

THE MENU



अNARDANA

CHAATS *from the* STREETS



SOUPS *and healthy* SALADS

-  **Berries Chilli Burst Gol Gappa** // ₹515 
Crunchy puris filled with spiced potato, brightened by tangy berry chilli water that surprises with every bite.
- Purani Dilli Chaat** // ₹515
Crisp papdi layered with spiced potatoes, chilled yogurt, tangy chutneys, crunchy sev and pomegranate for a taste of Old Delhi streets.

-  **Palak & Kale Patta Chaat** // ₹515
Spinach and kale leaves fried into crisp fritters, layered with chilled yogurt and tangy chutneys for a playful crunch.
Best Paired With Imli Ka Boota Cocktail - Add At ₹695 ₹595

- Banarasi Tamatar Chaat** // ₹425
Tomatoes slow-simmered with spices till warm and tangy, echoing the flavours of Banaras in a comforting bowl.

-  **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** // ₹495
Ripe tomatoes slow-roasted to sweetness, simmered into a smooth shorba and lifted with the zesty fragrance of kaffir lime.

- Wild Mushroom Soup** // ₹475 
Earthy mushrooms roasted for depth, garlic mellowed into a creamy broth, finished with the lingering warmth of Kochi pepper.

- Manchow Soup (Veg / Non-Veg)** // ₹475 / ₹515 
A robust garlic and ginger broth brimming with vegetables, balanced with spice and topped with crunchy fried noodles.

- Farm Fresh Apple Salad** // ₹475 
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** // ₹575
Grilled chicken paired with quinoa, kale, avocado and spiced chickpeas, brightened with a curry leaf and lime dressing.

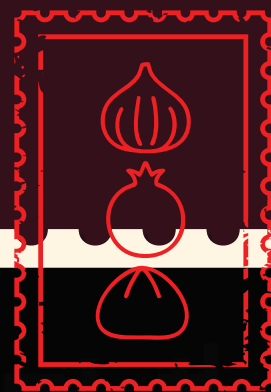


GULKAND PAAN TIKKI

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the Story Behind the Flavour



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



CHICKEN KHURCHAN BAO

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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.

 **Chicken Khurchan Bao Taco // ₹695** 
Steamed bao filled with smoky chicken khurchan, laced with garlic yoghurt tahini and finished with pomegranate molasses, adding a sweet and gently acidic depth.

Best Paired With Peru Wala Cocktail - Add At ₹795 ₹695

 **Paneer Khurchan Bao Taco // ₹595** 
Steamed bao filled with smoky paneer khurchan, layered with garlic yoghurt tahini and finished with pomegranate molasses, adding a sweet and gently acidic depth.

VEG *small* PLATES

 **Edamame Seekh Kebab // ₹725** 
Skewers of edamame, French beans, and broccoli blended with Indian spices and finished with a touch of truffle oil for an aromatic twist.

 **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, seared till crisp and golden for a lush bite.

 **Mushroom Galouti // ₹695** 
Smoked earthy mushrooms melting at first touch, set on flaky varqi paratha with a lingering peppery warmth.
Best Paired With Kokum Picante Cocktail - Add At ₹695 ₹595

Punjabi Makhan Soya Chaap // ₹675
Soya chaap steeped in a creamy makhani marinade of spices, char-grilled till smoky and tender.

Anardana Paneer Tikka // ₹695 
Paneer cubes steeped in hung curd and anardana spice, butter-glazed in the tandoor, carrying both char and citrusy tang.

  **Prunes Paneer Tikka // ₹725** 
Paneer marinated with spice and hung curd, filled with sweet prunes, grilled in the tandoor for smoky-sweet depth.



NON-VEG *small* PLATES



- Chicken Changezi Corneto // ₹525**
Crisp varqi paratha cones filled with spiced chicken and paired with a cooling mint dip, offering a crunch in every handheld bite.
Best Paired With Phirni Tini Cocktail - Add At ₹675 ₹575
- Achari Salmon Steak // ₹1395**
Norwegian salmon steeped in Grandma's pickling spices, grilled over flame and paired with beetroot salad and a bright pickled emulsion.
- Awadhi Fish Tikka // ₹895**
Tender fish cubes marinated in Lucknowi spices, grilled over charcoal for subtle smoke and royal warmth.
- 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 Gonduraj Sour Cocktail - Add At ₹695 ₹595
- Murgh Malai Tikka // ₹735**
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**
Smoked lamb kebabs melting at first touch, set on delicate varqi paratha with the warmth of Awadhi spice.
Best Paired With Kokum Picante Cocktail - Add At ₹695 ₹595

SHARING *together* PLATES

- 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.

