

Atrangi

by RITU DALMIA

DESSERTS

Hot chocolate fudge

A childhood favourite from Nirula's, an ago old Indian ice cream parlour. We've taken each element and added our own spin on it.

Homemade ice cream, nuts, chocolate fudge, pressure cooker cake

V, CN

Mango milkcake

In India mango season is like a festival on its own! Summers are known for an abundance of mango flavoured desserts and this is our ode to the King of fruits.

Milkcake, fresh mango gel, homemade mango ice cream

V, CN

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.

Coffee cream custard, sable crumble, hazelnut & dark chocolate ganache

CE, CN

Bruleed bhapa doi, citrus & berries

The Bengali's are known for their penchant for sweets and this version of a steamed yoghurt pudding is specially had during the auspicious time of Durga Pujo!

Steamed yoghurt, citrus, berries

V

Atta ka halwa

A simple yet mouthwatering dessert. It's made by people on special occasions and also popularly made in the sikh temple as an offering. This is our ode to the whole wheat pudding.

Wheat flour, clarified butter, nuts

V, CN

Doodh jalebi

A dessert that is a favourite amongst the old and young. It can be found all over the world like Egypt, Iran, Turkey and other countries under different names. Fermented batter is fried and then soaked in a saffron sugar syrup. It's eaten hot and served with rabri.

Jalebi, reduced milk

V, CN

Fruit lolly

A popular street side treat that every Indian enjoys to beat the summer heat. Made of shaved ice and flavoured syrups, we've put our own spin on it by adding fruits and making a healthier version.

Strawberry popsicle, fresh fruits, coconut glaze

Ve, GF, DF

