

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

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.

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 Murgji 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 Murgji Tikka (2pcs.)
Tiger Prawns/Lamb Chops (2pcs.)



CHOURANGI SPECIALS

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.

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

Hing Aloo Dum 15
Aestofetida, cumin, tomatoes.

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.

BIRYANI

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

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
Leavened refined flour bread.
Options : plain, butter, garlic

Tandoori Paratha 5.5
Layered, whole wheat bread, mint, fenugreek. Options: plain, butter

Cheese Naan 6.5
Leavened refined flour bread.
Options: plain, butter, garlic

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

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.

Express Meals For Lunch

(Monday - Friday) 12:30 – 16:30

Non-Veg Express 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

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 Express 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

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

Spinach, Pumpkin Subzi

Garlic, green peas, beans.

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

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

Leavened refined flour bread.

Options : butter, garlic.

Steamed Rice

COURSE IV

Pedro Ximenez Pedro Ximenez - Spain

Steamed Mango Curd

'Bhapa Doi' served chilled.

Or, Langcha, Rabri

Warm Pistachio sweetened milk cake dumpling.

 Vegetarian  Vegan  Contains Nuts.

A discretionary service charge of 10% will be added on the bill.