Star LIFE Style

VOLUME 26, ISSUE 23, TUESDAY, NOVEMBER 3, 2026, KARTIK 18, 1433 BS
A publication of The Daily Star
E-mail: lifestyleds@yahoo.com, 64-65 Kazi Nazrul Islam Avenue, Dhaka-1215

#TRAVEL

Where to eat in Sirajganj: Here are 7 local favourites

Sirajganj has a way of welcoming visitors through its food. From fresh fish from the Jamuna River and rich beef curries to warm pantuas and traditional pituli, the district offers a taste of its culinary heritage at every stop. Its old eateries, bustling railway-side shops, and beloved sweet stores make it a great destination for anyone looking to explore a place through its food.

Here are 7 places and dishes worth seeking out on your next food tour to Sirajganj.



GOLAM HOTEL, BERIBADH, ENAYETPUR

Started around two decades ago, the hotel has grown from a small establishment into a busy local favourite. Its popularity lies in its straightforward, filling food, particularly the fresh fish sourced from the Jamuna River.

Shrimp and beef are among the most popular dishes, but the menu also features kajoli and ayer, other seasonal fish, chicken and mashkolai dal. Prices start at Tk 150 for prawns, Tk 180 for beef and Tk 300 for ayer fish.

The scale of the operation is impressive, with the kitchen reportedly serving 100–150 kg of beef on weekdays, with demand rising over the weekends.



RONY MISTANNO BHANDER, KEZIRMOR, ENAYETPUR

Famous for its pantua, Rony Mistanno Bhander was another sweet stop on our route. Served warm, the pantua had a balanced sweetness that never felt overwhelming. At Tk 40 apiece, it was a treat we thoroughly enjoyed. The shop is also known for its curd, making it worth a visit for those who want to try more than one local speciality.

SHOLOP DOI GHOR, SHOLOP RAILWAY STATION BAZAR, ULLAPARA

Located beside Sholop Railway Station, this shop draws people for its ghol, alongside matha, doi and combinations of ghol with chira or muri. The ghol is the main attraction: sweet, refreshing and not overly thick. At Tk 30 a glass, it is an easy stop between meals.



BHAI BHAI NEHARI-HALIM, JAMTOIL RAILWAY STATION, KAMARKHANDA

At Jamtoil Railway Station, Bhai Bhai serves flavourful nehari and halim packed with spices. Both are rich, hearty options for anyone craving a filling meal. Prices start at Tk 50, while the special serving costs Tk 300!

SUBRATA SWEETS, SS ROAD, SIRAJGANJ SADAR

Subrata Sweets is one of the oldest and best-known sweet shops in the area.
It offers a variety of traditional sweets, including the unique 'obak shondesh'. Locals also recommend the shop for breakfast, where luchi, dal, sweets and a cup of tea make for a simple yet satisfying start to the day. However, breakfast items tend to sell out quickly, so it is best to arrive early in the morning.



KALPANA SWEETS, SS ROAD, SIRAJGANJ SADAR

Kalpana Sweets offers a simple yet delicious breakfast that locals love. The meal features hot, fluffy luchi, seasonal vegetable curry, and roshgolla. Simple, comforting and satisfying, the meal is made even better by a warm roshgolla to finish.

RATANKANDI HAAT, SIRAJGANJ SADAR

Pituli is a traditional meat dish of Sirajganj, usually prepared at home for family gatherings and special occasions. Several shops at Ratankandi Haat serve this local delicacy, but ask the locals, and they will point you towards the oldest shop in the area. With its homely flavours and deep-rooted culinary tradition, pituli is worth trying for anyone looking to explore Sirajganj's food culture beyond its famous sweets and popular eateries.

By Jawwad Sami Neogi
Photo: Jawwad Sami Neogi

