

# anuka<sup>®</sup>

IT'S SOUL GOOD

*menu*

Savour your  
favourite cuisine  
in the comfort  
of your home



# DELIVERY GUIDELINES

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WITHIN 8KM  
RADIUS



CONTACTLESS  
DELIVERY



ONLINE PAYMENT  
VIA UPI



SUSTAINABLE  
PACKAGING



SAFETY &  
HYGIENE ASSURED

**TO PLACE YOUR ORDER**

**CALL ON 1800-266-7646**

**OR**

**DOWNLOAD THE QMIN APP**

Timings: 11:00 AM to 10:00 PM  
Minimum order value of INR 1000.

Mumbai



# Starters

3

- **BHATTI DA MURG** 575  
Clay oven cooked chicken served with kachumbar and mint chutney
- **CHICKEN RESHMI KEBAB** 575  
Silky textured Mughlai chicken served with kachumbar and mint chutney
- **MUTTON GALOUTI KEBAB** **NEW** 575  
Lucknowi Minced Lamb Kebab
- **TANDOORI JHINGA** **NEW** 750  
Tandoor Marinated Prawns cooked in Clay Oven
- **KASUNDI PANEER TIKKA** 525  
Mustard flavoured cottage cheese cooked in a clay oven served with kachumbar and mint chutney
- **TANDOORI BHARWAN ALOO** 500  
Stuffed potatoes cooked with tandoori spices served with kachumbar and mint chutney

# Sandwiches

3

- **CHICKEN JUNGLEE SANDWICH** 350  
Marble bread, shredded chicken, mayonnaise
- **CHICKEN TIKKA SANDWICH** 350  
Ciabatta, clay oven cooked chicken, lettuce, mayonnaise
- **PERI PERI PANEER WRAP** 325  
Grilled paneer tikka and vegetables in spinach wrap, peri peri mayonnaise

# Main Course

3

- **CREAMY GARLIC CHICKEN PASTA** **NEW** 650  
Fusilli Pasta tossed with Creamy Garlic Sauce and Chicken
- **BHINDI MASALA** **NEW** 500  
Stir Fried Okra tossed in Indian Spices
- **KADAI PANEER** **NEW** 600  
Cottage Cheese and Bell Pepper cooked in spiced gravy
- **ADRABI ALOO GOBHI** **NEW** 500  
Potato and Cauliflower tossed with ginger and Indian Spice Mix
- **BHUNA MUTTON CURRY** 750  
Tender Lamb Cooked in A Traditional Gravy
- **DHABA MURG** 650  
A Rustic Chicken Curry, A Speciality along Highway Motels or Dhabas
- **CHICKEN DUM BIRYANI** 650  
Layered Basmati Rice and Chicken Cooked in Dum Style
- **DUM ALOO KASHMIRI** 500  
Traditional Kashmiri Dish of Baby Potatoes Cooked in Tomato Gravy
- **AMRITSARI CHOLE** 500  
Chickpea Curry Prepared In Traditional North Indian Style
- **MUTTON DUM BIRYANI** 750  
Layered basmati rice and mutton cooked in dum style
- **SUBZ DUM BIRYANI** 600  
Layered basmati rice and seasonal vegetables cooked in dum style

# Main Course

3

- **CHICKEN MAKHANWALA** 650  
Chicken tikka cooked in butter cream sauce
- **CHICKEN KALIMIRCH** 650  
Creamy chicken preparation flavoured with black peppercorn
- **PANEER TIKKA MASALA** 600  
Grilled cottage cheese cooked in rich onion tomato gravy
- **PALAK PANEER** 600  
Cottage cheese simmered in a spiced spinach gravy
- **VEG KOFTA CURRY** 600  
Vegetable and cottage cheese dumpling in cashew gravy
- **VILAYATI SUBZ** 500  
Assorted seasonal vegetables cooked in Indian spices
- **DAL MAKHANI** 450  
Slow cooked black lentils kidney beans, butter and cream
- **INDIAN BREADS** 90  
Laccha Paratha and Kulcha
- **STEAMED RICE / CUMIN RICE** 250

- **TOFU IN BLACK PEPPER SAUCE** NEW 650  
 Tofu In black pepper sauce accompanied with Hot Garlic Vegetables and Twin Pepper Noodles
- **FRIED FISH IN BUTTER CHILLI OYSTER SAUCE** NEW 750  
 Fried Fish In Butter Chilli Oyster Sauce accompanied with Hot Garlic Vegetables and Twin Pepper Noodles
- **PRAWNS IN RED THAI CURRY** 750  
 Marinated Prawns Cooked in Thai Red Curry Served with Jasmine Rice accompanied with Stir Fried Vegetables
- **VEGETABLES IN GREEN THAI CURRY** 650  
 Seasonal Vegetables Cooked in Thai Green Curry Served with Jasmine Rice accompanied with Tofu and Aubergine
- **CHILLI CHICKEN COMFORT BOWL** 650  
 Boneless Chicken Tossed in Chilli Sauce, Egg Fried Rice accompanied with Stir Fried Vegetables
- **CHILLI PANEER COMFORT BOWL** 650  
 Chilli Paneer, Burnt Garlic Fried Rice served with Vegetable dumplings in Manchurian sauce
- **ROAST CHICKEN WITH JUS** 650  
 Traditional Roast Chicken with Jus served with Potato Wedges and Roasted Vegetables
- **LAMB & APRICOT STEW** 750  
 Slow cooked lamb stew, apricots, cous cous, vegetables
- **PENNE IN CREAMY TOMATO SAUCE** 650  
 Penne pasta, creamy tomato sauce, diced vegetables and parmesan cheese
- **PRAWNS IN CHILLI BASIL SAUCE** 750  
 Prawns in chilli basil sauce, steamed jasmine rice, bok choy, shiitake mushroom
- **YAKI SOBA NOODLES** 650  
 Soba noodles, seasonal vegetables and spicy silken tofu

