



AnnaMaya is an European Food hall inspired and nurtured by the social conscious mind through true stories, artisanal food and experiential education. Our moto is “Eat mindful, Shop artisanal and Raise awareness”. All our ingredients are careful sourced from partners and farms around the country.

Salads, appetizers & soups

	nutrition bomb, micro greens, vegetable and crispy focaccia	780
	roasted beet, crusty millet polenta, feta cheese, red radish	780
	avocado, millets and malabar spinach , tahini lemon dressing	780
	green mango, tomato and avocado salad, chili lime dressing	780
	fresh-cut aloe vera, oat bread crostini and micro greens	780
	poached green bean, fresh coconut, tomatoes and tamarind dressing	780
	grilled chicken salad, asparagus, spinach, avocado, orange vinaigrette	880
	grilled chicken, pancetta, romaine lettuce, anchovies and parmesan dressing	880
	pulled duck salad, grapefruit, tijara’s greens and mix cashew nuts	880
	carrot and coconut soup	580
	hearty vegetable soup, stewed white beans and pasta	580

From the tandoor

	char roasted beetroot, himalayan honey and black onion seeds	680
	tandoori roasted corn, masala, lime and butter	680
	burrata, tandoori roast tomatoes, lime and basil naan	1080
	amritsari goat milk paneer tikka	1120
	tandoori baked tiger prawn, yellow chili and kasundi mustard	1680
	chicken tikka, cinnamon, black pepper glazed with garlic oil	880
	smoked masala lamb chops, chili and mace, tamarind curd	2080
	missi roti, amaranth roti, amritsari kulcha, chur chur naan, karara laccha paratha	120

Between the breads

	bun tikki, amaranth potato patty, masala onions, chutneys	980
	turkey burger, grilled pineapple, melted cheese and free range fried egg	1180
	spicy seekh kebab in flaky paratha, hot sauce, onions and soft herbs	980
	focaccia, gipsy ham, mushrooms, burrata, tomato coulis	1080



local classic's and our signatures

<input checked="" type="checkbox"/>	kadhai paneer, masala spiced cashew nut and tomatoes blend	780
<input checked="" type="checkbox"/>	munsiari mothi chawal, stewed red kidney beans, paneer, steamed rice	980
<input checked="" type="checkbox"/>	sarson da saag makki di roti, slow cooked mustard leaves, jaggery, butter	980
<input checked="" type="checkbox"/>	water chestnut kofta, fragrant gravy, cumin, black pepper	780
<input checked="" type="checkbox"/>	dakshin kai kurma, stewed vegetables, roast coconut gravy	780
<input checked="" type="checkbox"/>	methi aloo, fenugreek leaves, new potatoes, asafoetida	780
<input checked="" type="checkbox"/>	spiced mango curry, coconut and Kerala red rice	980
<input checked="" type="checkbox"/>	dal of the day (contact the service for specification)	780
<input checked="" type="checkbox"/>	barnyard millet khichdi, kumaoni pickles, spiced poppadum, raita	880
<input type="checkbox"/>	home style egg masala, free range eggs, organic baby potatoes	780
<input type="checkbox"/>	pondicherry meen curry, tangy fish curry served with rice	1180
<input type="checkbox"/>	grilled fish in plantain leaf with essential fresh herbs and coconut	1180
<input type="checkbox"/>	delhi's original butter chicken	980
<input type="checkbox"/>	chettinad spiced slow cooked pork belly, and coconut rice	1180
<input type="checkbox"/>	meat beliram, lamb shanks, yoghurt, turmeric sauce	1080
<input type="checkbox"/>	keema ghotala, spiced lamb mince, sunny side up with pav	1080
<input checked="" type="checkbox"/>	<input type="checkbox"/> millet biryani, vegetables / chicken	880 /980

European inspired mains, cooked with native artisan ingredients

<input checked="" type="checkbox"/>	braised garden vegetables, chick peas, currants and millets	680
<input checked="" type="checkbox"/>	penne burrata, smoky tomato coulis	980
<input checked="" type="checkbox"/>	millet pasta, farmed vegetables, tomatoes and pecorino	980
<input checked="" type="checkbox"/>	orzotto, pearl barley, morels, spinach and mascarpone	980
<input checked="" type="checkbox"/>	baked sweet potato, feta, spinach and chili flakes	680
<input checked="" type="checkbox"/>	creamy millets, parmesan shavings	580
<input type="checkbox"/>	lamb and spinach patty, timur, onion, compote and creamy mash	1080
<input type="checkbox"/>	slow cooked lamb, creamy polenta and parmesan cheese	1380
<input type="checkbox"/>	pappardelle, duck ragout and pecorino cheese	980
<input type="checkbox"/>	fresh catch, avocado, caper berries and cherry tomato	1180
<input type="checkbox"/>	free range chicken, pot roasted vegetables, cajun spice	1520
<input type="checkbox"/>	butter baked garlic prawns, pepper flakes, linguine	1680

EAT MINDFUL • SHOP ARTISANAL • RAISE AWARENESS

If you have any dietary restrictions, allergies, food intolerance or special considerations, please let us know in advance.

All prices are in Indian rupees and inclusive of all applicable taxes