

RELATED KEYWORDS: [YES](#) | [Will-Power](#) | [The-Middle](#) | [The-Bill](#) | [Rush](#) | [Filter](#) | [Cake](#)
Kolkata's breakfast joints making you a morning person

Madhusree Ghosh, TNN | Jun 22, 2013, 12.00AM IST



If you're a morning person, this is your perfect story. Sandwiches, mutton zuban, cutting nimki — Kolkata has a host of breakfast joints that'll keep you up and running all through the day

South Indian

What

Anand



Best breakfast joints in and around Kolkata

Where

Central Avenue, near Chandni Chowk Metro station

Why?

Since 1963, this south Indian treasure trove has been dishing out a pure trans-Vindhya breakfast for Kolkatans. Bang in [the middle](#) of central Kolkata, this is not the place for a quiet, leisurely meal over a book though. Anand, which opens at 9 am, sees a stream of office-goers ready to grab a quick, filling bite before the long workday ahead. The most in-demand goodies are idli and vada with the regulation bowl of soothing chutney and piping-hot sambar. However, those returning from their morning strolls on the Maidan — 'the regulars', as the waiters call them — mostly order their tea or coffee served in steel tumblers with a sada dosa on the side. If you wish to visit on a Sunday, reach early. Anand opens at 7 am and promptly becomes housefull.

Must-haves

Idli, sada dosa or rava dosa, regular or [filter](#) coffee

Pocket pinch

150-180 per head

What?

Banana Leaf

Where?

Rashbehari Avenue, near Lake Market

Why?

South Kolkata's most famous udupi eatery rustles up some lip-smacking grub every morning. Soft, fluffy idlis are the house special, eaten with sips of fresh filter coffee in between. There's a wide range of dosas and uttapams. If you're feeling really hungry, order the generous breakfast platter, which comes with a selection of savouries and a dessert. South Kolkata has a resident South Indian population, but Banana Leaf is a crossover restaurant and appeals to all communities. During weekends, the 130 seats are always occupied with people waiting for their turn.

Must-haves

Breakfast platter of idli, dosa, vada, pongal and sooji halwa with sambar and chutney

Pocket pinch

120 per head Continental

What?

Wise Owl

Where?

Purna Das Road

Why?

It's the new kid on the breakfast block! Enter this coffee shop — they open from 7.30 am — and apart from the wide range of owl decorations, what greets you is the wholesome smell of fresh food. Try the combo breakfast with crisp toasts and freshly made eggs. If you're feeling decadent, go for the chocolate pancake. A platter of your choice with freshly brewed cappuccino on a rainy Sunday morning at Wise Owl can easily be your nook of heaven — but only if you get a seat in their open-air section. Those with an appetite can try the meat-lover's sandwich, or else just try cereals and juice.

Must-haves

Breakfast combo of juice, oatmeal or cornflakes, eggs, sausage, bacon or ham, herb potato or boiled veggies, toast and tea or coffee; chocolate pancake served with chocolate syrup; non-veg club sandwich

Pocket pinch

200-250 per head

What?

Mocha

Where?

Off AJC Bose Road, near Kalamandir

Why?

So you thought Mocha was only an evening hangout zone? This coffee shop-cum-lounge empathizes with the late-risers and welcomes foodies from a decent 10.30 am. So it's breakfast, going on brunch — but loaded with the best of morning goodies. Grab one of their comfy swing

seats and splurge on cheese Maggi or Nachos Grande. If you're still feeling drowsy, order their large coffee — it comes in the biggest, steaming, frothy mug that you've ever seen. their nicest touch? [The bill](#) comes in a mug loaded with coffee beans! How cool is that?

Must-haves

Cream cheese and garlic Maggi, bun maskaand chai, panino caprese

Pocket pinch

250 per head

What?

Raj Spanish Cafe

Where?

Sudder Street

Why?

For a taste of Spain right here in the city, walk into this small cafe in Kolkata's phiringipara. There's hardly a desi face around, all the foreign visitors drawn by their promise of desi food! There's a range of delicacies to choose from — and [yes](#), you can order the ever-popular Spanish omelette. There's also some Italian and Mexican, which is the newest addition to the menu. The cafe, which started in 2011 with just a stove and a few basic utensils, has turned into a hugely popular destination.

Must-haves

Combo of scrambled eggs, toast, tea/coffee and juice; Spanish omelette; baked cheese Empanadas filled with cheese and onion and sprinkled with demerara sugar

Pocket pinch

200-250 per head

What?

The French Loaf

Where?

Sarat Bose Road, near Minto Park. There are seven other outlets across the city, but all don't serve breakfast

Why?

Very few breakfast joints in Kolkata can boast of a selection of hot and fresh croissants. Their Minto Park branch, which is open and running from 8 am, serves various veg or non-veg breakfast platters. But you can ignore everything else and concentrate on just the delectable croissants, which comes in five tasty flavours. There's a wide variety of flavoured breads to go with a side order of omelettes. The bakery gets a stream of office-goers. Inside, space is at a premium, but you'll forget that once you bite into their food.

