

BAR BITES

Crispy Potato Strings	5
Smoked Chilli Poppadum	6
Mint chutney	
Crackling Spinach	6
Roasted almond slivers	

CALCUTTA CLASSICS

Beetroot Chop	13
Cashew nuts, cumin, kasundi, mustard dip.	
Banana Flower Croquette	14
Coconut, cinnamon, coriander tamarind chutney.	
Tangra Chilli Paneer	18
Garlic, cottage cheese, soy.	
Tangra Chilli Chicken	19
Garlic, chicken, soy.	
Prawn Cutlet	11
Coriander, mayo kasundi mustard dip.	
Calcutta Fish Fry	11
Green chilli, lime juice.	
NEW Smoked Hilsa on Toast	15
Mashed, barbecue sauce, nigella.	

SMALL PLATES

Lotus Stem & Sweet Potato Chaat	13
Lotus stem, sweet potato, hung curd.	
NEW Crispy Fried Lemon Chicken	12
Green chilli, tender ginger, gondhoraj lime juice.	
NEW Swiss Chard Prawn	14
Mustard, coconut, green chilli.	
Add On : 1 pc.	7
NEW Imperial Baked Crab	14
Black pepper, kasundi mustard, aged cheddar.	

TANDOOR

Kasundi Paneer Tikka	19
Preserved mustard - nigella marinade.	
Add On : 1 pc.	6
Tandoori Garlic Prawns	22
Hung curd, cheese marinade, hint of cardamom.	
Add On : 1 pc.	11
Nizami Malai Tikka	21
Chicken, royal cumin, creamed cheese, aromatic spices.	
Add On : 1 pc.	7
Laal Murg Kebab	21
Chicken, red chillies, stone flower, coriander, roasted shallots, coconut.	
Add On : 1 pc.	7
Tandoori Lamb Chops	24
Calcutta's pickling five spices, yogurt, mustard.	
Add On : 1 pc.	12
Tandoori Platter	38
Nizami Malai Tikka, Laal Murg Tikka, Tiger Prawns/Lamb Chops.	

SIGNATURE DELICACIES

NEW Railway Lamb Curry	30
Braised lamb, black cardamom, fennel, tamarind, ginger	
Kosha Lamb	32
Yogurt, green cardamom, cloves, cinnamon.	
Tiger Prawn Malai Curry	30
Cinnamon, bay leaf, coconut sauce.	
NEW Gondhoraj Pepper Garlic Lobster	35
Served on a bed of ghee rice.	
Steamed Mustard Fish	26
Banana leaf wrapped, coconut, turmeric.	

Chourangi Tasting Menu @ £59

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

Starters

Smoked Chilli Poppadum	
Mint chutney	
Lotus Stem Sweet Potato Chaat	
Lotus stem, sweet potato, hung curd.	
Prawn Cutlet	
Coriander, mayo kasundi mustard dip.	

Tandoori Platter

Kasundi Paneer Tikka	
Preserved mustard - nigella marinade.	
Nizam's Malai Tikka	
Chicken, royal cumin, creamed cheese, aromatic spices.	

Mains

Dhaba Makhni Paneer	
Creamed cashew nuts - tomato sauce.	
Mango Mustard Aubergine	
Calcutta's five spice, turmeric, mild red chilly.	
Kosha Lamb	
Yogurt, green cardamom, cloves, cinnamon	
Dak Bunglow Chicken Makhni	
Fenugreek, mace, stewed tomatoes - cashew nut sauce.	
(Accompanied with grand trunk black dal, hing aloo dum, steamed rice and bread of your choice)	
Calcutta Naan (Butter, garlic).	
Steamed Rice	

Desserts

Steamed Mango Curd	
'Bhapa Doi' served chilled.	
Langcha, Rabri	
Warm Pistachio sweetened milk cake dumpling.	
Assyrtiko, Greece, Sutherland /South Africa, Thelema Mountain Red Blend Shiraz blend - South Africa & Pedro Ximenez - Spain	

MAINS - Vegetarian

Mango Mustard Aubergine	13
Calcutta's five spice, turmeric, mild red chilly.	
Spinach, Pumpkin Vegetable	12
Garlic, green peas, beans.	
Thikdi Ki Dal	13
Masoor dal, turmeric, garlic.	

MAINS - Vegetarian (Contd.)

Grand Trunk Black Dal	14
Simmered overnight, urad lentils, creamed and buttered.	
Hing Jeera Aloo Dum	13
Asafoetida, cumin, tomatoes.	
Paneer Dahi Kofta	21
Cashew nuts, hung curd, tomato.	
Makhni Paneer	22
Fenugreek, mace, stewed tomatoes - cashew nut sauce.	
Non Vegetarian	
NEW Fish Kaalia	13
Onions, nigella, cashew nut.	
Chicken Rezala	26
Cashew nuts-yogurt paste, rose.	
Dak Bunglow Chicken Makhni	26
Fenugreek, mace, stewed tomatoes - cashew nut sauce.	

BIRYANIS

NEW Jackfruit Veg Biryani	24
Saffron, rose water.	
Calcutta Chicken Biryani	29
Chicken saffron, sun-dried rose petals basmati rice, vetiver, potatoes, egg.	
Calcutta Lamb Biryani	30
Lamb, saffron, sun-dried rose petals, basmati rice, vetiver, potatoes, egg.	

ACCOMPANIMENTS

NEW Luchi	3
Deep fried puffed bread.	
Tandoori Roti	4
Whole wheat. (Plain or butter)	
Calcutta Naan	6
Leavened refined flour bread. (Plain, butter, garlic)	
Tandoori Paratha	6
Layered, whole wheat bread, mint, fenugreek.	
Cheese Naan	7
Leavened refined flour bread. (Plain, butter, garlic)	
Bread Basket	15
Selection of Calcutta naan, paratha & tandoori roti.	
Sliced Onion and Chillies	3
Gondhoraj Salad	6
Cucumber Onion Raita	5
Steamed Rice	6
Peas Pulao	9
Jeera Pulao	9



Halal

Vegetarian Vegan Contains Nuts.

A discretionary service charge of 10.5% 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. As all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.