

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.

BAR BITES

Crispy Potatoes Strings ✓ 5	Smoked Chilli Poppadum ✓ 6 Home chutneys	Crackling Spinach ✓ 6 Roasted almond slivers
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STARTERS

Beetroot Chop ✓ 12.5
Cashew nuts, cumin, coriander tamarind chutney.

Lotus Stem Sweet Potato Chaat 11.5
Sweet-chilli-soy-jaggery chutney, yogurt.

Banana Flower Croquettes 12.5
Coconut, cinnamon, kasundi, mustard dip.

Tangra Chilli Paneer 16.5
Garlic, scallion greens, soy.

Tangra Chilli Chicken 17.5
Garlic, scallion greens, soy.

Prawn Cutlet 20
Coriander, mayo kasundi mustard dip.

Calcutta Fish Fry 21
Seabass fillet, green chilli, lime juice.

TANDOOR & GRILL

Kasundi Paneer Tikka 17
Preserved mustard - nigella marinade.

Nizam's Malai Tikka 19
Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murgi Kebab 19
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.

Mango Ginger Chicken Seekh 19
Mango ginger, cheese, fried onion.

Tiger Prawns Tandoor 28
Coconut, mustard.

Welsh Lamb Chops 30
Calcutta's pickling five spices, yogurt, mustard oil.

MAINS

Mango Mustard Aubergine 15
Calcutta's five spice, turmeric, mild red chilly.

Gobi Matar 15
Cauliflower, green peas, cardamom.

Hing Aloo Dum 15
Asafoetida, cumin, tomatoes.

Pot Roasted Jackfruit 16
Cinnamon, bay leaf, green cardamom, tomato & onion.

Dhaba Makhni Paneer 20
Creamed cashew nuts - tomato sauce.

Paneer Dahi Kebab Kofta 20
Pine nuts, fennel, black cardamom, green tomato - cashew nuts sauce.

Spinach, Pumpkin Subzi 16
Garlic, green peas, beans.

Grand Trunk Black Dal 14
Simmered overnight, urad lentils, creamed and buttered.

Thikdi Ki Dal 14
Smoked, stewed arhar lentils, cumin.

Chicken Chaap 24
Slow baked, rose, mace spiced, cashew nuts - yogurt sauce.

Daak Bungalow Chicken Curry 24
Fenugreek, mace, stewed tomatoes - cashew nuts sauce.

Kosha Lamb 29
Yogurt, green cardamom, cloves, cinnamon, mustard oil.

Tiger Prawn Malai Curry 28
Cinnamon, bay leaf, coconut sauce.

Steamed Seabass Paturi 26
Coconut, mustard.

Pickled Hilsa (pin-boned) 32
Calcutta's queen of fish, steamed.

BIRYANI & RICE

Jackfruit Biryani 22
Saffron, rose, cardamom, mace, nutmeg.

Awadhi Vegetable Biryani 21
Saffron, green cardamom, mace, basmati rice.

Calcutta Chicken Biryani 27
Saffron, sun-dried rose petals, vetiver, potatoes, egg.

Calcutta Lamb Biryani 29
Saffron, sun-dried rose petals, basmati rice, vetiver, potatoes, egg.

Steamed Basmati Rice 7

Peas Pulao 11

BREADS

Calcutta Naan 5
Nigella seeds, leavened refined flour bread. Options : butter, garlic.

Cheese Naan 6
Nigella seeds, leavened refined flour bread.

Tandoori Paratha 5
Layered, whole wheat bread, mint, fenugreek. Options: plain, butter

Tandoori Roti 4
Whole wheat. Options: plain or butter

Bread Basket 13
Selection of Calcutta naan, paratha & tandoori roti.

SIDES

Kasundi Kachumber 6

Truffle Infused Gondhoraj Salad 7.5

Pomegranate Raita 6

Cucumber Onion Raita 5

Onion, Lime & Chillies 3

✓ 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.



Halal