



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.

अन्न MILLETS SPECIALS

Introducing a new health and body menu with अन्न Millets Specials

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|--|-----|--|-----|
| ● Ragi Mattar Ka Shorba
Ragi Based Soup With Green Peas | 105 | ● Bajra Muthiya Green Peas Curry
Bajara Dumplings & Green Peas Curry Prepared With Chillies, Aniseed In Yogurt Based Gravy | 310 |
| ● Subz Bajre Ki Tikki
Bajara & Vegetable Cutlets | 295 | ● Bajre Ki Khichdi
Coarsely Ground Bajra & Moong Dal Cooked With Aromatic Spices | 160 |
| ● Ragi Idli
Mini Idlis Made With Fermented Ragi Served With Coconut & Tomato Chutney | 205 | ● Bajre Ki Roti | 45 |
| ● Ragi Palak Kofta
Ragi Kofta Flavoured With Fenugreek In Spinach Gravy | 310 | | |

THIRST QUENCHERS

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

● Vegetarian

● Non-Vegetarian

● Egg

SOUPS & SHORBA

- **Murgh Kali Mirch Ka Shorba** (Uttar Pradesh) **140**
Black Peppercorn Flavoured Chicken Soup
- **Pineapple Rasam** (Tamil Nadu) **105**
Lentil Base Pineapple Flavoured Soup
With Southern Spices
- **Tamatar Dhaniya Shorba** (Delhi) **105**
Tangy Tomato Soup Flavoured With
Fresh Green Coriander
- **Mulligatawny** **105**
Lentil Based Soup Flavoured With
Curry Powder & Lemon

CHATPATI CHAAT

- **Crispy Palak Patta Chaat** (Uttar Pradesh) **195**
Batter Fried Crispy Spinach Leaves, Sweet Curd,
Tamarind & Mint Chutney
- **Purani Dilli Ki Tawa Aloo Chaat** (Delhi) **180**
Shallow Fried Potatoes Tossed With
Indian Spices & Chutneys
- **Dahi Bhalla Papdi Chaat** (Delhi) **160**
Deep Fried Lentil Spheres With Wheat
Potatoes Crispies, Chickpeas, Sweet Yoghurt,
Tamarind & Mint Chutney
- **Dahi Batata Puri** (Uttar Pradesh) **160**
Crisp Semolina Sphered Filled With Potatoes,
Chickpeas Topped With Sev, Sweet Curd,
Tamarind & Mint Chutney
- **Masala Khakra** (Gujarat) **160**
Mat Bean & Wheat Flour Cracker
Topped With Chopped Tomato, Onions,
Chat Masala & Lemon Juice
- **Jhal Muri** (West Bengal) **180**
Puffed Rice, Boiled Potatoes, Peanuts,
Mustard Oil & Spices
- **Bhelpuri** (Maharashtra) **180**
Puffed Rice Tossed With Onion, Tomato,
Peanut With Masala & Lemon Juice

● Vegetarian

● Non-Vegetarian

● Egg

STARTERS (Non-Vegetarian)

- **Lehsooni Tandoori Jhinga** (Rajasthan) **1025**
Chargrilled Prawns Marinated With Brown Garlic, Turmeric & Chilli Paste
- **Prawn Pepper Fry** (Andhra Pradesh) **1025**
Coastal Prawns Tossed In Onion & Tomato With Curry Leaves, Black Peppercorn & Chilli Flakes
- **Misa Mach Poora** (Mizoram) **1025**
Succulent Pieces Of Shrimps Spiced With Fresh Coriander And Peppercorns
- **Nimbu Macchli Tikka** (Uttar Pradesh) **585**
Chargrilled Fish Marinated With Hung Curd, Lemon Juice & Spices
- **Galouti Kebab** (Uttar Pradesh) **465**
Melt In The Mouth, Awadhi Delicacy Made With Fine Lamb Mince
- **Seekh Kebab** (Hyderabad) **465**
Chargrilled Skewered Lamb Mince With Indian Spices
- **Shikampuri Kebab** (Hyderabad) **465**
Mince Lamb Patty, Stuffed with Boiled Egg, Mint Leaves, Green Chilli & Ginger
- **Maaz Kanti** (Kashmir) **465**
Lamb Cooked With Kashmiri Spices
- **Murgh Malai Tikka** (Uttar Pradesh) **465**
Chargrilled Chicken Chunks, Marinated With Hung Curd & Cheese
- **Angaar Ka Murgh** (Punjab) **455**
Chargrilled Chicken Chunks Marinated With Spices & Hung Curd
- **Chicken Cafreal** (Goa) **465**
Chicken Chunks Marinated with Green Coriander, Green Chillies & Goan Spices, Cooked on Tawa
- **Tandoori Murgh** (Punjab) **455**
Chargrilled Traditional Chicken With Home Pounded Indian Spices
- **Non Vegetarian Sampler** **775**
Two Pieces Each Of Nimbu Machhli Tikka, Seekh Kebab, Murgh Malai, Angar Ka Murgh & Galouti Kebab

