange *THE OG!* 520

Roasted beetroot with an overnight beetroot jus, served with oranges, feta and rocket in a lemon vinaigrette

D

Quinoa with greens and guacamole 600

Black quinoa flavoured with balsamic and served with sauteed greens, topped up with guacamole. Have it with, or without a fried egg

E . N

Tomato, cucumber and onion 350

Fresh vegetables and suman pickled onions make for a light and fresh salad. It's finished with goats cheese and hazelnuts

D . N

Mango, avocado and jalepeno 450

Fresh fruits and pickled jalapenos are served with a reduced red wine vinaigrette. It's summer on a plate

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Small Plates, but big on flavour!

| | |
|--|------|
| Ricotta gnuddi | 700 |
| It's gnocchi, but with ricotta, served with romesco sauce and sauteed spinach D . G | |
| Burrata | 1200 |
| Served with textures of tomato: pesto, bread, confit, oil, dust! D . G . N | |
| Mash and mushrooms ★ MY PICK . | 800 |
| Kasundi and balsamic marinated mushrooms served with buttery mash and a mushroom pate D | |
| Poached asparagus THE OG! | 950 |
| Milk poached asparagus served with buttery mash potatoes and a creamy pesto D . N | |
| Eggplant parmesan → Baigun bhaja goes to Italy | 750 |
| Pan fried eggplant pate served with a turmeric cheese sauce and a spiced tomato puree D | |
| Daab chingri | 900 |
| Pan seared prawns in a creamy coconut sauce with fried curry leaf and crispy breadcrumbs D . G . SF | |
| Meatballs | 900 |
| Herb marinated mutton meatballs served with spicy tomato sauce and baguette G . M | |

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Breads, cause no meal is complete without it.
AS IF!

Garlic bread 400

Homemade garlic bread, garlic butter and freshly grated parmesan and chives
D . G

Chilli cheese toast 400

Homemade soft bread with crema parmigiana with fresh chillies and spicy jalepeno salsa
D . G

Romesco 550

Thin crust, bell pepper sauce, kalamata olives, goats cheese and rocket
D . G

Margherita 550

Thin crust, with tomato, basil and mozzarella
D . G

Rose verde 550

Thin crust, with pesto, sundried tomato, caramel onion and rocket
D . G

Bianco 550

Thin crust, with bechamel, mushrooms, mozzarella, rocket and truffle
D . G

Pepperoni 750

Thin crust, with tomato, mozzarella, and pepperoni
D . G . M

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Pasta

Pumpkin ravioli *THE OG!* 750

Pumpkin and parmesan mousse filled ravioli served in a brown butter sauce with roasted almonds, capers and chilli oil

D . E . G . N

Cream and onion tortellini *WYS* 800

Cream cheese and onion stuffed tortellini served in a lime leaf and onion broth

D . E . G

Spaghetti aglio olio *This one's for you!* 600

The classic sauce of confit garlic, dry chilly and parsley in spaghetti

G

Spaghetti pomodoro 600

Slow cooked tomato sauce with garlic, basil and chilli in spaghetti. Add some grilled chicken for meaty cravings

D . G

Fettuccine with eggplant *YESSS!!!* 750

Homemade eggplant pate sits atop fettuccine pasta in a smoky garlic and basil sauce with confit cherry tomatoes

D . E . G

Rigatoni in pesto 800

Rigatoni in homemade pesto sauce with grilled zucchini and sundried tomatoes

D . G . N

Spaghetti carbonara 800

The classic: spaghetti with bacon, cheese and eggs

D . E . G . M

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Risotto and Mains

Asparagus risotto 650

Chopped, pureed, and grilled asparagus in slow cooked arborio rice, finished with parmesan and blue cheese

D *it won't kill you!*

Red wine and mushroom risotto 700

Mushrooms sauteed in red wine with thyme is folded into slow cooked arborio rice, finished with parmesan and truffle oil

D

Broccoli steak *Eat your greens, do mom proud.* 700

Marinated broccoli, grilled and served on a bed of bean puree with pesto and a parsley and caper chimichurri

D, N

Saffron risotto with pointed gourd 700

Saffron and parmesan blended into arborio rice served with steamed pointed gourd

D

Saffron risotto with salmon 1250

Saffron and parmesan blended into arborio rice served with grilled salmon

D, SF

Chicken parmesan *It's healthy, sort of?* 800

Grilled chicken on tomato concasse with a crema parmesan sauce served with basil pesto and breadcrumbs

D, G, M

→ *It may look like khitchdi,
BUT, it's not.*

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Desserts *should come first.*

Panna cotta with orange *THE OG!* 400

Vanilla bean panna cotta with orange and chilli sauce and homemade orange jam

D

Vanilla and mango cake *(the way dadi made it)* 500

Fluffy and light sponge covered with a white chocolate and vanilla bean mousse, layered with fresh mangoes

D . E . G

Tiramisu 700

The classic. Mascarpone, Lady Finger, Coffee, Cocoa.

D . E . G

Chocolate budino *what's not to like?!* 800

Dark chocolate custard served with candied hazelnuts, honeycomb, olive oil and sea salt

D . E

Strawberry sorbet *★ MY PICK.* 450

Freshly churned strawberry sorbet with pistachios and meringue bits

E . N

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