# Desserts

3

Serves One

- **MANGO MASCARPONE PHIRNI** 200  
Mango and mascarpone cheese with berry coulis
- **BAKED SAFFRON YOGHURT** 150  
Creamy baked yoghurt with saffron
- **NEW YORK CHEESE CAKE** 250  
Baked creamy cheesecake
- **CHOCOLATE TRUFFLE PASTRY** 150  
Belgium dark chocolate pastry ganache, dipped in dark chocolate
- **APPLE PIE** **NEW** 200  
Tender Lightly Spiced Apple Filling In Flaky Buttery Crust
- **BERRY MASCARPONE** **NEW** 250  
A Delicate Fantasy Of Red Sponge with Tangy Berry Flavoured Mascarpone Cheese Cream
- **MIKATA** **NEW** 200  
On a Nutty Pistachio Financier Topped with Classic Pastry Cream and Touch Of Rose Flavour



## ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

- **BOX OF 12: ARTISANAL CHOCOLATES ASSORTED** 500  
Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2,  
Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1
- **BOX OF 21: ARTISANAL CHOCOLATES ASSORTED** 750  
Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3,  
Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3
- **BOX OF 32: ARTISANAL CHOCOLATES ASSORTED** 990  
Ivory Framboise x 5, Valencia Amande x 5, Espresso x 5, Lactée Cocoa x 5,  
Amandes Chocolate Noir x 4, Cashew Lait x 4, Noyer Dark x 4
- **ALMOND ROCK CHOCOLATES 250GM** 650  
Roasted almonds coated in dark chocolate
- **ALMOND ROCK CHOCOLATES 500GM** 1100  
Roasted almonds coated in dark chocolate



# BIRYANI — CLUB —

A SYMPHONY OF FLAVOURS

**An Ambrosial Collection of Biryani & Pulao Platters**

# Biryani Platters

Serves Two

## ■ SUBZ BIRYANI PLATTER 1400

### STARTER

- DAHI KE KEBAB

### MAIN COURSE

- HYDERABADI VEGETABLE BIRYANI
- MIRCH BAIGAN KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

## ■ AWADHI GOSHT BIRYANI PLATTER 1800

### STARTER

- PAHADI MURGH KEBAB

### MAIN COURSE

- AWADHI GOSHT BIRYANI
- MIRCH BAIGAN KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

## ■ HYDERABADI MURGH BIRYANI PLATTER 1800

### STARTER

- MURGH MALAI TIKKA

### MAIN COURSE

- HYDERABADI CHICKEN BIRYANI
- DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SEVIYAN KHEER

## ■ MURGH SEEKH BIRYANI PLATTER 1800

### STARTER

- MURGH MALAI TIKKA

### MAIN COURSE

- MURGH SEEKH BIRYANI
- DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SEVIYAN KHEER

# Pulao Platters

Serves Two

## ■ **RAJWADI DAL KHICHDI PLATTER** 1400

### STARTER

- BHARWAN ALOO

### MAIN COURSE

- RAJWADI DAL KHICHDI
- BHINDI MASALA, CURD, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SEVIYAN KHEER

## ■ **SOYA MATAR PULAO PLATTER** 1400

### STARTER

- DAHI KE KEBAB

### MAIN COURSE

- SOYA MATAR PULAO
- MIRCH BAIGAN KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

## ■ **TAWA BERRY PULAO PLATTER** 1400

### STARTER

- BHARWAN ALOO

### MAIN COURSE

- TAWA BERRY PULAO
- DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SEVIYAN KHEER

## ■ **PRAWNS PULAO PLATTER** 1800

### STARTER

- PAHADI MURGH KEBAB

### MAIN COURSE

- PRAWNS PULAO
- MIRCH BAIGAN KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

● Vegetarian

● Non-Vegetarian

All Prices are in INR and exclusive of taxes

# The Ultimate **मुंबई** Street Food ————— 3

- **PAV BHAJI** **NEW** 350  
Special Blend Of Mix Vegetables Curry Served With Soft Buttered Bun
- **VADA PAV** **NEW** 350  
Deep Fried Potato Dumpling Served In Bread Bun
- **RAGDA PATTIES** **NEW** 350  
Potato Patties Served With Spiced Peas Curry
- **CHOLE KULCHA** **NEW** 350  
Combination Of Spiced Boiled Chickpea and Soft White Flour Bread

## Chaat Specials ————— 3

- **PAPDI CHAAT** **NEW** 250  
Crisp Fried Dough Wafers (Papdi) Topped With Boiled Potato And Chutney
- **BHEL PURI** **NEW** 250  
Puffed Rice and Vegetables Tossed with Sweet and Spice Chutney



