



Vegetarian

We offer a variety of vegetarian and vegan options.



White rice

A Refined cooked rice that is staple food in Bangladesh.

1 Unit \$2



Brown rice

A whole grain rice that has a chewy texture and is very nutritious.

1 Unit \$2



Vegetable Biryani

Long-grain basmati rice is cooked with a variety of fresh vegetables, fragrant spices, and herbs, resulting in a delicious and aromatic one-pot meal.

24 Oz \$8



Polao

A fragrant and aromatic rice dish cooked with spices, often with ingredients like vegetables or meat for added flavor.

24 Oz \$4



Chana Dal

Split chickpeas cooked with spices and herbs, resulting in a flavorful and hearty lentil dish.

16 Oz \$6



Palak / Palang Saag

Dish made from spinach or other leafy greens cooked with various spices, resulting in a nutritious and flavorful green vegetable side.

16 Oz \$7



Dal

A simple and nutritious dish made from lentils, typically cooked with a variety of spices and seasonings.

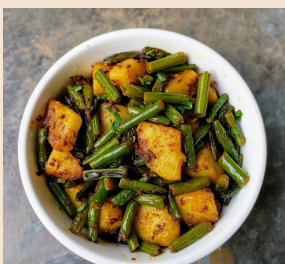
16 Oz \$6



Allo Bhaja

Crispy fried potato slices seasoned with spices for a flavorful and crunchy snack or side dish.

16 Oz \$6



Allo Bhaja w/ Long Beans

A combination of crispy fried potato slices and long beans, creating a flavorful and texturally diverse side dish.

16 Oz \$6



Saag Paneer

Classic Indian dish featuring paneer cheese cooked in a creamy spinach-based gravy with a blend of spices.

16 Oz \$6



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Aloo Gobi

Traditional dish made with cauliflower and potatoes, cooked with a mix of spices for a delicious and hearty vegetable side.



Gobi Bhaja

Crispy fried cauliflower seasoned with spices, creating a tasty and crunchy side dish.



Mix Vege

Combination of various mixed vegetables cooked with a variety of spices, creating a flavorful and colorful medley of vegetables.

16 Oz \$6



Niramish

Vegetarian dish often free from onions and garlic, prepared using an assortment of vegetables and spices.

16 Oz \$6



Bendi (Okra) Bhaja

Crispy fried okra (lady's finger) slices seasoned with spices, offering a crunchy and flavorful side dish.

16 Oz \$6



Lal Saag Bhaja

Dish made from red amaranth leaves, cooked with spices to create a delicious and colorful leafy greens side dish.



Naan

Soft and leavened Indian bread, perfect for scooping up curries and other dishes.

1 Piece \$4



Roti

Dish made from spinach or other leafy greens cooked with various spices, resulting in a nutritious and flavorful green vegetable side.

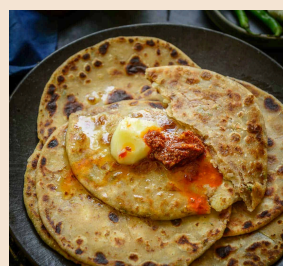
16 Oz \$2



Paratha

Flaky and layered Indian flatbread, typically made by folding and rolling the dough with ghee (clarified butter) between the layers.

1 Piece \$2



Aloo Paratha

Paratha stuffed with a spiced potato filling, creating a delicious and satisfying bread.

1 Piece \$6



Vegetarian

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Muglai Paratha

Paratha typically stuffed with a mixture of minced meat, spices, and herbs, creating a flavorful and substantial bread.

1 Piece \$8

Non-Vege

The rich and flavorful dishes that primarily include meat, fish, and poultry.



Chicken Biryani

A flavorful and aromatic one-pot rice dish with chicken, cooked with fragrant spices and herbs.

24 Oz \$10



Morog Polao

A delightful chicken and rice dish cooked with a blend of spices, creating a fragrant and satisfying meal.

24 Oz \$12



Beef Biryani

A fragrant and savory one-pot rice dish with beef, prepared with a mix of spices and herbs for a delicious flavor.

24 Oz \$10



Beef Kichuri

A hearty dish made from beef and rice, cooked with spices to create a flavorful and comforting meal.

