



अन्न (pronounced "ann") is a Sanskrit word that means "food" or "grain" and can refer to any kind of edible sustenance, whether in the form of cooked meals or raw ingredients. This word is commonly used in various Indian languages to refer to food.

अन्न offers food for the mind and the soul. Indian food is a vast constellation of culinary influences and traditions. This is reflected in the philosophy guiding our menu, which consists of a variety of traditional and regional foods of India.

In consonance with this philosophy, the restaurant also offers a feast for the eyes, with displays of vibrant and timeless traditions of Indian art which form our living heritage.

The works placed in the restaurant 'ann' have been chosen with thought and care to directly showcase the richness of the intangible heritage of India. The paintings have been drawn from the Gond and Bhil communities, and primarily refer to the production of food. From the tree of life which provides food, shelter, even clothing, the entire cycle of life is represented through the artistic expression of the Bhil and Gond communities in their inimitable style.

From the bird's resting on an antelope's horns, while eating insects off his ear, to the woodcutter collecting firewood, to other activities such as harvesting, ploughing and cooking, the quotidian tasks of tribal life are beautifully evoked.

GOND

The Gonds are among the largest indigenous communities in India, concentrated in Madhya Pradesh and surrounding regions. Traditional Gond art was created on the walls and facades of their domestic and community spaces. It was in the early 1980s that a cluster of Gond artists started adapting their ritualistic painting to modern media such as paper and canvas. Modern Gond art demonstrates strong roots in their historic lifestyle, the natural world, mythological beliefs and their songs and oral histories. These complex and intriguing aspects merge aesthetically with modern modes of depiction and techniques, resulting in colourful odes to their myriad past.

BHIL

The Bhils are among the largest indigenous tribal communities found in Chhattisgarh, Gujarat, Karnataka, Madhya Pradesh, Maharashtra, Andhra Pradesh and Rajasthan. Essentially a farming community, their art draws on nature-based themes and the animal kingdom. Changing seasons, natural phenomena and Gods that protect them are common subjects. The natural colours used are vibrant and locally prepared. Their ritualistic art is practised in daily life as well as on special occasions, most popularly in decorating the walls of their domestic spaces. Pithora paintings are among their traditional artforms that have garnered attention in recent years.

We look forward to serving and sharing our अन्न with you.

अन्न MILLETS SPECIALS

Introducing a new health and body menu with अन्न Millets Specials

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|--|------------|--|------------|
| ■ Ragi Matar Ka Shorba (100kcal)
Ragi Based Soup With Green Peas | 110 | ■ Bajra Muthiya Green Peas Curry (915kcal)
Bajara Dumplings & Green Peas Curry Prepared With Chillies, Aniseed In Yogurt Based Gravy | 330 |
| ■ Subz Bajre Ki Tikki (483kcal)
Bajara & Vegetable Cutlets | 315 | ■ Bajre Ki Khichdi (505kcal)
Coarsely Ground Bajra & Moong Dal Cooked With Aromatic Spices | 170 |
| ■ Ragi Idli (496kcal)
Mini Idlis Made With Fermented Ragi Served With Coconut & Tomato Chutney | 215 | ■ Bajre Ki Roti (331kcal) | 50 |
| ■ Ragi Palak Kofta (1067kcal)
Ragi Kofta Flavoured With Fenugreek In Spinach Gravy | 330 | | |




THIRST QUENCHERS

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|---|------------|--|------------|
| ■ Lassi
Sweet (174kcal) / Salted (142kcal) / Plain (134kcal) / Masala (148kcal) / Mango (169kcal) | 150 | ■ Nimbu Shikanjvi (168kcal) | 95 |
| ■ Fresh Fruit Juice (Seasonal) (135kcal) | 135 | ■ Chaas
Masala (136kcal) / Plain (134kcal) | 135 |