# BIG TREATS FOR Little Ones



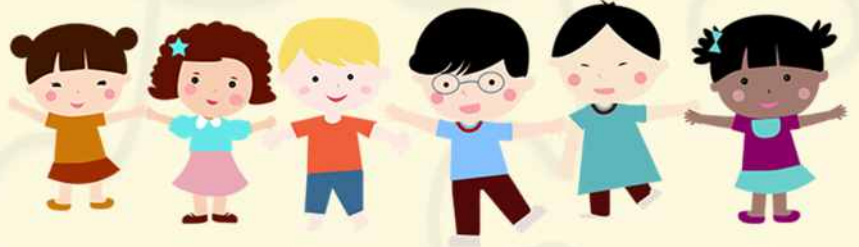
Q-Kids







# Q-Kids



## ■ NON-VEGETARIAN JUNIORS

INR 1000

- CHICKEN BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

## ■ VEGETARIAN JUNIORS

INR 1000

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE



Delhi





# Starters

3

- **BHATTI DA MURG** 575  
Clay oven cooked chicken served with kachumbar and mint chutney
- **CHICKEN RESHMI KEBAB** 575  
Silky textured Mughlai chicken served with kachumbar and mint chutney
- **MUTTON GALOUTI KEBAB** **NEW** 575  
Lucknowi Minced Lamb Kebab
- **TANDOORI JHINGA** **NEW** 750  
Tandoor Marinated Prawns cooked in Clay Oven
- **KASUNDI PANEER TIKKA** 525  
Mustard flavoured cottage cheese cooked in a clay oven served with kachumbar and mint chutney
- **TANDOORI BHARWAN ALOO** 500  
Stuffed potatoes cooked with tandoori spices served with kachumbar and mint chutney

# Sandwiches

3

- **CHICKEN JUNGLEE SANDWICH** 350  
Marble bread, shredded chicken, mayonnaise
- **CHICKEN TIKKA SANDWICH** 350  
Ciabatta, clay oven cooked chicken, lettuce, mayonnaise
- **PERI PERI PANEER WRAP** 325  
Grilled paneer tikka and vegetables in spinach wrap, peri peri mayonnaise

# Main Course

3

- **CREAMY GARLIC CHICKEN PASTA** **NEW** 650  
Fusilli Pasta tossed with Creamy Garlic Sauce and Chicken
- **BHINDI MASALA** **NEW** 500  
Stir Fried Okra tossed in Indian Spices
- **KADAI PANEER** **NEW** 600  
Cottage Cheese and Bell Pepper cooked in spiced gravy
- **ADRABI ALOO GOBHI** **NEW** 500  
Potato and Cauliflower tossed with ginger and Indian Spice Mix
- **BHUNA MUTTON CURRY** 750  
Tender Lamb Cooked in A Traditional Gravy
- **DHABA MURG** 650  
A Rustic Chicken Curry, A Speciality along Highway Motels or Dhabas
- **CHICKEN DUM BIRYANI** 650  
Layered Basmati Rice and Chicken Cooked in Dum Style
- **DUM ALOO KASHMIRI** 500  
Traditional Kashmiri Dish of Baby Potatoes Cooked in Tomato Gravy
- **AMRITSARI CHOLE** 500  
Chickpea Curry Prepared In Traditional North Indian Style
- **MUTTON DUM BIRYANI** 750  
Layered basmati rice and mutton cooked in dum style
- **SUBZ DUM BIRYANI** 600  
Layered basmati rice and seasonal vegetables cooked in dum style

# Main Course

3

- **CHICKEN MAKHANWALA** 650  
Chicken tikka cooked in butter cream sauce
- **CHICKEN KALIMIRCH** 650  
Creamy chicken preparation flavoured with black peppercorn
- **PANEER TIKKA MASALA** 600  
Grilled cottage cheese cooked in rich onion tomato gravy
- **PALAK PANEER** 600  
Cottage cheese simmered in a spiced spinach gravy
- **VEG KOFTA CURRY** 600  
Vegetable and cottage cheese dumpling in cashew gravy
- **VILAYATI SUBZ** 500  
Assorted seasonal vegetables cooked in Indian spices
- **DAL MAKHANI** 450  
Slow cooked black lentils kidney beans, butter and cream
- **INDIAN BREADS** 90  
Laccha Paratha and Kulcha
- **CUMIN RICE** 250

- **TOFU IN BLACK PEPPER SAUCE** **NEW** 650  
Tofu In black pepper sauce accompanied with Hot Garlic Vegetables and Twin Pepper Noodles
- **FRIED FISH IN BUTTER CHILLI OYSTER SAUCE** **NEW** 750  
Fried Fish In Butter Chilli Oyster Sauce accompanied with Hot Garlic Vegetables and Twin Pepper Noodles
- **PRAWNS IN RED THAI CURRY** 750  
Marinated Prawns Cooked in Thai Red Curry Served with Jasmine Rice accompanied with Stir Fried Vegetables
- **VEGETABLES IN GREEN THAI CURRY** 650  
Seasonal Vegetables Cooked in Thai Green Curry Served with Jasmine Rice accompanied with Tofu and Aubergine
- **CHILLI CHICKEN COMFORT BOWL** 650  
Boneless Chicken Tossed in Chilli Sauce, Egg Fried Rice accompanied with Stir Fried Vegetables
- **CHILLI PANEER COMFORT BOWL** 650  
Chilli Paneer, Burnt Garlic Fried Rice served with Vegetable dumplings in Manchurian sauce
- **ROAST CHICKEN WITH JUS** 650  
Traditional Roast Chicken with Jus served with Potato Wedges and Roasted Vegetables
- **LAMB & APRICOT STEW** 750  
Slow cooked lamb stew, apricots, cous cous, vegetables
- **PENNE IN CREAMY TOMATO SAUCE** 650  
Penne pasta, creamy tomato sauce, diced vegetables and parmesan cheese

