



ANAYA FOODS

Vegetarian. Authentic. Indian



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Starters

VEG MALAI SOYA CHAAP

15.95

Tender soya chaap is embraced in a creamy malai sauce, creating a succulent and luxurious vegetarian delicacy.

VADA PAV

5.95

A spiced potato dumpling nestled in a soft bun, adorned with chutneys.

DAHI BHALLE

7.95

Soft lentil fritters are soaked in creamy yogurt & aromatic spices.

DABELI

6.95

Soft bun, mashed potatoes, spiced masala, tamarind chutney, topped with peanuts & pomegranate seeds.

STARTER PLATTER

26.95

Our diverse Starter Platter featuring succulent Soya Chaap, rich Paneer bites, vibrant Hara Bhara Kebabs, and crispy Samosas.

PANEER TIKKA

14.95

A popular Indian appetizer made from marinated cubes of paneer and grilled to perfection.

CHHOLE SAMOSA

8.95

Crispy samosas are served with spicy and tangy chickpea curry.

SAMOSA

6.95

A crispy pastry stuffed with savory fillings like spiced potatoes, peas, and aromatic spices.

HARA BHARA KEBAB

13.95

Vegetarian delight made with a medley of spinach, peas, and aromatic spices.

Chaat - Weekend Special

PAPDI

8.95

Indian chaat snack featuring crispy fried puris, topped with sweet, sour, and spicy chutneys.

GOL GAPPE

5.95

Crispy hollow puris filled with tangy tamarind chutney, spicy water, and savory fillings.

KATORI

9.45

Crispy snack bowls filled with a delightful mix of potatoes, sprouts, onions, tomatoes, & chaat chutneys.

ALOO TIKKI

7.95

Golden-fried potato patties, spiced to perfection, served with chutneys, yogurt, & sev.

Soup

CREAM OF TOMATO

5.95

Tomato soup, a harmonious blend of rich tomato flavor.

DAAL SHORBA

6.95

A comforting lentil soup infused with aromatic spices, providing a soothing & flavorful taste of Indian comfort.

VEG MANCHOW

6.95

A flavorful Indian-Chinese classic with a tantalizing spice blend and crispy noodle garnish.



Mild



Medium



Hot



Vegan possible



Gluten Free Possible

Indian-Chinese

MANCHURIAN

(PANEER / MUSHROOM / CAULIFLOWER)

13.95

Crispy vegetable balls in a savory tangy sauce.

CHILLI

(PANEER / BABYCORN / MUSHROOM)

14.95

Indian and Chinese flavors, topped with fresh green onions.

SALT & PEPPER

(PANEER / BABYCORN / MUSHROOM)

14.45

Crisp paneer, babycorn, or mushroom seasoned with salt and pepper.

65

(PANEER / CAULIFLOWER / MUSHROOM)

14.95

A flavorful blend of heat and crunch, garnished with fresh curry leaves and green chilies.

VEG HAKKA NOODLES

Popular Chinese dish made with stir-fried vegetables and thin, chewy noodles.

11.95

VEG SCHEZWAN NOODLES

Chinese noodles tossed with vegetables & spicy Schezwan sauce.

12.95

VEG FRIED RICE

Delightful Chinese dish made with cooked rice, mixed vegetables, and savory seasonings.

11.95

PANEER FRIED RICE

Indian dish made with stir-fried rice, paneer (Indian cottage cheese), and aromatic spices.

13.45

SCHEZWAN FRIED RICE

Chinese dish made with fried rice, Schezwan sauce & vegetables.

12.95

MUSHROOM FRIED RICE

Prepared by stir-frying rice with mushrooms, vegetables, & seasonings.

12.45

Traditional

CHHOLE BHATURE

Spicy chickpeas (Chhole) and fluffy deep-fried bread (Bhature), with spiced potatoes and raita.

15.95

PAV BHAJI

A buttery bun (pav) served with a spicy and flavorful mixed vegetable curry (bhaji).

10.45

RAITA MIX VEG

A refreshing yogurt-based side dish with a medley of finely chopped vegetables, adding a delightful crunch to your meal.

5.95

THALI

A vibrant assortment of regional dishes, from curries and dal to rice, bread, and desserts, encapsulating the rich tapestry of Indian cuisine in a single, satisfying thali.

32.95



Mild



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Main Course - Curry

PANEER BUTTER MASALA 17.95

Featuring tender paneer cooked in a velvety tomato-based sauce.

KADHAI PANEER 17.95

Tender paneer cubes are sautéed in an iron wok with vibrant spices, bell peppers, and onions.

PALAK PANEER 17.95

Luscious spinach and delicate paneer come together in a wholesome fusion.

METHI MATAR PANEER 16.95

Aromatic symphony of fenugreek, peas, and paneer enchants your taste buds.

PANEER JALFREZI 16.95

Succulent paneer cubes stir-fried with colorful bell peppers, onions, & tomatoes.

