Star LIFE Style

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#FOOD & RECIPES

6 food stops to make on a day trip to Narayanganj

Narayanganj has long been a bustling river port and trading hub, and its food scene carries traces of that rich history. From old eateries that have served generations of customers to sweet shops known for their traditional items, the city offers plenty for food lovers to explore. If you are planning a trip, here are six food stops worth exploring.

NEW BOSE CABIN, SANATAN PAL LANE

Established in 1921 by Nripen Chandra Bose, popularly known as Bhulu Babu, Bose Cabin began as a small tea stall and gradually became a landmark in Narayanganj. Renamed New Bose Cabin after relocating in 1988, the shop is associated with the city's political and cultural history.

A cup of tea and a plate of snacks offer a simple way to experience a place that has been part of the city's everyday life for more than a century.

KHAWAJA SWEET MEAT, SS ROAD

For a taste of traditional breakfast, Khawaja Sweet Meat is worth a stop on your Narayanganj food tour. We tried paratha and halua, and the halua stood out for its silky-smooth texture, making it a satisfying complement to the freshly prepared, warm paratha.

Beyond breakfast, the shop offers a variety of sweets and doi, giving visitors plenty of options to explore.

JAGATBONDHU MISHTANNA BHANDAR, UKILPARA

Located near New Bose Cabin, Jagatbondhu Mishtanna Bhandar has been serving traditional sweets for nearly 60 years. Founded by Sanatan Ghosh, popularly known as Sonai Ghosh, the shop has earned a loyal following among Narayanganj's sweet lovers.

The shop was crowded when we visited, and we tried lalmohon, chhana, and malaikari. Each offered a different take on the richness of traditional Bengali sweets. The shop is particularly known for its 'kheer Madras', a popular item that is a must-try for new visitors.

GRAMEEN MISHTANNO BHANDAR, UKILPARA

Right beside Jagatbondhu, Grameen







Mishtanno Bhandar brought back childhood memories with its chinir putul, the familiar sugar treats. These simple treats have a nostalgic appeal, bringing back memories of a time when little sugar shapes could be as exciting as a box of fancy chocolates.

The laddus were delicious too. Since the two shops are next to each other, you can easily visit both and enjoy a taste of traditional sweets.

ASLAM BIRIYANI HOUSE, BURUNDI BAZAR, BANDAR

Aslam Biriyani House offers an experience much like a traditional Bengali village wedding. Tables are arranged beneath a pandal, while even the simple handwashing station, made from a drum fitted with a tap, adds to the familiar wedding-feast atmosphere.



You wash your hands, find a place at the table, and settle in for a plate of beef biryani. A full plate costs Tk 350, while a half plate costs Tk 250.

BHAI BHAI SHAHI CHOTPOTI, CHASHARA RAILGATE

Near Chashara Railgate Mosque, Bhai Bhai Shahi Chotpoti was another memorable stop on our tour. What stood out was the chef's dedication to preparing the dish. The ingredients came together in a well-balanced combination, making every bite satisfying. Despite being street food, the chotpoti was fresh, flavourful, and perfectly balanced. It was a simple street food experience, yet one that left a lasting impression.

By Jawwad Sami Neogi
Photo: Jawwad Sami Neogi