24 Oz \$9



Bhuna Khichuri

A flavorful dish made from rice and beef, cooked with spices and herbs, offering a satisfying and hearty meal.

24 Oz \$9



Goat Biryani

An aromatic and delicious one-pot rice dish with goat meat, cooked with a variety of spices and herbs.

24 Oz \$12



Non-Vege

The rich and flavorful dishes that primarily include meat, fish, and poultry.



Kacchi Biryani (Beef)

A traditional and flavorful beef biryani cooked with marinated meat, fragrant spices, and aromatic rice.

24 Oz \$12



Kacchi Biryani (Goat)

A classic goat biryani cooked with marinated meat, fragrant spices, and aromatic rice, resulting in a delicious meal.

24 Oz \$14



Lamb Biryani

An aromatic one-pot rice dish with tender lamb, cooked with fragrant spices and herbs for a delicious and satisfying meal.



Chicken Roast

Chicken seasoned with spices and roasted to perfection, offering a flavorful and crispy poultry dish.

1 Piece \$5



Chicken Curry

Chicken cooked in a rich and flavorful curry sauce, perfect for enjoying with rice or bread.

16 Oz \$10



Tikka Masala

A creamy and flavorful chicken dish cooked with a blend of spices and a tomato-based sauce.

16 Oz \$10



Butter Chicken

A popular Indian chicken dish known for its creamy and buttery tomato sauce, often enjoyed with naan or rice.

16 Oz 10



Chicken Tehari

A spiced rice dish with chicken, often prepared with aromatic spices and saffron, offering a flavorful and fragrant meal.



Beef Curry

Beef cooked in a rich and aromatic curry sauce, delivering a hearty and flavorful meat dish.

16 Oz \$10



Gorur Kolija Bhuna (Beef Liver Curry)

A spicy and savory curry made with beef liver, seasoned with a variety of spices and herbs.

16 Oz \$12



Non-Vege

The rich and flavorful dishes that primarily include meat, fish, and poultry.



Beef Kala Bhuna

A spicy and rich beef curry cooked with a blend of aromatic spices, offering a flavorful and satisfying dish.

16 Oz \$12



Beef Kala Bhuna

A thick and hearty stew made from beef and grains, cooked with a variety of spices and herbs, creating a nourishing and flavorful meal.

Seasonal



Beef Tehari

A spiced rice dish with beef, often prepared with aromatic spices and saffron, offering a flavorful and fragrant meal.

24 Oz \$12



Dal Goat

A hearty dish made from goat meat and lentils, often cooked with a variety of spices to create a flavorful and comforting meal.

16 Oz \$16



Haleem (Goat)

A thick and hearty stew made from goat meat and grains, cooked with a variety of spices and herbs, creating a nourishing and flavorful meal.

16 Oz \$12



Mutton Tehari

A spiced rice dish with mutton, often prepared with aromatic spices and saffron, offering a flavorful and fragrant meal.

On Demand



Chicken Chapli Kabab

Minced chicken patties seasoned with spices and herbs, pan-fried to create a delicious and savory snack or appetizer.

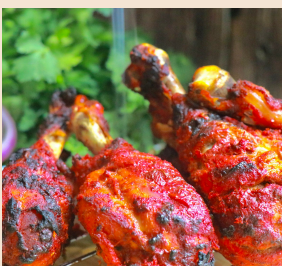
1 Piece \$3



Chicken Malai Kabab

Chicken marinated in a creamy and fragrant sauce, skewered and grilled to perfection, offering a tender and flavorful dish.

7 Piece \$10



Chicken Tandoori

Chicken pieces marinated with a blend of spices and herbs, skewered and grilled, offering a tasty and satisfying dish.

1 Piece \$4



Chicken Behari Kebab

Chicken marinated with a flavorful blend of spices and herbs, skewered and grilled to create a delicious and aromatic dish.

7 Piece \$10



Non-Vege

The rich and flavorful dishes that primarily include meat, fish, and poultry.



Chicken Boti Kabab

Cubes of chicken marinated with spices and herbs, skewered and grilled to perfection, resulting in a flavorful and tender kebab.

7 Piece \$10



Chicken Shish Kabab

Chicken pieces marinated with a blend of spices and herbs, skewered and grilled, offering a tasty and satisfying dish.

