

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.