



CHOURANGI

Unexplored flavours of India

Dinner Menu

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

Aamada Maach **15.5**
Roasted stone bass, "aamada" mango ginger, creamed yogurt, mild kasundi

Nizami Malai Tikka **12.5**
Chicken, royal cumin, creamed cheese, aromatic spices

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  **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

Palong Shaker Torkari  **15.5**
Stirred spinach, garlic, vegetables of the moment

Paneer Dahi Kebab Kofta   **16**
Pine nuts, fennel, black cardamom, green tomato-cashewnuts sauce

Koraishutir Dalna   **15.5**
Green peas and gram flour cakes, asafoetida tempered tomato-carmalised onion-cashew

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

 Vegetarian  Vegan  Contains Nuts  Halal

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

Please note: Our food is mostly mild to medium. All our meats and poultry are Halal. 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..