1 Piece \$3



Chicken Jali Kabab

Chicken marinated and grilled to create a succulent and flavorful kebab with a distinctive grilled flavor.

1 Piece \$3



Beef Jali Kabab

Beef marinated and grilled to perfection, offering a succulent and flavorful kebab with a distinctive grilled taste.

1 Piece \$3

Rice Based

Bengali biryani is a flavorful rice dish cooked with marinated meat (often mutton or chicken), fish or Shrimp, fragrant spices, and aromatic basmati rice



White rice

A Refined cooked rice that is staple food in Bangladesh.

1 Unit \$2



Brown rice

A whole-grain rice that is chewy and nutritious, often served with wheat bread as a wholesome meal.

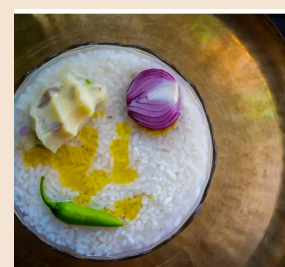
1 Unit \$2



Vegetable Biryani

Long-grain basmati rice is cooked with a variety of fresh vegetables, fragrant spices, and herbs, resulting in a delicious and aromatic one-pot meal.

1 Unit \$2



Panta bhat

Panta bhat
Fermented rice, a tangy and refreshing dish often served in Bangladeshi cuisine.

1 Unit \$2



Rice Based

Bengali biryani is a flavorful rice dish cooked with marinated meat (often mutton or chicken), fish or Shrimp, fragrant spices, and aromatic basmati rice



Polao

A fragrant and aromatic rice dish cooked with spices, often with ingredients like vegetables or meat for added flavor.

1 Unit

\$2

Curry

Curries encompass a spectrum of tastes, from the mild and aromatic to the boldly spicy. Typically feature a medley of fresh ingredients, including meat, fish, poultry, or vegetables, cooked in a blend of carefully balanced spices such as mustard oil, garlic, ginger, and turmeric, infusing them with distinct and tantalizing flavors. The curries are usually accompanied by rice or flatbreads and frequently incorporate regional ingredients such as the prized hilsa fish



White rice

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1 Unit

\$2



Seafood

A delectable treat, Shrimp Biryani brings together tender shrimp, fragrant basmati rice, and a medley of aromatic spices.



Shrimp Biryani

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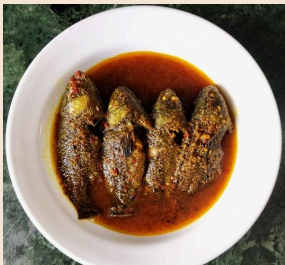
16 Oz \$12



Chingri (Shrimp) Malai Curry

A thick and hearty stew made from beef and grains, cooked with a variety of spices and herbs, creating a nourishing and flavorful meal.

Seasonal



Koi Macher Curry

A spiced rice dish with beef, often prepared with aromatic spices and saffron, offering a flavorful and fragrant meal.

24 Oz \$12



Rui Machher Jhol (Fish Curry)

A hearty dish made from goat meat and lentils, often cooked with a variety of spices to create a flavorful and comforting meal.

16 Oz \$16



Magur Macher Jhol (Catfish Curry)

A thick and hearty stew made from goat meat and grains, cooked with a variety of spices and herbs, creating a nourishing and flavorful meal.

16 Oz \$12



Ilish Macher Jhol (Hilsa Fish Curry)

A spiced rice dish with mutton, often prepared with aromatic spices and saffron, offering a flavorful and fragrant meal.

On Demand



Shing Macher Jhol (Stinging Catfish Curry)

Minced chicken patties seasoned with spices and herbs, pan-fried to create a delicious and savory snack or appetizer.

1 Piece \$3



Shing Mach W/ Fulkopi (Cauliflower W/ Stinging Catfish)

Chicken marinated in a creamy and fragrant sauce, skewered and grilled to perfection, offering a tender and

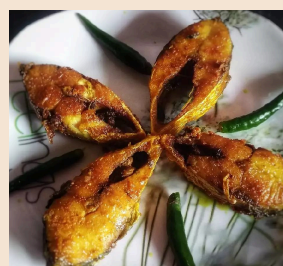
7 Piece \$10



Lau Chingri (Bottle Gourd with Shrimp)

Chicken pieces marinated with a blend of spices and herbs, skewered and grilled, offering a tasty and satisfying dish.

