

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

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 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/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

27/01/2026