

THE MENU



अNARDANA

CHAATS *from the* STREETS



SOUPS *and healthy* SALADS

 **Berries Chilli Burst Gol Gappa** // ₹455 
Crunchy puris filled with spiced potato, brightened by tangy berry chilli water that surprises with every bite

Purani Dilli Chaat // ₹485
Crispy papdi layered with spiced potatoes, chilled yogurt, tangy chutneys, crunchy sev and pomegranate for a taste of old Delhi streets

 **Palak & Kale Patta Chaat** // ₹485
Spinach and kale fritters, layered with chilled yogurt and tangy chutneys for a playful crunch

Banarasi Tamatar Chaat // ₹425
Tomatoes slow-simmered with spices till warm and tangy, echoing the flavours of Banaras in a comforting bowl
Best paired with Korean friend - ₹775 - ₹675

 **Gulkand Paan Tikki** // ₹475
Soft patties infused with fragrant betel leaf & sweet gulkand, layered with yogurt and tangy chutneys, carrying nostalgia in every bite

 **Quinoa Avocado Bhel** // ₹475
Nutty quinoa and creamy avocado tossed with puffed rice and chaat masala, a modern twist to the street-side bhel

Tomato Kaffir Lime Soup // ₹425
Ripe tomatoes slow-roasted to sweetness, simmered into a smooth shorba and lifted with the zesty fragrance of kaffir lime

Wild Mushroom Soup // ₹425 
Earthy mushrooms roasted for depth, garlic mellowed into a creamy broth, finished with the lingering warmth of Kochi pepper

Manchow Soup (Veg / Non-Veg) // ₹425 / ₹445  
A robust garlic and ginger broth brimming with vegetables, balanced with spice and topped with crunchy fried noodles

Farm Fresh Apple Salad // ₹425 
Crisp royal apples tossed with iceberg lettuce, crunchy nuts and multigrain seeds, brought together with a cooling tadka dahi dressing

  **Super Vegan Salad** // ₹525 
A colorful medley of quinoa, kale, roasted vegetables, avocado and spiced chickpeas, brightened with a curry leaf and lime dressing

 **Protein Power Chicken Salad** // ₹545 
Grilled chicken paired with quinoa, kale, avocado and spiced chickpeas, brightened with a curry leaf and lime dressing

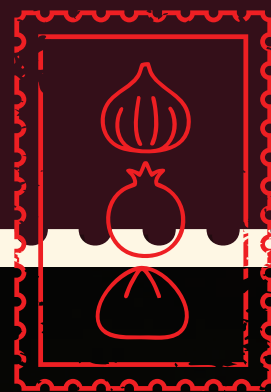


GULKAND PAAN TIKKI

Scan & Discover
the Story Behind the Flavour



देसी खुरचन,
बाओ का साथ,
जायके ने लिखी
मोहब्बत की बात।



CHICKEN KHURCHAN BAO

Scan & Discover
the Story Behind the Flavour



BAOS *and* TOASTS

-   **Avocado Dhokla Toast // ₹525**  
Fresh dhokla toasted in burnt butter, layered with lemon reduction, tamarind chutney, creamy guacamole, feta crumble and crisp seeds
-  **Paneer Khurchan Bao Taco // ₹595** 
Steamed bao filled with smoky paneer khurchan, layered with garlic yoghurt tahini and finished with pomegranate molasses
-  **Chicken Khurchan Bao Taco // ₹625**  
Steamed bao filled with smoky chicken khurchan, laced with garlic yoghurt tahini and finished with pomegranate molasses
Best paired with Tuscan sunset - ₹695 - ₹595

VEG *small* PLATES

-  **Beetroot Mawa Kakori Kebab // ₹725** 
Skewers of beetroot and mawa blend with Indian spices paired with garlic labneh
-  **Ricotta Dahi Ke Kebab // ₹695**
Hung curd and ricotta cheese patties infused with herbs and spices, crisp on the outside, velvet-soft within and carrying a gentle richness
-  **Herb Cheese Stuffed Hara Bhara Kebab // ₹675**
Spinach and peas blended with fragrant herbs, enclosing molten cheese at the core
-  **Mushroom Galouti // ₹695** 
Smoked earthy mushrooms melting at first touch, set on flaky warqi paratha with a lingering peppery warmth
Best paired with Samurai's sip - ₹775 - ₹675
- Punjabi Makhan Soya Chaap // ₹675**
Soya chaap steeped in a creamy makhani marinade of spices, char-grilled till smoky and tender
- Anardana Paneer Tikka // ₹705** 
Paneer cubes steeped in hung curd and anardana spice, butter-glazed in the tandoor, carrying both char and citrusy tang
-   **Fig & Chilli Paneer Tikka // ₹725** 
Paneer marinated with spice and hung curd, filled with sweet figs, grilled in the tandoor for smoky-sweet depth



 Vegan Dish

 Gluten Free

 Chef's Special

 Insta-Worthy

 Non-Veg Dish

GST Applicable On All Prices.