● Vegetarian

● Non-Vegetarian

● Egg

STARTERS (Vegetarian)

- **Roomali Paneer Roll** (Delhi) **305**
Spicy Green Paste Cottage Cheese Rolls, Chargrilled
- **Achari Paneer Tikka** (Punjab) **295**
Cottage Cheese Chunks Marinated With Hung Curd, Pickle, Spices & Chargrilled
- **Paneer Ka Soola** (Rajasthan) **295**
Cottage Cheese Cubes Marinated with Chillies & spices, Cooked In Tandoor
- **Malai Soya Chaap** (Uttar Pradesh) **295**
Soya Chops Marinated With Hung Curd, Cheese & Fresh Cream
- **Munakka Bharwan** **295**
Dahi Kebab (Uttar Pradesh)
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
- **Bhutte Ki Kees** (Madhya Pradesh) **285**
Mashed Corn Cooked with Milk and Spices
- **Paruppu Vadai** (Tamil Nadu) **180**
Coarsely Ground Bengal Gram, Red Chilli Patties Mix With Chopped Onions, Fried
- **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)

- **Macchli Amritsari** (Punjab) **570**
Batter Fried Fish Flavoured With
Carom Seeds & Chillies
- **Malabari Fish Curry** (Andhra) **585**
Fish Cooked With Onion, Tomato & Coconut
With Pommery Mustard
- **Shorshe Maach** (West Bengal) **570**
Fish Curry With Mustard Paste
- **Laal Maas** (Rajasthan) **590**
Lamb Curry Cooked With Red Chilli Paste & Tomato
- **Mutton Kohlapuri** (Maharashtra) **590**
Lamb Cooked In Its Own Juice With
Traditional Maharashtrian Spices
- **Champan Meat** (Bihar) **590**
Lamb Cooked With Whole Spices, Onion,
Whole Garlic & Chillies In Mustard Oil
Cooked And Served In An Earthen Pot
- **Mutton Vindaloo** (Goa) **590**
Mutton Cooked With Pounded Garlic,
Toddy Vinegar & Goan Spices
- **Punjabi Rogan Josh** (Punjab) **590**
Lamb Cooked With Onion, Tomato & Curd
With Indian Spices
- **Tawa Keema Meat** (Punjab) **570**
Lamb Cooked In Spicy Onion & Tomato Masala
- **Tawa Murgh** (Punjab) **565**
Chicken With Spicy Masala Gravy
- **Chicken Changezi** (Delhi) **590**
Chicken Cooked In Moderately
Spiced Cashewnut Gravy
- **Chicken Chettinad** (Tamil Nadu) **570**
Boneless Chicken Cooked With Star Anise,
Black Pepper, Aniseed & Curry Leaves
- **Butter Chicken** (Punjab) **570**
Chicken Cooked In Rich Tomato Gravy With Cream,
Butter & Dried Fenugreek Leaves
- **Awadhi Murgh Korma** (Uttar Pradesh) **570**
Chicken Simmered In Gravy Of Cashewnut,
Poppy Seeds, Mixed Melon Seeds & Yoghurt
- **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 Yogurt & Fried Onion Gravy
- **Baimbale Curry** (Karnataka) **295**
Bamboo Shoot & Coconut With Spices
- **Vegetable Balchow** (Goa) **295**
Fresh Vegetables In A Spicy & Tangy Gravy
- **Mushroom Pepper Fry** (Andhra) **310**
Button Mushrooms Cooked With
Onion & Crushed Black Pepper Corns
- **Aloo Posto** **295**
Dice Potatoes Tossed With Poppy Seeds,
Onion Seeds In Mustard Oil
- **Chatpati Aloo Gobi** (Delhi) **295**
Cauliflower & Potatoes Cooked Home Style
- **Dum Aloo** (Punjab) **295**
Spicy & Tangy Curry Made With
Baby Potatoes, Curd & Spices
- **Aloo Mattar** (Punjab) **295**
Traditional Potato & Green Peas Curry
Cooled With Indian 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

● Non-Vegetarian

● 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

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|--|----|----------------------|----|
| ● 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 | 85
(Per Piece) | ● Vegetable Stew (Kerala) | 295 |
| | | ● Chicken Stew (Kerala) | 570 |

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STAPLES

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

BREADS

- | | |
|---|----------------------------------|
| ● Paratha 100
Mint / Ajwain / Plain / Mirchi | ● Roomali Roti 85 |
| ● Naan 90
Garlic / Butter / Plain | ● Missi Roti 70 |
| ● Kulcha 90
Pyaaz / Aloo / Gobi / Mix / Paneer | ● Tandoori Roti 55 |

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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.

