



अन्न (pronounced "ann") is a Sanskrit word that means "food" or "grain" and can refer to any kind of edible sustenance, whether in the form of cooked meals or raw ingredients. This word is commonly used in various Indian languages to refer to food.

अन्न offers food for the mind and the soul. Indian food is a vast constellation of culinary influences and traditions. This is reflected in the philosophy guiding our menu, which consists of a variety of traditional and regional foods of India.

In consonance with this philosophy, the restaurant also offers a feast for the eyes, with displays of vibrant and timeless traditions of Indian art which form our living heritage.

We look forward to serving and sharing our अन्न with you.

THIRST QUENCHERS

- | | | | |
|---|-----|----------------------------------|-----|
| ● Lassi
Sweet / Salted / Plain / Masala / Mango | 140 | ● Nimbu Shikanjvi | 90 |
| ● Fresh Fruit Juice (Seasonal) | 125 | ● Chaas
Masala / Plain | 125 |

SOUPS & SHORBA

- | | | | |
|---|-----|--|-----|
| ● Murgh Kali Mirch Ka Shorba (Uttar Pradesh)
Black Peppercorn Flavoured Chicken Soup | 140 | ● Tamatar Dhaniya Shorba (Delhi)
Tangy Tomato Soup Flavoured With
Fresh Green Coriander | 105 |
| ● Pineapple Rasam (Tamil Nadu)
Lentil Base Pineapple Flavoured Soup
With Southern Spices | 105 | | |

CHATPATI CHAAT

- **Crispy Palak Patta Chaat** (Uttar Pradesh)
Batter Fried Crispy Spinach Leaves, Sweet Curd, Tamarind & Mint Chutney
 - **Purani Dilli Ki Tawa Aloo Chaat** (Delhi)
Shallow Fried Potatoes Tossed With Indian Spices & Chutneys
 - **Dahi Bhalla Papdi Chaat** (Delhi)
Deep Fried Lentil Spheres With Wheat Potatoes Crispies, Chickpeas, Sweet Yoghurt, Tamarind & Mint Chutney

195

180

160
- **Dahi Batata Puri** (Uttar Pradesh)
Crisp Semolina Sphered Filled With Potatoes, Chickpeas Topped With Sev, Sweet Curd, Tamarind & Mint Chutney
 - **Masala Khakra** (Gujarat)
Mat Bean & Wheat Flour Cracker Topped With Chopped Tomato, Onions, Chat Masala & Lemon Juice

160

160

● Vegetarian

● Non-Vegetarian

● Egg

STARTERS (Non-Vegetarian)

- | | | | |
|---|-------------|--|------------|
| ● Lehsooni Tandoori Jhinga (Rajasthan) | 1025 | ● Murgh Malai Tikka (Uttar Pradesh) | 465 |
| Chargrilled Prawns Marinated With Brown Garlic, Turmeric & Chilli Paste | | Chargrilled Chicken Chunks, Marinated With Hung Curd & Cheese | |
| ● Nimbu Macchli Tikka (Uttar Pradesh) | 585 | ● Angaar Ka Murgh (Punjab) | 455 |
| Chargrilled Fish Marinated With Hung Curd, Lemon Juice & Spices | | Chargrilled Chicken Chunks Marinated With Spices & Hung Curd | |
| ● Galouti Kebab (Uttar Pradesh) | 465 | ● Tandoori Murgh (Punjab) | 455 |
| Melt In The Mouth, Awadhi Delicacy Made With Fine Lamb Mince | | Chargrilled Traditional Chicken With Home Pounded Indian Spices | |
| ● Seekh Kebab (Hyderabad) | 465 | ● Non Vegetarian Sampler | 775 |
| Chargrilled Skewered Lamb Mince With Indian Spices | | Two Pieces Each Of Nimbu Machhli Tikka, Seekh Kebab, Murgh Malai, Angar Ka Murgh & Galouti Kebab | |
| ● Maaz Kanti (Kashmir) | 465 | | |
| Lamb Cooked With Kashmiri Spices | | | |

STARTERS (Vegetarian)

