



Serving tradition with modernisation

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THAKURBARIR RANNAGHAR

Jodasankho

Welcome

From the Heart

জোড়গাঁও is more than a restaurant. It is a living homage to the Bengali table — that extraordinary place where poetry and prawns, literature and lentils have always kept wonderful company. Named after the legendary neighbourhood of North Kolkata birthplace of Rabindranath Tagore and cradle of the Bengal Renaissance we carry that name as a daily promise: food made with honesty, served with warmth, and rooted in the soul of Bengal.

"In Bengal, food is never just food. It is memory. It is kinship. It is the language of belonging."



The name behind THE NAME

Why We Are Called জোড়ামাঁকো

জোড়ামাঁকো from the Bengali জোড় (twin, joined) and মাঁকো (bridge) is the North Kolkata neighbourhood where, in 1784, the Tagore family built the home that would change Bengal forever. Jorasankoe Thakur Bari became the nerve centre of the Bengal Renaissance: a palace of ideas, music, poetry – and one of the most extraordinary kitchens in the subcontinent's history. We carry this name to carry that spirit forward. Two bridges meeting. Two worlds joining. Tradition and modernity sharing the same table – exactly as they always did in the house where Rabindranath Tagore was born.





A NOTE FROM OUR FOUNDER

"I started Jorasanko with a single dream to bring the true taste of Bengal to a table where every guest feels at home. Our food is not just a meal; it is a story of where we come from and who we are. I invite you to sit with us, eat with us, and let Bengal speak to you through every bite."

Prakash Majumder

FOUNDER & OWNER,
JORASANKO RESTAURANT



THE INSPIRATION

Rabindranath & the Kitchen

India's first Nobel Laureate was also one of Bengal's most passionate food lovers. Thakur Bari kitchen was legendary — fed by travels to Italy, Turkey, England and Japan, and tended by remarkable women who elevated Bengali cooking into an art form.

Tagore invented Daab er Sharbat — a green coconut drink served to every guest at the mansion. His wife Mrinalini Devi was an extraordinary cook. His great-grandniece Pragyasundari Devi wrote the landmark three-volume Bengali cookbook *Amish O Niramish Ahar* directly from this kitchen.

"Tagore gathered recipes from every country he visited and brought them home Turkish kebabs, English pies, Japanese-inspired preparations recreated here with

OUR INHERITANCE

We carry this spirit every day at

জোড়শাঁকো — the same curiosity, the same generosity, the same conviction that food made with love tells a story that lasts long after the last bite

THE জোড়সাঁথা TABLE

What We Serve

Four ways to experience Bengal at the table each a different doorway into the same warm home.

01 Bengali Buffet

The full canvas of the Bengali kitchen Shukto, golden-fried fish, slow cooked mutton, vegetables in mustard, and desserts that have sweetened Bengal for centuries. Come hungry. Leave happy.

02 Bengali Thali

A curated journey through Bengali favours — everything on one plate, in the right order, in the right proportion. A complete narrative, served with the care of a home-cooked meal.

03 À La Carte

Bengali classics, Mughlai specialties, fresh seafood, North Indian favourites — our full menu, your choices. Order as little or as much as the moment calls for.

04 All-Day Dining

Open noon to late every day. A slow weekend lunch, a family dinner, a quiet evening for two — our kitchen is always ready, every hour has its own welcome.
OPEN DAILY 11am - 11pm

FIRE & SMOKE

The Tandoor

Where Bengal Meets the Flame

Our clay oven burns at fierce, unforgiving heat – the kind that chars the outside of a kebab in seconds, blisters naan until it puffs and freckles, and seals every drop of marinade inside. This is not gentle cooking. This is fire doing what fire does best.

From the Oven

From hand-rolled Seekh Kebabs to overnight-marinated Chicken Tikka, from smoky Paneer Tikka to fresh Tandoori Roti slapped onto clay and pulled out steaming – every dish carries that irreplaceable char you smell before the plate arrives.

Our spice blends carry the warmth of Mughal Kolkata – mustard, green chilli, and garam masala in perfect balance. Bold flavours, Bengali soul.

This is where the fire lives.

"Tagore himself loved kebabs – collecting recipes from Turkey and India, brought home and recreated at জাদুঘর with Bengali spirit."

CRAFTED DRINKS

Mocktails and Sharbat

A Tagore Tradition, Reimagined

At the original Jorasanko Thakur Bari, sharbat was never just a drink – it was a welcome. Tagore himself crafted Daab er Sharbat, a tender green coconut blend, served to every guest who walked through those doors.

We carry that tradition forward

cold infusions of raw mango, rose and saffron sharbats, coconut refreshers, and seasonal creations built around what Bengal's produce has to offer each month.

Every Glass, a Story

No alcohol. No artificial syrups. No shortcuts. Just seasonal ingredients, slow infusions, and flavours rooted in the Bengali pantry a the kind that taste like a grandmother's best-kept secret.

Refreshing · Seasonal · Non-Alcoholic · Rooted in Bengal

CELEBRATE WITH US

Every Occasion Deserves a Feast

The Tagore family understood that life's great moments are made real only when shared around a table. জোড়াসাঁকো is your home for every occasion that matters.

