

THE MENU



अNARDAना

Anardana is where flavors unlock memories
tucked deep in the heart.

The first sip recalls summer holidays,
first bite echoes family dinners
and every aroma feels like homecoming.
It is the fragrance of grand parents care and warmth,
laughter shared during family sitcoms,
juiciness of sharing a chuski after school and
the timeless charm of Bollywood icons
smiling down from our walls.
Here, nostalgia wears a modern suit,
turning yesteryear's joys
into contemporary indulgence.



ANARDANA
Reliving nostalgia, one bite at a time.

Follow us on



[anardana.in](https://www.anardana.in)

CHAATS *from the* STREETS

- @ **Purani Dilli Papdi Chaat**
 Crisp papdi layered with spiced potatoes, creamy yogurt, tangy chutneys, crunchy sev and jewel-like pomegranate // 475
- 🍷 **Crispy Palak & Kale Patta Chaat**
 Crisp spinach-kale leaf fritters layered with creamy yogurt and tangy chutneys, crowned with crunchy sev // 455
- 🌱 **Gulkand Paan Tikki**
 Soft paan-flavored fritters infused with artisanal gulkand, drizzled with creamy yogurt and tangy chutneys // 445
- 🍷 🌱 **Berries Chilli Burst Gol Gappa**
 Crisp puris filled with spiced potatoes, drenched in tangy berry-chili pani // 425

SOUPS *and healthy* SALADS

- Grilled Chicken Caesar Salad**
 Crisp greens tossed in a creamy Caesar dressing with roasted chicken, crunchy croutons and shards of aged Parmesan // 545
- Grilled Paneer Caesar Salad**
 Crisp greens tossed in a creamy Caesar dressing with grilled paneer, crunchy croutons and shards of aged Parmesan // 495
- @ 🍷 🌱 **Root Vegetables Salad**
 Slow-roasted root vegetables atop fresh greens, drizzled with a bold mustard-lime dressing for a warm, zesty, earthy flavor // 445
- 🌱 **Wild Forest Mushroom Soup**
 Earthy wild mushrooms roasted for depth, simmered into a creamy broth, finished with an aromatic Kochi pepper warmth // 395
- Manchow Soup (Veg / Chicken)**
 Robust garlic-ginger broth brimming with crisp vegetables and aromatic spices, topped with crunchy noodles // 395
- Roast Tomato & Basil Shorba**
 Aromatic slow-roasted tomato & fresh basil soup, consistent broth, served with crunchy namak para // 375



🌱 Vegan Dish
 🌱 Gluten Free
 🍷 Chef's Special
 @ Insta-Worthy
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GULKAND PAAN TIKKI

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CHICKEN KHURCHAN BAO TACO

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



आंच पे सुलगा,
धुएँ में ढला,



हर seekh में बसा
जायके का सिला।

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BEETROOT KAKORI KEBAB

BAOS *and* TOASTS

- Chicken Khurchan Bao Taco**
Steamed bao filled with smoky grilled chicken khurchan, drizzled with pomegranate molasses for a sweet, tangy finish // 675
Best Paired with Kala Khatta Chuski Margarita Add at ₹ 345
- Paneer Khurchan Bao Taco**
Steamed bao filled with smoky grilled paneer khurchan, drizzled with pomegranate molasses for a sweet, tangy finish // 585
Best Paired with Spice Route Mule Add at ₹ 345
- Avocado Dhokla Toast**
Golden dhokla slices toasted in burnt butter, topped with creamy guacamole, tangy tamarind chutney, feta and crunchy seeds // 535