- **Roomali Paneer Roll** (Hyderabad) **305**
Spicy Green Paste Cottage Cheese Rolls, Chargrilled
- **Achari Paneer Tikka** (Punjab) **295**
Cottage Cheese Chunks Marinated With Hung Curd, Pickle, Spices & Chargrilled
- **Malai Soya Chaap** (Uttar Pradesh) **295**
Soya Chops Marinated With Hung Curd, Cheese & Fresh Cream
- **Munakka Bharwan Dahi Kebab** (Uttar Pradesh) **295**
Fried Hung Curd Patties Stuffed With Raisins
- **Khumb Ki Galawat** (Uttar Pradesh) **295**
Melting In The Mouth, Awadhi Delicacy Made With Mushrooms
- **Nutty Chukundri Kebab** (Delhi) **285**
Beetroot Patty Stuffed With Nuts, Cooked On Tawa
- **Ghee Roast Idli** (Kerala) **205**
Mini Idlis Tossed In Aromatic Gun Powder, Served With Curry Leaves Dip
- **Tandoori Bharwan Aloo** (Punjab) **285**
Deep Fried Potato Barrels, Stuffed With Dry Fruits & Cottage Cheese, Cooked In Tandoor
- **Vegetarian Sampler** **575**
Two Pieces Each Of Roomali Paneer, Achari Paneer, Khumb Ki Galouti, Dahi Kebab & Malai Soya Chaap

● Vegetarian

● Non-Vegetarian

● Egg

MAIN COURSE (Non-Vegetarian)

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|---|--|
| ● Macchli Amritsari (Punjab) 570
Batter Fried Fish Flavoured With
Carom Seeds & Chillies | ● Tawa Murgh (Punjab) 565
Chicken With Spicy Masala Gravy |
| ● Malabari Fish Curry (Andhra) 585
Fish Cooked With Onion, Tomato & Coconut
With Pommery Mustard | ● Chicken Changezi (Delhi) 590
Chicken Cooked In Moderately
Spiced Cashewnut Gravy |
| ● Laal Maas (Rajasthan) 590
Lamb Curry Cooked With Red Chilli Paste & Tomato | ● Chicken Chettinad (Tamil Nadu) 570
Boneless Chicken Cooked With Star Anise,
Black Pepper, Aniseed & Curry Leaves |
| ● Mutton Kohlapuri (Maharashtra) 590
Lamb Cooked In Its Own Juice With
Traditional Maharashtrian Spices | ● Butter Chicken (Punjab) 570
Chicken Cooked In Rich Tomato Gravy With Cream,
Butter & Dried Fenugreek Leaves |
| ● Champan Meat (Bihar) 590
Lamb Cooked With Whole Spices, Onion,
Whole Garlic & Chillies In Mustard Oil
Cooked And Served In An Earthen Pot | ● Awadhi Murgh Korma (Uttar Pradesh) 570
Chicken Simmered In Gravy Of Cashewnut,
Poppy Seeds, Mixed Melon Seeds & Yoghurt |
| ● Punjabi Rogan Josh (Punjab) 590
Lamb Cooked With Onion, Tomato & Curd
With Indian Spices | ● Chicken Stew (Kerala) 570
Chicken Chunks Cooked with Coconut Milk
with South Indian Spices |
| ● Tawa Keema Meat (Punjab) 570
Lamb Cooked In Spicy Onion & Tomato Masala | ● Egg Curry (Delhi) 400
Boiled Eggs In Onion, Tomato Masala |

● Vegetarian

● Non-Vegetarian

● Egg

MAIN COURSE (Vegetarian)

