



hello@chourangi.co.uk



THE CALCUTTA ECSTASY.

by

Chef Shaun Kenworthy





After almost twenty-five years living, cooking and immersing himself in the heart of India's extraordinary culinary traditions, British chef Shaun Kenworthy returns home to London, bringing with him a unique, personal story of flavour, nostalgia, and imagination.

Drawing inspiration from the historic Anglo-Indian tables of old Calcutta (now Kolkata), bustling Bengali kitchens and the spice-scented markets of the East. This is a heartfelt reimagining. A homecoming of sorts, not just to Britain but to a Britain that today craves adventure, discovery and a touch of the unexpected on every plate.

Not a cliché of "curry house" culture. This is a vibrant, progressive menu of small plates that celebrates Bengal's layered culinary legacy with British produce, London's energy and Shaun's own restless creativity at its core.



Meat & Seafood Small Plates

Chicken Croquettes Filled with juicy slow cooked Murshidabadi chicken	£8
Chicken Liver Pâté Anglo Indian style, sour dough toast & sundried mango	£8
Crispy Whitebait Calcutta style with creamy Bengal lime aioli	£10
Pulled Lamb Korma Toasties Smokey tomato chutney & Bandel cheese crumbles	£10
Calcutta Prawn Toast Minced prawns, chilli, ginger & mustard, crispy fried	£10
Duck Singara Slow cooked duck pastries, pineapple chutney	£12
Crisp Soft Shell Crab With a rich spicy coconut malai dip	£12
Pan Seared Sea Scallops Smoked coconut sauce, caviar	£16

Vegetarian Small Plates

Smokey Aubergine Pâté Served in crisp pastry puff balls	£8
'Bhaja' The Chickpea tempura of Bengal Enoki mushroom, with a tempered tomato chutney	£8
Bengal Rice Fritters with Edamame Crumb fried arancini style with Smokey Bandel cheese	£8
Crisp Lentil Fingers 'Dhoka' Topped with a spiced avocado mousse & crunchy bits	£10
Bengal 5 Spice Paneer Skewers Grilled & topped with a mango mustard glaze.	£12

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 are free from any allergen' Not all ingredients are listed in each dish, please inform your server of any allergen or dietary requirements that you have.