

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.

Kebab Meals For Lunch

(Monday - Friday) 12:30 - 15.30

Non-Veg Kebab Meal £19

Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murg Kebab

Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Kachumber Salad

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan

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

Veg Kebab Meal £19

Kasundi Paneer Tikka

Preserved mustard - nigella marinade.

Beet Root Chop

Cashew nuts, cumin, coriander tamarind chutnev.

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Kachumber Salad

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan

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

Add Biryani

Calcutta Chicken Biryani 16

Saffron, sun-dried rose petals, vetiver, potatoes, egg.

Calcutta Lamb Biryani 18

Saffron, sun-dried rose petals, basmati rice, vetiver, potatoes, egg.

12

Awadhi Veg Biryani

Saffron, green cardamom, mace, basmati rice

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 (7)

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

Dhaba Makhni Paneer 💔 🔕

Creamed cashew nuts - tomato sauce.

Spinach, Pumpkin Subzi y

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 (7)

'Bhapa Doi' served chilled.

Langcha, Rabri 🔰 🔕

Warm Pistachio sweetened milk cake dumpling.