VEG *small* PLATES

- Beetroot Kakori Kebab**
Nawabi beetroot-mawa seekh kebabs, melt-in-mouth tender, served with creamy garlic labneh // 695
- Lucknowi Mushroom Galouti Kebab**
Smoked wild mushrooms melting at first bite, served on flaky paratha with lingering pepper warmth // 675
Best Paired with The Botanist Add at ₹ 345
- Ricotta Dahi Ke Kebab**
Melt-in-mouth ricotta and yogurt patties, crisp on the outside, velvet-soft within // 695
- Punjabi Makhanwala Soya Chaap**
Buttery Punjabi soya chaap marinated in creamy makhani spices, char-grilled to smoky tenderness // 675
Best Paired with Kokum Picante Add at ₹ 345
- Cheese Stuffed Hara Bhara Kebab**
Spinach and peas stuffed with herb-infused cheese, seared till crisp and golden // 695
- Anardana Paneer Tikka**
Paneer cubes marinated in yogurt and anardana spice mix, char-grilled to a smoky, citrusy perfection // 695
Best Paired with Smoked Old Fashioned Add at ₹ 345



Vegan Dish

Gluten Free

Chef's Special

Insta-Worthy

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NON-VEG *small* PLATES

-  **Chicken Changezi Cornetto**
Crisp varqi paratha cones filled with shredded chicken changezi, paired with a cooling mint dip // 555
-  **Black Garlic Chicken Tikka**
Chicken marinated with fermented black garlic and warm spices, char-grilled in tandoor till juicy // 795
-   **Anardana Chicken Tikka**
Chicken steeped in yogurt, char-grilled with anardana spice mix, tender with smoky depth // 775
Best Paired with Smoked Old Fashioned Add at 495 345
-  **Awadhi Fish Tikka**
Tender fish cubes marinated in Lucknowi spices, grilled over charcoal for subtle smokiness and royal warmth // 995
-  **Lucknowi Lamb Galouti**
Smoked lamb kebabs melt-in-mouth at first touch, served on delicate paratha with the warmth of Awadhi spices // 875
Best Paired with The Botanist Add at 495 345
-   **Persian Spiced Lamb Seekh**
Savory minced lamb blended with Persian spices, grilled in the tandoor for bold flavor and rustic char // 895
-  **Murgh Malai Tikka**
Creamy chicken morsels marinated in yogurt and malai, char-grilled till tender for a melt-in-mouth bite // 785
Best Paired with Floral Melon Add at 495 345
-   **Murgh Pardah Seekh Kebab**
Lucknow's iconic seekh kebab, snugly wrapped in a delicate flour dough blanket, brushed with rogan and slow-baked to crusty perfection in the tandoor // 795

Bhara-Bhara Veg Kebab Platter

Kebab medley - Ricotta dahi ke kebab, Beetroot kakori, Paneer tikka and Mushroom galouti, char-grilled to smoky perfection, served with tangy chutneys // 1555

Gabbar Singh Non-Veg Kebab Platter

Non-veg feast: Black garlic chicken tikka, Persian spiced lamb seekh, Anardana Chicken tikka and Awadhi-spiced fish tikka, all char-grilled to rustic perfection // 1795

Tandoori Chicken Kebab Platter

A trio of tandoori-grilled chicken favorites: Malai tikka, Anardana tikka and aromatic Black garlic tikka // 1645

Dilli Ke Khas Momos Platter Veg


Steamed, fried and tandoori-style vegetarian momos, paired with fiery chutneys for the authentic taste of Delhi's streets // 995

Dilli Ke Khas Momos Platter Non-Veg

Steamed, fried and tandoori-style chicken momos, paired with fiery chutneys for the authentic taste of Delhi's streets // 1125



SHARING *together* PLATES

 Vegan Dish

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MURGH PARDAH SEEKH KEBAB

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ASIAN *wok-tossed* SMALL PLATES



- Tangra Chilli Paneer**
Crispy paneer cubes stir-fried with peppers in a smoky chili sauce, capturing the fiery essence of Kolkata's Tangra // 685
Best Paired with Anardana Shrub Highball Add at ₹ 345

Honey Chilli Potato Pops
Crispy fried potato bites tossed in a sticky honey-sesame chili glaze, bursting with sweet heat // 575

