



# CHOURANGI

## Unexplored flavours of India

### BAR BITES

**Crackling Spinach**  3.5  
Roasted almond slivers

**Smoked Chilly Poppadum** 3.5  
House chutneys


### 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


**Panch 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**   8  
Banana florets, coconut, cinnamon, mint-kasundi

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


**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

### 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**  21.5  
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  
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**  4  
Cherry tomatoes, cucumber, spring onion, radish, chillies, kasundi mustard

**Anaari Raita** 4  
Pomegranate, cumin, mint, yogurt

**Burhani Raita** 4  
Yogurt, roasted garlic, shallots, coriander, mild green chillies

**Pickled Onion**  2.5  
Chillies & lime



 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..



OCT 2021