Aiburobhaat

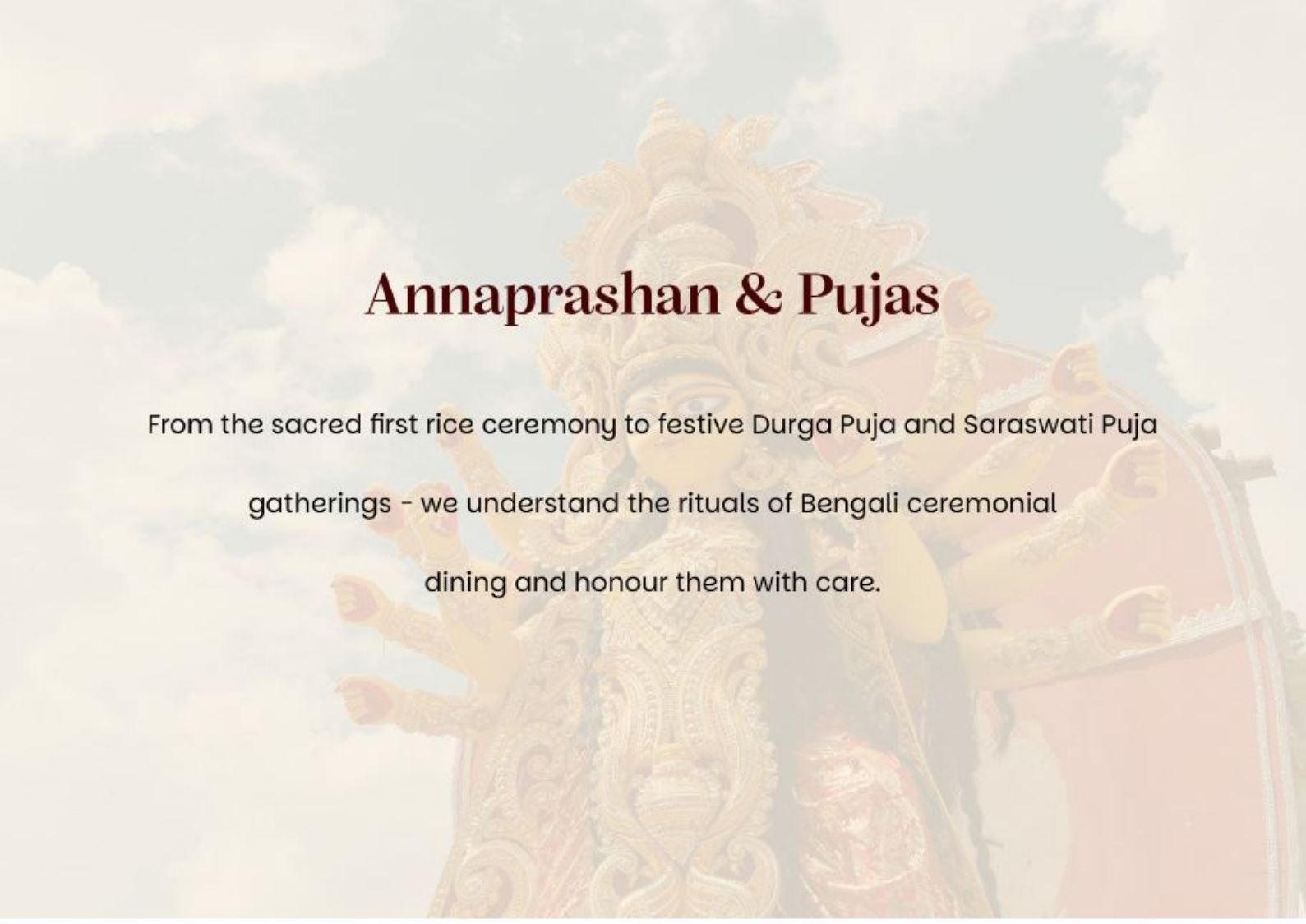
The beloved pre-wedding feast - Bengal's most cherished tradition before a bride or groom steps into their new life. Abundant, festive, cooked with all the love the occasion demands.

Weddings & Receptions

Full-service catering for weddings and receptions — from the ritual first bite to the "final mishti. We come to your venue, or welcome your guests into ours.

Birthdays & Milestones

Reserve a space or let us bring the celebration to you. Every birthday, anniversary, or milestone deserves a table full of food and people you love.



Annaprashan & Pujas

From the sacred first rice ceremony to festive Durga Puja and Saraswati Puja gatherings - we understand the rituals of Bengali ceremonial dining and honour them with care.



Corporate Events

Tagore believed great conversations happen around a table. Team lunches, client dinners, conference banquets — the warmth of the Jorasanko kitchen, served to your occasion.



Private & Custom Events

Every gathering has its own story. We build bespoke experiences around yours — custom menus, dedicated service, and the full warmth of the Jorasanko kitchen, wherever you need us.

CATERING SERVICES

We Come to You

"The জোড়াসাঁকো kitchen does not end at our walls. We bring the full experience of our restaurant to weddings, corporate events, and private celebrations anywhere in Kolkata — same quality, same warmth, delivered to your venue.

"When Mrinalini Devi cooked for Tagore's guests, it was never merely catering. It was an expression of honour. That is how we approach every event we serve."

- ✦ Bengali Buffet & Thali for any group size ✦ Wedding catering Aiburobhaat to reception
- ✦ Corporate lunches, dinners & conferences ✦ Tandoor & live grill stations
- ✦ Mocktail & beverage service ✦ Bespoke menus for all dietary requirements
- ✦ Full on-site setup & professional





A great meal, made with honesty and the flavours of Bengal, reaches across the table and tells every guest - without a single word - that they are welcome, they are known, and they are home.

This is our story. We hope to share it with you.

A FINAL WORD

Come to the Table