Crispy Mushroom Cheese Cigar
Crispy golden rolls filled with mushrooms, peppers and melted cheese // 685

- Tangra Chilli Chicken**
Stir-fried chicken with peppers and spices, glazed with fiery depth born in Kolkata's Tangra // 745
Best Paired with Anardana Shrub Highball Add at ₹ 345

Classic Mix Veg Momos
Steamed vegetable dumplings served with fiery chutney, capturing the essence of Delhi's bustling street food // 495

Peri-Peri Paneer Momos
Steamed paneer dumplings tossed in peri-peri spices, served with fiery chutney, echoing Delhi's street flavors // 545

Chicken Momos
Steamed chicken dumplings served with fiery chutney, capturing the essence of Delhi's bustling street food // 565

Vegetables In Schezwan Sauce
Assorted vegetables wok-tossed in a fiery, spiced Schezwan sauce // 595

Chicken in Schezwan Sauce
Chicken wok-tossed in a fiery Schezwan sauce // 695

Hakka Noodles (Veg / Chicken)
Wok-tossed noodles with crisp vegetables and smoky aromas, capturing the heart of street-side flavors // 575 / 645

- Chilli Garlic Noodle (Veg / Chicken)**
Stir-fried noodles with garlic and red chili, sharp heat balanced by a smoky wok embrace // 575 / 645

Wok-Fried Rice (Veg / Chicken)
Fragrant rice stir-fried with vegetables, each golden grain carrying simple, soulful flavor // 575 / 645

PIZZAS *and* PASTAS



Makhani Paneer Tikka
A rich makhani sauce base topped with paneer tikka, peppers and onions, delivering smoky depth in every bite // 725

Rustic Margherita
Tomato sauce spread with mozzarella and fresh basil, baked golden for a taste of rustic simplicity and comfort // 695

- Garden Fresh Veggie**
Roasted vegetables and herbs on melted mozzarella, capturing the warmth of the garden in every slice // 725

Spicy Chicken Tikka
Smoky chicken tikka topped with peppers and onions, finished with the heat of green chili // 795

**Penne in choice of sauce-
Arrabbiata, Alfredo, Rose (Veg / Chicken)**

Your choice:
Arrabbiata (fiery tang) // 595 / 695
Alfredo (creamy comfort) // 595 / 695
or Rosé (balanced flavor) // 595 / 695

ASIAN *fiery* MAINS

SATTVIK *no onion, no garlic* SPECIALS

- Nizami Diwani Handi**
Seasonal veggies, capsicum and beans simmered in a rich yogurt-cashew gravy, delivering indulgent richness in every bite // 665

Paneer Butter Masala
Char-grilled paneer tikka folded in a rich tomato gravy, finished with fenugreek for balance // 695

- Anardana Shahi Paneer**
Paneer simmered in a creamy tomato-cashew gravy, yielding a velvety texture // 695

Dal Tadka
Toor dal tempered in ghee with cumin, hing and green chilli, protein rich, soulful in flavors // 595

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ANARDANA SHAHI PANEER



पनीर की narmi,
मसालों का श्रंगार,



हर स्वाद में झलके
दरबारों का प्यार।



मटन का सलीका,
मसालों का प्यार,



हर niwale में
रारा बरकरार।

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PUNJABI MUTTON RARA

INDIAN *heritage* VEG CURRIES

🌱 Nizami Diwani Handi

Seasonal greens, capsicum, beans and dry fruits slow cooked in a yogurt-cashew gravy, layered with indulgent richness in every bite // 665

🌱🌱 Anardana Shahi Paneer

Paneer tikka with a cashew and tomato gravy, velvety in texture and layered with richness // 695

Best Paired with Dad's Shikanji Lemonade Add at 495 345

🌱🌱 Paneer Tikka Butter Masala

Char-grilled paneer tikka folded into a chunky tomato-onion gravy and finished with fenugreek for balance // 695

