



Welcome to Atrangi!

This is where we pay homage to a massive repertoire of unique recipes and traditions from regional Indian communities and households, some still relatively unknown brought forward while championing regional spices, ancient grains and super foods with health benefits.

Atrangi is our ode to India's vibrancy, uniqueness and vast array of traditions that change within a few kilometres drive, brought to you with the creative flair and flamboyance of a master storyteller, avid traveller and chef par excellence, Ritu Dalmia.

Be Unique, Be Atrangi!

SMALL PLATES

Cheese chilli toast

Invented in 1970's Bombay at a hotel, this dish is the spicy cousin to a Welsh Rarebit and one that is enjoyed across generations. We are serving it in a way that is easier to share like chips and dip!

Whipped cheese, fermented chilli oil, sourdough chips

75
V

Chole bhature

Arguably the most popular breakfast dish from Delhi, a must try for anyone visiting the city.

Puffed bread, chickpea masala, radish

75
V, DF

Chenna aur bhutte ka seekh

Our take on a fresh cheese and corn kebab with hints of nutty brown butter.

Corn emulsion, caramelized milk solids

75
V, GF

Pickled doodhi, smoked dahi

Taking inspiration from the pachadi in Kerala, our version has bottle gourd, an underdog amongst the vegetables and something that is usually overlooked in most restaurant menus.

Bottle gourd, nut crumble, smoked yoghurt

75
V, CN, GF

Dahi bhallra, lake ka dum aloo

Bengal and Odisha, two neighbouring states that both claim this street style favourite as theirs. We stay away from the controversy and only concern ourselves with the warm and cool combination and textures that create a symphony in every bite.

Lentil fritters, dry ginger chutney, achhapam

75
V

Hariyali patti laddu

Our indulgent take on a healthy Punjabi kebab that's packed with vegetables, wrapped in pastry and fried.

Salan, nut 65

75
V, CN

Bombay batata pao

This hearty sandwich was the result of the boom of the textile industry in Bombay. The perfect quick fix during work hours or on the go!

Carrots, peas, garlic crumble

75
V, CN

Paneer peeli mirch tikka

Lakhori chilli or peeli mirch, is an heirloom variety found in the hills of Uttarakhand. With distinctive notes of smoked pepper, mountain sun and hints of barbecued pineapple, this takes the simple paneer tikka to another level.

Radish, spring onion reduction

75
V, GF



SMALL PLATES

Malwani chicken tikka

A coastal dish from the Konkan belt of Maharashtra. Made famous by the women of the region, this special masala is equal parts spicy and peppery creating a flavourful base for our chicken.

Confit garlic, fresh fennel, pickled onion, gunpowder

105

NV, GF

Darjeeling chicken momo

The migrations of Tibetians to India brought along with it a plethora of culinary heritage. This street food is a soul satisfying dish that is now very much an integral part of the Indian food culture.

Chicken dumpling, chilli, peanut

105

NV, CN

Junglee maas lamb chops

An age old recipe from the royal kitchens, this one was made when a hunting party went out for days and had to make do with very few ingredients and whatever game was shot.

Mutton chops, chilli & garlic reduction, marinated cucumber

135

NV, GF

Lamb seekh kebab, lamb fat dosa

A gift from the spice trade and popularised by the Mughal emperors, seekh kebabs are called so because of the shape made by wrapping spiced, minced meat around a skewer (seekh) and then cooked over live charcoal. We're serving it with dosa, a comfort food for anyone from the south.

Mince lamb, spice mix, pickled pumpkin, gooseberry & mint

135

NV, GF

Daab malai chingri

This famous Bengali dish takes the prawn to another level. The use of the whole coconut as a cooking vessel imparts a unique flavour that is sweet and nutty, creating a delicate balance.

Mustard oil, marinated tender coconut, fried vermicelli

135

SF, GF

Seafood bhajiya

Bhajiya is a popular Indian tea time snack that is believed to have originated in the 1870's. While the normal version is usually golden fried vegetable fritters, ours has an array of seafood with a tangy pomegranate yoghurt.

Oyster, soft shell crab, prawns, anar raita

135

SF, GF

Tangra chilli chicken, Andhra chutney

The Tangra community was the first Chinese settlement in Calcutta and with them they brought there love for cooking. This is a spin on their style of chilli chicken with an Andhra sauce which is known for its fiery nature.

Spring onion & coriander paste, fermented green chilli

125

NV, GF

Naga pickle beef

Nagaland is known for their preservation practices in food. These recipes have been passed down generations where they either dry, smoke or pickle meats so that they last longer.

Braised angus chuck, raw mango & fish extract chutney

165

NV, SF, DF, GF



BIG PLATES

Til ka paneer, khasta puff

Sesame can be traced back to the Indus valley civilisation & while it is a common ingredient in Asian cooking across the continent, we use it for its toasty & rich buttery notes in this dish.