Must-haves

Veg, chicken, jam, chocolate and cheese croissants; blueberry and chocolate muffins; sandwich with a choice of breads (masala cheese, caramelized onion foccaci, Italian cheese, English teacake,

Darjeeling tea or coffee)

Pocket pinch

75-200 per head Street / Kolkata food

What?

Putiram

Where?

Surya Sen Street

Why?

You can get kochuri and jilipi at every street corner, so why go to this College Street eatery? Like Mallory climbing Everest, you could just say, 'Because it is there'. The small sweet shop has been an institution for decades, serving their delectable offerings from 6 am. Within an hour, the fresh and crunchy jilipis are gone. You can satiate your tastebuds with a plate of kochuri and singara after that. The flaming hot and crisp kochuris are served fresh from the kadhai with a dry potato curry, which, we maintain, can't be found anywhere else in the city.

Must-haves

Kochuri and aloo torkari, hot jilipi, singara

Pocket pinch

Just 30 per head!

What?

Balwant's Dhaba

Where?

Harish Mukherjee Road, next to the gurdwara

Why?

After your early morning jog at Victoria Memorial, this is the place you come to for your chai. The dhaba opens way before the city wakes up in the morning — at 4 am. From then, according to the manager, at least 2,000 people eat here every day! Swanky cars and ramshackle goods vehicles stand side by side, as the occupants of both share the common warmth of Balwant's chai and samosas. There's also aloo and paneer paratha, club kachori, sandwich, cutting nimki, mathri, doodh cola, lassi and lots more. Forget about the calorie count — or the good karma of a morning jog — and dig in!

Must-haves

Aloo paratha, cutting nimki, Balwant's special chai

Pocket pinch

50-100 per head

What?

Shree Hari Mistanna Bhandar

Where?

SP Mukherjee Road, Bhowanipore

Why?

Serving breakfast since 1913 — that could easily be Shree Hari Mistanna Bhandar's tagline. Our verdict: they make the best haluakochuri in town — and all for a princely sum of 9 per plate! Which explains the long queue outside the shop every morning. The jilipis are to die for and are sold out almost as soon as they are ready. After 7.30 am, once the breakfast rush clears a bit, radhaballavis are made. Served with a dry aloo dum, it's the perfect breakfast that wraps up with their famous lyangcha.

Must-haves

Halua-kochuri, jilipi, radhaballavi

Pocket pinch

10-30 per head

What?

Balaram Mullick and Radharaman Mullick

Where?

Jadubabur Bazar

Why?

More famous for their chocolate sandesh and baked mihidana, their morning specialities like radhaballavi, khasta kachoris and singaras are equally divine. For a lighter bite, try out the veg and paneer patties. On weekdays they are easily available, but weekends have larger footfall and of course, you have to be an early bird to get your fill.

Must-haves

Radhaballavi, khasta kachori, singara, veg or paneer patties

Pocket pinch

35-50 per head

Mughlai**What?**

Sabir's

Where?

Chandni Market

Why?

How about mutton zuban (tongue) for breakfast? Or a plate of mutton brain? These are some of the dishes served at the venerable Sabir's restaurant. The apostrophe came much later, but Sabir's — urban legend has it that they invented the rezala — is one of the few places that has been serving a full Mughlai breakfast for years. So try from a selection of mutton dalgosht, qorma, keema paired with paratha or tandoori rotis. If your stomach is strong enough to survive these dishes early in the morning, visit Sabir's within 6 am and 9 am, since most of these items are not available after that

morning, visit Sadir within 6:30 and 8:30 am, since most of these items are not available after that. If you want to try something different, you can have a lachcha paratha with a cup of their thick, sweet tea.

Must-haves

Mutton zuban, mutton brain, tea with lachcha paratha

Pocket pinch

Around 150 per head

What?

Rahmania

Where?

Many outlets, but only the Park Street one serves breakfast

Why?

The restaurant opens at 5.30 am and despite the early hour, there's hardly a seat empty. So if you're feeling adventurous, take a break from the daily dose of milk and cereal or bread-omelette and try Rahmania's mutton dal, tandoori and malai. There's also mutton keema, kassa and stew to tantalise your palate. And come winter, dishes like mutton katta (lower part of the throat), brain, zuban, nihari and paya tempt you to shed the warmth of the blanket and drive to this Mughlai restaurant with a difference.

Must-haves

Mutton dal, mutton stew, malai with roti

Pocket pinch

100 per head

What?

India Restaurant

Where?

Kidderpore, near Fancy Market

Why?

This place is not known to too many gourmets living outside Kidderpore. But if you can summon enough [will power](#) to drag yourself out of bed and travel to this restaurant, there's a gastronomic feast awaiting you. Don't look for fancy decor or sparkling cutlery. Concentrate on the food instead. Try out their mutton bhuna with tandoori roti, or their bowl of piping-hot tomato soup. Through the day, the biryani is the fastest selling item here, but in the mornings, hundreds come in to taste their special breakfast delicacies.

Must-haves

Mutton bhuna, mutton tomato soup, liver curry

Pocket pinch

70 per head

Stay updated on the go with Times of India News App. Click [here](#) to download it for your device.

