



CHOURANGI

Unexplored flavours of India

Dinner Menu

BAR BITES

Crackling Spinach   **4**
Roasted almond slivers

Smoked Chilly Poppadum  **4**
House chutneys

TANDOOR

Kasundi Paneer Tikka  **11.5**
Preserved mustard-nigella seeds marinade

Nizami Malai Tikka **13.5**
Chicken, royal cumin, creamed cheese, aromatic spices

Laal Murgi Kebab **13.5**
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut

Aamada Maach **17**
Roasted stone bass, "aamada" mango ginger, creamed yogurt, mild kasundi

Tiger Prawns Tandoori **21**
Celery-dill-mint-coriander, black peppercorns, ginger, yogurt

Paanch Phoran Lamb Rack **21**
Roasted Welsh lamb, Calcutta's 5-spice, yogurt, mustard oil

SMALL PLATES

Tangra Chilli Paneer  **11**
Green chillies, garlic, scallion greens, light soy

Kamal Kakdi Chaat  **9.5**
Lotus stem chips, roasted sweet potatoes, sweet-chilli-soy-jaggery chutney, yogurt

Mocha Croquettes  **10**
Banana florets, coconut, cinnamon, mint-kasundi

Beetroot Chop   **9.5**
Beet drums, cashewnuts, cumin, kasundi mustard

Kakra Chingri Bhapa **16.5**
Steamed Blue Swimmer crab prawn parcels, ground mustard, tender coconut

Chingri Cutlet **16**
Prawns, mild chillies, coriander, creamed mustard dip. College Street's favorite

LARGE PLATES

Kosha Echor  **17**
Slow roasted green jackfruit, cinnamon, bayleaf, green cardamom, tomato & onion

Paneer Dahi Kebab Kofta   **17.5**
Pine nuts, fennel, black cardamom, green tomato-cashewnuts sauce

Palong Shaker Torkari  **16**
Stirred spinach, garlic, vegetables of the moment

Daak Bungalow Chicken Curry  **18**
Fenugreek, mace, stewed tomatoes-cashewnuts sauce

Chicken Chaap  **18**
Slow baked Shropshire chicken, rose-mace spiced, cashew nuts-yogurt sauce

Kosha Mangsho **21**
Slow roasted Welsh lamb, yogurt, green cardamom, cloves, cinnamon, mustard oil

Tiger Prawn Malai Curry  **23**
Coconut shell baked, cinnamon, bay leaf, coconut sauce

Bhapa Hilsa **26**
Calcutta's queen of fish, steamed, coconut-mustard sauce

Grand Trunk Black Dal  **12**
Simmered overnight, urad lentils; creamed and buttered

BREADS

Kalonji Naan  **4**
Nigella seeds, leavened refined flour bread
Options: butter, garlic

Tandoori Paratha  **4**
Layered, whole wheat bread, mint, fenugreek
Options: plain, butter

Tandoori Roti  **3.5**
Whole wheat. Options: plain or butter

Bread Basket  **10**
Selection of Calcutta kalonji naan, paratha & tandoori roti

BIRYANI

Awadhi Biryani  **16.5**
Vegetables of the moment, saffron, green cardamom, mace, basmati rice

Calcutta Chicken Biryani **19**
Chicken, potatoes, egg, basmati rice, vetiver, sundried rose petals, saffron

Calcutta Lamb Biryani **22**
Welsh lamb, potatoes, egg, basmati rice, vetiver, sundried rose petals, saffron

SIDES

Hing Aloor Dum  **8**
Stirrer baby potatoes, asafetida, cumin seeds, tomatoes

Aam-Kasundi Begun  **8**
Tangy & sweet mango-mustard aubergine

Steamed Basmati Rice  **5.5**
Indian royal fragrant rice

Kaju Kishmish Pulao   **8.5**
Cashewnuts and raisins pulao

Kasundi Kachumber  **4.5**
Cherry tomatoes, cucumber, spring onion, radish, chillies, kasundi mustard

Anaari Raita  **4.5**
Pomegranate, cumin, mint, yogurt

Burhani Raita  **4.5**
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..

09.03.2022