



Polished painted chairs will catch your attention



Grilled polenta steaks with lamb bolognese and goat cheese

The heart of The Corner Courtyard lies in its colonial structure, dating back to 1904. The ambience is quaint with a colonial aura, coupled with interiors to match the vintage theme. This 50-seater restaurant-cum-patisserie provides a unique dining experience. The menu is curated by Chef Rohan D'Souza, with seasonal ingredients and diverse vibrant flavours from his travels across the globe. "Our food is prepared fresh and perfected by chefs, so we need substantial cooking time. The dining experience at The Corner Courtyard is a combination of a quaint ambience and a casual meal. Our dish is a no-frills affair and we love to play with colour. So that your food is visually appealing and tastes great," offers D'Souza. Antique restored furniture, polished painted chairs, ornate frames on walls with quirky graphics or photographs fill up the interiors. Quirky art objects like colourful ladders with old book covers resting on them, hung on the red brick wall. Megha Agarwal, founder and CEO says, "We want to be known as a great place to dine and stay. We also plan to setup our own herb garden on the terrace."

EPICUREAN EUROPE

Enjoy a global platter at The Corner Courtyard in Kolkata, a 110-year-old house turned into an all-day-diner.
By Bindu Gopal Rao



Crispy calamari with strawberry chilly chutney & seasonal salad

CULINARY DIARIES

The food, of course, is the star attraction and you can start with the tantalising appetisers. The spinach sundried tomato and chickpea bruschetta with grated



Chilli refried beans, goat cheese and couscous stuffed in filo parcels



Paris gratin with beetroot salsa and mustard sauce

parmesan or deconstructed over loaded nachos, a bowl of tortilla chips, cheese sauce, refried beans, tomato chili salsa and sour cream, self made to your liking sets the tone for the rest of the meal. For the health conscious, the farm fresh seasonal salad with sea salt roasted dry figs, apples, walnuts, celery shavings and gouda cheese crumble with a low fat grape yogurt dressing is a must have. Try the ricotta stuffed mushroom cupcakes with pangrattato and cheddar glaze. Ricotta cheese, herbs and sundried tomato fill up the mushroom caps which are topped with cheddar cheese, mustard and Pangrattato. For the uninitiated, the latter is breadcrumbs mixed with herbs and lemon. Another popular bet is the chilli refried beans, goat cheese and cous cous stuffed in filo parcels with blueberry infused salsa. This mix of Mexican chilly refried beans with jalapeño, coriander, kidney beans, black eye beans is lightly coated with tomato sauce. It is then stirred with cous cous and goat cheese and stuffed with filo pastry and then baked till nice and crispy.

A new addition to the spring menu and a big hit with guests is the crab cakes with blue curacao soaked vinegar onion caper salad and Thousand Island dressing. The crab meat with a nice golden texture has subtle flavours of herbs and mildly spiced, while salad has a sweet and sour flavour, courtesy blue curacao. The Uruguayan styled crispy calamari with strawberry chilly chutney and seasonal salad, is again mildly spiced. Crispiness is attributed to the tempura batter, while garlic Tabasco sauce, cajun spice and herb leaves give a spicy flavour. Says the Chef, "We use a secret technique to keep our calamari non-chewy when over-fried or cold." The menu offers an array of pizzas toppings on their signature thin crust pizzas, which comes with an in house sauce. I would recommend their rum flavoured spicy barbeque chicken street Caribbean pizza made with spicy chicken, green peppers, onions, fresh cilantro, roasted garlic, pineapple, chilli and gerkins. So sit back and enjoy a gastronomic journey across globe within the realms of City of Joy.



Overloaded nachos



Quirky objects display on the wall



The Interiors



Crab cakes with blue curacao soaked onion salad



Ricotta stuffed mushroom cupcakes



Greek chicken souvalaki skewers