

# 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

### 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*

V

### Chole bhature 🌶️

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

*Puffed bread, chickpea masala, pickled vegetables*

V

### Bhutte ki kees

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, charred lime, house spice, garlic chutney, lemon crumble*

V

### 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*

V, CN



### Aloo chilla chaat, dahi pakodi

A unique indulgence from Uttar Pradesh where they take day old gram flour crepes and turn it into a tasty chaat item. We've ofcourse put our own spin on it!

*Yoghurt, sev, pomegranate*

V

### Jholi samosa

Jholi is a traditional dish from the Kumaon region of Uttarakhand. It is a type of curry made with buttermilk, wheat or gram flour and spices. We're serving it up like the Marwari community do as a "kadhi samosa".

*Jakhiya, tamarind, chilli*

V

### Crab thetcha, khakhra

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

*Crab meat, spring onion, coriander, thetcha, crisp cracker*

SF, CN

### Rawa fried fish, bhapa begun

Taking inspiration from Goan and Portuguese cooking, this fish dish is marinated in a spice mix and then shallow fried with a semolina coating.

*Fried fish, gooseberry & raw mango chutney*

SF, GF, DF

## 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, CN, GF

### Mutton 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.

*Mince lamb, spice mix, fried onions, hazelnut*

NV, GF

### 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 bhuna

A recipe from the Muslim community of Bengal that is similar to the Hindu community's version called Kosha Mangsho. This one has a thick and robust sauce

*Angus beef morsels, crispy potato, eggplant chutney*

NV, GF

### Chicken bhujing

Originating in 1940's Virar this street food was originally made to be enjoyed over drinks. Today it's so popular that people from all over the state travel to eat this roasted chicken and potato dish with its unique spice marinade.

*Chicken skewers, crispy poha, fried potato*

NV, GF, DF

### Duck parcha, legra

Parcha kebab is a Lucknow speciality with its origins traced back to the Turks. Its fragrant and aromatic and pairing it with a breakfast staple crepe from the hills of Uttarakhand makes this a standout combination.

*Cherry chutney, pickled onion*

NV, CN

### 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*

NV, CN

### Junglee maas lamb chops

An ago 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*

NV, GF

## BIG PLATES

### Arbi ka salan

A famous chilli and peanut curry that is often enjoyed with biryanis in Hyderabad. We are letting this curry shine on its own here with some colocasia root.

*Chilli & peanut curry, baby eggplant, stuffed pepper*

V, CN, GF

### Pumpkin kofta, shaam savera

Shaam savera or dusk and dawn is a signature creation of renowned Chef Sanjeev Kapoor. It is very visually appealing as it has a dumpling stuffed with cottage cheese and it is served in an aromatic gravy.

*Pumpkin, green tomato, pistachio*

V, CN

### Dal chawal, parwal

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, govindbhog rice, potato, pointed gourd*

V, GF

### Ulli theeyal, mini idli

This delicacy from the state of Kerala is a labour of love! It gets its depth of flavour from roasting coconut and then turning it into a base for the curry along with onions and spices.

*Crispy spinach, rice cakes*

V, GF, DF, Ve

### Lyadar Tschaman

A common household dish for the Kashmiri Pandits, it literally translates to yellow cottage cheese. The gravy is creamy and made with a pinch of turmeric.

*Cottage cheese, radish slaw, walnut, lotus stem, khameeri roti*

V, CN, GF

### Kappa meen curry, idiyappam

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

*Sea bass, elephant foot yam*

SF, GF, DF

### Poda mangsho, lucchi (Bengali burnt mutton)

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

*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, carrots, potatoes, coriander, bone marrow, black pepper, confit onion*

NV, GF

## BIG PLATES

### Daab chingri, vermicelli

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.

*Tender coconut, prawns, rice noodles*

SF, GF, DF

### Lamb fat dosa

A dish that is a comfort food for anyone from the south, we've made this fan favourite extra indulgent with lamb fat for that oomph factor to a humble dosa.

*Paya sambar, chutney, mutton sukka*

NV, GF, DF

### 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

### Kedgeree

A British adaptation of the Indian "khichdi", it has flavoured rice with smoked fish and is generally eaten at breakfast! Our version includes smoked fish and calamari.

*Sea bass, calamari, pickled quail egg*

SF, CE, GF, DF

### Ross omlette

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

*Omlette, xacuti gravy, homemade pao, pulled chicken*

NV, CE

### Malvani chicken, sombti vada

A coastal dish from the Konkan belt of Maharashtra. The people of that region use a masala that is a popular spice mix used in the region and adds a unique flavour to the base of the dish

*Black garlic, coriander*

NV

### Lobster recheado, steamed pao

Recheado means stuffing in Portuguese and this marinade is said to have been invented due to the absence of refrigerators in the 16th century! Having a lot of vinegar in the spice mix ensures that it retains its quality and acts as a preservative.

*Cinnamon, chilli*

SF

### 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 for the state of Uttar Pradesh and is a lot more aromatic than spicy.

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

NV

### 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.

*Chicken, whole spices, gobindbhog rice, potato, sweet potato, egg*

NV, CE, GF

V – vegetarian, GF – gluten free, DF – dairy free, Ve – vegan, NV – non vegetarian, SF – seafood, CN – contains nuts

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge & 5% VAT

# 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

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## CLASSICS

Dal makhani (v, gf)  
Kaccha aam dal (v, gf)  
Homestyle bhindi (v, gf)  
Palak paneer (v, gf)  
Amchoori karela (v, gf)  
Aloo Atrangi (v, gf)  
Brown onion rice (v, gf)

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## BREADS

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

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## EXTRAS

Papad basket  
White butter board

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