

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 ✓ 4.5	Smoked Chilli Poppadum ✓ 5.5 Mint chutney	Crackling Spinach ✓ 5.5 Roasted almond slivers
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SMALL PLATES

Beetroot Chop ✓ 11.5
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 15.5
Garlic, scallion greens, soy.

Tangra Chilli Chicken 16.5
Garlic, scallion greens, soy.

Prawn Cutlet 19.5
Coriander, mayo kasundi mustard dip.

Calcutta Fish Fry 19.5
Seabass fillet, green chilli, lime juice.

MAINS

Thikdi Ki Dal 12.5
Smoked, stewed arhar lentils, cumin.

Grand Trunk Black Dal 13.5
Simmered overnight, urad lentils, creamed and buttered.

Gobi Matar 13.5
Cauliflower, green peas, cardamom.

Hing Aloo Dum 13.5
Asafoetida, cumin, tomatoes.

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

Paneer Dahi Kebab Kofta 19
Pine nuts, fennel, black cardamom, green tomato - cashew nuts sauce.

Dhaba Makhni Paneer 19.5
Creamed cashew nuts - tomato sauce.

Chicken Chaap 22.5
Slow baked, rose, mace spiced, cashew nuts - yogurt sauce.

Daak Bungalow Chicken Curry 23.5
Fenugreek, mace, stewed tomatoes - cashew nuts sauce.

Steamed Seabass Paturi 26.5
Coconut, mustard.

Tiger Prawn Malai Curry 27.5
Cinnamon, bay leaf, coconut sauce.

Kosha Lamb 28.5
Yogurt, green cardamom, cloves, cinnamon, mustard oil.

Pickled Hilsa (pin-boned) 29.5
Calcutta's queen of fish, steamed.

BIRYANI

Awadhi Vegetable Biryani 19.5
Saffron, green cardamom, mace, basmati rice.

Jackfruit Biryani 19.5
Saffron, rose, cardamom, mace, nutmeg.

Calcutta Chicken Biryani 26
Saffron, sun-dried rose petals, vetiver, potatoes, egg.

Calcutta Lamb Biryani 28.5
Saffron, sun-dried rose petals, basmati rice, vetiver, potatoes, egg.

BREADS

Tandoori Roti 4
Whole wheat. Options: plain or butter

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

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

Cheese Naan 6
Nigella seeds, leavened refined flour bread.

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

SIDES

Onion, Lime & Chillies 2.5

Cucumber Onion Raita 4.5

Steamed Basmati Rice 6

Kasundi Kachumber 5.5

Pomegranate Raita 5.5

Gondhoraj Salad 6

Peas Pulao 9

Cashew Nuts Raisin Pulao 10

Mango Mustard Aubergine 9.5

Spinach, Pumpkin Subzi 9.5

TANDOOR & GRILL

Kasundi Paneer Tikka 16.5
Preserved mustard - nigella marinade.

Mango Ginger Chicken Seekh 17.5
Mango ginger, cheese, fried onion.

Tiger Prawns Tandoor (2pcs.) 18.5
Coconut, mustard.

Add 1 pc. 9

Nizam's Malai Tikka 18.5
Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murgi Kebab 18.5
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.

Welsh Lamb Chops (2pcs.) 19.5
Calcutta's pickling five spices, yogurt, mustard oil.

Add 1 pc. 9.5



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.