# Desserts

3

Serves One

- **MANGO MASCARPONE PHIRNI** 200  
Mango and mascarpone cheese with berry coulis
- **BAKED SAFFRON YOGHURT** 150  
Creamy baked yoghurt with saffron
- **NEW YORK CHEESE CAKE** 250  
Baked creamy cheesecake
- **CHOCOLATE TRUFFLE PASTRY** 150  
Belgium dark chocolate pastry ganache, dipped in dark chocolate
- **APPLE PIE** **NEW** 200  
Tender Lightly Spiced Apple Filling In Flaky Buttery Crust
- **MIKATA** **NEW** 200  
On a Nutty Pistachio Financier Topped with Classic Pastry Cream and Touch Of Rose Flavour

## ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

- **BOX OF 12: ARTISANAL CHOCOLATES ASSORTED** 500  
Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2,  
Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1
- **BOX OF 21: ARTISANAL CHOCOLATES ASSORTED** 750  
Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3,  
Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3
- **BOX OF 32: ARTISANAL CHOCOLATES ASSORTED** 990  
Ivory Framboise x 5, Valencia Amande x 5, Espresso x 5, Lactée Cocoa x 5,  
Amandes Chocolate Noir x 4, Cashew Lait x 4, Noyer Dark x 4
- **ALMOND ROCK CHOCOLATES 250GM** 650  
Roasted almonds coated in dark chocolate
- **ALMOND ROCK CHOCOLATES 500GM** 1100  
Roasted almonds coated in dark chocolate

## ISHRI HANDCRAFTED INDIAN SWEET BOXES

- **HALDI BADAM BAHAR 800GM** 1400  
Healthy 'curcumin' anointed sweet almond dollops with Almond Crunch inside
- **HALDI BADAM BAHAR 400GM** 900  
Healthy 'curcumin' anointed sweet almond dollops with Almond Crunch inside
- **AADRAK KALI MIRCH BADAM ASHARFI 800GM** 1500  
Subtle spice hint of dried ginger and crushed black pepper in delectable almond ashrafis
- **AADRAK KALI MIRCH BADAM ASHARFI 400GM** 950  
Subtle spice hint of dried ginger and crushed black pepper in delectable almond ashrafis
- **KESAR BADAM CHOCOLATE DELIGHT 800GM** 1700  
Saffron infused Almond paste encrusted in Chocolate Marble Almond Barrel
- **KESAR BADAM CHOCOLATE DELIGHT 400GM** 950  
Saffron infused Almond paste encrusted in Chocolate Marble Almond Barrel
- **DATES & DRY FRUIT DAZZLE 800GM** 1600  
Delectable Juicy Dates and Nuts incorporated in tender sweet squares
- **DATES & DRY FRUIT DAZZLE 400GM** 950  
Delectable Juicy Dates and Nuts incorporated in tender sweet squares

## ISHRI HANDCRAFTED INDIAN SWEET BOXES

- **KAJU KATLI 800GM** 1400  
Traditional Kaju Burfi
- **KAJU KATLI 400GM** 900  
Traditional Kaju Burfi
- **ROSA PISTACHIO DELICACY 800GM** 1700  
A delicate combination of Rose and Pistachio Blended in Almond
- **ROSA PISTACHIO DELICACY 400GM** 950  
A delicate combination of Rose and Pistachio Blended in Almond
- **ASSORTED INDIAN SWEETS 800GM** 1600  
A Bouquet of all the flavours of ISHRI
- **ASSORTED INDIAN SWEETS 400GM** 950  
A Bouquet of all the flavours of ISHRI





# BIRYANI — CLUB —

A SYMPHONY OF FLAVOURS

**An Ambrosial Collection of Biryani & Pulao Platters**

# Biryani Platters

## Serves Two

### 🍱 SUBZ BIRYANI PLATTER 1400

#### STARTER

- KISHMISH MATAR TIKKI

#### MAIN COURSE

- HYDERABADI VEGETABLE BIRYANI, MASALA DAL
- RAITA, KULCHA, MINI PARATHA, MINT CHUTNEY, LACCHA SALAD

#### DESSERT

- GULAB JAMUN

### 🍱 AWADHI GOSHT BIRYANI PLATTER 1800

#### STARTER

- PAHADI MURGH KEBAB

#### MAIN COURSE

- AWADHI GOSHT BIRYANI
- MASALA DAL, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

#### DESSERT

- GULAB JAMUN

### 🍱 HYDERABADI MURGH BIRYANI PLATTER 1800

#### STARTER

- MURGH MALAI TIKKA

#### MAIN COURSE

- HYDERABADI MURGH BIRYANI
- DAL MAKHANI, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

#### DESSERT

- SEVIYAN KHEER

### 🍱 MURGH SEEKH BIRYANI PLATTER 1800

#### STARTER

- MURGH MALAI TIKKA

#### MAIN COURSE

- MURGH SEEKH BIRYANI
- DAL MAKHANI, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