1 Piece \$4



Chicken Behari Kebab

Chicken marinated with a flavorful blend of spices and herbs, skewered and grilled to create a delicious and aromatic dish.

7 Piece \$10



Seafood

A delectable treat, Shrimp Biryani brings together tender shrimp, fragrant basmati rice, and a medley of aromatic spices.



Shrimp Biryani

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24 Oz

\$15

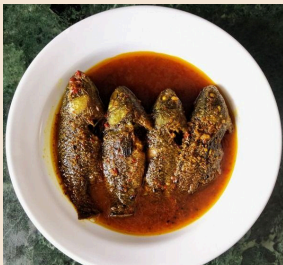


Chingri (Shrimp) Malai Curry

A rich and creamy curry made with shrimp, cooked in a coconut milk-based sauce, offering a luscious and flavorful seafood dish.

Seasonal

\$15



Koi Macher Curry

A traditional Bengali curry made with climbing perch fish, often cooked with a blend of spices and herbs for a delicious flavor.

On-Demand



Rui Machher Jhol (Fish Curry)

A classic Bengali fish curry made with Rohu fish, typically prepared with spices and herbs for a tasty and comforting meal.

1 Piece

\$8



Magur Macher Jhol (Catfish Curry)

A curry made with catfish, often seasoned with spices and herbs to create a hearty and flavorful fish dish.

1 Piece

\$8



Illish Macher Jhol (Hilsa Fish Curry)

A popular Bengali fish curry made with Hilsa fish, often cooked with traditional spices to create a delicious and aromatic dish.

1 Piece

\$12



Shing Macher Jhol (Stinging Catfish Curry)

A curry made with stinging catfish, typically cooked with a variety of spices for a flavorful and satisfying fish dish.

2 Piece

\$8



Shing Mach W/ Fulkopi (Cauliflower W/ Stinging Catfish)

A dish that combines stinging catfish and cauliflower, cooked with a blend of spices for a flavorful and texturally diverse meal.

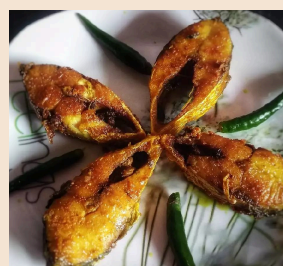


Lau Chingri (Bottle Gourd with Shrimp)

A dish made with shrimp and bottle gourd, often cooked with spices and herbs for a flavorful and nutritious combination.

24 Oz

\$10



Chicken Behari Kebab

Hilsa fish slices seasoned with spices and deep-fried to create a crispy and flavorful seafood snack or side dish.

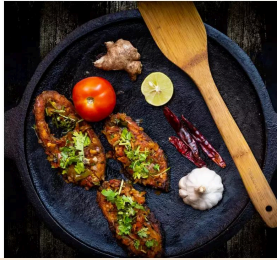
1 Piece

\$10



Seafood

A delectable treat, Shrimp Biryani brings together tender shrimp, fragrant basmati rice, and a medley of aromatic spices.



Rui Bhaja

Rohu fish slices seasoned with spices and deep-fried to create a crispy and flavorful fish snack or side dish.

1 Piece \$8



Shutki Bhuna (Dried Fish Curry)

A curry made with dried fish, typically cooked with a blend of spices and herbs for a flavorful and aromatic seafood dish.

8 Oz \$10



Shrimp Dopiza

A dish made with shrimp cooked in a spiced tomato-based gravy, offering a flavorful and tangy seafood dish.

7 Piece \$15

Bhorta

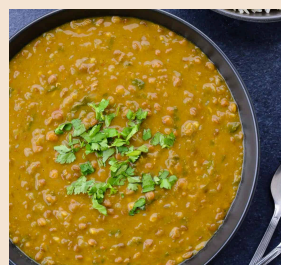
Bhortas, commonly known as bhartas in Bangladesh, are a diverse selection of dishes that encompass a delightful fusion of mashed vegetables, herbs, or fish. These flavorful concoctions are usually enhanced with the distinctive notes of mustard oil, garlic, onions, and red chili peppers.



