

Anjushree

THE DIVINE HOSPITALITY



 SPICY  HEALTHY  VEGETARIAN  NON-VEGETARIAN

GOVERNMENT TAXES AS APPLICABLE



IN BETWEEN (07:00 AM TO 11:00 AM)

- **CONTINENTAL BREAKFAST**
(CHOICE OF JUICES - ORANGE, PINEAPPLE, MANGO OR APPLE, OVEN FRESH BREAKFAST ROLLS, TEA OR COFFEE)

₹ 225
- **CHOICE OF EGGS**
(EGGS OF YOUR CHOICE FRIED/ BOILED / POACHED/ SCRAMBLED OR AKURI, SERVED WITH GRILLED TOMATOES, HASH BROWN AND SAUSAGES)

₹ 195
- **OVEN SPECIAL BREAKFAST ROLLS**
(CHOICE OF ANY THREE- CROISSANT, DANISH PASTRY, DOUGHNUTS, MUFFINS OR TOAST)

₹ 195
- **CEREALS**
(OAT MEAL / PORRIDGE/CORN FLAKES/WHEAT FLAKES/CHOCOS SERVED WITH HOT OR COLD MILK)

₹ 195
- **DOSA- PLAIN OR MASALA**
(FERMENTED RICE AND LENTIL MIXTURE MADE INTO A CRISP CREPE SERVED WITH HOT SAMBAR AND CHUTNEY)

₹ 195
- **PARANTHA- ALOO, PANEER OR PLAIN**
(SERVED WITH INDIAN PICKLE AND PLAIN CURD)

₹ 195
- **POORI BHAJI**
(UNLEAVENED FRIED BREAD SERVED WITH BHAJI)

₹ 195
- **PANCAKES OR FRENCH TOAST**
(SERVED WITH MELTED BUTTER, HONEY & MAPLE SYRUP)

₹ 175
- **CHOLE BHATURE**
(UNLEAVENED FRIED BREADS SERVED WITH WHITE CHICKPEAS MASALA)

₹ 175



IN BETWEEN (12:30 PM TO 11:00 PM)

SALADS

- **ROAST CHICKEN AND CORN SALAD** ♥ ₹ 295
- **CHICKEN HAWAIIAN SALAD** ♥ ₹ 295
 (COMBINATION OF COUNTRY HEN WITH PINEAPPLE AND FRESH HERBS)
- **CHICKEN CAESAR SALAD** ♥ ₹ 295
 (CHICKEN BREAST PIECES WITH ROMAINE LETTUCE AND CROUTONS DRESSED WITH PARMESAN CHEESE, LEMON JUICE, OLIVE OIL, WORCESTERSHIRE SAUCE, & GARLIC.)
- **MEXICAN CORN SALAD** ♥ ₹ 195
 (SWEET SALTED SHALLOW TOSSED IN PAN WITH SALSA IN VIRGIN OLIVE OIL)
- **MEDITERRANEAN SALAD** ♥ ₹ 195
 (MIXED GREENS TOPPED WITH CHEESE AND BALSAMIC DRESSING)
- **RUSSIAN SALAD** ♥ ₹ 195
 (RUSSIAN ENTREEMADE WITH DISED VEGETABLE WITH MAYO DRESSING)

SOUP & SHORBA

- **CHOICE OF CREAM SOUP VEG** ♥ ₹ 125
 CREAM OF TOMATO / MUSHROOM / VEGETABLE / ALMOND/BROCCOLI
- **SWEET CORN, MANCHOW, HOT & SOUR, LEMON CORIANDER** ♥ ₹ 125
- **VEGETARIAN** ♥ ₹ 125
- **NON VEGETARIAN** ♥ ₹ 150
- **CHOICE OF SHORBA** ♥ ₹ 125
 (THICK SOUP OF LENTILS/ TOMATO / DAL / PALAK)



SANDWICHES AND MORE

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| ■ SPINACH CORN AND CHEESE IN BROWN BREAD | ₹ 195 |
| ■ PANEER TIKKA MASALA SANDWICH | ₹ 195 |
| ■ CHEESE GRILLED VEG SANDWITCH | ₹ 225 |
| ■ CHICKEN TIKKA MASALA SANDWITCH | ₹ 255 |
| ■ CHEESE GRILLED CHICKEN SANDWITCH | ₹ 255 |
| ■ ASSORTED VEGETABLE PAKODA | ₹ 175 |
| ■ PEANUT CHAT | ₹ 155 |
| ■ FRENCH FRIES OR MASALA PAPAD | ₹ 110 |

