



Chaat चटोरे

Natraj Dahi Bhalla 299

A perfect balance of spicy, sweet, and tangy flavors! Crispy lentil balls soaked in thick yogurt and topped with tamarind, mint, and coriander chutney

Quinoa Golgappa [अ] 299

Golgappa with quinoa and watermelon shaves, pomegranate seeds, spicy chilli guava and jaljeera water

Purani Dilli Papdi Chaat 329

Crispy papdi, boiled potato, pomegranate, ginger & imli chutney, Spicy green chutney topped with crispy sev

Palak & Kale Patta Chaat [अ] 329

Crispy baby spinach & Kale leaves, flavored and sweetened yoghurt, Imli chutney, sprinkled with house spice mix

Jodhpuri Raj Kachori 329

Classic kachori, sweetened yoghurt, smoked date chutney

Low कैलोरी/ऊष्मांक Salad/ सलाद

Garden Green Salad 199

A refreshing mix of fresh cucumber, tomato, and onion, flavored with a tangy dressing made with lemon juice, mint, and spices

Caesar Salad 299/329 Veg/ Chicken

Minty tandoori seasoning, house seasoning, iceberg Lettuce, Roasted garlic, sundried tomatoes and, masala crouton

Quinoa & Beets 329 (Ask for Vegan option)

Organic quinoa, Diced Beetroots, goat cheese, rocket leaves and honey mustard dressing with kalonji

▲ Tandoori Chicken Chaat 329

Juicy and flavorful tandoori chicken with crispy bread and a tangy, spicy chaat masala. Topped with fresh cilantro and mint



Soups/Shorba शोरबा

Roast Tomato & Fresh Basil Soup 269

(Ask for Vegan option)

Roasted tomato and garlic puree with crushed fresh basil leaves

Green Goddess Rasam 279 (Ask for Vegan variant)

flavorful soup made with Coriander, spinach, tamarind, Sesame oil and herbs

Manchow Soup 269/279 Veg/ Chicken

A popular Chinese-inspired Soup with spicy and tangy flavor made with assorted Asian vegetables served with crispy noodles

Hot & Sour Soup 269/279 Veg/ Chicken

Indo-Chinese Soup that combining a spicy, sour broth with mushrooms, Paneer and fine chopped vegetables

▲ Murgh Badami Shorba 279

A rich and creamy chicken stock made with tender chicken pieces cooked in a velvety almond-based gravy

VEGAN [V] | SIGNATURE [अ]

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SMALL PLATES/ Appetizers छोटी प्लेट

Yam & Mushroom Ki Galouti 469 (Ask for Vegan variant)

Blend of smoked Yam and mushrooms with Awadh spices, served over varqi parantha and accompanied with tangy mint chutney & truffle cream

Ricotta Dahi Ke Kebab [अ] 499

Delicious Hung Curd & Ricotta Cheese-based patties, infused with herbs and spices. Perfectly crispy on the outside and soft on the inside

Beetroot Shikampuri Kebab 469

A beetroot patty stuffed with goat cheese and spicy filling, pistachio crust served with mint chutney

Edamame Veg Seekh Kebab [अ] 469

Skewered mince of Edamame Beans, French beans, Broccoli, Apples, Truffle mushroom oil and flavored with a blend of Indian spices

Tandoori Broccoli 479

Broccoli florets marinated in hung curd, sour cream and tandoori seasoning, served with shaved almonds

Makhani Paneer Tikka 549

Chunks of Cottage cheese marinated in hung curd and tandoori seasoning, glazed with butter and served with mint chutney

Kurkuri Paneer Papdi 499

pad coated crispy masala paneer fingers, served with Mint Mayo

Soya Malai Chaap 499

Soya chaap chunks marinated in a creamy, rich and flavorful blend of cashews, cream, and spices. Served with mint chutney

Stuffed Tandoori Soya Chaap 499

Soya chaap chunks marinated with tandoori masala, and stuffed with vegetables and nuts

Cheesy Mushroom Spring rolls 499

Julienne assorted peppers, cheese with mushrooms and herbs, wrapped in puff pastry and deep fried. served hot with chilli garlic sauce

Vegetable Manchurian Dry 499

Popular Indian-Chinese dish made of crispy mixed vegetable balls in a spicy, savory sauce

