Fresh flavours | Cosy Box serves up a stellar new menu and inventive cocktails, as t2 takes a seat

Cosy Box on Park Street is over a year old, marking a year of learning and unlearning for its owner Yashraj Sharaff and all for good. "It's been a great year of learning for us; some things worked really well, some didn't, and we tried new things that succeeded. Our aim is to be a place where guests keep coming back. We don't want to be a place where guests come only for an event," said Yashraj as we joined him at the outlet to review the plethora of new inclusions they have just launched.

After a year of observation, the outlet has rolled out an extensive food and cocktail menu to keep guests returning. The food menu, which strongly focuses on Lebanese and other cuisines, features around 35 new dishes. Meanwhile, the cocktail menu, a tribute to the Cannes Film Festival, includes 13 new signature cocktails that are truly mind-blowing.

"With the new menu, we wanted to bring a fresh sense of discovery to the table. The introduction of Lebanese flavours adds a distinctive new dimension, while our theatrical plates marry technique, presentation and flavour to create an experience that feels both elevated and memorable," said chef Saiful, executive chef, Cosy Box Kolkata.

What: Cosy Box new menu
Where: Tenth floor, Celica Park 24, Park Street
When: Monday to Tuesday, Thursday and Sunday (noon to midnight), Wednesday, Friday to Saturday (noon to 2am)
Meal for two: ₹3,000 (with alcohol) and ₹2,000 (without alchohol)



Boneless Chicken Wings — just the name got us excited! Chicken wings are usually messy but here they are deboned and slow-cooked, using slow poach method, with oil and herbs. Then they are plated in an orange chilli glaze dip that adds a rich, spicy sweetness to the chicken. ₹795



Samke Harra is a specialty dish originating from the northern Lebanese port city of Tripoli. *Samka harra* is the Arabic translation for spicy fish. The grilled fish is served on a thick gravy made of mixed vegetables with coriander, chilli paste, tahini and topped with citric acid. ₹795



Who doesn't like a good and fresh Fattoush? We dug into a bowl of refreshing Levantine bread salad featuring crisp lettuce, juicy tomatoes, cucumbers, and red onions tossed with fresh herbs, crowned with crunchy toasted pita pieces, and finished with a tangy sumac and pomegranate dressing. Healthy and so yummy. ₹595



Robata Grilled Potato brought drama and flavours on the plate. We tried this gourmet smokey dish prepared using radiant heat from premium charcoal. Slow-cooking, without direct flame contact, acts as the retainer of the natural moisture of potato and gives a charred and crispy texture to it. The yoghurt and spice marination gives the potato a South Asian tandoori dish taste. ₹645



Manakish, a popular Levantine dish that has golden, freshly baked flatbread with a crisp exterior and tender, pillowy centre, is on the menu. You can choose from three distinct varieties — traditional za'atar, savoury melted cheese, and fiery spiced chilli. ₹695



Falafel, the very popular Middle Eastern dish has found a new version on the menu courtesy chef Ahmed Kassem. Here the chickpea hummus seasoned with salt, coriander and garlic are deep-fried into balls and served with spicy sauce, an onion and parsley salad. ₹525.
"I wanted every dish to feel like a little piece of Lebanon here in Calcutta —authentic, vibrant, and rooted in the flavours and traditions I grew up with. Coming from Lebanon to Calcutta has given me the opportunity to share a part of my culture through food, while also bringing a fresh perspective to the menu. My hope is that every plate tells a story, celebrates Lebanese heritage, and gives our guests a true taste of Lebanon," said chef Ahmed, Lebanese chef, Cosy Box.



Coco Cloudburst can safely be called edible art that doubles as a dessert. Served in a hollow coconut, it is an exotic dessert combining rich tropical flavours, delicate mousse, and edible chocolate soil, all presented with a dramatic, misty smoke effect. ₹595



Director's Cut pays tribute to the courage of directors who don't compromise on their vision. This Don Julio Blanco drink has red aperitif, sweet vermouth and olive, making it one elegant drink. ₹1,025



The Lost Story is Cosy Box's reimagined version of the classic and crisp Aviation. In this cocktail, Tanqueray London dry gin, *mastiha*, citric lychee, homemade violet liquor come together beautifully. We bet you can't stop at one. ₹875



Before Cannes Film Festival, the highest honour was Grand Prix du Festival International du Film that recognised cinematic brilliance. At Cosy Box, they are paying a homage through their cocktail Grand Prixy, a fine concoction of Johnnie Walker black label whisky, apricot liqueur yuzu, golden coconut kefir, mint sake and loads of crushed ice. ₹875

Pramita Ghosh