CONTINENTAL MAINS

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| ■ GRILLED FISH WITH LEMON BUTTER SAUCE
(SERVED WITH SEASONAL VEGETABLES AND GARLIC MASH POTATOES) | ₹ 395 |
| ■ HERB CRUSHED GRILLED PRAWNS
(PRAWNS MARINATED WITH GARLIC PAPRIKA HERBS) | ₹ 595 |
| ■ FISH AND CHIPS
(CRUMB FRIED FILLET OF SOLE SERVED WITH CHIPS AND TARTAR SAUCE) | ₹ 395 |
| ■ GRILLED CHICKEN RED WINE SAUCE
(SUPREME OF CHICKEN GRILLED SERVED WITH RED WINE SAUCE AND EXOTIC VEGETABLE) | ₹ 395 |
| ■ PENNE PASTA OF YOUR CHOICE VEG/CHICKEN
(TOMATO SAUCE/ ARRABIATA SAUCE/ WHITE SAUCE, PESTO) | ₹ 295/355 |
| ■ SPINACH AND COTTAGE CHEESE STEAK
(SPINACH STUFFED COTTAGE CHEESE STEAK SERVED ON THE BED OF RATATOUILLE AND FRENCH FRIES) | ₹ 295 |
| ■ PENNE PASTA IN CREAMY MUSHROOM SAUCE | ₹ 295 |



FROM THE CLAY OVEN NON-VEGETARIAN SPECIALTIES

- **TANDOORI JHINGA**
 (PRAWNS MARINATED WITH TANDOORI MASALA, SKEWERED AND GRILLED OVER CHARCOAL FIRE)

₹ 695
- **TANDOORI POMFRET**
 (POMFRET FISH MARINATED WITH TANDOORI MASALA, SKEWERED AND GRILLED OVER CHARCOAL FIRE)

₹ 695
- **AFGHANI CHICKEN TIKKA**
 (CHAR GRILLED CHICKEN TIKKA WITH DISTINCT FLAVOR OF CHEF SPECIAL INGREDIENTS)

₹ 365
- **LEHSOONI KALI MIRCH TIKKA**
 (CHAR COAL GRILLED CHICKEN TIKKA WITH DISTINCT FLAVOR OF BLACK PEPPER)

₹ 365
- **MURGH MALAI KEBAB**
 (MILD SPICY BONELESS CHICKEN, FINISHED IN TANDOOR)

₹ 365
- **TANDOORI CHICKEN**
 (TANDOORI SPRING CHICKEN MARINATED IN INDIAN AUTHENTIC SPICES)

₹ 365
- **PESHWARI MURGH TIKKA**
 (SPECIAL PESHWARI INGREDIENTS CHAR COAL GRILLED CHICKEN)

₹ 365
- **TANGRI MASTANI**
 (CHICKEN LEG MARINATED IN RICH MIXTURE AND COOKED IN SKEWER)

₹ 365
- **AMRITSARI WALI MACCHI**
 (FISH MORSELS COATED WITH SEASONAL GRAM FLOUR AND DEEP FRIED)

₹ 365
- **TANDOORI FISH TIKKA** ❤️
 (FISH COOKED IN A TANDOOR MARINATE WITH CHILLI CUMIN AND CORIANDER)

₹ 365
- **NON VEG PLATTER**
 (COMBINATION OF ASSORTED KEBABS IN AROMATIC SPICES)

₹ 395



FROM THE CLAY OVEN VEGETARIAN SPECIALTIES

- **TANDOORI PANEER TIKKA** ₹ 275
 (COTTAGE CHEESE CHUNKS INTERSPERSED WITH BELL PEPPERS AND ONIONS. RAJASTHANI / PUDINA / MALAI)
- **DAHI KE KEBAB** ₹ 265
 (VEGETARIAN KEBAB MIXED WITH YOGHURT)
- **SUBZ SEEKH KEBAB** ₹ 265
 (MILDY SPICED MINCED VEGETABLE COOKED IN CLAY OVEN)
- **BHARWAN MUSHROOM** ₹ 265
 (JACKET OF MUSHROOM STUFFED WITH CHEESE , CHOPPED SPINACH , CHILLIES IN CHEF SPECIAL MARINATION)
- **HARA BHARA KEBAB** ₹ 265
 (VEGETARIAN KEBAB MIXED WITH SPINACH)
- **VEG PLATTER** ₹ 295
 (COMBINATION OF ASSORTED KEBABS IN AROMATIC SPICES)