Honey Chilli Pops 429

Crispy fried potato pops tossed in a sweet and spicy honey chilli sauce

Khao Suey Mushroom 449 (Ask for Vegan option)

Whole mushrooms tossed in coconut-based Burmese Khao Suey, topped with chilli garlic oil

Tangra Chilli Paneer 499

Stir-fried chunks of Cottage Cheese tossed in a spicy sauce

Mixed Bruschetta Platter 499

Herb toasted bread topped with vegetables, fresh tomatoes, basil, and olive oil

▲ Black Garlic Chicken Tikka [अ] 649

Grilled chicken pieces, marinated in aged black garlic, hung curd and spices

▲ Anardana Chicken Tikka 599

Grilled chicken pieces, marinated in hung curd, Kashmiri Chili and spices

▲ Murgh Malai Tikka 569

Grilled, creamy and tender chicken pieces, marinating in Hung curd, cream, cardamom and indian spices

▲ Bhatti Ka Murgh 499/629 Half/Full

Khanabadosh style grilled chicken marinated in yellow chilli, hung curd & Indian Spices

▲ Chotemiyan Seekh Kebab 669

Grilled mutton skewers, marinated in Persian spice blend, green chillies & garlic

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appetizer

- ▲ **Lamb Galouti** 649
Melt-in-your-mouth texture minced lamb patties, mixed with spices and herbs, grilling on tawa, served on Varqi Parantha
- ▲ **Awadhi Fish Tikka** 649
Grilled Fish fillet, marinated in hung curd, mustard oil, lemon juice, and coarse homemade spices
- ▲ **Fish Amritsari** 599
Crispy and golden fried Fish fillets marinated in gram flour batter and a blend of spices, served with mint chutney
- ▲ **Tandoori Butter Chicken wings [अ]** 599
Chicken wings marinated in tandoori seasoning, served with butter glaze
- ▲ **Tangra Chilli Chicken** 599
Stir-fred chunks of chicken tossed in a spicy sauce
- ▲ **Drums of Heaven** 519
Crispy fried Chicken wings lollipop style, tossed in chilli garlic sauce
- ▲ **Korean Spicy Chicken** 499
Chicken wings tossed in spicy sian sauce
- ▲ **Crispy Fried Chilli Basil Fish** 599
savoury and crispy fried fish fillets, tossed with chopped basil and chili sauce, served as an asian appetizer



DILLI WALE MOMOS वाले मोमोज दिल्ली

(Steam / Fried / Tandoori)

- ▲ **Mixed vegetable Momos** 349/399/399
Dumplings filled with a flavorful blend of assorted vegetables and served with spicy dipping sauce
- ▲ **Peri Peri Paneer Momos** 349/399/399
Dumplings filled with cottage cheese in peri peri spice blend and served with a spicy dipping sauce
- ▲ **Spicy Chicken Momos** 399/419/429
Dumplings filled with a chicken morsels, chilli & garlic mixed with house spice blend and served with a spicy dipping sauce
- ▲ **Fiery Chicken Tikka Momos** 399/419/429
Dumplings filled with minced chicken in tandoor seasoning, chopped sundried tomatoes, served with a spicy dipping sauce

Sharing Bhare-Bhare platters

(Zyada Hai to behtar Hai)

- ▲ **London Fish & Chips** 699
Classic British dish made of battered and fried fish served with crispy fries and herbed garlic bread
- ▲ **Grilled Chicken with Mushroom Sauce** 699
Juicy and flavorful grilled chicken topped with a rich and creamy mushroom sauce and sauteed assorted vegetables
- ▲ **Grilled Fish with Lemon Butter Sauce** 749
Juicy, flaky fish seasoned with herbs and spices and topped with a tangy lemon butter sauce, served with sauteed assorted vegetables
- ▲ **Cottage Cheese Sizzler** 699
Grilled, marinated cottage cheese served on a sizzling platter with vegetables, mexican rice, potato wedges and a tangy ranchero sauce
- ▲ **Grilled Chicken Sizzler** 799
Grilled, marinated chicken served on a sizzling platter with vegetables, mexican rice, potato wedges and a tangy ranchero sauce
- ▲ **Dilli ke khas Momos Platter Veg / Non veg** 699 / 799
Four pieces each of Steam, fried and tandoori momos

