

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

-  **Crispy Palak & Kale Patta Chaat**
Crisp spinach-kale leaf fritters layered with creamy yogurt and tangy chutneys, crowned with crunchy sev // 495
-  **Dal Moradabadi**
Creamy dal steeped in aromatic spices, finished with garlic-cumin tempering for a soulful Moradabadi classic // 495
-  **Berries Chilli Burst Gol Gappa**
Crisp puris filled with spiced potatoes, drenched in tangy berry-chili pani // 475
-  **Quinoa Avocado Bhel**
Crunchy puffed rice and quinoa tossed with creamy avocado, fresh vegetables, tangy chutneys, zesty lime and aromatic herbs // 475
Best Paired with Citrus Flower Gem Add at 695- 595

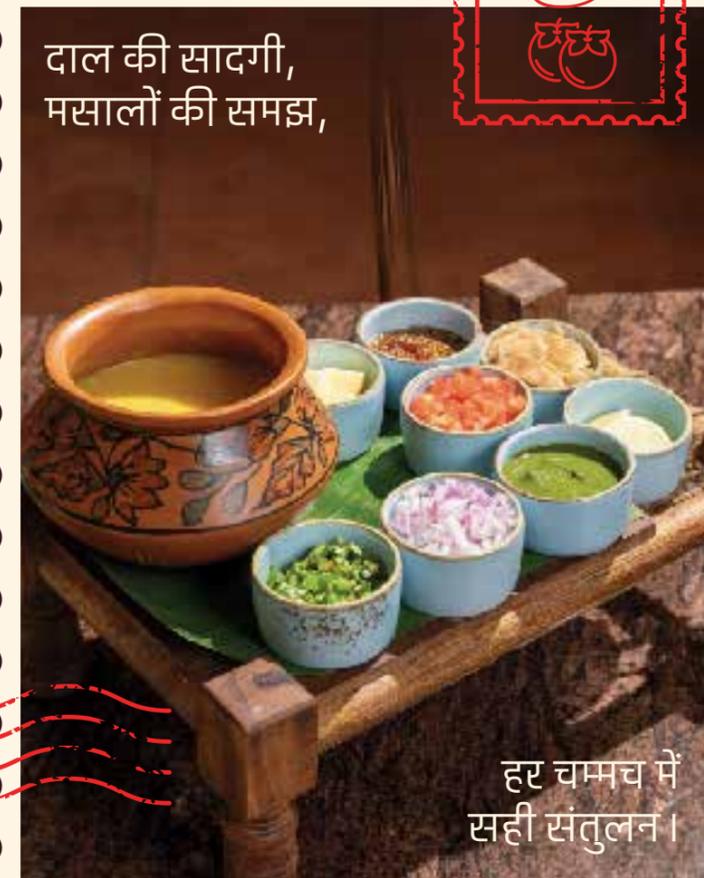
Purani Dilli Papdi Chaat
Crisp papdi layered with spiced potatoes, creamy yogurt, tangy chutneys, crunchy sev and jewel-like pomegranate // 425

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 // 525
-  **Root Vegetables Salad**
Slow-roasted root vegetables atop fresh greens, drizzled with a bold mustard-lime dressing for a warm, zesty, earthy flavor // 495
- Manchow Soup (Veg / Non-Veg)**
Robust garlic-ginger broth brimming with crisp vegetables and aromatic spices, topped with crunchy noodles // 395 / 425
-  **Wild Forest Mushroom Soup**
Earthy wild mushrooms roasted for depth, simmered into a creamy broth, finished with an aromatic Kochi pepper warmth // 425
- Roast Tomato & Basil Shorba**
Aromatic slow-roasted tomato & fresh basil soup, consistent broth, served with crunchy namakpara // 425



दाल की सादगी,
मसालों की समझ,



हर चम्मच में
सही संतुलन।

DAL MORADABADI

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the Story Behind the Flavour



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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,

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BEETROOT KAKORI KEBAB

हर seekh में बसा
जायके का सिला।



BAOS and TOASTS

- Chicken Khurchan Bao Taco**
Steamed bao buns filled with smoky grilled chicken khurchan, drizzled with pomegranate molasses for a sweet, tangy finish // 625
Best Paired with Kala Khatta Chuski Margarita Add at 745-645
- Paneer Khurchan Bao Taco**
Steamed bao buns filled with smoky grilled paneer khurchan, drizzled with pomegranate molasses for a sweet, tangy finish // 595
Best Paired with Spice Route Mule Add at 795-695
- Avocado Dhokla Toast**
Golden dhokla slices toasted in burnt butter, topped with creamy guacamole, tangy tamarind chutney, feta and crunchy seeds // 525

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 695-595
- 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 745-645
- Cheese Stuffed Hara Bhara Kebab**
Spinach and peas stuffed with herb-infused cheese, seared till crisp and golden // 675
- 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 695-595



