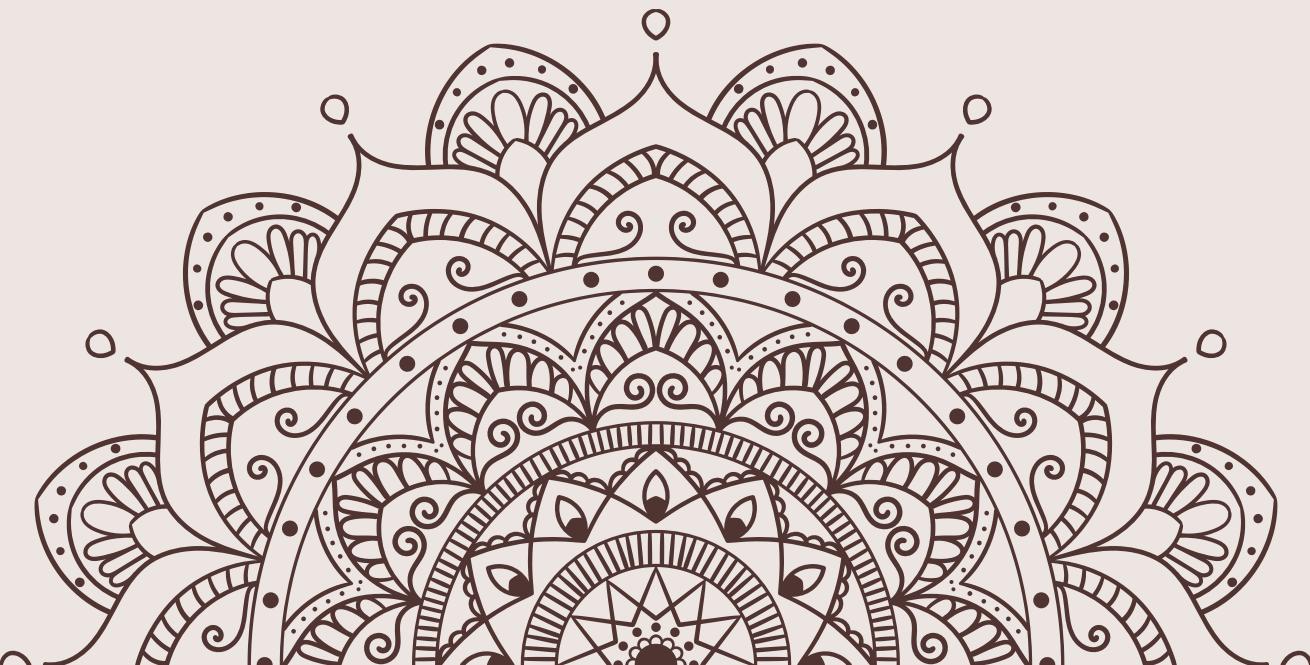


Anaya Foods



Our Story



Welcome to Anaya Foods Den Haag

Namaste and Welcome to Our Culinary Journey: Step into the vibrant world of Anaya Foods, where authentic Indian flavors come alive in the heart of Den Haag. Founded by Swati and Prem, our story began in our home kitchen, sharing beloved family recipes with friends and neighbors. Today, at Duinstraat 1, we continue this tradition of hospitality with an expanded menu that celebrates both our vegetarian heritage and the complete diversity of traditional Indian cuisine.

Our Evolution: Tradition Meets Diversity

Preserving Our Vegetarian Heritage: We remain deeply committed to our vegetarian roots, featuring authentic regional specialties from Punjab, Gujarat, Maharashtra, and beyond. Our extensive plant-based menu continues to be prepared with traditional cooking methods and authentic spice blends passed down through generations.

Expanding Our Authentic Offerings: We're excited to introduce carefully selected chicken, lamb, and prawn dishes that represent the complete spectrum of traditional Indian cuisine. This expansion honors India's full culinary heritage while maintaining our commitment to authenticity and quality.

Our Philosophy

Authenticity & Fresh Ingredients: Every dish preserves traditional cooking methods and authentic spice blends. We use fresh ingredients without preservatives and authentic whole spices to create the complex layers that define true Indian cuisine.

Inclusive Dining

Our menu accommodates every dietary preference with extensive vegetarian, vegan, and gluten-free options alongside our new non-vegetarian selections, ensuring families with diverse needs can enjoy exceptional flavors together.

What Makes Us Special

Experience vibrant Indian street food from Aloo Tikki and Gol Gappe to Papdi Chaat and Dahi Bhalla. Our warm atmosphere features Indian-inspired décor, aromatic spices, and the sound of laughter. Swati's journey from home cook to restaurateur infuses every dish with love and tradition, while our team provides hospitality that makes everyone feel like family.

Our Commitment

Whether exploring our celebrated vegetarian dishes or trying our new authentic meat and seafood preparations, we're here to guide you through our menu and ensure every visit feels like coming home. Our vegetarian heritage remains at our heart, now enhanced by the complete diversity of traditional Indian cuisine.

