

# Atrangi

by RITU DALMIA



## 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

## Curd rice, nut 65

The very definition of comfort food and a staple across the southern states of India.

*Yoghurt, short grain rice, tempered spices, fried mixed nuts with a hint of chilli*

V, GF, CN

## Chole bhature

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

*Puffed bread, chickpea masala, pickled vegetables, fried potato*

V

## Charred bhutta

Vendors are usually lined up by the dozens in the streets with charcoal roasted corn, a must during the monsoon season across the country.

*Corn ribs, sweetened corn, charred lime, corn butter, house spice, garlic chutney*

V

## Pickled doodhi carpaccio

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.

*Pickled bottle gourd, puffed rice, spiced yoghurt, flavoured oil, fresh mango chutney*

V, GF

## Paniyaram

A breakfast staple across the country, these pan fried dumplings that are made with fermented lentil and rice batter are a South Indian classic. We use a local spice mix called gunpowder along with a beetroot, peanut and coconut chutney to make our version.

*Pan fried dumplings, trio of chutneys, gunpowder*

V, GF, DF, CN

## Shakarkandi, sweet & sour, ram ladoo

A post school time nostalgic street food from Northern India, charcoal roasted sweet potatoes that are tossed in a sweet, sour, spicy sauce and served steaming hot!

*Sweet potato carpaccio, aam panna, aromats, crispened lentil cake*

V, GF

## Crab & prawn thetcha, khakhra

Thetcha is a Maharashtrian home style chutney, made with roasted peanuts, chilli, garlic and used as an accompaniment with various staples. Our version is served with cured seafood on a crisp flaky cracker from Gujarat.

*Butter poached prawns, crab meat, thetcha, crisp cracker*

SF, CN





# SMALL PLATES

## Kesar tandoori prawns

Another dish that is a gift from the Mughals and is cooked in our charcoal clay oven or tandoor for that perfect char.

*Char grilled prawns, poached pear, cardamom*

SF

## Seafood seekh kebab 🌙

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.

*Prawn & fish, spice mix, lemon cream, strawberry reduction*

SF, GF, CN

## Chicken malai tikka, tender coconut

Another gift from the Mughal rule, a dish that is a classic and needs no introduction.

*Tender char roasted chicken morsels, yoghurt, cream & cashew marinade, tender coconut glaze*

NV, GF, CN

## Beef sukka 🌙

A Sukka literally means dry and it is a dish that comes from the Tulu community, settled in the Udupi region of Mangalore. These dishes are known for their heat as they are cooked with tempered curry leaves and dried red chillies.

*Angus beef morsels, potato jhurri bhaja (roesti), tamarind, eggplant chutney*

NV, GF

## Duck galawati kebab, ultra tawa paratha

Necessity is the mother of all inventions. The famous galawat kebabs were invented by chefs for their Nawab who had no teeth but couldn't imagine a meal without meat. This Awadhi delicacy is usually made with beef or mutton, but our version is done with duck.

*Minced smoked duck kebabs, milk & saffron flat bread, mint & yoghurt emulsion*

NV, CN

## Ros omlette

A Goan staple consisting of a thin omlette folded over the famous xacuti gravy.

*Egg omlette, xacuti sauce, Goan poi bread*

NV

## Bohri samosa, kadhi

East meets west in this take on two Indian Classics. The Bohri muslim community in Bengal is known for its keema samosas and in Rajasthan the Marwaris for the kadhi samosa, a dish comprising of a light yoghurt, turmeric and gram flour curry with a flaky samosa and lots of accompaniments.

*Beef samosa, kadhi, tamarind*

NV

## Kashmiri kabargah

Kashmir cuisine has two distinct styles, the pandits & the muslims. These mutton chops are crispy, juicy and subtle in flavour. They are cooked in milk and spices before being fried in rice flour and ghee. The muslim iteration is called Tabak Maaz

*Mutton chops, spiced milk, rice flour batter, almonds, mint*

NV, GF, CN

# BIG PLATES

## Kofta with date & cottage cheese

A meatball without the meat. India is known for multiple version of the kofta but made with vegetarians in mind. Our version consists of a date and cottage cheese dumpling simmered in a curry of mushroom.

*Cottage cheese & date stuffed potato dumplings, date & mushroom curry, pistachio*

V, CN

## Malabar spinach curry

A household recipe from Kerala that has travelled the world in many forms but is best served in a hearty, vegetarian version with coconut, spinach and root vegetables.