Rui Bhaja

Rohu fish slices seasoned with spices and deep-fried to create a crispy and flavorful fish snack or side dish.

1 Piece \$8



Shutki Bhuna (Dried Fish Curry)

A curry made with dried fish, typically cooked with a blend of spices and herbs for a flavorful and aromatic seafood dish.

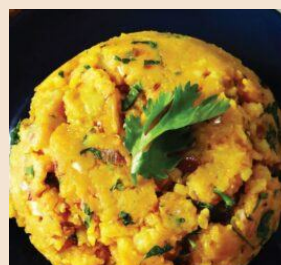
8 Oz \$10



Rui Bhaja

Rohu fish slices seasoned with spices and deep-fried to create a crispy and flavorful fish snack or side dish.

1 Piece \$8



Shutki Bhuna (Dried Fish Curry)

A curry made with dried fish, typically cooked with a blend of spices and herbs for a flavorful and aromatic seafood dish.

8 Oz \$10



Bhorta

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Fish Bhorta

A dish made from mashed or finely chopped fish, typically seasoned with spices and herbs for a flavorful and protein-rich condiment.

1 Piece | \$8



Lotiya Bhorta

A dish made from mashed or finely chopped lotus stem (lotiya), often mixed with spices and herbs for a unique and flavorful side dish.

8 Oz | \$10



Bala Chingri Bhorta

A dish made from mashed or finely chopped small shrimp (bala chingri), seasoned with spices and herbs for a savory and seafood-flavored accompaniment.

8 Oz | \$10

Plant Based

We offer a very small selection of dishes that are Plant based for our guests.



Dal

A simple and nutritious dish made from lentils, typically cooked with a variety of spices and seasonings.

16 Oz | \$6



Chana

A dish made from chickpeas cooked with spices and herbs, resulting in a flavorful and hearty legume dish.



Mugh Dal

A dish made from split green gram lentils, often cooked with a variety of spices for a nutritious and flavorful meal.



Mix Vege

A combination of various mixed vegetables cooked with a variety of spices, creating a flavorful and colorful medley of vegetables.

16 Oz | \$6



Plant Based

We offer a very small selection of dishes that are Plant based for our guests.



Squah

A vegetable dish made from squash, often prepared with spices and herbs for a nutritious and delicious side.



Lau (Bottle Gourd)

A vegetable dish made from bottle gourd, typically cooked with a blend of spices and herbs for a flavorful and nutritious addition.



Brown Rice (Wheat Bread)

A whole-grain rice that is chewy and nutritious, often served with wheat bread as a wholesome meal.

1 Unit

\$2



Special Green Salad

A salad made from a variety of fresh greens and vegetables, typically dressed with a special dressing for a refreshing and healthy appetizer or side dish.

Fusion

We offer a selected menu of fusion dishes.



Beef Burger

What more need to be said of this delightful cooked beef patty between a bun and accompanied by various toppings such as lettuce, tomatoes, cheese, and

1 Piece

\$8



Egg And Cheese (Kati Roll)

An indulgent street food featuring scrambled egg and melted cheese wrapped in paratha.

8 Oz

\$6



Quesadillas

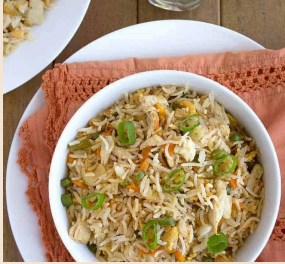
A Bengali interpretation of a Mexican classic, our version of the dish involves a tortilla generously filled with gooey melted cheese and a choice of meats, vegetables, or beans.

1 Piece

\$15



Indo Chinese



Fried Rice

A dish made from cooked rice stir-fried with a variety of ingredients, such as vegetables, meats, and seasonings, creating a flavorful and satisfying meal.

24 Oz | \$8



Chilli Chicken

Chicken pieces cooked with a spicy and flavorful chili sauce, often served with vegetables for a zesty and aromatic dish.

16 Oz | \$12



Chilli Beef

Beef pieces cooked with a spicy and flavorful chili sauce, typically accompanied by vegetables for a zesty and hearty dish.

16 Oz | \$12



Chilli Shrimp

Shrimp cooked with a spicy and flavorful chili sauce, often served with vegetables for a zesty and seafood-flavored dish.