ORIENTAL VEGETABLES

- **CHILLI PANEER** ₹ 295
 (INDIAN CHEESE FRIED IN PERFECTION AND TOSSED WITH GREEN BELL PEPPERS, ONIONS, CHILLIES, GINGER & GARLIC)
- **PANEER 65** ₹ 295
 (INDIAN CHEESE TOSSED IN CURD MARINATION)
- **AMERICAN CORN SALT & PEPPER** ₹ 295
 (CRISPY FRIED CORN TOSSED WITH ONION AND PEPPER)
- **VEGETABLE MANCHURIAN DRY** ₹ 295
 (ALL TIME FAVOURITE THE LIGHT BATTER CRISPY FRIED BALLS IN CHOICE OF SAUCE)
- **VEGETABLE HAKKA NOODLES** ₹ 275
- **VEGETABLE FRIED RICE** ₹ 255



ORIENTAL NON-VEGETARIAN

- **CHILLI PRAWNS**

(FRIED PRAWNS TOSSED IN CHILLI SAUCE WITH ONION AND CAPSICUM)

₹ 595
- **CHILLI FISH DRY**

(DEEP FRIED FISH TOSSED IN HINT OF SOYA EXTRACT AND RED CHILLIES)

₹ 375
- **CHILLI CHICKEN DRY**

(DICED CHICKEN MARINATED IN SOYA, SALT AND RICH WINE SAUTEED WITH CHILLY AND SPRING ONION)

₹ 375
- **SCHEZWAN CHICKEN**

(SCHEZWAN STYLE WITH HINT OF SOYA EXTRACT AND RED CHILLIES)

₹ 375
- **CHICKEN HAKKA NOODLES**

₹ 315
- **CHICKEN VEGETABLE FRIED RICE**

₹ 315

INDIAN MAINS VEGETABLES

- **PANEER APKI PASAND**

(KADHAI / KHURCHAN/PUNJABI/PALAK/SHAHI/LABABDAR)

₹ 315
- **PALAK PANEER KOFTA**

(MILD FLAVORED SPINACH AND PANEER DUMPLING IN CREAMY CASHEW GRAVY)

₹ 315
- **KHUMB MUTTER HARAPAYAZ**

(BUTTON MUSHROOM AND BLANCHED PEAS COOKED WITH INDIAN SPICES AND FRESH SPRING ONION)

₹ 275
- **NIZAMI HANDI**

(CHEF SPECIAL MIX VEGETABLES COOKED WITH INDIAN WHOLE SPICES)

₹ 275
- **DAL MAKHANI**

(BLACK LENTIL DELICACY BLENDED WITH FRESH TOMATO PUREE AND GARLIC, SIMMERED OVERNIGHT ON CLAY OVEN, BLENDED WITH CREAM AND SERVED WITH HOME-CHURNED BUTTER)

₹ 275
- **TADKA WALI DAL**

(HUSKED URAD AND TOOR LENTILS TEMPERED IN BUTTER WITH TOMATOES, ONIONS, GREEN CHILLIES AND CORIANDER)

₹ 225



INDIAN MAINS NON VEGETARIAN

- **MALABAR CHICKEN CURRY**

(MALABAR CHICKEN CURRY IS MADE BY TOASTING AUTHENTIC KERALA SPICES WITH ROASTED COCONUT)

₹ 395
- **MURGH MAKHANI**

(TRADITIONAL PUNJABI DELICACY, CHAR GRILLED MORSELS OF CHICKEN SIMMERED IN FENUGREEK FLAVORED RICH TOMATO GRAVY)

₹ 395
- **MURGH KOTHMERI**

(A VERY FAMOUS MARATHI HOME STYLE CHICKEN CURRY FLAVORED WITH CORIANDER)

₹ 395
- **MURGH TIKKA LABABDAR**

(CHICKEN TENDER CHUNKS COOKED IN MAKHANI GRAVI FINISH WITH HOMEMADE BUTTER AND SPICES)

₹ 395
- **KADHAI MURGH**

(CHICKEN COOKED IN MILDLY FLAVORED KADHAI SPICES AND CAPSICUM)

₹ 395
- **HOME STYLE CHICKEN CURRY**

(CHICKEN COOKED IN HOMEMADE SPICES)

₹ 395
- **MURGH HANDI**

(CHICKEN COOKED IN HANDI WITH TYPICAL AVADHI STYLE)

