



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	820
		rainbow chard, baby carrot, pumpkin, feta and “Kumaoni” wild flower honey	820
		green mango, tomato and avocado salad, chili lime dressing	820
		fresh-cut aloe vera, oat bread crostini and micro greens	820
		green chickpeas, vegetables, spicy french dressing and essential herbs	820
		sweet potato chaat, black salt, pomegranate and tamarind	820
		grilled chicken salad, asparagus, spinach, avocado, orange vinaigrette	920
		“muscovy” duck salad, grapefruit, tijara’s greens, cashew	920
		burrata, tandoori roast tomatoes, lime and basil naan	1180
		drumstick and yellow lentil soup, curry leaves and lime	620
		hearty vegetable soup, white beans and pasta	620

### From the tandoor

		char roasted carrots, himalayan honey and black onion seeds	780
		tandoori roasted corn, masala, lime and butter	780
		amritsari goat milk paneer tikka	1180
		tandoori baked kerala tiger prawn, “lakhori” chili and kasundi mustard	1780
		chicken tikka, “zuffon” cinnamon, black pepper garlic oil	1080
		“muscovy” duck seekh kebab, hand pound spices, mint chutney	1180
		smoked masala “red leicester” lamb chops, chili and mace, tamarind curd	2180
		missi roti, makki ki roti, amaranth roti, khamiri roti, peshawri naan	140

### Between the breads

	bun tikki, potato patty, puffed amaranth masala onions, chutneys	1020
	“midget white” turkey burger, grilled pineapple, melted cheese, organic egg	1280
	spicy jaipuri lamb seekh kebab in flaky paratha, hot sauce, soft herbs	1080
	focaccia, gipsy ham, mushrooms, burrata, tomato coulis	1080

Gluten free      Vegan      Vegetarian      Non- Vegetarian

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



### Local classic's and our signatures

		"munsiri" mothi chawal, stewed red kidney beans and paneer	980	
		sarson da saag, makki di roti, slow cooked mustard leaves and jaggery	980	
		winter spinach, paneer kofta, fragrant gravy, cumin and black pepper	880	
		methi aloo, fenugreek leaves, new potatoes, asafetida	880	
			spiced "chausa" raw mango curry, coconut and diana red rice	1080
		dal of the day (ask your host )	880	
		barnyard millet khichdi, "kumaoni" pickles, spiced poppadum, raita	980	
		kolhapuri murgi, coconut, poppy seeds, hand grounded spices	1180	
		grilled fish in plantain leaf, pickled sorrel leaves, jaggery	1280	
		delhi's original butter chicken, chef's favorite	1080	
		malabar spiced slow cooked "landrace" pork belly and basamati coconut rice	1280	
		keema ghotala, spiced jaipuri minced goat, baked "muscovy" duck egg	1180	
			millet biryani, vegetables / chicken	920 /1020

### European inspired mains, cooked with native artisan ingredients

		braised "tijara" vegetables, chick peas, currants, creamy millets	780
		penne burrata, smoky tomato coulis	1080
		millet pasta, farmed vegetables, tomatoes and hard cow cheese	1080
		orzotto, pearl barley, morels, spinach and mascarpone	1080
		baked sweet potato, spinach, spiced cured and chili flakes	780
		lamb stew, "tijara" vegetables, gremolata and baguette	1280
		pappardelle, spiced "midget white" turkey and pecorino cheese	1080
		fresh catch, avocado, caper berries and cherry tomato	1280
		roasted free range chicken, café de paris butter and french fries	1620
		linguine, kerala prawn's bisque and curry leaves	1780

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