Experience the magic of India's complete culinary traditions - right here in Den Haag.

For reservations or dietary accommodations, please ask our friendly staff.

Starters

DELHI STYLE MALAI SOYA CHAAP 🌶

Tender soya pieces in a creamy, mildly spiced marinade.

15,95



CLASSIC NORTH INDIAN PANEER 🌶

TIKKA

Grilled paneer cubes marinated in aromatic Indian spices.

14,95



SIGNATURE TANDOOR CHICKEN 🌶

Classic tandoori-roasted chicken with bold spices.

15,95



DRAGON LOLLIPOP WINGS 🌶

Crispy, spiced chicken drumettes with a tangy dip.

15,95



GARDEN FRESH KEBAB 🌶

Spinach and pea patties with aromatic spices.

12,95



MUGHLAI CREAM CHICKEN TIKKA 🌶

Succulent chicken pieces in a creamy, delicate marinade.

15,95



STREET-STYLE SAMOSA 🌶

Crispy pastry filled with spiced potatoes and peas.

6,95



STREET-STYLE SAMOSA CHAAT 🌶

Samosa served with mildly spiced chickpea curry.

9,95



HERBED GARLIC PRAWN SKILLET 🌶

Golden-fried bites tossed with curry leaves and green chilies for a spicy crunch.

13,95



STREET-STYLE MANCHURIAN 🌶

Crispy bites in a tangy soy-garlic sauce

10,95

Paneer 10,95



Cauliflower 10,95



Chicken 13,95



WOK-TOSSED CHILLI DELIGHT 🌶

10,95

Crispy bites tossed in spicy chili sauce with peppers and onions.

Paneer 11,95



Mushroom 10,95



Chicken 13,95



MADRAS-STYLE 65 🌶

10,95

Golden-fried bites tossed with curry leaves and green chilies for a spicy crunch.

Paneer 11,95



Cauliflower 10,95



Chicken 13,95



CHEF'S SIGNATURE VEG TASTING PLATTER 🌶

26,95



Chef's assorted vegetarian starters to share.

CHEF'S SPECIAL MIXED GRILL PLATTER 🌶

29,95



Chef's special selection of vegetarian and non-vegetarian starters.

Soup

CLASSIC CREAMY TOMATO 🌶

5,95



A creamy, comforting tomato soup with a rich, smooth flavor.

DRAGON'S BREATH SOUP 🌶

6,95

Spicy Indo-Chinese soup with vegetables, topped with crispy noodles.

Veg 6,95



Chicken 7,95



MUGHLAI DAAL SHORBA 🌶

6,95



Aromatic lentil soup, delicately spiced and soothing.



Mild



Spicy



Hot



Vegan



Gluten Free



Nut Free



Vegetarian



Chicken



Prawns



Lamb



100% Halal

Main Course

PANEER BUTTER MASALA

Tender paneer in a velvety, creamy tomato-butter sauce.

17,95



KADHAI

Choice of protein sautéed with bell peppers, onions, and bold spices in a Kadai.

Paneer 17,95  

Chicken 19,95  

17,95

MALAI KOFTA

Soft vegetable and paneer dumplings in a rich, creamy cashew curry.

17,95



BAINGAN BHARTA

Smoky roasted eggplant mashed with onions, tomatoes, and aromatic spices.

16,95



CHANA MASALA

Chickpeas simmered in a tangy, spiced tomato gravy.

14,95



MIX VEG HANDI

A medley of fresh vegetables cooked in a flavorful, aromatic curry.

15,95



DAL

Choice of slow cooked creamy black lentils & kidney beans, or yellow lentils with cumin & garlic.

14,95

Makhni 16,95   

Tadka 14,95   

COMPLIMENTARY RICE (1 PORTION) | EXTRA 3,95 |

JEERA RICE 5,95 | ADD NAAN STARTING 3,95 |

PALAK

Soft pieces in a luscious, spiced spinach sauce.

Paneer 17,95   

Saag Chicken 18,95   

17,95

CHHOLE BHATURE

Fluffy fried bread with chickpea curry, spicy potatoes, raita, salad, and pickle.

15,95



BUTTER CHICKEN

Tender chicken in a rich, creamy tomato-butter sauce with spices.

19,95



KORMA

Choice of protein with fruits, and nuts in a mild, creamy cashew sauce with gentle spices

Navratan (Vegetables) 17,95  

Chicken 19,95  

17,95

PRAWN MASALA

Juicy prawns cooked in a tangy, spiced tomato curry.

19,95



MUTTON ROGAN JOSH

Slow-cooked lamb in a rich, aromatic gravy with warming spices.

19,95



RAITA MIX VEG

Refreshing yogurt with finely chopped vegetables and mild spices.

5,95



ROYAL ANAYA THALI

A vibrant platter with an assortment of curries, dal, rice, bread, salad, raita, & dessert—available as vegetarian or with both vegetarian and non-vegetarian curries.

32,95



Veg 32,95 

Non Veg 34,95    

Breads

TANDOORI NAAN

Soft tandoori-baked naan, available plain, with butter, garlic, chili, or cheese.