■ Vegetarian

▲ Non Vegetarian | Egg












SOUPS & SHORBA

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|---|--|
|  Murgh Pudina Shorba (Lucknow) (37kcal) 150
Mint Flavoured Chicken Soup |  Tamatar Dhaniya Shorba (Delhi) (28kcal) 110
Tangy Tomato Soup Flavoured With
Fresh Green Coriander |
|  Dal Rasam (Tamil Nadu) (61kcal) 110
Lentil Soup With Southern Spices | |

CHATPATI CHAAT

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|---|--|
|  Crispy Palak Patta Chaat (Uttar Pradesh) (417kcal) 205
Batter Fried Crispy Spinach Leaves, Sweet Curd,
Tamarind & Mint Chutney |  Samosa Chaat (Uttar Pradesh) (917kcal) 170
Aloo Matar Samosa With Cholley & Chutneys |
|  Purani Dilli Ki Tawa Aloo Chaat (Delhi) (671kcal) 190
Shallow Fried Potatoes Tossed With
Indian Spices & Chutneys |  Aloo Tikki Chaat (Lucknow) (851kcal) 190
Chana Dal Stuffed Aloo Tikki With
Cholley & Chutneys |
|  Dahi Bhalla Papdi Chaat (Delhi) (563kcal) 170
Deep Fried Lentil Spheres With Wheat
Potatoes Crispies, Chickpeas, Sweet Yoghurt,
Tamarind & Mint Chutney |  Kala Chana Chaat (West Bengal) (727kcal) 190
Black Chickpea Tossed With Onion,
Tomato & Lemon |
|  Dahi Batata Puri (Uttar Pradesh) (260kcal) 170
Crisp Semolina Sphered Filled With Potatoes,
Chickpeas Topped With Sev, Sweet Curd,
Tamarind & Mint Chutney | |

STARTERS (Non-Vegetarian)

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|--|--|
|  Lehsooni Tandoori Jhinga (Rajasthan) (644kcal) 1085
Chargrilled Prawns Marinated With Brown Garlic,
Turmeric & Chilli Paste |  Murgh Malai Tikka (Uttar Pradesh) (435kcal) 495
Chargrilled Chicken Chunks, Marinated With
Hung Curd & Cheese |
|  Chettinad Pepper Prawn (Tamil Nadu) (734kcal) 1085
Succulent Shrimps Spiced with Spices,
Tossed in Garlic & Curry Leaves |  Chicken Tikka (Punjab) (384kcal) 480
Chargrilled Chicken Chunks Marinated With
Spices & Hung Curd |
|  Nimbu Macchli Tikka (Uttar Pradesh) (313kcal) 620
Chargrilled Fish Marinated With Hung Curd,
Lemon Juice & Spices |  Murgh Dakshini (Karnataka) (749kcal) 495
Crispy Fried Chicken Marinated With
Southern Spices Tossed With Onion,
Tomato & Curry Leaves |
|  Galouti Kebab (Uttar Pradesh) (804kcal) 495
Melt In The Mouth, Awadhi Delicacy Made
With Fine Lamb Mince |  Tandoori Murgh (Punjab) (760kcal) 480
Chargrilled Traditional Chicken With
Home Pounded Indian Spices |
|  Seekh Kebab (Hyderabad) (787kcal) 495
Chargrilled Skewered Lamb Mince
With Indian Spices |  Non Vegetarian Sampler (965kcal) 820
Two Pieces Each Of Nimbu Machhli Tikka,
Seekh Kebab, Murgh Malai, Chicken Tikka &
Galouti Kebab |
|  Chapli Kebab (Uttar Pradesh) (791kcal) 495
Coarsely Minced Lamb Patty Cooked With Spices,
Pomegranate Seeds & Topped With Grilled Tomato Slice | |

STARTERS (Vegetarian)

