



CHOURANGI

Signature Tasting Menu @ £55

(Please choose 1 from each course)

We recommend our Wine Master Sommeliers wine pairing for £40

Crackling Spinach

Roasted almond slivers

Smoked Chilly Poppadum

House chutneys

Chingri Cutlet

Prawns, mild chillies, coriander, creamed mustard dip, college street's favorite

Kamal Kakdi & Shakarkandi Chaat, Lotus Stem Chips

Roasted sweet potatoes, sweet-chili-soy-jaggery chutney, pomegranate seeds, crushed peanuts

Nizami Malai Tikka

Royal cumin, creamed cheese, 'aamada' (mango-ginger)

Kasundi Paneer Tikka

Preserved mustard-nigella seeds marinade

Paanch Phoran Lamb Rack

Tandoor roasted Welsh lamb, Calcutta 5-spice, yogurt, mustard oil

Mocha Croquettes

Banana florets, coconut, cinnamon, mint-kasundi

Tiger Prawn Malai Curry

Coconut shell baked, cinnamon, bay, coconut sauce

Kosha Mangsho

Slow roasted lamb, yogurt, green cardamom, cloves, cinnamon, garlic, mustard oil

Paneer Dahi Kebab Kofta

Prunes-pine nuts, fennel, black cardamom, green tomato-cashewnuts sauce

(Accompanied with Grand Trunk Black Dal, Aam-Kasundi Begun, Kasundi Kachumber, Steamed Rice/ Bread of your choice)

Mango Bhapa Doi

Steamed sweetened yogurt, Nankhatai biscuit

Sondesh Puff

Baked curd cheese-dates, pecan nuts, coconut ice cream

 Vegetarian  Vegan  Contains Nuts

Please note: Our food is mostly mild to medium. 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..