NON-VEG *small* PLATES



  **Sunehri Tangri // ₹815** 
Golden drumsticks stuffed with spiced chicken mince, marinated in saffron and cream, grilled to juicy perfection
Best paired with Phirni tini - ₹775 - ₹675

 **Tandoori Chicken Wings // ₹745**  
Juicy wings char-grilled in the tandoor, finished with a fiery-sweet glaze of chilli, honey and butter for the perfect smoky kick

Awadhi Fish Tikka // ₹795  
Tender fish cubes marinated in Lucknowi spices, grilled over charcoal for subtle smoke and royal warmth

  **Chicken Changezi Cornetto // ₹525** 
Crisp warqi paratha cones filled with spiced chicken and paired with a cooling mint dip, offering a crunch in every bite
Best paired with Phirni tini - ₹775 - ₹675

Black Garlic Chicken Tikka // ₹735  
Chicken marinated with fermented black garlic and warm spices, char-grilled till smoky, juicy and deeply aromatic

Anardana Chicken Tikka // ₹735  
Char-grilled chicken steeped in hung curd and anardana spice, carrying smoky depth with a citrusy lift
Best paired with Scottish tour - ₹775 - ₹675

Murgh Malai Tikka // ₹795  
Chicken morsels marinated with curd, cream, and cheese, char-grilled till tender with a melt-in-the-mouth creaminess

Chote Miya Seekh Kebab // ₹815  
Lamb mince blended with Persian spices and grilled in the tandoor for bold flavours and rustic char

 **Lamb Galouti // ₹815**  
Melt-in-mouth smoked lamb kebab served on delicate warqi parantha

 **Lamb Burrah // ₹915** 
Smoky lamb chops glazed with tangy-sweet Injipuli, a South Indian mix of tamarind, jaggery and ginger

Bhara-Bhara Veg Kebab Platter // ₹1755
Ricotta Dahi Kebab, Edamame Seekh, Paneer Tikka and Mushroom Galouti, grilled to smoky tenderness with chutneys that lift the flavour

Gabbar Singh Platter // ₹1975 
A generous spread of Black Garlic Chicken Tikka, Anardana Chicken Tikka, Chote Miya Seekh and Awadhi Fish, char-grilled for a generous spread and rustic warmth

Dilli Ke Khas Momos Platter (Veg/Non-Veg) // ₹1045 / ₹1145 
A trio of steamed, fried and Tandoori Momos, paired with fiery chutneys for the true taste of Delhi streets

Chicken Platter // ₹1875 
A spread of Tandoori Chicken Wings, Murgh Malai Tikka, Anardana Chicken Tikka and Black Garlic Chicken Tikka

