

Atrangi

by RITU DALMIA



Welcome to Atrangi!

This is where we pay homage to 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

45

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

60

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

45

V, GF

Potato samosa, kadhi

In Rajasthan the Marwari community is known for the kadhi samosa, a dish comprising of a light yoghurt, turmeric and gram flour curry with a flaky samosa and lots of accompaniments.

Potato samosa, kadhi, tamarind chutney

45

V

GRAB & GO

Goan cutlet bread

Considered a must have street food from Goa that locals relish and tourists are now raving about.

*Semolina coated marinated **beef or chicken**, served in our house made sour dough bread, pickled red cabbage, Goan "roast" gravy*

75

NV

Bombay toastie

This hearty sandwich was the result of the boom of the textile industry in Bombay. They became so famous that you can find them even today.

Beetroot, potato, onion, peppers, green chutney, cheese, banana chips

75

V

Vada pao

A famous street food item invented in the 1960's from Bombay that can be eaten at any time of the day and is also fondly referred to as the "Bombay burger".

Homemade bread, potato fritters, mint chutney, garlic powder, banana chips

45

V



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

FROM THE TANDOOR

Paneer peeli mirch tikka

A colourful and much milder yellow chilli is sweeter and a lot less pungent. It makes the unique flavour in this dish stand out.

Char roasted cottage cheese chunks in a yellow chilli and yoghurt marinade

60
V, CN

Tandoori aloo Atrangi

Our team has taken inspiration from the frontier style stuffed aloo.

Potatoes stuffed with cottage cheese & pepper, char roasted in the tandoor

60
V, CN

Chicken malai tikka

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

75
NV, CN, GF

Sarso mutton boti

Inspired by Awadhi cuisine, the meat is marinated in mustard oil for twenty four hours. This gives a deep flavour and melt in the mouth texture.

Char grilled morsels of overnight marinated meat

85
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.

Mince lamb, spice mix

85
NV, CN

Fish ajwani tikka

Punjab has a lot of delicacies to pick from, this fish tikka is so famous today that it is relished all over India as it's so juicy and tender. Marinated fish chunks are cooked in our charcoal clay oven for that perfect char.

Char roasted fish chunks

90
SF, CN



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MAINS

Paneer pasanda

The Mughals influenced Indian cuisine vastly. "Pasanda" literally translates to favourite and was first made with meat but it was so popular that they had to make a vegetarian version too.

*Stuffed cottage cheese cubes, creamy tomato
gravy*
75
V, CN

Dal makhani

A dish that no menu is complete without. This classic lentil Punjabi dish was actually invented to complement butter chicken!

Lentils cooked with cream & milk
75
V

Khatti dal

A Hyderabadi staple that's made with yellow lentils and tamarind to give the dish a bit of sourness.

Yellow lentils, tamarind & red chilli tempering
75
V

Homestyle bhindi

Okra or ladyfinger is one vegetable that's eaten in every household in different ways. We've taken the most simplistic and tasty version for our menu!

Ladyfinger, tomato, onion, spices
75
V

Kashmiri dum aloo

There are multiple version of dum aloo in India, this one is a traditional Kashmiri pandits recipe.

Baby potatoes, yoghurt & tomato gravy
75
V, CN

Salli boti

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*
120
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!

Tandoor grilled chicken, tomato & cream gravy
140
NV, GF, CN

Poda mangsho (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.

Mutton curry, mustard
120
NV

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MAINS

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, pineapple raita

100

NV, GF, CN

Moilee

A famous Kerala style fish curry that is a mild coconut-based stew.

Curry, spinach chips, choice of

Fish

Prawns

Scallops

100 / 120 / 140

SF, DF, GF

Awadhi mutton biryani 🌙

The debate between which is the best version of biryani is a constant one in India. While the Hyderabadi 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

120

GF

Beef bhuna

A Bengali Muslim and Bangladeshi cooking technique where all the ingredients are cooked for a long period of time over a slow flame for a robust flavour.

Beef cubes, roasted spices & masala

120

NV

RICE

Caramel pulao

40

Subz ki tehri

40

BREADS

Whole wheat - phulka, tandoori roti, tawa paratha

25

Naan - plain, garlic, chilli

25

Kulcha - aloo, paneer

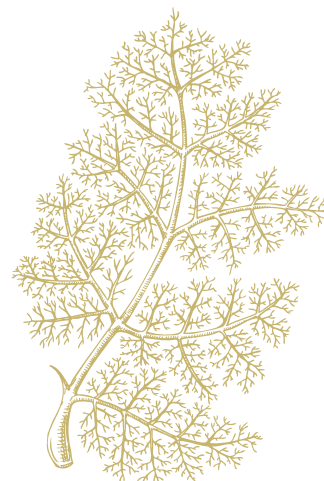
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Lucchi

25

Matar kachori

25



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DESSERTS

Serradura

One of Goa's most popular desserts, serradura means sawdust in Portuguese and is similar to a trifle and is layered with cream, custard and crumbled biscuits.

*Homemade biscuit dust, condensed milk
mousse*

65

V

Chena payas

The Bengal region in India is known for its penchant for sweets. No auspicious occasion or festival is complete without an array of handmade sweets and desserts. This is a classic, made with small cottage cheese balls cooked in cardamom and saffron flavoured milk.

Milk soaked cheese balls, saffron, pistachios

65

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. It makes a strong, earthy and smoky coffee that lends itself perfectly to this dessert.

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

65

CE, CN

Jalebi, rabri

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

65

V

Fruit custard, pistachio gelato

A dessert that can be made at the drop of a hat. This simple dish has been eaten by generations of Indians growing up in their homes.

Seasonal fruit, custard, gelato

65

V, CN



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