



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 Mint chutney	Crackling Spinach ✓ 6 Roasted almond slivers
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SMALL PLATES

Beetroot Chop ✓ 13
Cashew nuts, cumin, coriander tamarind chutney.

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

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.

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

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

Laal Murgji 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 ✓ 11.5
Calcutta's five spice, turmeric, mild red chilly.

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

Hing Aloo Dum ✓ 15
Asafoetida, cumin, tomatoes.

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

Dhaba Makhni Paneer 21.5
Creamed cashew nuts - tomato sauce.

Daak Bungalow Chicken Curry 25
Fenugreek, mace, stewed tomatoes - cashew nut sauce.

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

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

BIRYANI

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 ✓ 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 ✓ 2.5

Kasundi Kachumber ✓ 4

Cucumber Onion Raita 5

Steamed Rice ✓ 6

Express Lunch Menu 2 Course £29/ person

(Monday - Friday) 12:30-15:30
(Maximum six only)

✓ Vegetarian ✓ 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 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



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(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)

Dhaba Makhni Paneer  
Creamed cashew nuts - tomato 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



Christmas Set Menu £69

Please choose one from each course

Welcome Drink
Sparkling Eden
(prosecco, cranberry, cinnamon)

Course I
Calcutta Fish Fry   
Seabass fillet, green chilli, lime juice.

Beetroot Chop  
Cashew nuts, cumin, coriander tamarind chutney.

Course II
Welsh Lamb Chops 
Calcutta's pickling five spices, yogurt, mustard.

Kasundi Paneer Tikka  
Preserved mustard-nigella marinade.

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

Daak Bungalow Chicken Curry
Fenugreek, mace, stewed tomato -cashewnuts sauce.

Course IV
Dhaba Makhni Paneer  
Creamed cashew nuts-tomato sauce.

Kosha Lamb  
Green cardamom, cloves, cinnamon, yogurt.

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






Accompanied with Choice of Indian Bread, Steamed Rice, Grand Trunk Black Dal, Hing Aloo Dum.

Course V
Baked Rosogolla  
Baked cottage cheese dumpling, thickened caramelised milk.

Steamed Mango Curd  
Served chilled.

Coconut Ice Cream 

 Vegetarian  Vegan

 Milk and milk products  Cereals containing gluten  Fish and Fish products
Crustacean and their products  Peanuts, tree nuts and their products  Eggs and egg products

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