

345



Purani Dilli Papdi Chaat 425

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

Palak & Kale Patta Chaat [अ] 425

Crispy baby spinach & kale leaves, flavoured & sweetened yoghurt, imli chutney, sprinkled with house spice mix

Jodhpuri Raj Kachori 425

Classic kachori, sweetened yoghurt, apple wood smoked chutney, date

Quinoa Golgappa [अ] 425

Golgappa with quinoa, pomegranate seeds, spicy chilli guava & jaljeera water

Low कैलोरी/ ऊष्मांक Salad/ सलाद

Quinoa & Beets 465 Signature (Ask for Vegan)

Organic quinoa, diced beetroots, goat cheese, rocket leaves & honey mustard dressing with kalonji

Avocado, Kale, Pinto 465 beans, multigrain seed (Ask for Vegan)

Avocado, kale leaves, pinto beans, multigrain seeds with lime dressing

Chicken Caesar Salad 495

Minty tandoori chicken, house seasoning, iceberg lettuce, roasted garlic, sundried tomatoes & masala crouton

Soups/Shorba शोरबा

Creamy Chestnut Broth

Bouquet garni of herbs, vegetable stock, stone flower & pureed chestnut

Roasted Tomato & Fresh 345 Basil Soup

(Ask for Vegan)

Roasted tomato & garlic puree with crushed fresh basil

Green Goddess Rasam 345 (Ask for Vegan)

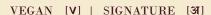
Flavourful soup made with coriander, spinach, tamarind, sesame oil & Indian herbs

▲Murgh Badami Shorba 375

A rich & creamy chicken stock made with tender chicken pieces cooked in a velvety almond based broth

Manchow Soup 345/375Veg/Chicken

A popular Chinese inspired soup with spicy & tangy flavor made with assorted Asian vegetables served with crispy noodle

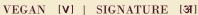


Kindly inform your server of any allergies or dietary restrictions

*Goods and Service Tax is applicable on all prices, we levy 10% optional service charge.



SMALL PLATES/ Appetizers छोटी प्लेट		Soya Malai Chaap Soya chaap chunks marinated in a	595	▲ Tangra Chilli Chicken Stir fried chunks of chicken tossed
Cigar Mushroom Cheese Roll Julienne assorted peppers, mushroon	595	creamy, rich & flavourful blend of cashews, cream & spices, served with mint chutney		in a spicy sauce Drums Of Heaven
cheese & herbs, wrapped in puff pastry & deep fried, served hot with	п,	Khao Suey Mushroom (Ask for Vegan)	595	Crispy fried chicken wings lollipop style, tossed in chilli garlic sauce
chilli garlic sauce Edamame Seekh Kebab (Ask for Vegan)	625	Whole mushroom tossed in coconut based burmese khao suey, topped with chilli garlic oil		▲ Black Garlic Chicken Tikka Char- grilled chicken pieces marinated with aged garlic, hung curd & spices
Skewered mince of edamame beans, french beans, broccoli, apples, truffle mushroom oil & flavoured with a blend of Indian spices	e	Tangra Chilli Paneer Stir fried chunks of cottage cheese tossed in a spicy sauce	615	▲ Anardana Chicken Tikka Char-grilled chicken pieces marinated in hung curd, kashmiri chilli & spices
Yam & Mushroom Ki Galouti Kebab (Ask for Vegan)	595	Ricotta Dahi Ke Kebab [3] Delicious hung curd & ricotta cheese based patties, infused with herbs & spices. Perfectly crisp on outside & soft on inside	645	▲ Murgh Malai Tikka Char-grilled yet creamy & tender chicken pieces marinated in hung curd, cream, cardamom & Indian spices
Blend of smoked yam & mushrooms with Awadh spices, served over varqi parantha		Ajwaini Paneer Tikka Paneer chunks marinated with	645	▲ Bhatti Ka Murgh Half Khanabadosh style char-grilled chicken marinated with yellow chilli, hung
Reetroot Shikampuri Kebab A beetroot patty stuffed with & spicy filling, pistachio crust	595	Indian spices, grilled in tandoor Makhani Paneer Tikka Chunks of cottage cheese marinated in hung curd & tandoori seasoning,	645	curd & Indian Spices A Fish Amritsari Crispy & golden fried fish fillets marinated in gram flour batter & a
Tandoori Broccoli (Ask for Vegan) Broccoli florets marinated in hung curd, sour cream & tandoori seasonir served with shaved almonds	595	glazed with butter & served with mint chutney		blend of spices, served with mint chutney Crispy Fried Chilli Basil Fish Savoury & crispy fried fish chunks tossed with chopped basil & chilli sauce