#### DESSERT

- SEVIYAN KHEER

● Vegetarian

● Non-Vegetarian

All Prices are in INR and exclusive of taxes

# Pulao Platters

**Serves Two**

## 🍱 **PANEER PULAO PLATTER** **1400**

### **STARTER**

- BHARWAN ALOO

### **MAIN COURSE**

- TANDOORI PANEER PULAO
- DAL MAKHANI, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- SEVIYAN KHEER

## 🍱 **SOYA MATAR PULAO PLATTER** **1400**

### **STARTER**

- ACHARI PANEER TIKKA

### **MAIN COURSE**

- SOYA MATAR PULAO
- MASALA DAL, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- GULAB JAMUN

## 🍱 **TAWA BERRY PULAO PLATTER** **1400**

### **STARTER**

- BHARWAN ALOO

### **MAIN COURSE**

- TAWA BERRY PULAO
- DAL MAKHANI, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- SEVIYAN KHEER

## 🍱 **PRAWNS PULAO PLATTER** **1800**

### **STARTER**

- PAHADI MURGH KEBAB

### **MAIN COURSE**

- PRAWNS PULAO
- MASALA DAL, KULCHA, MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- GULAB JAMUN

● Vegetarian

● Non-Vegetarian

All Prices are in INR and exclusive of taxes

# Delicious Indian Street Food — 3

- **PAV BHAJI** **NEW** 350  
Special Blend Of Mix Vegetables Curry Served With Soft Buttered Bun
- **VADA PAV** **NEW** 350  
Deep Fried Potato Dumpling Served In Bread Bun
- **RAGDA PATTIES** **NEW** 350  
Potato Patties Served With Spiced Peas Curry
- **CHOLE KULCHA** **NEW** 350  
Combination Of Spiced Boiled Chickpea and Soft White Flour Bread

## Chaat Specials — 3

- **PAPDI CHAAT** **NEW** 250  
Crisp Fried Dough Wafers (Papdi) Topped With Boiled Potato And Chutney
- **ALOO KI CHAAT** **NEW** 250  
Fried Potato Chunks Tossed With Sweet and Spicy Chutney
- **BHEL PURI** **NEW** 250  
Puffed Rice and Vegetables Tossed with Sweet and Spice Chutney



# BIG TREATS FOR Little Ones



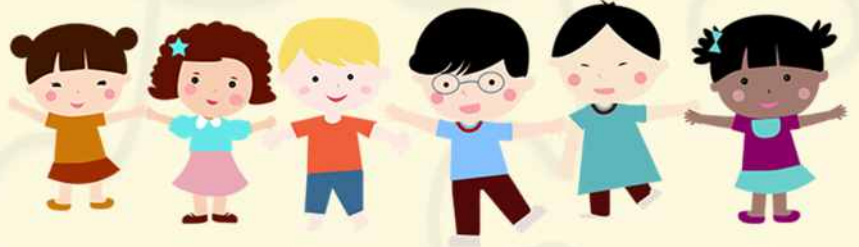
Q-Kids







# Q-Kids



## ■ NON-VEGETARIAN JUNIORS

INR 1000

- CHICKEN BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

## ■ VEGETARIAN JUNIORS

INR 1000

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE



Kolkata



# Starters

3

- **CHICKEN RESHMI KEBAB** 375  
Creamy Mughlai chicken and almonds
- **KASUNDI KANCHALANKAR CHICKEN TIKKA** 375  
Mustard and green chilli flavoured chicken kebab
- **BUTTER GARLIC PRAWNS** 575  
Marinated prawns tossed in butter and chopped garlic
- **GONDHORAJ TANDOORI FISH (KOLKATA BHETKI)** 575  
Gondhoraj lemon flavoured fish(bhetki) tikka
- **BHATTI DA MURG** 375  
Clay oven cooked chicken
- **CHICKEN JUNGLEE SANDWICH** 225  
Marble bread, shredded chicken, mayonnaise
- **CHICKEN TIKKA SANDWICH** 225  
Ciabatta, chicken tikka, iceberg lettuce, mayonnaise and coriander
- **KASUNDI PANEER TIKKA** 375  
Mustard flavoured cottage cheese cooked in clay oven
- **TANDOORI BHARWAN ALOO** 275  
Filled potatoes cooked with tandoori spice

# Sandwiches

3

- **PERI PERI PANEER WRAP** 200  
Grilled peri peri paneer tikka in plain wrap, peri peri cream
- **KOLKATA EGG CHICKEN ROLL** 225  
Kolkata style roll wrapped in laccha paratha



- **KOSHA MANGSHO COMFORT MEAL** **NEW** 1000
  - Ghee Bhaat
  - Kosha Mangsho (Mutton)
  - Moong Mohan Dal
  - Indian Bread
  - Indian Dessert
- **CHINGRI MALAI COMFORT MEAL** **NEW** 1000
  - Steamed Rice
  - Chingri Malai Curry (Prawns)
  - Kanchalankar Tarkari
  - Indian Bread
  - Indian Dessert
- **KOSHA MURGI COMFORT MEAL** **NEW** 900
  - Dry Fruit Pulao
  - Kosha Murgi (Chicken)
  - Moong Mohan Dal
  - Indian Bread
  - Indian Dessert
- **CHANAR KOFTA CURRY COMFORT MEAL** **NEW** 750
  - Basanti Pulao
  - Chanar Kofta Curry
  - Aloor Dum
  - Indian Bread
  - Indian Dessert