Plain 3,95   Butter 4,95  

Garlic 4,95   Chilli 4,95  

Cheese 5,95  



TANDOORI ROTI

Whole wheat tandoori roti, served plain or with butter.

Plain 3,95   Butter 4,95  

AMRITSARI KULCHA

Soft bread stuffed with spiced potatoes or paneer.

Aloo 7,95   Paneer 8,95  

PESHAWARI NAAN

Naan filled with dried fruits and nuts, baked in the tandoor.



TANDOORI PARANTHA

Flaky tandoori flatbread brushed with ghee.

Aloo 7,95   Paneer 8,95  

KERALA PARANTHA

(TAWA - 2 PIECES)

Soft, flaky, layered flatbread from South India.



5,95

Rice & Noodles

NAVRATAN PULAO

Fragrant rice with mixed vegetables, nuts, and dried fruits.

15,95



HYDERABADI DUM BIRYANI

17,95

Aromatic basmati rice layered with spiced vegetables or meat, slow-cooked and served with raita.

Veg 17,95   

Chicken 19,95   

Mutton 21,95   



STREET-STYLE FRIED RICE / DRAGON FIRE SCHEZWAN RICE

11,95

Wok-tossed rice with vegetables and light seasoning or in a spicy Schezwan sauce.

Veg 11,95   

Egg 11,95



Paneer 13,95   

Chicken 13,95   

Prawns 14,95   

Mushroom 11,95   

STREET STYLE HAKKA NOODLES / DRAGON FIRE SCHEZWAN NOODLES

11,95

Stir-fried noodles with vegetables, tossed in a light soy sauce or in a spicy Schezwan sauce.

Veg 11,95   

Egg 11,95



Chicken 13,95   

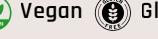
Prawns 14,95   

MILD SPICY HOT



5,95

VEGAN GLUTEN FREE NUT FREE



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Desserts

SAFFRON MILK RAS MALAI

Soft cheese dumplings soaked in sweet, creamy saffron milk.

7,95



SAFFRON DREAM KULFI

Creamy traditional Indian ice cream flavoured with saffron and cardamom.

7,95



ICE CREAM

Ice cream in a variety of flavours. Choose Any 2: vanilla, chocolate, strawberry, or pistachio.

7,95



ROYAL ROSE FALOODA

Chilled dessert with falooda noodles, basil seeds, rose syrup, and ice cream.

9,95



VEGAN KULFI DELIGHT

Dairy-free kulfi made with coconut or nut milk & aromatic spices.

7,95



GULAB JAMUN BLISS

Soft milk dumplings soaked in warm sugar syrup.

6,95



Kid's Special Menu

15,95

Drink

MANGO LASSI, COLA, FANTA, JUICE

Mini Starter

MALAI SOYA CHAAP



Tender soya pieces in a creamy, mildly spiced marinade.



MUGHLAI CREAM CHICKEN TIKKA



Succulent chicken pieces in a creamy, delicate marinade.



Mini Main Course

MINI STREET STYLE HAKKA NOODLES



Stir-fried noodles with vegetables, tossed in a light soy sauce

Veg Egg Pawns Chicken

OR

CHEESE NAAN/PASHAWARI NAAN



Choice of Naan filled with dried fruits and nuts, or cheese - baked in the tandoor.



Dessert

ICE CREAM



India Experience

Chef's Tasting Menu

A curated multi-course journey through India's vibrant flavors, crafted by our chef.

44.95

Soup

CHEF'S SPECIAL SOUP

A chef-crafted Indian soup, featuring seasonal ingredients and signature spices to awaken your palate.

Starters

CHEF'S RECOMMENDED STARTER PLATTER

A handpicked selection of our finest starters, curated by the chef for a perfect start.

Main Course

CHEFS SPECIAL THALI

A chef's signature platter with four distinct curries, fragrant pulao, fresh bread, salad, and raita—offering a true taste of India's culinary diversity.

Dessert

JAMUNMALAI

The chef's unique fusion of gulab jamun and rasmalai, blending two beloved Indian desserts into a memorable finale.

* Dishes can be tailored to your dietary needs—please inform our staff.



Make your next occasion unforgettable with Anaya Foods

Catering & Private Parties

Customizable menus for any group size
Professional staff and seamless service
Perfect for birthdays, anniversaries, and family gatherings

Weddings & Special Occasions

Bespoke culinary experiences for your big day
Flexible venue options and attentive coordination
Memorable food and service for you and your guests

Business Meetings & Corporate Events

Elegant settings for productive workshops and meetings
Menus designed to impress and energize your team
Reliable, detail-oriented service for stress-free planning

Cooking Workshops

Hands-on culinary sessions for groups
Learn new skills and enjoy delicious results together
Ideal for team-building or fun with friends

Ready to plan your event or have questions?

Contact us to discuss your vision and let us create an exquisite culinary experience for you.

www.anayafoods.nl
contact@anayafoods.nl
070 383 9500

*Anaya Foods - Where every occasion
becomes a celebration*