16 Oz | \$15



Munchrian Chicken

Chicken pieces cooked in a tangy and spicy Manchurian sauce, offering a flavorful and zesty chicken dish.

16 Oz | \$12



Munchrian Fish

Fish pieces cooked in a tangy and spicy Manchurian sauce, typically served with vegetables for a zesty and seafood-flavored meal.

16 Oz | \$15



Munchrian Shrimp

Shrimp cooked in a tangy and spicy Manchurian sauce, often served with vegetables for a zesty and seafood-flavored dish.

16 Oz | \$15



Munchrian Beef

Beef pieces cooked in a tangy and spicy Manchurian sauce, typically accompanied by vegetables for a zesty and hearty meal.

16 Oz | \$12



Chinese Mix Veges

A dish made from a mix of various Chinese-style vegetables, often stir-fried with a savory sauce for a flavorful and colorful side dish.

16 Oz | \$10



Thai Soup - Chicken

A chicken-based Thai soup typically prepared with a blend of Thai herbs, spices, and coconut milk for a rich and aromatic broth.

16 Oz | \$10



Indo Chinese



Thai Soup - Shrimp

A shrimp-based Thai soup prepared with a blend of Thai herbs, spices, and coconut milk for a flavorful and seafood-flavored broth.

16 Oz | \$18



Tom Yon

A traditional Thai hot and sour soup often made with shrimp and a mixture of herbs and spices, creating a spicy and tangy delicacy.

16 Oz | \$16



Corn Soup

A soothing and creamy soup made from sweet corn, typically cooked with seasonings and herbs for a comforting and mildly sweet flavor.

16 Oz | \$16



Chicken Lolipop - Dry Or Sauce

Chicken drumettes or wings seasoned and fried, often served dry or with a sauce for a tasty and finger-licking appetizer or snack.

6 Piece | \$15



Wonton - Chicken Or Shrimp

Dumplings filled with either chicken or shrimp, typically served in a flavorful broth or as an appetizer.

6 Piece | \$10



Chowin - Chicken & Veges Mix

A stir-fried dish made with chicken, mixed vegetables, and noodles, often seasoned with a savory sauce for a satisfying and tasty meal.

24 Oz | \$10



Lowmein

A Chinese noodle dish typically stir-fried with various ingredients like meat, vegetables, and seasonings, creating a flavorful and satisfying meal.

24 Oz | \$10



Appetizer

Our menu presents a delightful assortment of appetizers that showcase the country's abundant culinary legacy, brimming with diverse and enticing flavors. Traditionally served before the main course, these appetizers are readily available at street food vendors and eateries throughout Bangladesh. Among the beloved Bangladeshi appetizers are singara, samosa, and pakora, each renowned for their popularity and deliciousness.



Bhapa Pitha

A traditional Bengali rice cake typically made by steaming rice flour filled with jaggery or coconut, resulting in a sweet and satisfying delicacy.

1 Piece \$3



Nakshi Pitha

A decorative rice cake, often filled with jaggery or grated coconut, traditionally made during special occasions for its intricate and artistic design.

1 Piece \$3



Puli Pitha

A sweet and sour rice cake typically made from rice flour, coconut, and jaggery, often shaped like dumplings and enjoyed as a special treat.

1 Piece \$3



Chotpoti

A flavorful Bengali street food made from a mixture of ingredients like potatoes, chickpeas, and eggs, often seasoned with spices and tamarind for a zesty and savory snack.

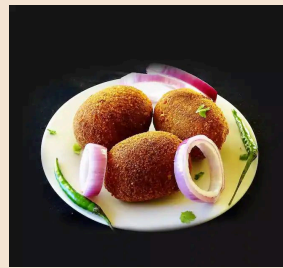
6 Piece \$6



Fuchka

Also known as -pani puri or -golgappa, these are hollow, crispy wheat shells filled with a mixture of spicy tamarind water, potatoes, and other ingredients, offering a popular and beloved street food.

16 Oz \$6



Dimer Chop

A snack made from boiled and spiced eggs, typically coated with a layer of breadcrumbs and deep-fried to create a crispy and flavorful egg snack.