₹ 395
- **BHUNA GOSHT**

(TENDER MARINATED MOUTH MELTING LAMB SHANK COOKED IN BROWN GRAVY)

₹ 405
- **LAL MAAS**

(TENDER LAMB COOKED IN ALL TIME FAMOUS RAJASTHANI SPICES)

₹ 405
- **ROGANI GOSHT**

(TENDER PIECES OF LAMB IN A MILDLY SPICED CURRY)

₹ 405
- **PUNJABI EGG CURRY**

(SPICY FLAVORFUL & DELICIOUS EGG CURRY MADE IN DHABHA STYLE)

₹ 295



CHAWAL E LAJAWAB

- **KACCHI GOSHT KE BIRYANI**
(TENDER PIECES OF LAMB MARINATED IN YOUGHURT AND SPICES COOKED IN BASMATI RICE)

₹ 355
- **MURGH DUM BIRYANI**
(CHEF OWN VARIATION OF CHICKEN BIRYANI)

₹ 355
- **SUBZ DUM BIRYANI**
(BASMATI RICE, SELECT VEGETABLES AND AROMAS COOKED IN A SEALED POT SERVED WITH TRADITIONAL ACCOMPANIMENTS)

₹ 295
- **BASMATI RICE**
STEAMED/JEERA

₹ 175
- **BUTTER KHICHADI**

₹ 265
- **RAITA OF YOUR CHOICE**
(BONDI/PINEAPPLE/MIX VEG./CUCUMBER)

₹ 115

CHOICE OF INDIAN BREADS

- **NAAN**
(GARLIC / BUTTER / PLAIN)

₹ 55
- **BHARWAN KULCHA**
(ALOO / PANEER / MIX)

₹ 55
- **LACCHA PARATHA**

₹ 55
- **ROTI**
(MISSI / TANDOORI)

₹ 45
- **ROTI KI TOKRI**
(COMBINATION OF ROTI, NAAN. MISSI, KULCHA, PARATHA)

₹ 175



DESSERTS

- **WALNUT BROWNIE WITH VANILLA ICE CREAM AND CHOCOLATE FUDGE** ₹ 145
- **FRUIT RABRI** ₹ 145
 (THICK CREAMY MILK ADDED FRUITS)
- **ZAUQ - E - SHAHI** ₹ 145
 (BABY GULAB JAMUN WITH RABRI AND SAFFRON)
- **RASMALAI** ₹ 145
 (MINIATURE POACHED DUMPLINGS OF FRESH COTTAGE IN A SAFFRON INFUSED REDUCED MILK SAUCE)

FROM OUR BAKERY

- **CHOCOLATE CAKE PER POUND** ₹ 350
- **BLACK FOREST PER POUND** ₹ 350
- **PINEAPPLE CAKE PER POUND** ₹ 275
- **VANILLA CAKE PER POUND** ₹ 275



BEVERAGE SELECTION

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|---|---------|
| <p>■ SEASONAL FRESH JUICE
(PLEASE ASK YOUR SERVER)</p> | ₹ 120 |
| <p>■ AERATED BEVERAGE</p> | ₹ 75 |
| <p>■ COLD COFFEE</p> | ₹ 110 |
| <p>■ LASSI
(SWEET / SALTED / MASALA / PLAIN)</p> | ₹ 110 |
| <p>■ THANDAI
(CLASSIC COOLER OF ALMOND, POOPY AND MELON SEEDS)</p> | ₹ 110 |
| <p>■ BUTTER MILK
(PLAIN / MASALA)</p> | ₹ 110 |
| <p>■ FRESH LIME WATER/ SODA
(SWEET / SALTED / PLAIN / MIX)</p> | ₹ 75/85 |
| <p>■ TEA / COFFEE</p> | ₹ 75 |
| <p>■ HOT CHOCOLATE</p> | ₹ 110 |
| <p>■ ENERGY DRINK</p> | ₹ 195 |
| <p>■ PACKAGED DRINKING WATER
(1 LTR)</p> | ₹ 25 |

**GOVERNMENT TAXES AS APPLICABLE
WE LEVY NO SERVICE CHARGE.**

TERMS & CONDITION APPLY

- **PLEASE INFORM OUR ASSOCIATE IN CASE YOU ARE ALLERGIC TO ANY SPECIFIC FOOD INGREDIENT.**
- **ONCE ORDER IS CONFIRMED, PLEASE ALLOW US 20 – 25 MINUTES TO PREPARE YOUR ORDER. ADDITIONAL TIME MAY BE INDICATED FOR BULK ORDERS.**