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Bhara- Bhara Veg Kebab Platters 1099

Medley of Ricotta Dahi kebab, Edmame seekh kebab, Makhani Paneer tikka, Yum & Mushroom Galouti

▲ **Gabber Singh Non-Veg Platter** 1199

Black Garlic Chicken Tikka, Anardana Chicken Tikka, Chotemiyan Seekh kebab, Awadhi fish tikka

Lebanese Mezze Platter Vegetarian 999

Char-grilled paneer Tikka, falafal kebabs, hummus, baba ganoush, tzatziki Dip, Lebanese pickle & Pita bread

▲ **Lebanese Mezze Platter Non- Vegetarian** 1099

Char-grilled paneer Tikka, falafal kebabs, hummus, baba ganoush, tzatziki Dip, Lebanese pickle & Pita bread

Pizzas/ पिज्जा

Rustic Margherita pizza 529

Classic pizza of Naples with Cherry tomatoes, mozzarella & fresh basil

Ortolana garden Pizza 529

Sliced mushrooms and courgettes, julienne peppers, cherry tomatoes, red onions with mozzarella cheese

Makhani Paneer Tikka pizza 529

Makhni Paneer tikka cubes, julienne Bell peppers and Onions with mozzarella cheese

▲ **Tandoori Chicken Pizza** 529

Tandoori Chicken, Onions, coriander with mozzarella cheese

▲ **BBQ Chicken Pizza** 529

Diced Chicken in Barbeque sauce, sliced mushrooms, with mozzarella cheese

PASTA BOWL & RISOTTO/ पास्ता

Penne Arrabbiata 479/529 Veg/Chicken

Pasta cooked in red sauce made with tomatoes, assorted vegetables, olive oil, garlic, and red chili peppers with parmesan cheese

Penne Alfredo 479/529

Pasta tossed in Bechamel sauce made with sauteed mushroom, olive oil, with parmesan cheese

Penne Rose Sauce 479/529

Pasta tossed in cream cheese and arrabbiata sauce with assorted vegetables

Penne creamy Pesto 479/529

Pasta tossed in Bechamel and pesto sauce, assorted vegetables & olive oil

FRYUPS/NIBBLES/ CHAKHNA चखना

Plain salted fries / 199

Peri Peri Fries

Garlic Potato Wedges 229

Nachos & Salsa 249

Plain/Cheesy Garlic Bread 279

Assorted Papad Basket 299

Large Plate Indian Curry करी

Anardana Shahi Paneer 549

Cottage cheese chunks cooked with rich tomato and cashew nut gravy

Lehsooni Palak Paneer 549

Wilted spinach, cottage cheese chunks with burnt garlic

Anardana Malai Kofta [अ] 579

Stuffed Cottage cheese dumplings cooked in smooth velvet gravy

Paneer Tikka Butter Masala / Paneer Lababdar 579

Grilled Cottage Cheese chunks cooked in chopped masala gravy

Nizami Diwani Handi 529

Assorted handpicked vegetables simmered into chef special Handi masala

Mushroom Hara Pyaaz Masala 529

Mushroom & scallions cooked in masala gravy

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Pasta & pizza

- Tandoori Soya Chaap Masala** 549
(Ask for Vegan option)
Soya Chaap chunks cooked in masala gravy
- Anardana Chana Masala** 469
(Ask for Vegan option)
Indian Chickpeas cooked in Indian spices & dried pomegranate seeds
- ▲ **Kukkad Ambala** 629
Spicy and flavourful Indian dish made with tender chicken with bone in a rich, aromatic tomato-based sauce with a blend of spices
- ▲ **Anardana Special Butter Chicken [अ]** 649
Boneless chicken cooked in rich tomato gravy with cream, cashew nut paste, dollop of butter, and fenugreek
- ▲ **Chicken Tikka Lababdar** 599
Chargrilled Chicken tikka cooked in onion tomato gravy with Indian spices
- ▲ **Chicken Changezi** 629
Roasted boneless Chicken cooked in rich gravy with cream, ginger garlic paste, tomatoes and chef special blended spices
- ▲ **Royal Kipti Murgh** 599
Chargrilled Chicken tikka egg roll with cashew and Makhni gravy on one side, and spinach gravy on the other side
- ▲ **Mutton Rogan Josh** 659
A traditional Kashmiri style mutton dish
- ▲ **Anardana Mutton Curry [अ]** 699
Smoked mutton, pomegranate seeds, tomato gravy