# Indian Main Course ————— 3

- **MUTTON DUM BIRYANI** 500  
Layered basmati rice and mutton cooked in dum style
- **CHICKEN DUM BIRYANI** 425  
Layered basmati rice and chicken cooked in dum style
- **SUBZ DUM BIRYANI** 350  
Layered basmati rice, seasonal vegetables cooked in dum style
- **ADA KANCHALANKAR MURGI** 450  
Bengali style chicken curry cooked with the paste of ginger and green chillies
- **CHICKEN TIKKA MAKHANWALA** 450  
Chunks of chicken tikka cooked in makhni gravy
- **KOSHA MANGSHO (MUTTON)** 575  
Slow cooked mutton in tomato onion gravy with spices
- **SHORSHE CHINGRI (PRAWNS)** 625  
Delicious Bengali prawns curry cooked in mustard paste and mustard oil
- **BHETKI MACHER KALIA** 625  
Traditional Bengali fish curry cooked in mustard oil, spices and aromatic masala
- **CHANAR DALNA** 375  
Cottage cheese dumplings cooked in rich tomato gravy
- **KANCHALANKAR TARKARI** 300  
Bengali style mix vegetables cooked with green chilli paste

# Indian Main Course ————— 3

- **CHICKEN KALIMIRCH** 450  
Creamy chicken and black peppercorn
- **PANEER TIKKA MASALA** 400  
Grilled cottage cheese in onion- tomato gravy
- **PALAK PANEER** 400  
Cottage cheese simmered in a spiced spinach gravy
- **VEG KOFTA CURRY** 300  
Vegetables and cottage cheese dumpling, in cashew gravy
- **VILAYATI SUBZ** 300  
Assorted seasonal vegetables cooked in Indian spices
- **PENNE IN CREAMY TOMATO SAUCE** 400  
Penne pasta, creamy tomato sauce, diced vegetables and parmesan cheese
- **DAL MAKHANI** 300  
Slow cooked black lentils complimented by tangy tomato and butter
- **LASOONI DAL TADKA** 300  
Yellow dal tempered with fried garlic and butter
- **STEAMED RICE** 165  
Steamed basmati rice
- **JEERA PULAO** 190  
Cumin tempered basmati rice
- **VEGETABLE STUFFED PARATHA** 80  
Vegetable stuffed tawa fried paratha
- **LACHHA PARATHA** 80  
Flaky layered tawa fried whole wheat paratha

# Oriental Main Course ————— 3

- **CHILLI CHICKEN** 450  
Oriental style chicken cooked in soya chilli sauce
- **KUNG PAO CHICKEN** 450  
Oriental style chicken cooked in kung pao sauce
- **STIR FRIED BABYCORN MUSHROOM** 325  
Oriental style babycorn and mushroom cooked in stir fried sauce

# Rice & Noodles ————— 3

- **CHICKEN EGG HAKKA NOODLES** 320  
Stir fried noodles cooked with vegetables, egg scramble and shredded chicken
- **CHICKEN EGG FRIED RICE** 320  
Stir fried oriental rice cooked with vegetables, egg and chicken
- **VEGETABLE FRIED RICE** 250  
Stir fried oriental rice cooked with vegetables

# Desserts

3

Serves two

- **RABDI GULAB JAMUN** 150  
Rich milk solid dumpling fried and soaked in sugar syrup
- **BAKED ROSOGOLLA** 150  
Rosogolla topped with thickend milk cream and baked in oven
- **BAKED CHEESE CAKE** 300  
Mascarpone and cream cheese baked cake with Berry Coulis
- **CHOCOLATE TRUFFLE PASTRY** 250  
Rich dark chocolate ganache pastry, dipped in dark chocolate
- **BAKED SAFFRON YOGHURT** 300  
Creamy baked yoghurt with saffron
- **CLASSIC FRAMBOISE OPERA** 250  
Thin layers of joconde sponge, chocolate raspberry ganache and raspberry butter cream
- **DARK CHOCOLATE MOUSSE** 300  
Bitter sweet chocolate delight

## ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

- **BOX OF 12: ARTISANAL CHOCOLATES ASSORTED** 500  
Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2,  
Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1
- **BOX OF 21: ARTISANAL CHOCOLATES ASSORTED** 750  
Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3,  
Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3
- **BOX OF 32: ARTISANAL CHOCOLATES ASSORTED** 990  
Ivory Framboise x 5, Valencia Amande x 5, Espresso x 5, Lactée Cocoa x 5,  
Amandes Chocolate Noir x 4, Cashew Lait x 4, Noyer Dark x 4
- **ALMOND ROCK CHOCOLATES 250GM** 650  
Roasted almonds coated in dark chocolate
- **ALMOND ROCK CHOCOLATES 500GM** 1100  
Roasted almonds coated in dark chocolate



