



CHOURANGI

Unexplored flavours of India

Chourangi brings you the unexplored cuisine of India from the historic city of Calcutta. Enter a world of adventurous new ingredients, flavours and cooking methods artfully curated by Chef turned restaurateur Anjan Chatterjee.


MENU

(12:00 - 15:00 & 17:00 - 22:30)


BAR BITES & STARTERS


Crackling Spinach   4.5
Roasted almond silvers

Smoked Chilli Poppadum  4.5
Home chutneys

Banana Flower Croquettes  10.5
Coconut, cinnamon, mint-kasundi

Beetroot Chop   9.5
Cashewnuts, cumin, kasundi mustard

Lotus Stem And Sweet Potato Chaat  9.5
Sweet-chilli-soy-jaggery chutney, yogurt


Tangra Chilli Paneer  11
Garlic, scallion greens, light soy

Steamed Prawn & Crab Parcel 14.5
Ground mustard, tender coconut

Prawn Cutlet 15
Coriander, creamed mustard dip.

Steamed Lemon Chicken 13.5
Gondhoraj lime, coconut, mustard

TANDOOR & GRILL

Kasundi Paneer Tikka  12.5
Preserved mustard-nigella seeds marinade

Nizam's 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



Mango-Ginger Stone Bass 17
Amada mango ginger, creamed yogurt, mild kasundi

Jumbo Prawns Tandoori 23
Celery-dill-mint-coriander, black peppercorns, ginger, yogurt


Welsh Lamb Rack 22
Calcutta's pickling 5-spices, yogurt, mustard oil


MAINS


Pot Roasted Jack Fruit   17
Cinnamon, bayleaf, green cardamom, tomato & onion

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

Spinach Pumpkin & Eggplant Subzi   16
Garlic, Stirred

Daak Bungalow Chicken Curry  19.5
Fenugreek, mace, stewed tomatoes-cashewnuts sauce


Chicken Chaap  19
Slow baked, rose-mace spiced, cashew nuts - yogurt sauce

Kosha Lamb  22
Yogurt, green cardamom, cloves, cinnamon, mustard oil

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

Seabass Paturi 24
Steamed, coconut, yogurt, mustard


Pickled Mango Hilsa 26
Calcutta's queen of fish, steamed

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

BREADS


Calcutta 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 11
Selection of Calcutta kalonji naan, paratha & tandoori roti

BIRYANI

Awadhi Vegetable Biryani  16.5
Saffron, green cardamom, mace, basmati rice

Calcutta Chicken Biryani 20
Potatoes, egg, basmati rice, vetiver, sundried rose petals, saffron

Calcutta Lamb Biryani 22
Potatoes, egg, basmati rice, vetiver, sundried rose petals, saffron

SIDES

Hing Aloo Dum  8
Stirred, Asafetida, cumin, tomatoes

Mango Mustard Aubergine  8

Steamed Basmati Rice  5.5

Cashew Nuts & Raisins Pulao  9

Kasundi Salad  4.5

Pomegranate Raita 4.5

Raita 4.5

Sliced Onion, Lime & Chilies 3



Halal

 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. 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..

18.06.2022