MALAI KOFTA 17.95

Indian dish consisting of potato & paneer balls served with a creamy and flavorful cashew curry.

BHINDI 2 PYAZA/MASALA 16.95

Tender okra (bhindi) meets the magic of two types of onions or classic masala.

CHANA MASALA 15.95

Chickpeas are simmered to perfection in a tantalizing blend of spices and tangy tomato gravy.

BAINGAN BHARTA 16.95

Roasted eggplant, where smoky aromas mingle with a symphony of spices.

NAVRATAN KORMA 17.95

Nine ingredients, including vegetables, fruits, and nuts, simmered in a rich, aromatic cashew curry, embodying the opulence of Mughlai cuisine.

MIX VEG HANDI 16.95

A flavorful medley of assorted vegetables cooked to perfection in a rich and aromatic tomato curry.

DAL TADKA 14.95

A flavorful Indian lentil dish tempered with garlic and cummin, offering a delightful blend of spices.

DAL MAKHNI 16.95

Slow-cooked creamy black lentils & kidney beans, infused with aromatic spices & a hint of smoky flavor.

KADAI MUSHROOM 16.95

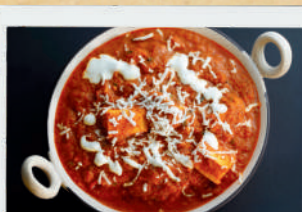
Earthy mushrooms shine in a tantalizing blend of spices & cooked in a traditional kadai with aromatic herbs.

SOYA CHAAP LABABDAR 17.95

Featuring succulent soya chaap in a creamy, flavorful tomato-based curry.

MASALA SOYA CHAAP 17.95

Soya chaap infused with a medley of spices, creating a flavorful and succulent vegetarian delicacy.



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Gluten Free Possible

Main Course - Bread & Rice

Bread

PLAIN NAAN 3.95

Traditional Indian bread, perfect for savoring with curries or sopping up delicious gravies.

BUTTER NAAN 4.45

(BUTTER / GARLIC / CHILLI/ CHEESE)

A soft and pillowy Indian bread brushed with glistening butter.

TANDOORI ROTI 3.45

A smoky and charred Indian bread, expertly cooked in a traditional tandoor.

TANDOORI BUTTER ROTI 4.45

A smoky and charred Indian bread, expertly cooked in a traditional tandoor, delivering a perfect blend of crispiness and softness.

STUFFED KULCHA 7.95

(POTATO, PANEER)

From the creamy Paneer to the flavorful Aloo, each stuffed bread is a scrumptious treat that pleases the palate.

PESHAWARI NAAN 7.95

A soft and nutty flatbread filled with a delicious mixture of dried fruits and nuts.

TANDOORI PARANTHA 7.95

(POTATO / CAULIFLOWER / PANEER)

Tandoori Parantha with a choice of Potato, Cauliflower, or Paneer fillings, each offering a unique and flavorful twist to this traditional Indian flatbread.

Rice

RICE 3.95

A versatile and comforting staple, serving as a neutral canvas for a variety of delightful culinary pairings.

JEERA RICE 5.95

Fragrant basmati rice infused with aromatic cumin seeds, offering a subtly spiced and delightful culinary experience

MATAR PULAO 7.95

Fragrant rice dish cooked with tender green peas, offering a delightful and comforting meal option.

NAVRATAN PULAO 15.95

Fragrant rice dish adorned with a colorful medley of nine different jewels (navratan) - vegetables, fruits, and nuts.

HYDERABADI VEG DUM BIRYANI 17.95

A fragrant blend of basmati rice, mixed vegetables, and exotic spices slow-cooked to perfection, embodying Hyderabad culinary grandeur.



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Desserts

RAS MALAI



7.95

Made with soft cheese dumplings soaked in rich, creamy milk, garnished with nuts, and flavored with cardamom.

KESAR KULFI



7.95

A luscious and aromatic Indian frozen dessert infused with saffron, capturing the essence of authentic sweet indulgence.

ICE CREAM



6.45

(VANILLA / CHOCOLATE / STRABERRY / PISTA)

Scoop after scoop, bringing sweet joy with every lick and creating frozen bliss.

FALUDA KULFI



8.95

Refreshing, indulgent treat blending rich, creamy kulfi with colorful Faluda noodles, rose syrup, and a burst of delightful flavors.

VEGAN KULFI



7.95

A dairy-free delight, this creamy frozen dessert harmoniously captures the essence of traditional Kulfi in a compassionate and plant-based form.

FALUDA



9.95

Delicious dessert made with vermicelli noodles, basil seeds, rose syrup, milk, and ice cream.

GULAB JAMUN

6.95

Soft milk-based dumplings soaked in fragrant sugar syrup, creating a heavenly and indulgent Indian sweet delicacy.

MEETHA PAAN



5.95

A tantalizing blend of betel leaf, spices, and sweetness.



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