



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, Kasundi mustard dip.

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

Banana Flower Croquettes 13.5
Coconut, cinnamon, kasundi, mint tamarind 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, kasundi mustard dip.

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

Spinach, Pumpkin Subzi ✓ 12
Garlic, green peas, beans.

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

Hing Aloo Dum ✓ 15
Asafoetida, cumin, tomatoes.

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.

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 6.5
Nigella seeds, leavened refined flour bread. Options: plain or butter

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

SIDES

Onion, Lime & Chillies ✓ 2.5

Gondhoraj Salad ✓ 6

Cucumber Onion Raita 5

Steamed Rice ✓ 6

Peas Pulao 9.5

✓ 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