Best Paired with Whiskey Sour Add at 495 345

Nutri Keema Paneer Kaleji

Soya keema cooked with spiced tea leaves, slow-roasted in Assam tea decoction, robust with rustic and bold flavors // 725

Lehsuni Chenna Palak

Silky spinach gravy with soft chhena, uplifted with slow-cooked garlic notes for a rich yet balanced dish // 725

🌱🌱 Anardana Malai Kofta

Cottage cheese and dry fruit koftas slow-simmered in rich gravy, offering an indulgent, soothing experience // 725

Anardana Chana Masala

Rich and creamy chickpea curry made with anardana, achieving a perfect balance of spices and tangy sweetness // 635

🌱 Kathal Nihari

Young jackfruit slow-cooked in a deep, aromatic Nihari gravy—rich, hearty and full of warmth // 715

INDIAN *traditional* NON-VEG CURRIES

🌱🌱 Anardana Special Butter Chicken

Tandoor-grilled chicken smothered in a rich tomato-butter sauce, smoky in flavors and indulgently rich // 795

Best Paired with Whiskey Sour Add at 495 345

🌱 Chicken Changezi

Tandoori chicken simmered in a slow-cooked curry of yogurt and whole spices, echoing the legacy of Old Delhi // 795

🌱🌱 Tawa Bhuna Chicken Masala

Chicken seared on a tawa with onions and bold spices, finished to a rustic intensity and earthy depth // 795

🌱🌱 Punjabi Mutton Rara

Mutton cooked with keema in a spiced gravy, offering robust texture and flavor in every spoon // 925

Best Paired with Smoked Old Fashioned Add at 495 345

🌱 Kashmiri Mutton Rogan Josh

Mutton slow-braised to tender, juicy perfection in Kashmiri red chili and yogurt curry // 925

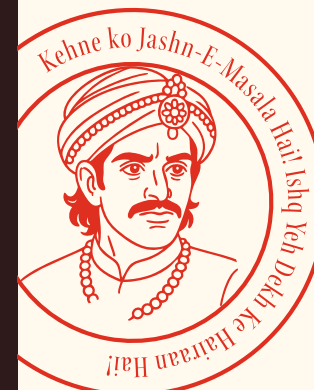
Ajwaini Fish Curry

Fish marinated and pan-seared, then simmered in an onion-tomato gravy with carom seeds and a hint of yogurt // 975

Best Paired with Kokum Picante Add at 495 345

🌱 Mutton Cooker Wala

Chef's special mutton curry with warm spices, pressure-cooked to order for ultimate tenderness // 945



🌱 Vegan Dish

🌱 Gluten Free

👨🍳 Chef's Special

📸 Insta-Worthy

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DALS, RICE *and aromatic* BIRYANIS

-  **Punjabi Dal Tadka**
Aromatic yellow lentils tempered with cumin, garlic and ghee // 595
-  **Dal Makhani**
Black lentils slow-cooked overnight with aromatic spices, butter and cream // 695
-  **Steamed Rice**
Aged basmati steamed rice, light and fragrant, a gentle canvas for every curry // 325
-  **Jeera Rice**
Aromatic basmati rice infused with cumin, carrying a warm aroma and subtle earthiness // 325
-  **Signature Dum Biryani
(Veg / Kathal / Chicken / Mutton)**
Fragrant basmati rice layered with veggies or meat and aromatic spices, slow-cooked on dum to capture festive richness // 725 / 755 / 825 / 945

SIDES *little* BITES

-  **Jeera Aloo**
Cumin-spiced potatoes tempered with ginger and aromatic spices // 295
- Masala Papad Churi**
Crisp papad crushed with onion, tomato and spices, capturing the crunch and zest of street flavors // 275
- Papad Sampler**
Assorted, roasted and fried papads served with dips - a simple bite with rustic charm // 355
- Raita (Boondi / Vegetable / Garlic / Pineapple)**
Chilled yogurt infused with spices, a refreshing counterpoint to richer flavors // 295
- Crispy Fries (Salted / Peri-Peri / Truffle)**
Golden potato fries, lightly salted for a timeless favorite // 275 / 275 / 345

