



## Smaller plates

AnnaMaya style that show cases the best available products from our artisans and partners, local wherever possible. Our small plates are created to share, in which case we would recommend two dishes per person or order one as a starter before a larger plate.

### COLDIES

	nutrition bomb, micro greens, vegetable and crispy focaccia	780
	roasted beet, crusty millet polenta, feta cheese, red radish	780
	avocado, millets and kale, 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
	side bowl of tossed mixed garden leaves	580
	red rice flake chaat, crispy vermicelli and tangy masala	580
	chilled cucumber and coconut soup, pea shoots	580
	burrata, tandoori roast tomatoes, lime and basil naan	1080
	artisan farm house cheese board, fruit bread and chutney	1080
	arugula, lamb bresaola, peppered figs and pecorino	880
	pulled duck salad, grapefruit, tijara's greens and mix cashew nuts	880
	char roasted baby octopus salad, essential herbs and vegetables	1080

### HOTTIES

	hearty vegetable soup, stewed white beans and pasta	580
	mashed potatoes, apple and onion compote	580
	creamy millets, parmesan shavings	580
	char roasted beetroot, himalayan honey and black onion seeds	680
	tandoori roasted corn, masala, lime and butter	680
	amritsari goat milk paneer tikka	1120
	bun tikki, amaranth potato patty, masala onions, chutneys	880
	chicken tikka, cinnamon, black pepper glazed with garlic oil	880
	focaccia, gipsy ham, mushrooms, burrata, tomato coulis	1080
	char roast pork belly, royal cumin, kasundi mustard, garlic pink salt	980
	butter baked garlic prawns, pepper flakes and crusty baguette	1420
	smoked masala lamb chops, chili and mace, tamarind curd	2080



## Larger plates

More substantial dishes featuring classic soul food, our AnnaMaya recipes. Please feel free to share but we recommend one dish per person

	kadhai paneer, masala spiced cashew nut and tomatoes blend	780
	kadhi pakoda, gram flour dumplings, cumin, green chili in sour curd	780
	subzi meloni, garden vegetable in spinach gravy	780
	bhindi do pyaza, stir fried okra, onions and dry mango powder	780
	baingan bharta, spiced charred eggplant, onions and tomatoes	780
	urlai varuval, roasted potatoes, mustard seeds, curry leaves	780
	barnyard millet khichdi, kumaoni pickles, spiced poppadum, raita	880
	millet biryani, vegetables and raita	880
	baked sweet potato, sour cream raita, caramelized melon seeds	680
	braised garden vegetables, chick peas, currants and millets	680
	penne burrata, smoky tomato coulis	980
	orzotto, pearl barley, morels, spinach and mascarpone	980
	turkey burger, grilled pineapple, melted cheese and free range fried egg	1180
	home style egg masala, free range eggs, organic baby potatoes	780
	spicy seekh kebab in flaky paratha, hot sauce, onions and soft herbs	980
	spiced mango curry, prawns, coconut and Kerala red rice	1420
	delhi's original butter chicken	980
	royal mughlai chicken, almond and onion gravy	980
	laal maas, lamb shank, mathania chili, yoghurt, a royal dish	1080
	lamb and spinach patty, timur, onion compote and creamy mash	1080
	slow cooked lamb rump, creamy polenta and parmesan cheese	1380
	pappardelle, duck ragout and pecorino cheese	980
	fresh catch, avocado, caper berries and cherry tomato	1180
	grilled fish in plantain leaf with fragrant chili sauce	1180
	roasted free range chicken, eucalyptus honey, sweet lime, lemon salt	1520
	millet biryani, spiced chicken and raita	980