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645

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725

725

725

725

▲ Chotemiyan Seekh Kebab Char-grilled mutton skewers, mixed with Persian spice mix, green chilli, garlic	775		▲ Salli Chicken With 725 Maska Pao
▲ Lamb Galouti Melt in mouth texture minced lamb patties, mixed with spices & herbs, grilled on tawa, served on varqi paratha	775	Fiery Chicken Tikka 465 Momos	Parsi style chicken, crispy potato, ragi chips served with maska pao & Chef special jalapeno ketchup Chelo Kebab 755
Awadhi Fish Tikka Char-grilled fish fillet, marinated with hung curd, mustard oil, lemon juice & coarse homemade spices	995	Dumplings filled with chicken in tandoori seasoning, chopped sundried tomatoes & served with spicy dipping sauce Sharing Bhare-	Platter Non-Veg An Iranian dish consisting of Lamb minced seekh kebab, steamed rice with saffron (Celow), sunny side up egg & side salad
A Lamb Burra Kebab [到] Char-grilled lamb chops infused with Anar Ras, malt vinegar & exotic spices DILLI WALE MOMOS (Steamed / Fried / Tandoori)	795	Bhare platters Bhara- Bhara Veg 1525 Kebab Platters Medley of ricotta dahi kebab, edamame seekh kebab, makhani	Lebanese Mezze Platter Vegetarian Char-grilled paneer tikka, falafel, hummus, baba ghanoush, tzatziki dip, Lebanese pickle & pita bread
Mixed Vegetable Momos Dumplings filled with a flavourful blend of assorted vegetables & served with spicy dipping sauce	425	paneer tikka, yam & mushroom galouti Gabber Singh Non- Vegetarian Platter Black garlic chicken tikka, anardana chicken tikka, chotemiyan seekh kebab, awadhi fish tikka	▲ Lebanese Me33e Platter 1295 Non Veg Char-grilled chicken tikka, chello kebabs, hummus, baba ghanoush, Tzatziki dip, Lebanese pickle & pita bread
Peri Peri Paneer Momos Dumplings filled with cottage cheese in peri peri blend & served with spicy dipping sauce	445	Dilli Ke Khas Momos 875/975 Platter Veg/Non-Veg Three pieces each of steamed, fried & tandoori momos	
Spicy Chicken Momos Dumpling filled with spicy chicken,	465	Pepper Mushroom Fry 645 with Maska Pao	

Sliced mushroom with a dash of

kerala pepper, roasted coconut, crispy onions & ragi chips served with maska pao & Chef special jalapeno ketchup

chilli & garlic mixed with house spice

blend & served with spicy dipping sauce

Piʒʒas/पिज्जा

Rustic Margherita Classic pizza of naples with cherry tomato, mozzarella cheese & fresh basil	575
Ortolana Garden Pi33a Sliced mushrooms & courgettes, julienne peppers, cherry tomatoes, red onions with mozzarella cheese	585
Makhani Paneer Tikka Pi33a Makhani paneer tikka cubes, julienne bell peppers & onions with mozzarella ch	625
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Chicken & Jalapeno Pizza 645 Diced peppery chicken, jalapenos, cherry tomato with mozzarella cheese

▲ BBQ Chicken Pi33a 645 Diced chicken in barbeque sauce, sliced mushrooms with mozzarella cheese

PASTA

Veg/Chicken
Penne Arrabbiata 525/565
Pasta cooked in red sauce made

Pasta cooked in red sauce made with tomatoes, assorted vegetables, olive oil, garlic, red chilli & bell peppers with parmesan cheese

Penne Alfredo 525/565

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

Penne Rose Sauce 525/565

Pasta tossed in cream cheese & arrabbiata sauce with assorted vegetables

Truffle Mushroom 625 Risotto

Creamy arborio rice with mushrooms, finished with parmesan cheese, served with Truffle oil

Fryups/Nibbles/ Chakhna चखना

Plain Salted Fries /Peri Peri Fries	215
Nachos & Salsa	265
Plain Garlic Bread	265
Cheese Garlic Bread	285
Assorted Papad Basket	295

Large Plate Indian Curry

Anardaan Malai Kofta [3] 635 Stuffed cottage cheese dumpling cooked in smooth rich gravy

Anardana Shahi Paneer	63
Cottage cheese chunks cooked with	
rich tomato & cashew nut gravy	

Paneer Tikka Butter 635 Masala

Grilled cottage cheese chunks cooked in chop masala gravy

Lehsooni Palak Paneer 635 Wilted spinach, cottage cheese chunks with burnt garlic

Nizami Diwani Handi 595
Assorted handpicked vegetable
simmered into chef special handi masala

