



# 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.

2 Course £ 18/ person

3 Course £ 23 / person

## EXPRESS LUNCH MENU COURSES

(Tuesday - Friday) 1200-1500

### STARTERS

(Please choose any 1)

#### Kasundi Paneer Tikka 🌱

Preserved mustard-nigella seed marinade

#### Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices.

#### Prawn Cutlet

Coriander, creamed mustard dip

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### MAINS

(Please choose any 1)

#### Paneer Dahi Kabab Kofta 🌱🥥

Pina nuts, fennel, green tomato-cashwnuts sauce

#### Daak Bungalow Chicken Curry 🥥

Fenugreek, mace, onion, stewed tomatoes sauce

#### Kosha Lamb

Slow roasted, yogurt, green cardamom  
cloves, cinnamon, Mustard oil

#### Tiger Prawn Malai Curry 🥥

Coconut shell baked, cinnamon, bay leaf, coconut sauce

All served with : 🌱

Grand Trunk Black Dal or Hing Aloor Dum, Steamed Rice  
or bread of your choice, Kachumber

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### DESSERT

(Please choose any 1)

#### Mango Bhapa Doi 🌱

Steamed sweetened mango yogurt

#### Langcha, Rabdi 🌱🥥

Warm pistachio sweetened milk cake dumpling

🌱 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. If you have any dietary needs or intolerances, please let our manager know and we shall do our best to assist you. Please note that our food is prepared in the kitchen where nuts and other allergens are also used. 18.06.2022