1 Piece \$2



Mughlai Paratha

A flaky and layered Indian flatbread, often made by folding and rolling the dough with ghee (clarified butter) between the layers, creating a rich and satisfying bread.

1 Piece \$8



Dal Puri

Deep-fried bread made from wheat flour and lentils, offering a flavorful and crispy snack or appetizer.

1 Piece \$2



Appetizer

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Chicken Patti

A patty made from minced or ground chicken, typically seasoned with spices and herbs, and then fried for a savory and meaty appetizer.

1 Piece \$3



Vege Samosa

A popular Indian snack made from a pastry shell filled with a spiced mixture of potatoes, peas, and other vegetables, often deep-fried to create a crispy and flavorful appetizer.

1 Piece \$2



Chicken Samosa

Similar to vegetable samosa, but filled with a spiced mixture of minced or ground chicken, creating a savory and meaty snack.

1 Piece \$2



Vege Pakora

A snack made from vegetables, often coated in a spiced gram flour batter and deep-fried to create a crunchy and flavorful vegetable appetizer.

2 Piece \$1



Fried Chicken (Legs & Thigh)

Chicken legs and thighs seasoned, coated with breadcrumbs or batter, and deep-fried to create a crispy and succulent meaty appetizer.

1 Piece \$2



Allo Chop

A snack made from spiced mashed potatoes, often formed into patties and deep-fried for a savory and potato-based appetizer.

1 Piece \$3



Chicken Roll

A snack or appetizer made by rolling a tortilla or flatbread around a spiced chicken filling, creating a tasty and portable meal.

1 Piece \$2



Vege Roll

Similar to chicken roll, but filled with a spiced mixture of vegetables, offering a flavorful and vegetarian-friendly snack or appetizer.

1 Piece \$2



Desserts & Drinks



Borhani

Borhani is a tangy and spicy traditional Bangladeshi beverage. Its invigorating blend of flavors, including mint, tamarind, and spices.

7 Oz | \$3



Mango Lassi

Mango lassi is a delicious Bangladeshi drink that combines the sweetness of ripe mangoes with creamy yogurt.

16 Oz | \$5



Smoothie

A blended beverage made by combining various fruits, vegetables, and yogurt.

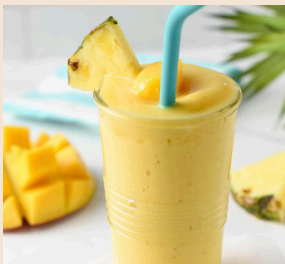
16 Oz | \$7



Falooda

Falooda is a chilled dessert beverage and is a delightful combination of sweet rose-flavored syrup, vermicelli noodles, basil seeds, and often includes ice cream or kulfi.

16 Oz | \$7



Tropical Smoothie

A refreshing blended drink that combines the vibrant flavors of tropical fruits like mango, pineapple, and coconut.

16 Oz | \$7



Mango Smoothie

A creamy and refreshing beverage made by blending ripe mangoes with yogurt, milk, or a dairy-free alternative.

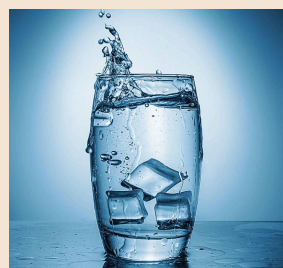
16 Oz | \$7



Berry Smoothie (Mix)

A healthy beverage made from blend of seasonal berry.

16 Oz | \$7



Water

Stay refreshed—hydrate yourself.

1 Bottle | \$2



Shandesh

Shandesh is a traditional Bengali sweet crafted from milk and sugar, renowned for its melt-in-the-mouth texture and delicate sweetness.

1 Piece | \$2



Payesh

Payesh is a rice pudding infused with aromatic spices like cardamom and cooked slowly in milk until it reaches a delightful creamy consistency.

8 Oz | \$4



Desserts & Drinks



Mishti Doi

Mishti Doi is a luscious Bengali dessert, a creamy yogurt treat infused with the sweetness of caramelized sugar, celebrated for its unique blend of tanginess and indulgence.

7 Oz

\$3



Roshogolla

Roshogolla, an iconic Bengali sweet, consists of spongy cottage cheese balls delicately cooked in a sugar syrup.

1 Piece

\$2