# BIRYANI — CLUB —

A SYMPHONY OF FLAVOURS

**An Ambrosial Collection of Biryani & Pulao Platters**

# Biryani Platters

Serves Two

## 🍱 KOLKATA SUBZ BIRYANI PLATTER 1400

### STARTER

- VEG KABIRAJI

### MAIN COURSE

- KOLKATA SUBZ BIRYANI, DAL MAKHANI
- KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- RASMALAI

## 🍱 HYDERABADI SUBZ BIRYANI PLATTER 1400

### STARTER

- MAKKAI SHEEK KEBAB

### MAIN COURSE

- HYDERABADI SUBZ BIRYANI, DAL MAHARANI
- KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- DRY FRUIT KHEER

## 🍱 KOLKATA MUTTON BIRYANI PLATTER 1800

### STARTER

- CHICKEN SHAMMI KEBAB

### MAIN COURSE

- KOLKATA MUTTON BIRYANI
- DAL MAKHANI, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- RASMALAI

## 🍱 HYDERABADI MURGH DUM BIRYANI PLATTER 1800

### STARTER

- MACHER CHOP

### MAIN COURSE

- HYDERABADI MURGH DUM BIRYANI
- MIRCH KA SALAN, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- CHANAR PAYESH

● Vegetarian

● Non-Vegetarian

All Prices are in INR and exclusive of taxes



# Pulao Platters

**Serves Two**

## 🍱 **PANEER TIKKA PULAO PLATTER** **1400**

### **STARTER**

- BHARWAN TANDOORI ALOO

### **MAIN COURSE**

- PANEER TIKKA PULAO, MIRCH KA SALAN
- KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- CHANAR PAYESH

## 🍱 **BENGALI DRY FRUIT PULAO PLATTER** **1400**

### **STARTER**

- PANEER KHAAS SHEEK KEBAB

### **MAIN COURSE**

- DRY FRUIT BENGALI PULAO, MOONG MOHAN DAL
- KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- ELAICHI KESAR PHIRNI

## 🍱 **PRAWNS PULAO PLATTER** **1800**

### **STARTER**

- KASUNDI CHICKEN TIKKA

### **MAIN COURSE**

- PRAWNS PULAO
- MOONG MOHAN DAL, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- ELAICHI KESAR PHIRNI

## 🍱 **KAKORI SEEKH PULAO PLATTER** **1800**

### **STARTER**

- MURGH MALAI TIKKA

### **MAIN COURSE**

- KAKORI SHEEK PULAO
- DAL MAHARANI, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### **DESSERT**

- DRY FRUIT KHEER

● Vegetarian

● Non-Vegetarian

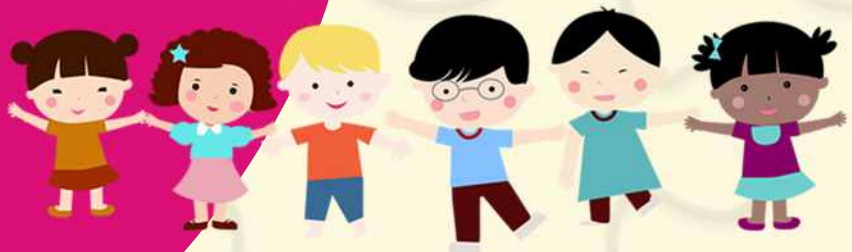
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# BIG TREATS FOR Little Ones

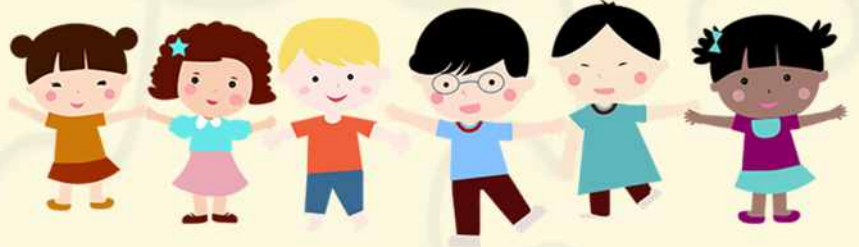


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# Q-Kids



## ■ NON-VEGETARIAN JUNIORS

INR 1000

- CHICKEN BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

## ■ VEGETARIAN JUNIORS

INR 1000

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE



# Chennai



# Starters

3

- **Kalinga Murg Tikka** 450  
Clay Oven cooked Chicken
- **Mutton Kola Urundai** 500  
South Indian style Savoury Meatballs.
- **Vanjaram Tawa Fry** 400  
Pan grilled King Fish flavoured with Indian Spices.
- **Kasundi Paneer Tikka** 300  
Mustard flavoured Cottage Cheese cooked in Clay Oven
- **Tandoori Bharwan Aloo** 225  
Filled Potatoes cooked with Tandoori Spices

# Sandwiches

3

- **Chicken Jungle Sandwich** 295  
Marble Bread, Shredded Chicken, Mayonnaise
- **Chicken Tikka Sandwich** 295  
Ciabatta, Chicken Tikka, Iceberg Lettuce, Mayonnaise and Coriander
- **Tomato and Bocconcini Sandwich** 275  
Herb Focaccia, Tomato, Bocconcini Cheese, Pesto Oil and Rocket
- **Peri Peri Paneer Wrap** 275  
Grilled Paneer Tikka, Vegetables and Spinach, Peri Peri Cream

# Main Course

3

- **Mutton Dum Biryani** 575  
Layered Basmati Rice and Mutton cooked traditionally and served with Raita
- **Subz Dum Biryani** 350  
Layered Basmati Rice and Seasonal Vegetables cooked traditionally and served with Raita
- **Chicken Makhanwala** 500  
Chicken Tikka cooked in Butter Cream Sauce
- **Madras Fish Curry** 550  
Seer Fish cooked with Southern Spices
- **Goan Prawns Curry** 700  
Spicy Prawns Curry, Coconut and Chilli
- **Kheema Mutter Curry** 700  
Minced Meat and Peas Curry flavoured with Indian Spices
- **Palak Paneer** 375  
Cottage Cheese simmered in a spiced Spinach Gravy
- **Exotic Mixed Vegetables Chettinad** 350  
Assorted Seasonal Vegetables cooked in Indian Spices
- **Dal Makhani** 350  
Slow cooked Black Lentils, Kidney Beans, Butter and Cream
- **Lasooni Dal Tadka** 350  
Yellow Lentils infused with Ghee and Cumin
- **Laccha Paratha** 80  
Flaky, Whole Wheat Flour
- **Steamed Basmati Rice** 175



