anuka

IT'S SOUL GOOD



Savour your favourite cuisine in the comfort of your home









Starters-	
Madoll -	



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



kachumbar and mint chutney

3

CHICKEN JUNGLEE SANDWICH
 Marble bread, shredded chicken, mayonnaise

Stuffed potatoes cooked with tandoori spices served with

350

CHICKEN TIKKA SANDWICH
 Ciabatta, clay oven cooked chicken, lettuce, mayonnaise

350

PERI PERI PANEER WRAP

325

Grilled paneer tikka and vegetables in spinach wrap, peri peri mayonnaise

- Vegetarian
- Non-Vegetarian

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

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

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

	Desserts -	3
5	erves Ore	
•	MANGO MASCARPONE PHIRNI Mango and mascarpone cheese with berry coulis	200
•	BAKED SAFFRON YOGHURT Creamy baked yoghurt with saffron	150
•	NEW YORK CHEESE CAKE Baked creamy cheesecake	250
•	CHOCOLATE TRUFFLE PASTRY Belgium dark chocolate pastry ganache, dipped in dark chocolate	150
•	APPLE PIE NEW Tender Lightly Spiced Apple Filling In Flaky Buttery Crust	200
•	BERRY MASCARPONE NEW	250

On a Nutty Pistachio Financier Topped with Classic Pastry Cream and Touch Of Rose Flavour

A Delicate Fantasy Of Red Sponge with Tangy Berry Flavoured

Mascarpone Cheese Cream

NEW

MIKATA

200



ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

•	BOX OF 12: ARTISANAL CHOCOLATES ASSORTED 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	500
•	BOX OF 21: ARTISANAL CHOCOLATES ASSORTED 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	750
•	BOX OF 32: ARTISANAL CHOCOLATES ASSORTED 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	990
•	ALMOND ROCK CHOCOLATES 250GM Roasted almonds coated in dark chocolate	650
•	ALMOND ROCK CHOCOLATES 500GM Roasted almonds coated in dark chocolate	1100





BIRYANI - QUB

A SYMPHONY OF FLAVOURS

An Ambrosial Collection of Biryani & Pulao Platters



	y Serves Iwo	
	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
•	HYDERABADI MURGH BIRYANI PLATTER STARTER MURGH MALAI TIKKA	1800
•	STARTER	1800
•	STARTER MURGH MALAI TIKKA MAIN COURSE HYDERABADI CHICKEN BIRYANI	1800
•	STARTER MURGH MALAI TIKKA MAIN COURSE HYDERABADI CHICKEN BIRYANI DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD DESSERT SEVIYAN KHEER	1800 1800
•	STARTER MURGH MALAI TIKKA MAIN COURSE HYDERABADI CHICKEN BIRYANI DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD DESSERT SEVIYAN KHEER	
•	STARTER MURGH MALAI TIKKA MAIN COURSE HYDERABADI CHICKEN BIRYANI DAL MAKHANI, RAITA, MINT CHUTNEY, LACCHA SALAD DESSERT SEVIYAN KHEER MURGH SEEKH BIRYANI PLATTER STARTER	

Pujao 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	

Vegetarian

DESSERTGULAB JAMUN

Non-Vegetarian

MIRCH BAIGAN KA SALAN, RAITA, MINT CHUTNEY, LACCHA SALAD

All Prices are in INR and exclusive of taxes

The Ultimate मुंबई	Street Food	(3)
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•	PAV BHAJI NEW Special Blend Of Mix Vegetables Curry Served With Soft Buttered Bun	350
•	VADA PAV NEW Deep Fried Potato Dumpling Served In Bread Bun	350
•	RAGDA PATTIES NEW Potato Patties Served With Spiced Peas Curry	350
•	CHOLE KULCHA NEW Combination Of Spiced Boiled Chickpea and Soft White Flour Bread	350













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



DELIVERY GUIDELINES



WITHIN 8KM RADIUS



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VIA UPI



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TO PLACE YOUR ORDER

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OR

DOWNLOAD THE QMIN APP

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

TO PLACE YOUR ORDER

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Timings: 11:00 AM to 10:00 PM

A COMMITMENT RESTRENGTHENED



















