

# 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!

**590**

Please ask your server for more information

**Atrangi**  
by RITU DALMIA



## CLASSICS

Dal makhni	<b>105</b>
Kaccha aam daal	<b>105</b>
Homestyle bhindi	<b>105</b>
Amchoori karela	<b>105</b>
Lehsooni palak paneer	<b>105</b>
Aloo jeera	<b>105</b>
Tadka dahi baingan	<b>105</b>
Rice- steamed, tehri, brown onion	<b>55</b>

## BREADS

Whole wheat - tandoori roti, laccha paratha	<b>25</b>
Naan- plain, garlic, chilli	<b>25</b>
Kulcha -aloo, paneer	<b>25</b>
Gluten free - missi roti, ragi roti -	<b>25</b>
Regional breads - lucchi, tingmo	<b>25</b>

## EXTRAS

Papad basket	<b>35</b>
White butter board	<b>35</b>

## 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 bhalla, 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 Tibetans 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

## Saoji lamb chops

The Saoji community, a group of Adivasi weavers from Central India who migrated to the Vidarbha region make handcrafted roasted spice blends that give this lamb its unique flavour.

Bread poha, saoji reduction  
**135**  
NV

## Lamb 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.

Lamb fat rawa dosa chips, buttermilk emulsion  
**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

## Rawa fish fry, fish thecha

Influenced by the Portuguese, this is another home staple in Goa, where fish is marinated & coated in semolina before being fried.

Charred eggplant, garlic pickle  
**135**  
SF

## 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

## Wagyu majlisi kebab

Born of the need to serve food to large congregations of people, the Lucknowi cooks preparing the food came up with the idea of majlisi kebab, a style, that is a mix between a kebab and pate and can be made before hand.

Fried onion, brown butter  
**165**  
NV, GF, CN



# BIG PLATES

## Paneer pasanda

The Kayasth community's culture and food reflects India's upper class finesse as they were the cooks for the Mughal emperors and got the finest ingredients to choose from. They gave equal importance to vegetarian delicacies as well as their penchant for mutton.

*Stuffed paneer, aromatic curry*

**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

A hearty Hyderabadi 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 & lentil curry, aromatics*

**145**

NV, 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!

*Tandoori chicken tikka, tomato & cream*

**145**

NV, GF, CN

## Macher kalia

This Bengali fish favourite traced its roots to Awadh when the Nawab Wajid Ali Shah was exiled to Metiaburuz in Kolkata. The Nawab, who settled there with his royal chefs, left his mark on Bengali cuisine as kaliya, a light mutton curry cooked in Lucknow, transformed into machher kaliya prepared with river fish.

*Fish bhaja, fresh mustard*

**160**

SF, 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, curry leaf & coconut*  
**160**  
SF, 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.

*Fresh mango & cherry tomato, berry vinegar*  
**165**  
SF, GF

## Bihari mutton, sattu 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

## Pistachio mutton korma

A lost Awadhi delicacy that was reintroduced to us by a local from Lucknow. This recipe has been passed down generations in her family and like she says “pista & meat are a match made in heaven”.

*Braised mutton, pistachio & saffron curry*  
**180**  
NV, CN, GF

## Duck mokul

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 hunted.

*Shredded confit duck, almonds*  
**165**  
NV, CN, GF

## 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

## Beef Bhuna, Aloo morich

With its origins in Bangladesh but widely made in Bengal & Orissa, this simple yet flavourful pan fried dish is lightly spiced but full of aromatics like ginger, garlic & cinnamon.

*Wagyu, black pepper, sunny side up*  
**275**  
NV, CE, GF



# DESSERTS

## Hot chocolate fudge

A childhood favourite from Nirula's. We've taken each element and added our own spin on it.

*Chocolate fudge, pressure cooker cake, cashew*

**85**

*V, CN*

## Shrikhand & khari

According to a popular legend, shrikhand was invented by travelling herders to carry their yoghurt easily while travelling overnight. They strained out its whey and added sugar to sweeten it.

*Burnt mango, mango vinegar powder, fresh mango*

**85**

*V*

## Filter kaapi caramel custard

Like any popular coffee, the South Indian filter coffee also has its own special equipment to brew it and has a bit of chicory for that unique taste.

*Filter coffee ice cream, cold brew, strawberry*

**85**

*CE, CN*

## Tapioca payasam, tender coconut

Payasam, a sweet dish made with rice, milk, and sugar, has a history spanning over 2,000 years in India. Its name literally translates to ambrosia.

*Rice milk and coconut ice cream, tapioca mousse*

**85**

*VE, GF, sugar free*

## Boondi Jalebi

The showstopper in this dessert is the sitaphal rabdi, a delicacy from the streets of Indore. Thickened sweetened milk cooked down with custard apple.

*Sitaphal rabdi, citrus*

**85**

*V*

## Bruleed bhapa doi

The Bengali's are known for their penchant for sweets & this version for the sweet yoghurt pudding is specially had during the time of the auspicious time of Durga pujo

*Steamed yoghurt, millet popcorn*

**85**

*V*

## Home made ice cream

Mishti doi

Berry & rabdi

Mango

Dark chocolate & sea salt

**75**

*V*

