



CHOURANGI

BAR BITES

Crackling Spinach 3.5
Roasted almond slivers

TANDOOR

Tiger Prawns Tandoori 18.5
Celery-dill-mint-coriander, black peppercorns, ginger, yogurt

Nizami Malai Tikka 12.5
Chicken, royal cumin, creamed cheese, 'aamada' (mango-ginger)

Laal Murgi Kebab 12.5
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut

Paanch Phoran Lamb Rack 19.5
Roasted Welsh lamb, Calcutta's 5-spice, yogurt, mustard oil

Kasundi Paneer Tikka 10.5
Preserved mustard-nigella seeds marinade

SMALL PLATES

Chingri Cutlet 14.5
Prawns, mild chillies, coriander, creamed mustard dip. College Street's favorite

Kakra Chingri Bhapa 15
Steamed Blue Swimmer crab prawn parcels, ground mustard, tender coconut

Mocha Croquettes 7.5
Banana florets, coconut, cinnamon, mint-kasundi

Kamal Kakdi Chaat 8.5
Lotus stem chips, roasted sweet potatoes, sweet-chilli-soy-jaggery chutney, yogurt, crushed peanuts

Beetroot Chop 8
Beet drums, cashewnuts, cumin, kasundi mustard

Tangra Chilli Paneer 9.5
Green chillies, garlic, scallion greens, light soy

Jackfruit Tikki 10.5
Chickpea, goats cheese, black cardamom, tomato-coriander chutney

Smoked Chilly Poppadum 3.5
House chutneys

LARGE PLATES

Kosha Mangsho 18
Slow roasted Welsh lamb, yogurt, green cardamom, cloves, cinnamon, mustard oil

Chicken Chaap 16.5
Slow baked Shropshire chicken, rose-mace spiced, cashew nuts-yogurt sauce

Daak Bungalow Chicken Curry 16
Fenugreek, mace, stewed tomatoes-cashewnuts sauce

Tiger Prawn Malai Curry 18.5
Coconut shell baked, cinnamon, bay leaf, coconut sauce

Bhapa Hilsa 24
Calcutta's queen of fish, steamed, coconut-mustard sauce

Koraishutir Dalna 15.5
Green peas & gram flour cakes, asafetida tempered tomato-caramelized onion-cashew sauce

Paneer Dahi Kebab Kofta 16
Prunes-pine nuts, fennel, black cardamom, green tomato-cashewnuts sauce

Grand Trunk Black Dal 11.5
Simmered overnight, urad lentils; creamed and buttered

BREADS

Kalonji Naan 3.5
Nigella seeds, leavened refined flour bread
Options: butter, garlic

Tandoori Paratha 3.5
Layered, whole wheat bread, mint, fenugreek
Options: plain, butter

Tandoori Roti 3
Whole wheat. Options: plain or butter

Bread Basket 8.5
Selection of Calcutta kalonji naan, paratha & tandoori roti

BIRYANI

Calcutta Lamb Biryani 18.5
Welsh lamb, potatoes, quail egg, basmati rice, vetiver, sundried rose petals, saffron

Calcutta Chicken Biryani 17
Chicken, potatoes, quail egg, basmati rice, vetiver, sundried rose petals, saffron

Awadhi Biryani 15
Vegetables of the moment, saffron, green cardamom, mace, basmati rice

SIDES

Hing Aloor Dum 7.5
Stirrer baby potatoes, asafetida, cumin seeds, tomatoes

Aam-Kasundi Begun 7.5
Tangy & sweet mango-mustard aubergine

Steamed Basmati Rice 5
Indian royal fragrant rice

Kaju Kishmish Pulao 7.5
Cashewnuts and raisins pulao

Kasundi Kachumber 3.5
Cherry tomatoes, cucumber, spring onion, radish, chillies, kasundi mustard

Anaari Raita 4
Pomegranate, cumin, mint, yogurt

Burhani Raita 3.5
Yogurt, roasted garlic, shallots, coriander, mild green chillies

Pickled Onion 2.5
Chillies & lime

DESSERTS

Sondesh Puff 7
Baked curd cheese-dates, pecan nuts, house made date-vanilla ice cream

Mango Bhapa Doi 6.5
Steamed sweetened yogurt

Kesar Pista Kulfi 6.5
Saffron, pistachios, almonds, frozen reduced milk

Coconut Ice Cream 6

Vegetarian Vegan Contains Nuts

A discretionary service charge of 12.5% will be added to the bill.

Please note: Our food is mostly mild to medium. Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have..



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