SHARING *together* PLATES

 Vegan Dish

 Gluten Free

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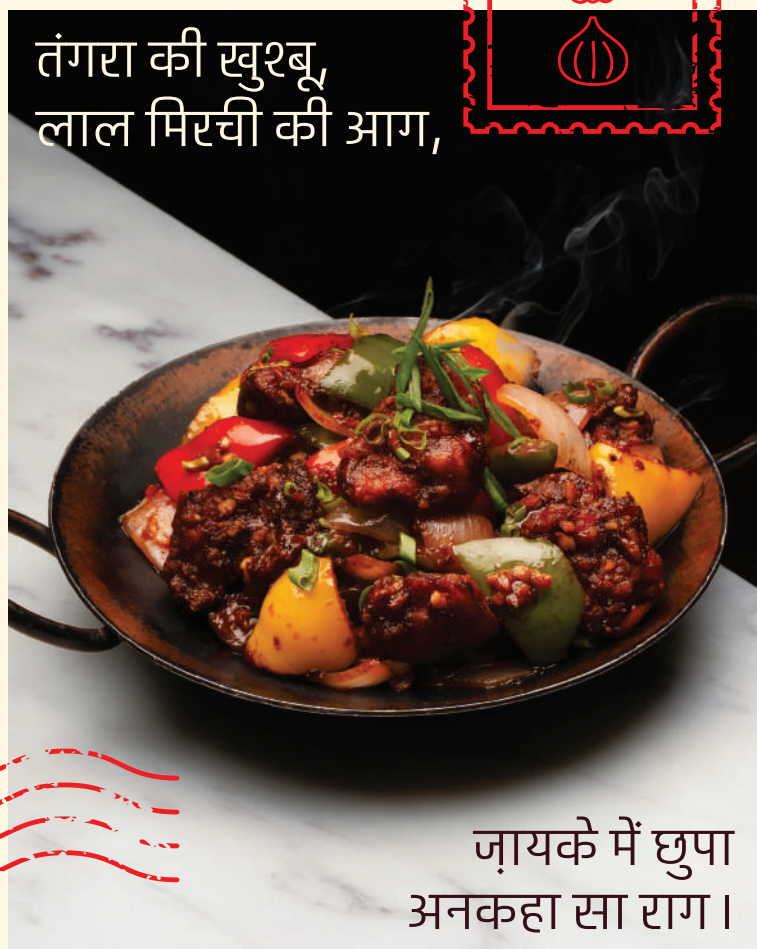


CHICKEN CHANGEZI CORNETTO

Scan & Discover
the Story Behind the Flavour



तंगरा की खुशबू,
लाल मिर्ची की आग,



जायके में छुपा
अनकहा सा राग।

TANGRA CHILLI CHICKEN

Scan & Discover
the Story Behind the Flavour



ASIAN *wok-tossed* SMALL PLATES



ASIAN *fiery* MAINS

Honey Chilli Potato Pops // ₹515

Crisp potato bites tossed in sesame, honey and red chilli where sweet warmth meets gentle heat in every pop

Tangra Chilli Paneer // ₹695

Paneer cubes and peppers wok-tossed in a smoky chilli sauce, echoing the fiery spirit of Tangra's kitchen

Vegetable Manchurian (Dry) // ₹595

Dumplings of mixed vegetables, cloaked in garlic and spice, carrying the bold nostalgia of a Chinese-inspired Indian creation

Mushroom Cheese Cigar Roll // ₹695

Golden rolls wrapped crisp and thin, stuffed mushrooms, peppers and molten cheese that melts at first bite

Classic Mix Veg Momos // ₹535

(Steamed / Tandoori / Fried)

Juicy dumplings served with fiery chutney, echoing Delhi's bustling street corners

Chicken Momos // ₹645

(Steamed / Tandoori / Fried)

Juicy dumplings served with a fiery chutney, echoing Delhi's bustling street corners

Tangra Chilli Chicken // ₹735

Chicken wok-tossed with peppers and spice, glazed with fiery depth, born in Kolkata's Tangra

Cottage Cheese in Soya Chilli Sauce // ₹695

Paneer cubes glazed in dark soya and chilli, carrying smoky depth with comfort that lingers

Chicken in Hot Garlic Sauce // ₹735

Chicken wok-tossed with garlic and chilli, cloaked in a fiery sauce that lingers with warmth

Fried Rice (Veg/Non-Veg) // ₹535 / ₹645

Fragrant rice stir-fried with vegetables that carry simple soulful flavour

Hakka Noodles (Veg/Non-Veg) // ₹535 / ₹645

Wok-tossed noodles with crisp vegetables, carrying the heart of street kitchens

Chilli Garlic Noodles (Veg/Non-Veg) // ₹535 / ₹645

Noodles spun with garlic and red chilli, sharp heat, balanced by a smoky wok embrace

Vegan Dish

Gluten Free

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PIZZA *and* PASTAS

Rustic Margherita Pizza // ₹735

Tomato sauce layered with mozzarella and basil, baked golden with rustic simplicity

🍷 Ortolana Garden Pizza // ₹745

Roasted vegetables and herbs over melted mozzarella, the garden's warmth captured in every slice

Best paired with white Wine Sangria - ₹725 - ₹625

Makhani Paneer Tikka Pizza // ₹745

Makhani sauce spread over the base, layered with paneer tikka, peppers and onions, carrying smoky depth in every bite

🔥 Spicy Chicken Tikka Pizza // ₹785

Smoky chicken tikka with peppers and onions, lifted with the heat of green chilli

