

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

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.

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 Murg 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, Laal Murg Tikka & Tiger Prawns

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.
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

CALCUTTA CHINESE BY MAINLAND CHINA

DIMSOMS

Crystal Prawn Dumpling 8
Chicken Siu Mai - Chilli Garlic Dip 8
Mushroom & Bok Choy Dumpling 8
APPETIZERS
Corn Chilli Pepper 11

Crispy Chilli Cauliflower 11
Tangra Chilli Paneer 15
Calcutta Style Chicken Lollipop 16
Tangra Chilli Chicken 17
Schezwan Chilli Fish 18

MAINS

Hot Garlic Vegetable 12
Vegetable Dumpling In Chilli Soya 12
General Tso's Chicken 17
Tangy Hunan Prawn 18

RICE & NOODLES

Ginger Capsicum Fried Rice 9
Chicken Fried Rice 10.5
Chilli Garlic Noodle 9

✓ 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

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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

'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.