



Our European Food Hall- AnnaMaya is inspired by the colors and flavors of India. We exist to inspire and nurture the socially conscious mind through true stories, artisanal food and experiential education. Our motto is “Eat mindful, Shop artisanal and Raise awareness”. All our ingredients are carefully sourced from partners and farms around the country.

Salads, appetizers & soups

 	nutrition bomb, micro greens, vegetable and crispy focaccia	820
  	tijara vegetables, arugula, pine nuts and mustard dressing	820
	green mango, tomato and avocado salad, chili lime dressing	820
	fresh-cut aloe vera, oat bread crostini and micro greens	820
	swiss chard, char roasted vegetables, diana red rice, herbs, grapes	820
	sweet potato chaat, black salt, pomegranate and tamarind	820
	pan seared prawns, citrus segment, cucumber, mix greens, orange dressing	920
	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 beetroot, himalayan honey and black onion seeds	780
		tandoori roasted corn, masala, lime and butter	780
		amritsari goat milk paneer tikka	1180
		tandoori baked fish, “lakhori” chili and kasundi mustard	1420
		chicken tikka, “zuffon” cinnamon, black pepper garlic oil	1080
		annamaya special seekh kebab, spiced lamb mince, egg, hand pound spices	1420
		smoked masala “red leicester” lamb chops, chili and mace, tamarind curd	2180
		annamaya special breads- missi roti, amaranth roti, peshawari naan	180

Between breads

		bun tikki, potato patty, puffed amaranth, masala onions, chutneys	1020
		chicken burger, red cabbage coleslaw, 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

 	"munsiari" mothi chawal, stewed red kidney beans and paneer	980
	saag paneer, traditional preparation with spinach and homemade cheese	980
	winter spinach, paneer kofta, fragrant gravy, cumin and black pepper	980
 	zakiya aloo, sautéed new potatoes with "zakiya" seeds	880
 	dal of the day (ask your host)	880
 	barnyard millet khichdi, "kumaoni" pickles, spiced poppadum, raita	980
 	spiced "chausa" raw mango prawn curry, coconut and diana red rice	1520
 	nilgiri chicken kurma, cilantro, coconut, poppy seeds, hand grounded spices	1180
 	grilled fish in plantain leaf, coastal masala	1380
 	delhi's original butter chicken, chef's favorite	1080
 	malabar spiced slow cooked "landrace" pork belly and basmati coconut rice	1380
	keema ghotala, spiced jaipuri minced goat, baked 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
	orzotto, pearl barley, mushrooms, spinach and mascarpone	1080
 	baked sweet potato, spinach, spice cured and chili flakes	780
	lamb stew, creamy millets, pomegranate, mint	1280
	lamb and spinach patty, timur, onion, compote and creamy mash	1280
 	fresh catch, mango salsa and jalapeno	1380
 	spice rubbed free range chicken, hand blend spices, sweet potato and garden green salad	1620
	pan tossed garlic prawns, beurre jaune, flaked chili, baguette	1780
	linguine, pondicherry crab bisque, parsley and lime	1780

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