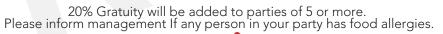
HORS D'OEUVRE	
Bharwan Khumb And Crisp stuffed mushroom with veggies and Indian spiced cheese	12
Anant Special Veg Fritters Crisp fried snack delight with mint cilantro sauce	10
Beet Root Shami And	9
	9
Fresh green herbs patties with special spices Masala Samosa Veg / Keema	5/8
Indian style home made stuffed pastry Vegetables Crunch Medley	<i>y</i> g 9
Seasonal crispy vegetables tossed in house special sauce Mutton Dahi Bhalla	14
Old street style meat patties dip in Various Indian sauce Lamb Bhuna Bhatura	10
Slow roasted masala lamb served on puffed bread Jhinga ka Ghosla	12
Masala shrimp wrapped in homemade pastry crust	12
Orange Ginger Scallops Exotic combo of orange, scallops, and snow peas with a hint of ginger Macala Chili Carlia Cabi / Barrager / Chiakan / China	12 / 13 / 14 / 15
Masala Chili Garlic Gobi / Paneer / Chicken / Shrimp Sweet, sour, and spicy sauce tossed with onions and peppers	
Masala 65 Gobi / Chicken Popular southern style appetizer sautéed with onions, mustard, and curry leaf	10 / 14
SOUPS AND SALADS	
Today's Soup Please ask your server	6
House Special Salad	8
House special combination of green CHAAT BAZAR	
Burrata Chaat 13 Samosa Chana Chaat	10
Famous burrata cheese having affair with Indian Aloo Tikki Chana Chaat	10
Super Food Chaat 13 Sprouts and Yam Goodn Sweet potato and bean sprout	s mingled with
Rusty Chaat 10 Kale and Crispy Spinach	Munch 9
Naughty creation of the chef Dahi Papri Layers of organic baby spinach tangy flavors	n and kale with
House special chaat	







FLAVORS OF TANDOOR	
FLAVORS OF TANDOOR Cuisine of India	45 / 05
Tandoori Murgh Half / Full Succulent & delightful signature delicacy from Punjab	15 / 25
Seekh Kabab Chicken / Lamb	20
Chargrilled skewers of minced meat	20
Anant Signature Kesari Kabab	20
New Anant special Signature chicken kabab	
Anant Signature Malai Kabab	20
House special nut creamy malai sauce	0.5
Lamb Chops Angara Tandoori roasted new zealand chop with special marination	25
Sunehri Jhinga	22
Grilled jumbo prawns with chef's special marinade	~~
Snapper / Salmon	26
Tandoori grilled fillet	
ENTREE	
ENTREES	
Kofta-A-Sahib Anjeeri / Malai / Sham Swera	17
Fig and nuts stuffed vegetable croquettes in creamy cashew sauce	
Shahi Paneer	17
Indian non melting cheese in house velvety creamy sauce	
Khoya Kaju Curry	17
Roasted cashew simmered in rich gravy	4.4
Punjabi Dal Makhani / Anant Tadka Dal	14
Mélange of lentils with ginger and fenugreek leaves Veg Rizala	15
Delightful vegetables with a brown, onion, nut, and cream sauce	13
Dhungari Bharta	<i>vg</i> 16
Smoky mashed eggplant with tomato, onion, and spices	
Kale Cauliflower	vg 15
Cauliflower and kale sautéed with garlic in olive oil	
Amchoori Kadai Okra	15
Okra cooked with onion, pepper and iron rich Amchoor (mango powder)	
5	<i>V</i> 2 15
Baby eggplant with spiced house masala	
Malai Makhani Paneer	16
Indian cheese in a rich buttery tomato sauce	17
Paneer Khurchan Shredded homemade cheese with Bhuna masala	17
Pindi Chholey	<i>vg</i> 14
Garbanzo beans soaked overnight and cooked with a host of aromatic masala	1 7
Murgh Dhaniwal	18
Chicken with fresh green herbs and brown onion sauce	
vg Vegan	



ENTREES



Butter Chicken	18
Rediscovering one of the best-known delicacies from India	
Punjabi Chicken Curry	18
Home style chicken curry with fresh ginger	
Madras Pepper Chicken And	18
Famous southern Indian chicken with special homemade masala	
Kandhari Lamb Annt	21
Unique lamb preparation with special pomegranate sauce	
Lamb Rogan Josh	20
Kashmiri style Slow braised lamb curry with various aromatic spices	
Punjabi Goat Rasa	20
Delicious goat curry evoking the flavors of Punjab	
Samundri Mel Jhol Ami	28
A special mélange of sea food with chef secret sauce	
Fish Curry Masala	22
Resplendent flavor of tilapia with Indian home style curry	
Sea Bass Moile	26
Chilean sea bass with coconut milk and southern Indian spices	

Entrees served with Basmati Rice

CHOOSE YOUR PROTEIN WITH YOUR FAVORITE CURRY SAUCE.

Paneer 16 / Chicken 18 / Lamb 21 / Goat 20 / Shrimp 22

Tikka Masala

Tomato creamy sauce with pepper, onion, and with house spices

Mughlai

Rich silky sauce with nuts and cream

Methi Malai

Aromatic curry sauce made with fenugreek that gives a distinct smooth flavor (matter 16/corn 17)

Anant Ki Kadhai

Traditional Indian smokey flavor sauce with garlic, onion, and peppers

Palak Saag

Velvety spinach sauce with house spices

BIRYANI

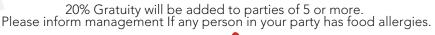
Vegetable 13 / Paneer 15 / Chicken 17/ Goat 18 / Lamb 18 / Shrimp 19

Aromatic Spiced Rice

INDIAN BREADS

Naan	3
Garlic Naan	
Black Truffle Naan	4
Peshawari Naan	
Bullet (garlic & chili) Naan	5
Tomato & Cheese Naan	5
Roti	3
Laccha Paratha	4
Amritsari Kulcha	6
Keema Kulcha	6







n	FSSI	ERTS	7
_			Λ



Gulab Jamun Warm and soft milk dumplings with Anant touch	5
Gulab Jamun Brule	9
Fusion Indian Dessert	
Halwa Beetroot / Carrot / Moong Dal	7
A unique dessert full of nutrients of beetroot, milk, and nuts	
Falooda Kulfi	10
Traditional Malai Ice cream with vermicelli & rose	
Indian Cheese Cake	6
Ultimate indulgence of small spongy milk cakes	
Kulfi Malai / Paan / Mango	7/8/8
House special Indian ice cream	
Cassata Cake	9
Special Indian ice cream cake	
Fresh Fruit Mousse	8
Made with seasonal fruits	

BEVERAGES

7 I		_	^
ч		ъ.	v.
э	w	ь.	TO 1
	_	_	\sim

Lassi	5	Papad Basket / Masala Pappad	3/5
Chai & Coffee	3	Crispy discs of black gram flour	
Soft Drink	3	Organic Vegetable Raita	3
Iced Tea	3	Yogurt with cucumber, carrots, and tomato	
Alligator Pear Shake	5	Burrani Raita	4
7 mgator i car snake		Fried garlic and chili yogurt	
		Mango Chutney	4

KIDS MENU

Cashew Chicken	10
Classic cashew creamy roasted chicken served with rice	
Chicken Nuggets	8
Chicken nuggets with french fries	
Butter Chicken	12
Chicken in a rich buttery tomato sauce served with rice	
Malai Makhani Paneer	12
Paneer in a rich buttery tomato sauce served with rice	

12 YEARS & UNDER