Daal/ दाल

- Dal Makhani [अ]** 549
Black & Urad Lentils simmered in creamy gravy sauteed with tomatoes-onions and mild spices
- Punjabi Dal Tadka** 499
(Ask fo Vegan option)
Yellow lentils flavoured with cumin, onions and tomato

LARGE BOWLS & PLATES चायनीज़

- Assorted Vegetables In Hot garlic Sauce** 449
Assorted Garden Vegetables wok-tossed in hot Garlic Sauce
- Thai Green Curry** 499
A delightful balance of sweet and spicy flavors, with the goodness of crisp, colorful vegetables, lemongrass, Thai chilli paste and creamy coconut milk
- Cottage Cheese In Soy Chilli Sauce (Chilli Paneer)** 499
Cottage Cheese Chunks wok-tossed with assorted Pepper & soya chilli sauce
- ▲ **Chicken In Hot Garlic Sauce** 529
Chicken Chunks & Assorted Vegetables wok-tossed in hot Garlic Sauce

- ▲ **Chicken In Black Pepper** 529
Chicken thigh chunks & Assorted Vegetables wok-tossed in Black pepper sauce
- ▲ **Thai Chicken Red Curry** 529
A delightful balance of sweet and spicy flavors, with the goodness of bite sized chicken, lemongrass, Thai chilli paste and creamy coconut milk
- ▲ **Sliced fish in Black bean sauce** 549
Crispy fried fish wok-tossed in fermented black beans sauce

ASIAN NOODLES/ FRIED RICE नूडल्स

- Veg/Chicken
- Hakka Noodles** 369|399
Stir Fried Noodles with assorted Vegetables & Soy Sauce
- Chili Garlic Noodles** 369|399
Wok Tossed Noodles with assorted Vegetables & chili Garlic
- Asian Fried Rice** 349|399
Boiled rice, stir-fried in a wok with assorted vegetables and in Schezwan Sauce

Please allow 15 minutes for main course to be served as we make everything from scratch here in our kitchen, Good food actually takes time!

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BIRYANI / RAITA

बिरयानी

Steamed Rice / Jeera Rice 279

▲ Dum Biryani 449/549/649

(Veg/Chicken/Mutton)

Long grain basmati cooked on
Dum with desire ingredients
served with Burani Raita &
Hyderabadi Salan

Raita 199

Boondi, Mixed Vegetable,
Garlic, Pineapple

Breads/रोटी

Cheese Naan 119
Cheese stuffed Naan

Plain Naan/ 99/109/119

Butter Naan/
Garlic coriander Naan

Fine flour bread cooked in
tandoor

Tandoori Roti/ 79/89/99

Buttered Roti/
Multigrain Roti

Whole Wheat flour bread
cooked in Tandoor

Missi Roti 99

Gram flour and wheat flour
kneaded with herbs and
cooked in tandoor

Laccha Parantha/ 99/109/109

Pudina Parantha/
Hari Mirch paratha

Multi layered wheat flour
Bread with mint powder

Multigrain Laccha Parantha 119

Mix multigrain flour bread

Bharwan Kulcha 119

Choose from Potatoes, Paneer
or Mixed

Kandhari Naan 129

Fine flour bread stuffed
with dry fruit, coconut &
topped with butter

Mithai/ मिठाई

Banoffee Pie 349

Sliced banana topped with cookie
crumble and condensed toffee sauce

Ghewar Cheese cake [अ] 349

Sliced banana topped with cookie
crumble and condensed toffee sauce

Double Ka Mitha [अ] 349

Crispy bread, Rasmalai, sweet
mallo

Chocolate Brownie Sizzler 499

Warm and gooey chocolate dessert
made with a rich, fudgy brownie,
topped with ice cream, whipped
cream, and drizzled with chocolate
sauce

Assorted Kulfi 299

Gulab Jamun 249

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dessert