Best paired with white Wine Sangria - ₹725 - ₹625

🍷 Pasta (Veg/Non-Veg) // ₹625 / ₹675

Penne Pasta

Choice of sauce

(Arabiatta / Alfredo / Rosé)

Chena Palak // ₹755

Fresh cow-milk chena dumplings simmered in spinach purée, tempered with cumin and green chilli

Nizami Diwani Handi // ₹675

Seasonal greens, capsicum, beans and dry fruits slow-cooked in a yogurt-cashew gravy, layered with indulgent richness in every bite

Paneer Tikka Butter Masala // ₹755

Char-grilled paneer tikka folded into creamy tomato-cashew gravy, sweetened with honey and finished with fenugreek for balance

Dal Tadka // ₹655

Toor and masoor dal tempered in ghee with cumin, hing, and green chilli, protein-rich, soulful in flavour

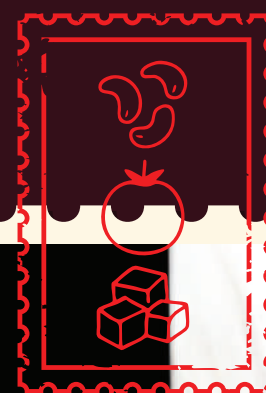
Avocado Tikka Korma // ₹825

Avocado chunks lightly marinated, grilled, and finished in saffron-cashew korma, creamy and nutty with a global touch

Anardana Subz Kofte // ₹755

Vegetable and dry-fruit koftas in a silken gravy, delicate and comforting with layered flavour

JAIN *sattvik* SPECIALS



पनीर की नरमी,
मसालों का श्रंगार,



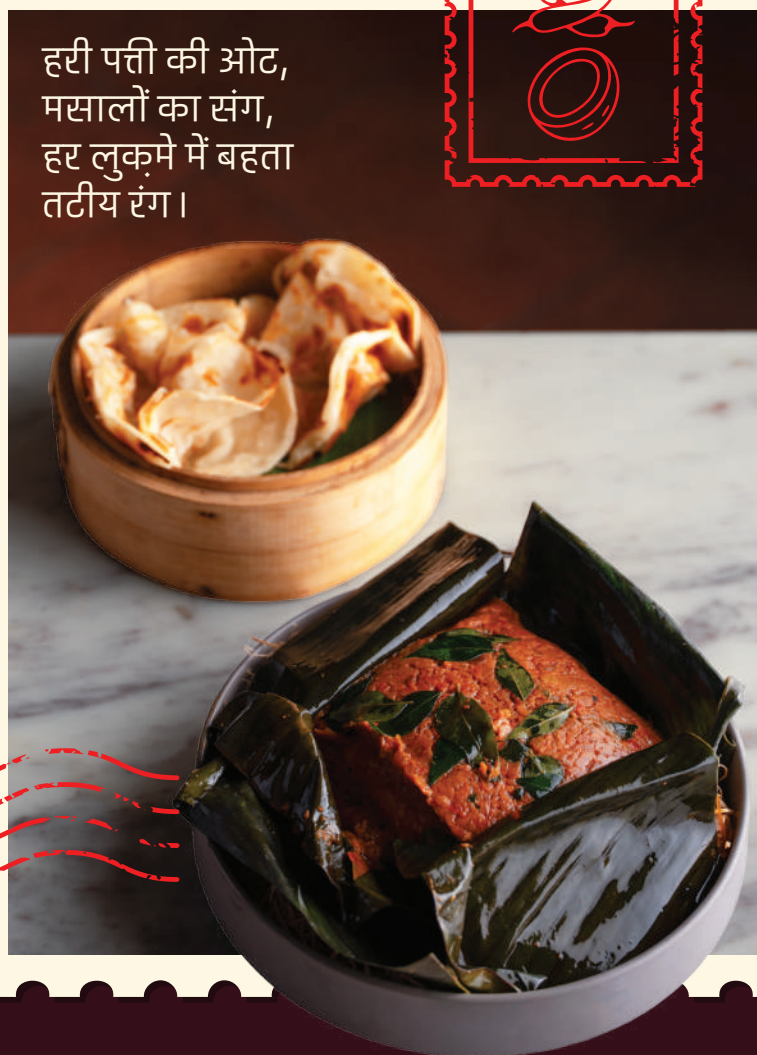
हर स्वाद में झलके
दरबारों का प्यार।

ANARDANA SHAHI PANEER

Scan & Discover
the Story Behind the Flavour



हरी पत्ती की ओट,
मसालों का संग,
हर लुकमे में बहता
तटीय रंग।



BHETKI FISH POLLICHATHU

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INDIAN *heritage* VEG CURRIES