Sesame and garlic curry, crispy puff pastry

105
V, CN

Pumpkin kofta, shaam savera

Shaam savera or dusk and dawn is a signature creation of renowned Chef Sanjeev Kapoor. It is very visually appealing & our version has dumpling stuffed with pumpkin butter & it is served in a duo of aromatic gravies.

Pumpkin, green tomato

105
V, CN

Matar belma puri

There are many varieties of kachoris across India but the one from Kolkata is unique. Filled with slightly spiced minced peas, deep fried to perfection & served with a spicy and sour accompaniment, it makes a perfect combination.

Aloo tamatar ki sabzi, gooseberry chutney

105
V

Sattu pulao, dalma

Colloquially known as the poor man's protein, sattu is a Bihari superfood made using roasted chickpea flour. It is used in many different iterations and our is slightly "Atrangi".

Fried potol, boondi raita, burnt tomato chutney

105
V, GF

Singla bara

A cousin to the South Indian vada, this dish represents the food culture of Chhattisgarh. Bara is a must serve during the festivals and village fairs of the state.

Rice & lentil fritters, yoghurt & coriander seed curry

105
V, GF

Chicken dalcha, Tingmo

A hearty Hyderabad meat and lentil stew, it's origins may lie with a similar middle eastern dish "Harees" which is more of a gruel with cooked meats.

Slow cooked chicken, broken wheat, aromats

145
NV

Butter chicken

Arguably the most famous dish in Indian cuisine, that was invented by mistake by a restaurant called Moti Mahal in Delhi where the chefs were trying to reuse leftovers!

Tandoori chicken tikka, tomato & cream

145
NV

Doi maach

The Bengali's love their fish and so they have a plethora of recipes that are simple yet flavorful. This one is a simple yoghurt based fish curry that can be found in every household.

Yoghurt curry, fish stock & mustard, tossed amaranth

160
SF, NV, GF



BIG PLATES

Coorgi meen curry

Coorg is popularly known as “Coffee Country” in India but its is also known for its rich culinary traditions passed down from the Kodavas. One of the main ingredients is kachampuli that is a souring agent & is their version of balsamic vinegar.

Kachampuli, steamed rice balls

160

SF, NV, GF

Prawn, clam & mango curry

Deeply rooted in Goa's history, this dish comes from the influence left behind by the Portuguese colonisation and ingredients they were familiar with.

Coconut, fresh mango & cherry tomato, berry vinegar

165

SF, NV, GF

Bihari mutton, sattু paratha

Meat is a big part of Bihari food and this curry is a simpler yet flavourful cousin of the more popular champaran curry found on mostly all menus.

Achaar oil, kalonji, tamatar ki chutney

180

NV

Saoji mutton, bread poha

The Halba Koshti community, a group of weavers who migrated to Nagpur, Maharashtra are attributed for this robust dish, where they traditionally use a blend of 24 spices.

Fresh coconut & spice paste, tossed bread, mustard seeds

180

NV, CN

Black pepper duck, theeyal

Native to the Malabar Coast of India, pepper was an important article of overland trade between India and Europe in ancient times. It often even served as a medium of exchange. This is our ode to the king of spices.

Confit duck, pickled blueberry

165

NV, CN

Kampuri chicken biryani

The Kampuri biryani was popularised when Persian traders settled in Kampur, Assam in the 12th century. This North Eastern biryani has lots of vegetables along with the chicken and rice. What makes it different is the spice used in it called kabab chini.

Whole spices, gobindbhog rice, potato, sweet potato, egg

155

NV, CE, GF

Yakhni mutton pulao

Historians have stumbled upon old manuscripts in Rampur's raza library with a grand repertoire of fifty odd styles of pulao's, this is our ode to those recipes.

Fennel powder, fried onion & mint

155

NV, CE

Wagyu palak khichda

Born out of the need for a famine relief measure in Lucknow, khichda is a popular combination of lentils, rice and meat all cooked together to make a rich and comforting dish.

Pickled onion, gobindbhog rice & spinach croquettes, brown butter emulsion

325

NV



THE ATRANGI EXPERIENCE

Since our inspiration behind the menu is traditional food cooked by mom's and grandmom's across the country, the best way to experience Atrangi is through our tasting menu, where we choose what to feed you exactly how our grandmom's would in our homes!

690

Please ask your server for more information

CLASSICS

- Dal makhni (V, GF) - **105**
- Kaccha aam daal (V, GF) - **105**
- Homestyle bhindi (V, GF) - **105**
- Amchoori karela (V, GF) - **105**
- Lehsooni palak paneer (V, GF) - **105**
- Benarasi dum aloo (V, GF) - **105**
- Baingan ka salan (V, GF) - **105**
- Brown onion rice (V, GF) - **85**
- Steamed rice (V, GF) - **85**

BREADS

- Whole wheat - phulka, tandoori roti - **25**
- Naan- plain, garlic, chilli - **25**
- Kulcha - aloo, paneer - **25**
- Gluten free - missi roti, ragi roti - **25**
- Regional breads - lucchi - **25**

EXTRAS

- Papad basket - **35**
- White butter board - **35**