NON-VEG *small* PLATES



- Black Garlic Chicken Tikka**
Chicken marinated with fermented black garlic and warm spices, char-grilled in tandoor till juicy // 735
- Anardana Chicken Tikka**
Chicken steeped in yogurt, char-grilled with anardana spice mix, tender with smoky depth // 725
Best Paired with Smoked Old Fashioned Add at ₹95-595
- Awadhi Fish Tikka**
Tender fish cubes marinated in Lucknowi spices, grilled over charcoal for subtle smokiness and royal warmth // 795
- Lucknowi Lamb Galouti**
Smoked lamb kebabs melt-in-mouth at first touch, served on delicate paratha with the warmth of Awadhi spices // 815
Best Paired with The Botanist Add at ₹95-595
- Persian Spiced Lamb Seekh**
Savory minced lamb blended with Persian spices, grilled in the tandoor for bold flavor and rustic char // 815
- Murgh Malai Tikka**
Creamy chicken morsels marinated in yogurt and malai, char-grilled till tender for a melt-in-mouth bite // 725
Best Paired with Floral Melon Add at ₹95-595
- Old Delhi Chicken Seekh**
Spiced chicken mince skewered and grilled in the tandoor, served with a creamy chili emulsion // 775

SHARING *together* PLATES

- 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 // 1655
- Gabbar Singh Non-Veg Kebab Platter**
Non-veg feast: Black garlic chicken tikka, Persian spiced lamb seekh, tangy anardana chicken tikka and Awadhi-spiced fish, all char-grilled to rustic perfection // 1875
- Tandoori Chicken Kebab Platter**
A trio of tandoori-grilled chicken favorites: malai tikka, tangy anardana tikka and aromatic black garlic tikka // 1775
- 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 // 1095

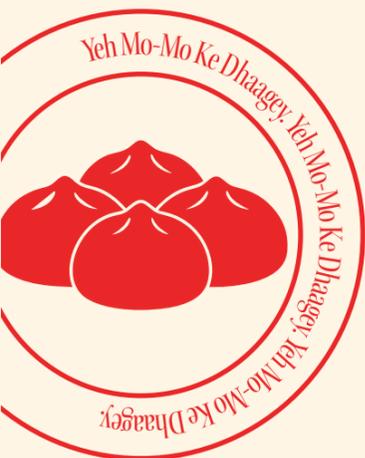


OLD DELHI CHICKEN SEEKH

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ASIAN *wok-tossed* SMALL PLATES



ASIAN *fiery* MAINS

Tangra Chilli Paneer
Crispy paneer cubes stir-fried with peppers in a smoky chili sauce, capturing the fiery essence of Kolkata's Tangra // 595
Best Paired with Anardana Shrub Highball Add at ₹95 595

Honey Chilli Potato Pops
Crispy fried potato bites tossed in a sticky honey-sesame chili glaze, bursting with sweet heat // 495

Crispy Mushroom Cheese Cigar
Crispy golden rolls filled with mushrooms, peppers and melted cheese that melts at first bite // 695

Tangra Chilli Chicken
Stir-fried chicken with peppers and spices, glazed with fiery depth born in Kolkata's tangra // 695
Best Paired with Anardana Shrub Highball Add at ₹95 595

Classic Mix Veg Momos
Steamed vegetable dumplings served with fiery chutney, capturing the essence of Delhi's bustling street food // 445

Peri-Peri Paneer Momos
Steamed paneer dumplings tossed in peri-peri spices, served with fiery chutney, echoing Delhi's street flavors // 475

Chicken Momos
Steamed chicken dumplings served with fiery chutney, capturing the essence of Delhi's bustling street food // 495

Vegetables In Schezwan Sauce
Assorted vegetables wok-tossed in a fiery, spiced Schezwan sauce // 645

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 // 545 / 595

Chilli Garlic Noodle (Veg / Chicken)
Stir-fried noodles with garlic and red chili, sharp heat balanced by a smoky wok embrace // 545 / 595

Wok-Fried Rice (Veg / Chicken)
Fragrant rice stir-fried with vegetables, each golden grain carrying simple, soulful flavor // 595 / 595

PIZZAS *and* PASTAS

Makhani Paneer Tikka
A rich makhani sauce base topped with paneer tikka, peppers and onions, delivering smoky depth in every bite // 695

Rustic Margherita
Tomato sauce spread with mozzarella and fresh basil, baked golden for a taste of rustic simplicity and comfort // 675

Garden Fresh Veggie
Roasted vegetables and herbs on melted mozzarella, capturing the warmth of the garden in every slice // 695

Spicy Chicken Tikka
Smoky chicken tikka topped with peppers and onions, finished with the heat of green chili // 725

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

Your choice:
Arrabbiata (fiery tang) // 595 / 645
Alfredo (creamy comfort) // 595 / 645
or Rosé (balanced flavor) // 595 / 645
Each style offers hearty satisfaction

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 // 675

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

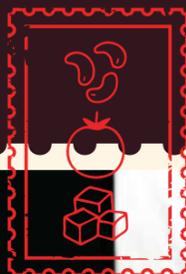
Paneer Butter Masala
Char-grilled paneer tikka folded in a rich tomato-onion gravy, finished with fenugreek for balance // 695

