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 V	5	**Smoked Chilli Poppadum** V	6	**Crackling Spinach** V ◉	6
		Mint chutney		Roasted almond slivers	

SMALL PLATES

Beetroot Chop V ◉ — 13
Cashew nuts, cumin, coriander tamarind chutney.

Lotus Stem Sweet Potato Chaat 🌱 — 13
Sweet-chilli-soy-jaggery chutney, yogurt.

Banana Flower Croquettes V — 13.5
Coconut, cinnamon, kasundi, mustard dip.

Tangra Chilli Paneer 🌱 — 17
Garlic, scallion greens, soy.

Tangra Chilli Chicken — 18
Garlic, scallion greens, soy.

Prawn Cutlet — 20.5
Coriander, mayo kasundi mustard dip.

Calcutta Fish Fry — 20.5
Seabass fillet, green chilli, lime juice.

TANDOOR & GRILL

Kasundi Paneer Tikka 🌱 — 18
Preserved mustard – nigella marinade.

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

Tiger Prawns Tandoor (2pcs.) — 20
Coconut, mustard.
Add 1 pc. — 10

Nizam's Malai Tikka — 20
Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murgi Kebab — 20
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.

Welsh Lamb Chops (2pcs.) — 20.5
Calcutta's pickling five spices, yogurt, mustard.
Add 1 pc. — 10.5

MAINS

Mango Mustard Aubergine V — 11.5
Calcutta's five spice, turmeric, mild red chilly.

Spinach, Pumpkin Subzi V — 12
Garlic, green peas, beans.

Thikdi Ki Dal 🌱 — 13
Smoked, stewed arhar lentils, cumin.

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

Gobi Matar 🌱 — 15
Ginger, cumin cauliflower, clarified butter.

Hing Aloo Dum V — 15
Asafoetida, cumin, tomatoes.

Pot Roasted Jackfruit 🌱 — 17
Cinnamon, bay leaf, green cardamom, tomato & onion.

Paneer Dahi Kebab Kofta 🌱 ◉ — 20
Pine nuts, fennel, black cardamom, green tomato – cashew nut sauce.

Dhaba Makhni Paneer 🌱 ◉ — 21.5
Creamed cashew nuts – tomato sauce.

Chicken Chaap ◉ — 24.5
Slow baked, rose, mace spiced, cashew nuts – yogurt sauce.

Daak Bungalow Chicken Curry ◉ — 25
Fenugreek, mace, stewed tomatoes – cashew nut sauce.

Steamed Seabass Paturi — 28
Coconut, mustard.

Tiger Prawn Malai Curry — 29
Cinnamon, bay leaf, coconut sauce.

Kosha Lamb — 30
Yogurt, green cardamom, cloves, cinnamon.

Pickled Hilsa (pin-boned) — 31
Calcutta's queen of fish, steamed.
(Weekend Special)

BIRYANI

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

Jackfruit Biryani 🌱 — 21
Saffron, rose, cardamom, mace, nutmeg.

Calcutta Chicken Biryani — 29
Saffron, sun-dried rose petals, vetiver, potatoes, egg.

Calcutta Lamb Biryani — 31
Saffron, sun-dried rose petals, basmati rice, vetiver, potatoes, egg.

BREADS 🌱

Tandoori Roti V — 4
Whole wheat. Options: plain or butter

Calcutta Naan — 5.5
Nigella seeds, leavened refined flour bread. Options : butter, garlic.

Tandoori Paratha — 5.5
Layered, whole wheat bread, mint, fenugreek. Options: plain, butter

Cheese Naan/Garlic Naan — 6.5
Nigella seeds, leavened refined flour bread.

Bread Basket — 14
Selection of Calcutta naan, paratha & tandoori roti.

SIDES

Onion, Lime & Chillies V	2.5
Kasundi Kachumber V	4
Gondhoraj Salad V	6
Cucumber Onion Raita	5
Pomegranate Raita	5
Steamed Rice V	6
Peas Pulao 🌱	9.5

🌱 Vegetarian V Vegan ◉ Contains Nuts. **A discretionary service charge of 7.5% will be added on 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 contimation 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 FOOD CERTIFIED 100%
Halal

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Express Lunch Menu
2 Course £29 / person

(Monday - Friday) 12:30-15:30

(Maximum six only)

STARTERS

(Please choose any 1)

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

Kasundi Paneer Tikka 🌿
Preserved mustard – nigella marinade.

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

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

MAINS

(Please choose any 1)

Paneer Dahi Kebab Kofta 🌿 🥜
Pine nuts, fennel, black cardamom, green tomato – cashew nuts sauce.

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

Daak Bungalow Chicken Curry 🥜
Fenugreek, mace, stewed tomatoe – cashew nuts sauce.

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

All served with: 🌿

Grand Trunk Black Dal or Hing Aloor Dom, Steamed Rice or Bread of your choice

Signature Tasting Menu @ £59

(Please choose 1 from each course)
We recommend our Wine Master's pairing for £35

Smoked Chilli Poppadum 🌱
Mint chutney

Assyrtiko
Assyrtiko, Greece

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

Prawn Cutlet
Coriander, mayo kasundi mustard dip.

Sauvignon Blanc, Sutherland
Sauvignon Blanc – South Africa

Kasundi Paneer Tikka 🌿
Preserved mustard – nigella marinade.

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

Thelema Mountain Red Blend
Shiraz blend – South Africa

Paneer Dahi Kebab Kofta 🌿 🥜
Pine nuts, fennel, black cardamom, green tomato – cashew nuts sauce.

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

Kosha Lamb
Yogurt, green cardamom, cloves, cinnamon.

Daak Bungalow Chicken Curry 🥜
Fenugreek, mace, stewed tomatoes – cashew nuts sauce.

Accompanied with Grand Trunk Black Dal, Aam Kasundi Begun, Kasundi Kachumber, Steamed Rice or Bread of your choice.

Pedro Ximenez
Pedro Ximenez – Spain

Steamed Mango Curd 🌿
'Bhapa Doi' served chilled.

Langcha, Rabri 🌿 🥜
Warm Pistachio sweetened milk cake dumpling.

🌿 Vegetarian 🌱 Vegan 🥜 Contains Nuts.

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