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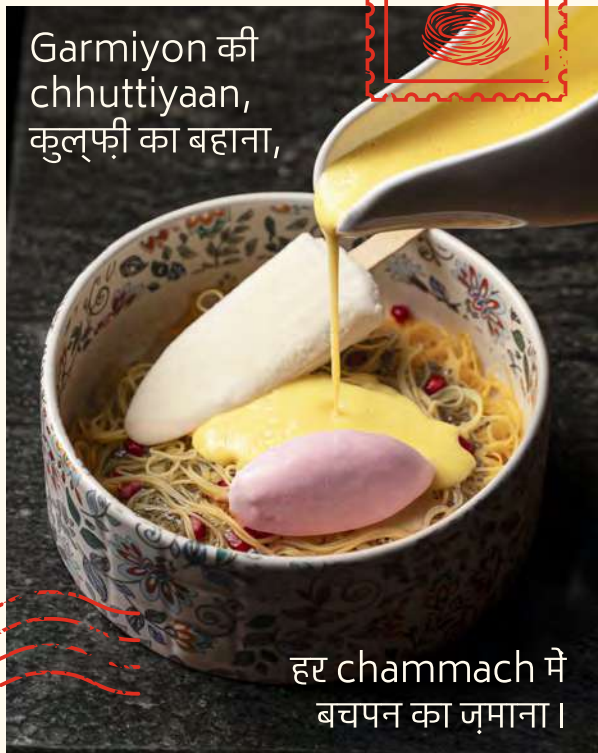
धीमी आंच,
लंबा इंतज़ार,
हर nivaale में
सब्र का इज़हार।

KATHAL BIRYANI

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Garmiyon की
chhuttiyaan,
कुल्फी का बहाना,



हर chammach में
बचपन का ज़माना।

KULFI FALOODA

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BREAD *warm* BASKET

Tandoori Roti (Plain / Butter)

Whole wheat roti, light and wholesome in every bite // 115 / 125

Tandoori Naan (Plain / Butter / Garlic coriander)

Classic leavened naan, soft and warm from the tandoor // 145 / 155 / 165

📍 🍷 Truffle & Cheese Naan

Soft naan stuffed with cheese and topped with truffle, indulgent in every bite // 275

Missi Roti

Gram flour roti spiced with herbs, earthy and robust in flavor // 145

Laccha Paratha (Plain / Pudina / Hari mirch)

Layered whole wheat paratha, flaky and golden with tandoor heat // 145/155/155

Butter Toasted Ladi Pav

Soft pao toasted in butter // 145

🍷 Gongura Naan

Soft naan brushed with butter and gongura chutney, carrying the earthy depth of the southern leaf // 195

Malabari Paratha (2Pcs)

Layered fine flour paratha, flaky and golden, pan-cooked to perfection // 225

Bharwa Kulcha

Kulcha stuffed with seasonal vegetables and spices, warm and flavorful in every bite // 225

SWEET *memories* TREATS

📍 🍷 Kunafa Bird Nest

Crispy kunafa pastry layered with cream and crunchy nuts, golden and delicate with Middle Eastern charm, topped with mini gulab jamuns for a sweet fusion twist // 495

Kulfi Falooda

Kulfi with sweetened milk, rose syrup, falooda sev and nuts // 495

Assorted Kulfi Tree

Traditional kulfis in seasonal flavors, creamy and nostalgic with every bite // 395

🍷 Motichoor Boondi Cheese Cake

Velvety cheesecake balanced with the sweetness of boondi, delicately spiced with cardamom and saffron // 395

Bombay Kulfi

Saffron kulfi florets on chocolate soil, studded with pistachio and poppy seeds, plus tangy raspberries—a reimagined classic! // 495



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