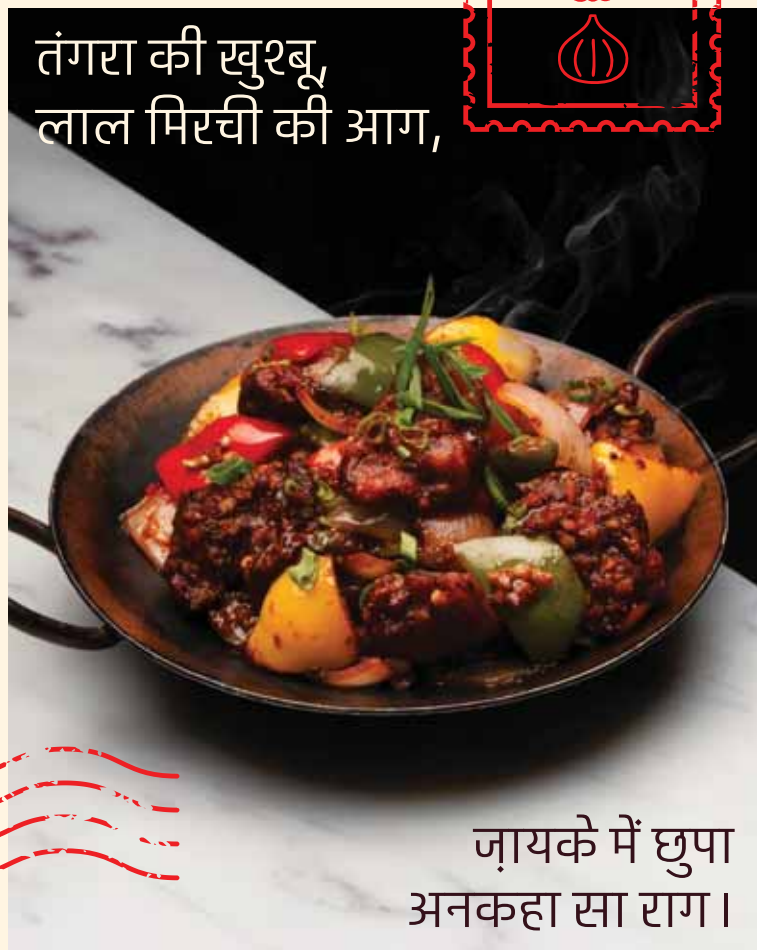


CHICKEN CHANGEZI CORNETTO

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the Story Behind the Flavour



तंगरा की खुशबू,
लाल मिर्ची की आग,



जायके में छुपा
अनकहा सा राग।

TANGRA CHILLI CHICKEN

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the Story Behind the Flavour



ASIAN *wok-tossed* SMALL PLATES



ASIAN *fiery* MAINS

Honey Chilli Potato Pops // ₹595

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) // ₹625

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, hiding mushrooms, peppers and molten cheese that melts at first bite.

Classic Mix Veg Momos // ₹535

Steamed juicy dumplings served with fiery chutney, echoing Delhi's bustling street corners.

Chicken Momos // ₹645

Steamed 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 / ₹565

Fragrant rice stir-fried with vegetables, golden grains that carry simple, soulful flavour.

Hakka Noodles (Veg/Non-Veg) // ₹535 / ₹565

Wok-tossed noodles with crisp vegetables, smoky threads 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.

PIZZA *and* PASTAS

Rustic Margherita // ₹755

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

🍷 Ortolana Garden // ₹755

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

Best Paired With White Wine Sangria - Add At ₹925 ₹825

Makhani Paneer Tikka Pizza // ₹755

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 - Add At ₹925 ₹825

Penne In Choice of Sauce - Arrabbiata, Alfredo, Rose

Veg / Non-Veg // ₹725 / ₹785

Arrabbiata with fiery tang, Alfredo with gentle creaminess, and Rose with balance in between, each bowl offering comfort in its own style.

