

#FOOD

Satiate your Bengali food cravings with Domachha

We can all agree that there is something magical about our very own Bengali cuisine — the amalgamation of local vegetable and fishes, with the perfect mix of spices truly creates euphoria within our taste buds. Although the cuisine and food items remain the same, every household has their own way of cooking. However, some home cooked meals are so distinct and delightful that it would be unfair not to share them with others.



With this notion in mind, a mother-daughter venture was born known as Domachha. Domachha takes ordinary local ingredients to produce delectable Bengali dishes using special spice blends. The people behind this endeavour are Meherun Nahar Shapna, Founder and Head Chef, and Kazria Kayes, Co-founder at Domachha.

“My grandma, and her mother as well, were expert cooks. Continuing the family legacy, we want to bring their special recipes to people. All our dishes possess a family history and are traditional family recipes taken from their very own cookbook,” said Kayes.

In its earlier stages, deliveries were limited to only family members, mutual friends, and acquaintances. However, after receiving overwhelming response and promotion via word-of-mouth, the venture officially launched on July 2020, through a Facebook page.

Domachha is essentially a classic Chatgaiya dish made with a combination of two fishes, thus, the derivation of the name. A family rendition of the typical recipe, it is cooked with hilsa and shrimp in the kitchen of Domachha. It is their

signature dish that is intensely spicy and taken straight out of grandma’s cookbook, which is why it is known as “Boromaa’r Huu-Haa Jhaal Ilish-Chingri Domachha.”

While the Ilish-Chingri Domachha may make anyone’s eyes water and nostrils flare, it does not undermine the delectable taste of both the fishes in any way. Additionally, to counter the immense spice level, they offer Shosha Chingri. This has an extremely light and refreshing flavour coming from cucumbers, which rejuvenates the soul and rather works like a cleanser after a meal.

Another favourite item from the menu is “Dadu’r Haater Gorur Chhecha Mangsho” that is a slow cooked beef dish. The entire process of pounding individual pieces of meat, marinating them for over 24 hours, and cooking them slowly with immense patience and time, defines true labour of love. It tastes mild with slight sweetness from the onions and hints of black pepper in the background, which has a soft melt-in-your-mouth texture.

Domachha really takes normal homemade Bengali food to the next level.

Other popular items in the menu include Kathaler Bichi Shutki, Methi Dherosh Chingri, Mashkalai Dal e Ghee Peyajer Shombor, and Shapla Narikel Chingri — all of which are extraordinary food for others but everyday meals at the home of the founders.

“I used to think that there is nothing exceptional about our homemade food. But when I saw everyone rave about it, I was proven wrong. It gives me utmost happiness to see others savour the food I grew up eating,” Kayes. commented

As the mother-daughter duo are both full-time job-holders, Domachha currently takes orders on weekends only. At the beginning of every week, they post the menu for the upcoming weekend and people can order accordingly.

To know more, check out their Facebook and Instagram pages:

Facebook: <https://www.facebook.com/eatdeshi>

Instagram: <https://www.instagram.com/domachha/?hl=en>

By Fariha Amber
Photo Courtesy: Domacha