

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

SMALL PLATES

Crisp Lentil Fingers 'Dhoka' ✓ 8
Topped with a spiced avocado mousse & crunchy bits.

Enoki Mushroom Bhaja ✓ 8
Enoki mushroom, with a tempered tomato chutney.

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, coriander tamarind chutney.

Tangra Chilli Paneer 17
Garlic, greens, soy.

Chicken Croquettes 16
Filled with juicy slow cooked Murshidabadi chicken

Tangra Chilli Chicken 18
Garlic, greens, soy.

Prawn Cutlet 19.5
Coriander, mayo kasundi mustard dip.

Calcutta Fish Fry 19.5
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

Nizami Malai Tikka 18.5
Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murgi Kebab 18.5
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.

Tandoori Lamb Chops (2pcs.) 20
Calcutta's pickling five spices, yogurt, mustard.
Add 1 pc. 10

Tandoori Platter 32
Nizam Malai Tikka (2pcs.)
Laal Murgi Tikka (2pcs.)
Tiger Prawns (2pcs.)

CHOURANGI SPECIALS

Mustard Hilsa (pin-boned) 31
Calcutta's queen of fish, steamed, (Weekend Special)

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

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

Steamed Seabass Paturi 28
Coconut, mustard.

MAINS

Mango Mustard Aubergine ✓ 12
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.

Hing Aloo Dum ✓ 15
Aestofetida, cumin, tomatoes.

Pot Roasted Jackfruit 17
Pine nuts, fennel, black cardamom, green tomato - cashew nut sauce.

Paneer Dahi Kofta 20
Pine nuts, fennel, black cardamom, green tomato - cashew nut sauce.

Dhaba Makhni Paneer 21.5
Creamed cashew nuts - tomato sauce.

Chicken Rezala 24.5
Cashew nuts-yogurt paste, rose.

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

Railway Lamb Curry 27
Braised lamb, black cardamom, tamarind & ginger.

BIRYANI

Awadhi Vegetable Biryani 21
Saffron, green cardamom, mace, basmati rice.

Jackfruit Biryani 21
Saffron, rose, cardamom, mace, nutmeg.

Calcutta Chicken Biryani 27
Saffron, sun-dried rose petals, vetiver, potatoes, egg.

Calcutta Lamb Biryani 29
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 : plain, butter

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. Options: plain, butter

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

SIDES

Sliced Onion and Chillies ✓ 2.5

Gondhoraj Salad ✓ 6

Cucumber Onion Raita 5

Steamed Rice ✓ 6

Peas Pulao/Jeera Rice 9.5

✓ Vegetarian ✓ Vegan 🥜 Contains Nuts.

A discretionary service charge of 10% 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

30/08/2025

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Kebab Meals For Lunch (Monday - Friday) 12:30 – 15.30

Non-Veg Kebab Meal £19

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices.

Laal Murg Kebab

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

Hing Aloo Dum

Asafoetida, cumin, tomatoes.

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan/ Steamed Rice

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

Steamed Mango Curd £3

'Bhapa Doi' served chilled.

Or,

Langcha, Rabri

Warm Pistachio sweetened milk cake dumpling.

Veg Kebab Meal £19

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Kasundi Paneer Tikka

Preserved mustard - nigella marinade.

Beet Root Chop

Cashew nuts, cumin, coriander tamarind chutney.

Hing Aloo Dum

Asafoetida, cumin, tomatoes.

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan/ Steamed Rice

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

Steamed Mango Curd £3

'Bhapa Doi' served chilled.

Or,

Langcha, Rabri

Warm Pistachio sweetened milk cake dumpling.

Signature Tasting Menu @ £59

(Please choose 1 from each course) We recommend, our Wine Master's pairing for £35

COURSE I

Assyrtiko, Greece

Vegetarian

Smoked Chilli Poppadum

Mint chutney

Lotus Stem Sweet Potato Chaat

Sweet-chilli-soy-jaggery chutney, yogurt.

Non Vegetarian

Smoked Chilli Poppadum

Mint chutney

Prawn Cutlet

Coriander, mayo kasundi mustard dip.

COURSE II

Sauvignon Blanc, Sutherland Sauvignon Blanc - South Africa

Vegetarian

Kasundi Paneer Tikka

Preserved mustard - nigella marinade.

Non Vegetarian

Nizam's Malai Tikka

Chicken, royal cumin, creamed cheese, aromatic spices.

COURSE III

Thelema Mountain Red Blend Shiraz blend - South Africa

Vegetarian

Pot Roasted Jackfruit

Cinnamon, bay leaf, green cardamom, tomato & onion.

Or,

Dhaba Makhni Paneer

Creamed cashew nuts - tomato sauce.

Mango Mustard Aubergine

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

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan

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

Steamed Rice

Non Vegetarian

Kosha Lamb

Yogurt, green cardamom, cloves, cinnamon

Or,

Daak Bungalow Chicken Curry

Fenugreek, mace, stewed tomatoes - cashew nuts sauce.

Mango Mustard Aubergine

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

Grand Trunk Black Dal

Simmered overnight, urad lentils, creamed and buttered.

Calcutta Naan

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

Steamed Rice

COURSE IV

Pedro Ximenez Pedro Ximenez - Spain

Steamed Mango Curd Or, Langcha, Rabri

'Bhapa Doi' served chilled.

Warm Pistachio sweetened milk cake dumpling.