Mushroom Hara Pyaaz 595 Masala

Mushroom & scallions cooked with masala gravy

Tandoori Soya Chaap 595 Masala

(Ask for Vegan option)

Soya chaap cooked in masala gravy

Anardana Chana Masala 595 (Ask for Vegan option)

Chickpeas cooked in Indian spices & dried pomegranate seeds

ANARDANA SPECIAL 725 Butter Chicken

Boneless chicken cooked in rich tomato gravy with cream, cashew nut paste, dollop of butter & fenugreek powder

▲ Chicken Tikka Lababdar 725 Char-grilled chicken cooked in onion tomato gravy with Indian spices

Chicken Changezi 725 Roasted boneless chicken cooked in rich gravy with cream, ginger garlic paste, tomatoes & chef special blended spices

A Royal Kipti Murgh 695 Char-grilled chicken tikka, egg roll with cashew & makhani gravy on one side & spinach gravy on the other side

Awadhi Nalli Nihari	775
Heritage Mughlai delicacy where	
lamb shanks cooked with selected	
spices on slow heat to reach the	
level of perfection	

Mutton Rogan Josh 725

A traditional Kashmiri style mutton dish





Dal/ दाल

Dal Makhani [到] 615 Black urad lentils simmered in creamy gravy sauteed with tommato puree & mild spices

Punjabi Dal Tadka 555 (Ask fo Vegan option)

Yellow lentils flavoured with cumin & tomato

Large Bowls & Plates Chinese

Assorted Vegetables In 495 Hot Garlic Sauce

Assorted garden vegetables wok-tossed in hot garlic sauce

Cottage Cheese In Soy 545 Chilli Sauce

Cottage cheese chunks wok tossed with assorted pepper & soy chilli sauce

Thai Green Curry 595

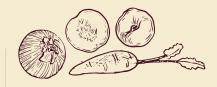
A delightful balance of sweet & spicy flavours with the goodness of crisp colourful vegetables, lemongrass, thai chilli paste & creamy coconut milk

Cottage Cheese In Black 545 Bean Sauce

Cottage cheese & assorted garden vegetables wok-tossed in hot garlic sauce

Chicken In Hot Garlic 615 Sauce

Chicken chunks & assorted vegetables wok-tossed in hot garlic sauce



▲ Chicken In Black Pepper

Chicken thigh chunks & assorted vegetables wok-tossed in black pepper sauce

Thai Chicken Red Curry 695

A delightful balance of sweet & spicy flavours with the goodness of bite sized chicken, lemongrass, thai chilli paste & creamy coconut milk

▲ Sliced Fish In Black 625 Bean Sauce

Crispy fried fish wok-tossed in fermented black bean sauce

Asian Noodles/ Fried Rice

Hakka Noodles 495/545

Stir fried noodles with assorted vegetables & soy sauce

Chilli Garlic Noodles 495/545

Wok tossed noodles with assorted vegetables & chili garlic

Asian Fried Rice 425/475

Boiled rice, stir-fried in a wok with assorted vegetables & served with schezwan sauce

Biryani/Raita

Steamed Rice/Jeera Rice 255

▲Dum Biryani 565/585/755

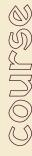
(Veg/Chicken/Mutton)

Long grain basmati cooked on dum with desire ingredients served with burani raita & Hyderabadi salan

Raita

615

Boondi, Mixed Vegetable, Garlic, Pineapple



225

Breads/रोटी 155 Cheese Naan Cheese stuffed naan Plain Naan/ Butter 115/125 Naan Fine flour bread cooked in tandoor Garlic Coriander Naan 135 Tandoori Roti/ Butter Roti 95/105 Whole wheat flour bread cooked in tandoor Kandhari Naan 175 Fine flour bread stuffed with dry fruit, coconut & topped with butter Missi Roti 125 Gram flour & wheat flour kneaded with herbs & cooked in tandoor Laccha Parantha / Pudina 125 Parantha / Hari Mirch **Paratha** Multi layered wheat flour bread Multigrain Laccha Parantha 135 Mix multigrain flour bread Bharwan Kulcha 165 Choose from potatoes, mixed vegetable, paneer

Mithai/ मिठाई	
Medley of 90s Medley of bread & butter pudding, goji berries fruit custard, maringue, butter snow	395
Ghewar Cheese Cake [अ] Philadelphia, butter milk wheat cookies crumble, assorted dry fruits	425
Double Ka Mitha Crispy bread, rasmalai, sweet malio	495
Mora Berry Hamsani[अ] Vanilla ice cream, chana chor brittle, pistachio sponge, berry compote	495
Assorted Kulfi	395
Kulfi Falooda	475
Walnut Brownie Dark chocolate with oreo & walnut	355

