



CHOURANGI

Unexplored flavours of India

Lunch Menu

1200 - 1530 hrs

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

Phulkopi Singara 8

Samosa, Calcutta's classic: fried savory pastry, cauliflower, peas, potatoes, cinnamon, tamrind-mint chutney

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

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

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

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

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..