Chena Palak // ₹695

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

Nizami Diwani Handi // ₹695

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 // ₹795

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

Dal Tadka // ₹675

Toor dal and masoor 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 // ₹795

Vegetable and dry-fruit koftas in a silken (makhmali) 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

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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 // ₹725

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

Mushroom Mattar // ₹725

Earthy mushrooms and tender green peas cooked in spiced tomato masala, a timeless classic carrying gentle depth.

Anardana Malai Kofta // ₹755

Cottage cheese and dry fruit dumplings in a silken tomato gravy, slow-simmered to richness, offering an indulgence that soothes.

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, smoky with the tandoor and layered with comfort.

Best Paired With Gonduraj Sour - Add At ₹695 ₹595

Nutri Keema Paneer Kaleji // ₹755

Soy keema cooked with spiced kaleji masala, paired with paneer steeped in Assam tea decoction, layered with rustic and bold flavour.

Best Paired With Dhokla Highball Cocktail - Add At ₹625 ₹525

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 Mughal kitchens.

Tawa Bhuna Chicken // ₹805

Chicken seared on the tawa with onion, tomato, and bold spices, finished with rustic intensity and earthy depth.

Anardana Special Butter Chicken // ₹805

Tandoor-grilled chicken simmered in a velvety tomato and buttery sauce, smoky in flavour and indulgent at heart.

Best Paired With Gonduraj Sour - Add At ₹695 ₹595

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 in Mathania chillies and Rajasthani spices, fiery and deep with Rajasthani spirit.

Best Paired With Gonduraj Sour Cocktail - Add At ₹695 ₹595

Bhetki Fish Pollichathu, Chur-Chur Malabar // ₹955

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

Best Paired With Andhra Gimlet Cocktail - Add At ₹675 ₹575



Vegan Dish

Gluten Free

Chef's Special

Insta-Worthy

GST Applicable On All Prices.

DAL, RICE *and aromatic* BIRYANIS

Punjabi Dal Tadka // ₹675 ॐ

Yellow lentils tempered with cumin, garlic and ghee.

Dal Makhni // ₹755 ॐ

Black lentils slow-cooked overnight with butter and cream.

Steamed Rice // ₹375 ॐ

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

Jeera Rice // ₹375 ॐ

Basmati rice with cumin, carrying warm aroma and subtle earthiness.

Dum Biryani - Veg / Chicken / Mutton

₹755 / ₹855 / ₹1045 ॐ

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, warm and flavourful with every bite.

📷 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, smoky with a timeless flavour.

🍽️ Keema Mattar Kulcha // ₹475

Kulcha stuffed with minced lamb and peas, bold and textured with rustic depth.

BREAD *warm* BASKET

KULCHA *from the* TANDOOR



गोंगूरा की खटास,
नान का साथ,

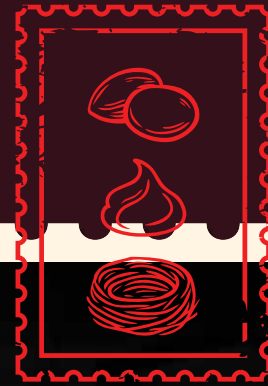
जायके में खुला
आंधरा का राज।

GONGHURA NAAN

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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

Tender spinach leaves fried to a light crisp, delicate and addictive in every bite.

Papad Churi // ₹275

Crisp papad crushed with onion, tomato and spice, carrying the crunch and zest of street flavours.

Papad Sampler // ₹325

An assortment of roasted and fried papads served with dips, a simple bite with rustic charm.

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

Cooling yogurt tempered with spice, a refreshing counterpoint to richer flavours.

Fries (Salted / Peri-Peri) // ₹355

Golden potato fries, lightly salted for a timeless favourite.

Chutney & Relish // ₹225

A house selection of chutneys and relishes, tangy, spicy and sweet notes to complete the table.

SWEET *memories* TREATS

Assorted Kulfi // ₹495

Traditional kulfis in seasonal flavours, creamy and nostalgic with every bite.

Kunafa Bird Nest // ₹565

Crisp kunafa pastry layered with cream and nuts, golden and delicate with Middle Eastern charm.

Banana Split // ₹495

Classic banana split with ice cream and toppings, a childhood favourite that never fades.

Magic of Chandrakala // ₹475

A rich Chandrakala stuffed with khoya and nuts, glazed in syrup and adorned with 24K gold varq, a royal sweet with a golden crown.

Kalakand Cheesecake // ₹565

A fusion of kalakand and cheesecake, smooth and creamy, the best of two worlds coming together in a modern delight.