- **Tandoori Paneer Lababdar** (Punjab) 355
Chargrilled Cottage Cheese Chunks
In Rich Onion & Tomato Gravy
 - **Palak Paneer** (Delhi) 355
Cottage Cheese Chunks Cooked In Spinach Gravy
 - **Kadhai Paneer** (Delhi) 300
Cottage Cheese Chunks In Ginger &
Tomato Masala With Chillies, Coriander & Capsicum
 - **Soya Chaap Masala** (Punjab) 355
Chargrilled Soya Chops In Rich Onion &
Tomato Gravy Topped With Cream
 - **Gatta Curry** (Rajasthan) 310
Gram Flour Dumplings In Asafoetida &
Red Chillies Tempered Yoghurt Based Gravy
 - **Malai Kofta Kesari Pukhtan** (Uttar Pradesh) 310
Cottage Cheese Dumplings Stuffed With Nuts,
Cooked In Rich Pukhtan Gravy
 - **Subz Dum Korma** (Uttar Pradesh) 310
Melange Of Seasonal Vegetables Cooked
In Yoghurt & Fried Onion Gravy
- **Chatpati Aloo Gobi** (Delhi) 295
Cauliflower & Potatoes Cooked Home Style
 - **Vegetable Stew** (Kerala) 295
Vegetables Cooked In Coconut Milk
With South Indian Spices
 - **Dum Aloo** (Punjab) 295
Spicy & Tangy Curry made with Baby Potatoes,
Curd & Spices
 - **Lachha Palak Bhurji** (Delhi) 240
Shredded Spinach Cooked With Tomatoes,
Royal Cumin & Garlic
 - **Dal Makhni** (Punjab) 270
Black Gram Slow Cooked With Butter & Cream
 - **Yellow Dal Tadka** (Uttar Pradesh) 205
Mixed Lentils Tempered With Spices
(Also Available Without Onion & Garlic)

● Vegetarian

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● Egg

SATVIK KHANA (No Onion - No Garlic)

● Paneer Shimlamirch Bhurji Cottage Cheese, Capsicum Cooked With Mild Spices	450	● Hing Jeere Ke Aloo Mildly Spiced Potatoes Prepared With Asafoetida & Royal Cumin	295
● Paneer Makhanwala, Kasoori Methi Cottage Cheese Simmered In Rich Tomato & Cashewnut Gravy	355	● Dal Sultani Yellow Lentil Tempered With Cumin, Tomatoes & Yoghurt	205
● Exotic Vegetables In Makhni Gravy Exotic Vegetables Cooked In Rich Tomato Gravy With Cream & Butter	310		

ACCOMPANIMENTS

● Dahi Bhalla	95	● Green Salad	90
● Raita Onion / Tomato / Cucumber / Mix / Potato / Boondi / Pineapple	90	● Onion Salad	90

APPAM

● Appam Traditional Fermented South Indian Pancake Goes Best With Vegetable Stew, Chicken Stew & Chicken Chettinad	85 (Per Piece)	● Vegetable Stew	295
		● Chicken Stew	570
		● Chicken Chettinad	570

STAPLES

● Hyderabadi Mutton Biryani (Hyderabad)	505	● Subz Dum Biryani (Awadh)	180
Marinated Lamb Cooked With Aromatic Spices & Basmati Rice		Vegetables Cooked With Aromatic Spices & Basmati Rice	
● Hyderabadi Chicken Biryani (Hyderabad)	370	● Pulao (Punjab)	165
Marinated Chicken Cooked With Aromatic Spices & Basmati Rice		Jeera / Bhuna Pyaaz / Mattar	
		● Steamed Rice	160

BREADS

● Paratha	100	● Roomali Roti	85
Mint / Ajwain / Plain / Mirchi			
● Naan	90	● Missi Roti	70
Garlic / Butter / Plain			
● Kulcha	90	● Tandoori Roti	55
Pyaz / Aloo / Gobi / Mix / Paneer			
		● Appam	85
		Traditional Fermented South Indian Pancake Goes Best With Vegetable Stew, Chicken Stew & Chicken Chettinad	

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● Egg

DESSERTS

● Malpua Rabdi	150	● Ice Cream	160
● Kesri Rasmalai	120	Vanilla / Chocolate / Butterscotch / Mango / Strawberry / Coffee	
● Bharwan Gulab Jamun	120	● Moong Dal Halwa	165
● Kashmiri Phirni	165	● Pista Kulfi Falooda	160
● Fresh Fruit Salad	150		

HOT BEVERAGES

● Darjeeling	105	● Chamomile	115
● Assam	105	● Cappuccino	135
● Earl Grey	105	● Espresso	120
● Green Tea	115	● Decaffeinated	125

● Vegetarian ● Non-Vegetarian ● Egg

5% GST extra. We do not levy any Service Charge.

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

