

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

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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.