*Sweet potato, Malabar curry, crispy spinach*

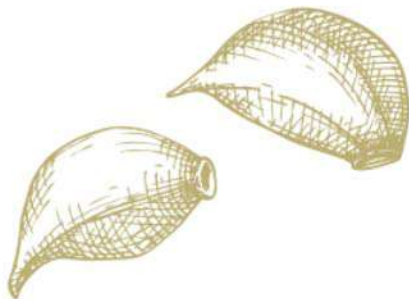
V, Ve, GF, DF

## Dal chawal

Each household in the country has their own version of this super food. Eaten when one is celebrating a special occasion or when feeling sick. This lentil curry served with rice and accompaniments is comfort in a bowl.

*Lentil curry, gondhoraj rice, aloo chokha, cherry tomato*

V, GF



## Kappa meen curry, tapioca

A famous traditional coastal fish curry preparation from Kerala that has tamarind and shallots, served with tapioca as the accompaniment.

*Freshwater fish, coconut & tamarind sauce, casava, steamed eggplant*

SF, GF, DF

## Safed maach, iddiappam

Our interpretation of a simple Northern Indian gravy that is made of yoghurt and fennel with a hint of mustard, served with a yoghurt poached cod fillet.

*Monk fish, fish skin cracker, sauteed spinach, rice flour iddiappam*

SF, GF

## Poda mangsho, lucchi (Bengali burnt mutton)

Kosha Mangsho is one of Bengals staple meat curries. Made with mutton, vegetables and mustard oil, our version is a unique take, where we char every ingredient to add an additional depth of flavour. Served with a pumpkin stew and puffed banana poori.

*Mutton curry, mustard, pumpkin stew, lucchi*

NV

## Wagyu beef jadoh

A rich and fragrant rice dish of the Khasi tribe of Meghalaya, their minimalistic take on the famous Indian biryanis. A mix of beef slices, coriander and mint cooked with rice, carrots and potatoes.

*Wagyu beef, basmati rice, pickled carrots, pomegranate*

NV, GF



# BIG PLATES

## Humaan lobster curry

This coastal Goan curry comes from the Hindu community that prefers to use the local fruit, kokum as a souring agent instead of vinegar which is preferred by the Catholics in the state.

*Lobster tail, coconut milk & kokum curry, beetroot millet, turnip chips*

SF, GF, CN

## Salli boti, caramel pulao

Most of the Parsee community in India are settled along the west coast of India and have developed a distinct cuisine which is influenced by Gujaratis, Maharashtrians, Iranians and to an extent Portuguese, who were in Goa. Their love for potatoes gave birth to Salli, a crispy thin potato stick. This accompaniment is a hero on its own but served on top of their goat curry makes this a dish worthy of its place on any menu.

*Slow cooked mutton, crispy potato sticks, onion, chilli, caramel pulao*

GF

## 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!

*Tandoor grilled chicken, tomato & cream gravy*

NV, GF, CN

## Mopla chicken biryani

A rice dish from the Mopla Muslim community of Kerala who can trace their ancestral roots to the Arabs. This is a slightly sweeter take on the traditional Indian biryani with the use of mint, pineapple & caramelised onions

*Biryani, onion raita*

NV, GF, CN

## Lemon chicken, mirchi paratha

Inspired from a small mom and pop shop that started in 1962 in Ludhiana, Punjab, this version of chicken skewers has a kick from the use of lemon, ginger and coriander stems in its marinade.

*Chicken skewers, lemon & coriander gravy, mirchi paratha*

NV

## Awadhi mutton biryani 🌙

The debate between which is the best version of biryani is a constant one in India. While the Hyderabad style made with all raw ingredients and ground spices is high on most lists, our version comes from the state of Uttar Pradesh and is a lot more aromatic than spicy.

*Mutton, whole spices, basmati rice, burrani raita*

GF



## SIDES

Dal makhani (v, gf)

Khatti dal (v, gf)

Aloo chauka (v)

Palak paneer(v, gf)

Baigan bharta (v, gf)

Paneer khurchan (v, gf)

Subz ki tehri (v)

Steamed rice (v, gf)

Raita(v, gf)

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## BREADS

Whole wheat - phulka, tandoori  
roti, lachcha paratha

Naan – plain, garlic, chilli

Kulcha – aloo, paneer

Gluten free - missi roti, ragi roti

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## Chefs Tasting Menu

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!

5 course

7 course

Our tasting menu can be paired with wine or cocktails.  
Please ask your server for more information.