

# 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

<b>Crispy Potatoes Strings</b> ✓ 5	<b>Smoked Chilli Poppadum</b> ✓ 6 Mint chutney	<b>Crackling Spinach</b> ✓ 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.

**Banana Flower Croquettes** 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.

## MAINS

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

**Spinach, Pumpkin Subzi** 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** 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** 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

**Gondhoraj Salad** 6

**Cucumber Onion Raita** 5

**Pomegranate Raita** 5

**Steamed Rice** 6

**Peas Pulao** 9.5

## 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

✓ 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