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

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ANARDANA SHAHI PANEER



पनीर की नरमी,
मसालों का श्रंगार,



हर स्वाद में झलके
दरबारों का प्यार।



मटन का सलीका,
मसालों का प्यार,



हर निवाले 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 // 675

Mushroom Hara-Pyaaz Masala
Juicy mushrooms sautéed with spring onions, earthy and aromatic, delicately spiced // 675

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 725 625

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 645 575

Nutri Keema Paneer Kaleji
Soya keema cooked with spiced tea leaves, slow-roasted in Assam tea decoction, robust with rustic and bold flavors // 695

Anardana Malai Kofta
Cottage cheese and dry fruit koftas slow-simmered in rich gravy, offering an indulgent, soothing experience // 745

Kathal Nihari
Young jackfruit slow-cooked in a deep, aromatic Nihari gravy—rich, hearty and full of warmth // 695

INDIAN *traditional* NON-VEG CURRIES

Anardana Special Butter Chicken
Tandoor-grilled chicken smothered in a rich tomato-butter sauce, smoky in flavor and indulgently rich // 775
Best Paired with Whiskey Sour Add at 645 575

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 // 895
Best Paired with Smoked Old Fashioned Add at 695 595

Kashmiri Mutton Roganjosh
Mutton slow-braised to tender, juicy perfection in Kashmiri red chili and yogurt curry // 895

Ajwaini Fish Curry
Fish marinated and pan-seared, then simmered in an onion-tomato gravy with carom seeds and a hint of yogurt // 895
Best Paired with Kokum Picante Add at 745 645

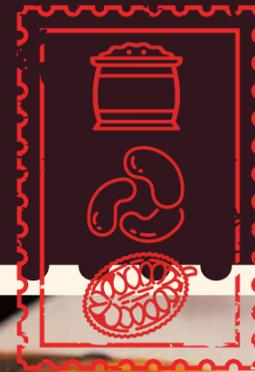


DALS, RICE *and aromatic* BIRYANIS

-  **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 // 350
-  **Jeera Rice**
Aromatic basmati rice infused with cumin, carrying a warm aroma and subtle earthiness // 350
-  **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 / 745 / 795 / 895

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 // 195
- Papad Sampler**
Assorted roasted and fried papads served with dips - a simple bite with rustic charm // 345
- 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 // 345 / 345 / 395



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

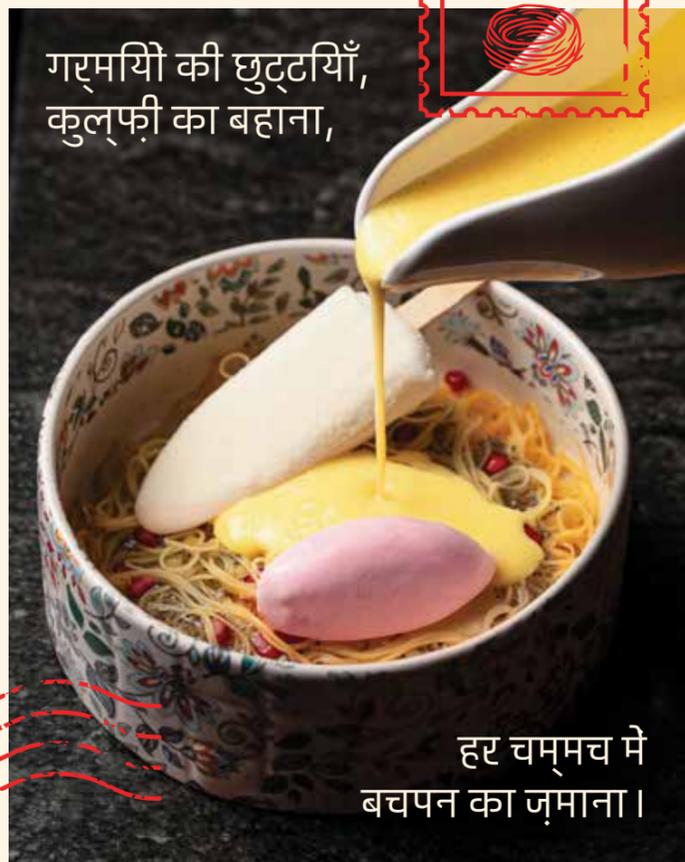


KATHAL BIRYANI

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गर्मियों की छुट्टियाँ,
कुल्फी का बहाना,



हर चम्मच 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 // 155 / 165 / 175

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 // 155

Laccha Paratha (Plain / Pudina / Hari mirch)

Layered whole wheat paratha, flaky and golden with tandoor heat // 165

Butter Toasted Ladi Pav

Soft pao toasted in butter // 135

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 // 275

SWEET *memories* TREATS

Kunafa Bird Nest

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

Bombay Kulfi

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



 Vegan Dish

 Gluten Free

 Chef's Special

 Insta-Worthy

GST Applicable On All Prices.