Nizami Diwani Handi // ₹675 🌱

Seasonal vegetables slow-cooked in a handi on dum, enriched with cashew and onion gravy for nawabi depth in every bite

Mushroom Mattar // ₹675 🌱

Earthy mushrooms and tender green peas cooked in spiced tomato masala

📸 **Anardana Malai Kofta // ₹755** 🌱

Cottage cheese and dry fruit dumplings in a silken tomato gravy, slow-simmered to richness

🍲 **Anardana Shahi Paneer // ₹755** 🌱

Paneer simmered in a cashew and tomato gravy, velvety in texture and layered with richness

Paneer Tikka Butter Masala // ₹755 🌱

Char-grilled paneer tikka folded into buttery tomato gravy

Best paired with Scottish tour - ₹775 - ₹675

🍲 📸 **Nutri Keema Paneer Kaleji // ₹755** 🌱

Soy keema cooked with spiced kaleji masala, paired with paneer steeped in Assam tea decoction

Best paired with Fuego - ₹775 - ₹675

INDIAN *traditional* NON-VEG CURRIES

Chicken Changezi // ₹805 🌱 🍲

Chicken simmered in a slow-cooked curry of onion, yogurt and whole spices, echoing the legacy of old Delhi

🍲 **Tawa Bhuna Chicken // ₹805** 🌱 🍲

Chicken seared on tawa with onion, tomato and bold spices, finished with rustic intensity and smoky depth

Anardana Special Butter Chicken // ₹805 🌱 🍲

Tandoor chicken morsels simmered in a velvety tomato and buttery sauce

Best paired with Whiskey sour - ₹775 - ₹675

Punjabi Mutton Rara // ₹925 🌱 🍲

Mutton cooked with keema in a spiced gravy, textured and robust with every spoonful

🍲 📸 **Khassi Laal Maas // ₹925** 🌱 🍲

Tender lamb simmered with Mathania chillies in Rajasthani spirit

Best paired with Scottish tour - ₹775 - ₹675

🍲 📸 **Bhetki Fish Pollichathu, Chur-Chur Malabar // ₹955** 🌱 🍲

Fresh bhetki marinated with Malabar spices, wrapped and pan-seared in banana leaf, carrying coastal spices

Best paired with Fuego - ₹775 - ₹675



🌱 Vegan Dish

🌱 Gluten Free

🍲 Chef's Special

📸 Insta-Worthy

🍲 Non-Veg Dish

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DAL, RICE *and aromatic* BIRYANIS

Punjabi Dal Tadka // ₹655 🌱

Yellow lentils tempered with cumin, garlic and ghee

Dal Makhani // ₹725 🌱

Black lentils slow-cooked overnight with butter and cream

Steamed Rice // ₹325 🌱 🌱

Simple steamed rice, light and fragrant, a gentle canvas for every curry

Jeera Rice // ₹325 🌱

Basmati rice with cumin, carrying warm aroma and subtle earthiness

Dum Biryani (Veg/Chicken/Mutton) // ₹725 / ₹795 / ₹895 🌱 🍗

Fragrant basmati rice layered with yogurt, saffron and whole spices, slow-cooked on dum to carry the essence of a celebratory feast