# Comfort Meals

3

- **Chilli Paneer Comfort Bowl** 350  
Cottage Cheese in Chilli Sauce, Steamed Jasmine Rice, Pok Choy, Shitake Mushroom
- **Penne in Creamy Tomato Sauce** 400  
Penne Pasta, Creamy Tomato Sauce, Diced Vegetables and Parmesan Cheese
- **Hoisin Chicken Comfort Bowl** 450  
Chicken in Hoisin Sauce, Steamed Jasmine Rice, Pok choy, Shitake Mushroom
- **Chilli Garlic Prawns Comfort Bowl** 700  
Prawns in Chilli Garlic Sauce, Steamed Jasmine Rice, Pok Choy, Shitake Mushroom

# Desserts

3

Serves two

- **Gulab Jamun Cheese Cake** 350  
Delicate fusion of Cheese Cake with Gulab Jamun.
- **Chandrakala** 200  
Traditional Indian Crispy Stuffed Dessert.
- **Chilli Chocolate Shot** 300  
Thin layers of Joconde Sponge, Chocolate Raspberry Ganache and Raspberry Butter Cream

## ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

- **BOX OF 12: ARTISANAL CHOCOLATES ASSORTED** 500  
Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2,  
Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1
- **BOX OF 21: ARTISANAL CHOCOLATES ASSORTED** 750  
Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3,  
Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3
- **ALMOND ROCK CHOCOLATES 250GM** 650  
Roasted almonds coated in dark chocolate
- **ALMOND ROCK CHOCOLATES 500GM** 1100  
Roasted almonds coated in dark chocolate





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# Biryani Platters

Serves Two

## 🍱 CORN AND MUSHROOM BIRYANI PLATTER 1200

### STARTER

- MALAI PANEER TIKKA

### MAIN COURSE

- CRUSTY CORN AND MUSHROOM BIRYANI
- BAGHARA BAIGAN RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

## 🍱 CHICKEN DUM BIRYANI PLATTER 1400

### STARTER

- MURG MALAI TIKKA

### MAIN COURSE

- CHICKEN DUM BIRYANI
- BAIGAN KA SALAN
- RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SHAHI TUKDA

## 🍱 CHICKEN TIKKA BIRYANI PLATTER 1400

### STARTER

- ACHARI TANGRI KEBAB

### MAIN COURSE

- CHICKEN TIKKA BIRYANI
- MIRCH KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

# Pulao Platters

Serves Two

## 🍱 COCONUT PULAO PLATTER 1200

### STARTER

- ACHARI PANEER TIKKA

### MAIN COURSE

- COCONUT PULAO
- PANEER CHETTINAD
- MINI PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

## 🍱 KASHMIRI PULAO PLATTER 1200

### STARTER

- BHARWAN ALOO

### MAIN COURSE

- KASHMIRI PULAO
- KADHAI VEGETABLE
- RAITA
- LACCHA PARATHA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- SHAHI TUKDA

## 🍱 MUTTON PULAO PLATTER 1600

### STARTER

- CHICKEN SEEKH KEBAB

### MAIN COURSE

- MUTTON PULAO
- GHEE DAL
- RAITA
- MINI PARATHA, MINT CHUTNEY, LACCHA SALAD

### DESSERT

- GULAB JAMUN

● Vegetarian

● Non-Vegetarian

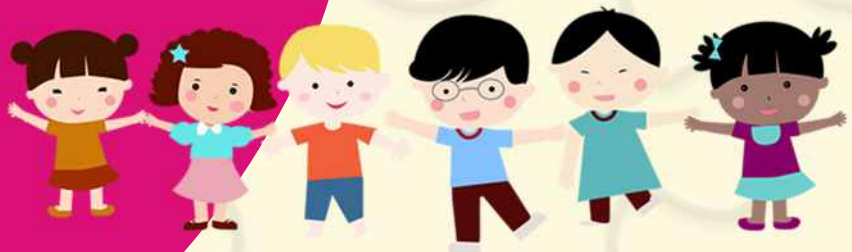
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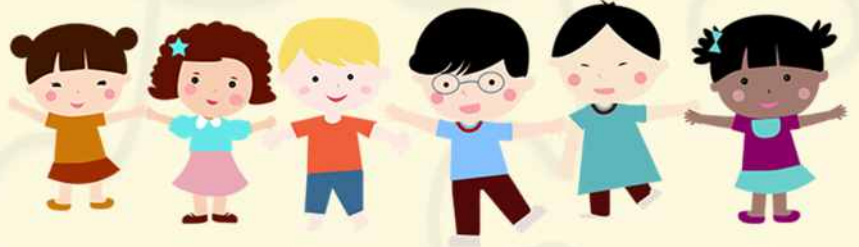
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# Q-Kids



## ■ NON-VEGETARIAN JUNIORS

INR 1000

- CHICKEN BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

## ■ VEGETARIAN JUNIORS

INR 1000

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE



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