Roti (Plain / Butter) // ₹115 / ₹125

Whole wheat roti, light and wholesome in every bite

Naan (Plain / Butter / Garlic Coriander) // ₹155 / ₹165 / ₹175

Classic leavened naan, soft and warm from the tandoor

🍷 📷 Gonghura Naan // ₹195

Soft naan with butter & gonghura, carrying the depth of the southern leaf

🍷 📷 Truffle N Cheese Naan // ₹275

Soft naan layered with cheese and truffle oil, indulgent with every bite

Missi Roti // ₹155

Gram flour roti spiced with herbs, earthy and robust in flavour

Paratha (Lachha / Pudina / Hari Mirch) // ₹165

Layered whole wheat paratha, flaky and golden with the tandoor heat

Assorted Vegetable Kulcha // ₹275

Kulcha stuffed with seasonal vegetables and spices

📷 Coorg Mushroom Kulcha // ₹325

Kulcha filled with spiced mushrooms, earthy and rich with a southern touch

Awadhi Murgh Kulcha // ₹375 🍗

Kulcha packed with chicken and Awadhi spices

🍷 Keema Mattar Kulcha // ₹445 🍗

Kulcha stuffed with minced lamb and peas

KULCHA *from the* TANDOOR



गोंगूरा की खटास,
नान का साथ,

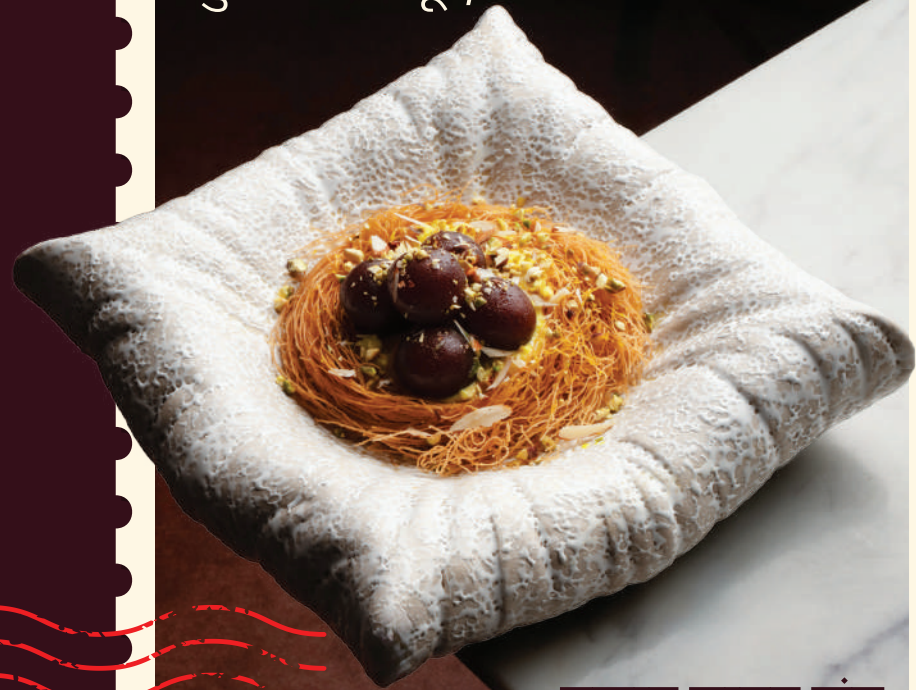
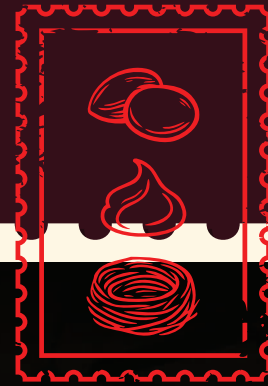
जायके में खुला
आंधरा का राज़।

GONGHURA NAAN

Scan & Discover
the Story Behind the Flavour



मलाई की नरमी,
कुनाफा का नूर,



गुलाब जामुन संग
मीठा दस्तूर।

KUNAFABA BIRD NEST

Scan & Discover
the Story Behind the Flavour



SIDES *little* BITES

 **Crispy Spinach** // ₹325
Crispy spinach, flavoured yoghurt,
sesame seeds

Papad Churi // ₹275
Crushed papads, onion, tomatoes,
house-made spice

Papad Sampler // ₹285
A variety of crisp papads

Raita (Boondi / Vegetable / Garlic / Pineapple) // ₹295

Fries (Salted / Peri-Peri) // ₹355
Golden fries with salt or classic peri-peri seasoning

Chutney n Relish // ₹225
Papaya relish, mango launji, roasted tomato chutney,
chilli garlic chutney, fig marmalade

SWEET *memories* TREATS

 **Assorted Kulfi** // ₹495
Traditional kulfi in paan, mango, malai or rose

  **Kunafa Bird Nest** // ₹565
Crisp kunafa nest topped with rabdi and
gulab jamun

Banana Split // ₹495
A fresh banana, layered with scoops of ice cream,
drizzled with chocolate sauce, topped with nuts

  **Magic of Chandrakala** // ₹475
A pastry stuffed with dry fruits and mawa,
glazed in saffron syrup

Bombay Kulfi // ₹565
Our take on saffron kulfi served on bed of dry ice



 Vegan Dish

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