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|--|---|
| <ul style="list-style-type: none"> ■ Roomali Paneer Roll (Delhi) (625kcal) 325
 Spicy Green Paste Cottage Cheese Rolls, Chargrilled | <ul style="list-style-type: none"> ■ Ghee Roast Idli (Kerala) (498kcal) 215
 Mini Idlis Tossed In Aromatic Gun Powder,
 Served With Curry Leaves Dip |
| <ul style="list-style-type: none"> ■ Achari Paneer Tikka (Punjab) (644kcal) 315
 Cottage Cheese Chunks Marinated With
 Hung Curd, Pickle, Spices & Chargrilled | <ul style="list-style-type: none"> ■ Makkai Methi Kebab (Madhya Pradesh) (369kcal) 300
 Grilled Corn & Fenugreek Patties With Ginger,
 Green Chilli & Coriander |
| <ul style="list-style-type: none"> ■ Paneer Ka Soola (Rajasthan) (666kcal) 315
 Cottage Cheese Cubes Marinated with
 Chillies & spices, Cooked In Tandoor | <ul style="list-style-type: none"> ■ Cauliflower 65 (Tamil Nadu) (694kcal) 240
 Batter Fried Cauliflower Florets Tossed With
 Spices, Curry Leaves, Red Chilli Flakes & Garlic |
| <ul style="list-style-type: none"> ■ Tandoori Soya Chaap (Awadh) (619kcal) 315
 Soya Chops Marinated With Spices & Hung Curd | <ul style="list-style-type: none"> ■ Tandoori Bharwan Aloo (Punjab) (542kcal) 300
 Deep Fried Potato Barrels, Stuffed With
 Dry Fruits & Cottage Cheese, Cooked In Tandoor |
| <ul style="list-style-type: none"> ■ Munakka Bharwan
Dahi Kebab (Uttar Pradesh) (567kcal) 315
 Fried Hung Curd Patties Stuffed With Raisins | <ul style="list-style-type: none"> ■ Tandoori Gobhi (Punjab) (315kcal) 315
 Baby Cauliflower Stuffed With Cheese & Spices |
| <ul style="list-style-type: none"> ■ Khumb Ki Galawat (Uttar Pradesh) (453kcal) 315
 Melting In The Mouth, Awadhi Delicacy Made
 With Mushrooms | <ul style="list-style-type: none"> ■ Vegetarian Sampler (837kcal) 610
 Two Pieces Each Of Roomali Paneer,
 Achari Paneer, Khumb Ki Galouti,
 Dahi Kebab & Tandoori Soya Chaap |
| <ul style="list-style-type: none"> ■ Veg Shammi Kebab (Delhi) (328kcal) 300
 Soya Granules & Chana Dal Patty
 Stuffed With Hung Card & Mint | |

APPAM

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| <ul style="list-style-type: none"> ■ Appam (174kcal) 90
 Traditional Fermented South Indian
 Pancake Goes Best With
 Vegetable Stew, Chicken Stew
 (Per Piece) | <ul style="list-style-type: none"> ■ Vegetable Stew (Kerala) (755kcal) 315 |
| | <ul style="list-style-type: none"> ▲ Chicken Stew (Kerala) (861kcal) 605 |

■ Vegetarian

▲ Non Vegetarian | Egg

MAIN COURSE (Non-Vegetarian)

<p> Macchli Amritsari (Punjab) (746kcal) 605 Batter Fried Fish Flavoured With Carom Seeds & Chillies</p>	<p> Kashmiri Rogan Josh (Kashmir) (1027kcal) 625 Lamb Cooked With Red Chillies, Ginger & Fennel</p>
<p> Meen Moilee (Kerala) (493kcal) 620 Fish Cooked In Coconut Milk, Tempered With Curry Leaves & Mustard Seeds</p>	<p> Keema Matar (Delhi) (1262kcal) 605 Lamb Mince & Green Peas Cooked In Spicy Onion & Tomato Masala</p>
<p> Shorshe Maach (West Bengal) (429kcal) 605 Fish Curry With Mustard Paste</p>	<p> Tawa Murgh (Punjab) (1420kcal) 600 Chicken With Spicy Masala Gravy</p>
<p> Laal Maas (Rajasthan) (909kcal) 625 Lamb Curry Cooked With Red Chilli Paste & Tomato</p>	<p> Chicken Changezi (Delhi) (1668kcal) 625 Chicken Cooked In Moderately Spiced Cashewnut Gravy</p>
<p> Dum Ka Gosht (Awadh) (1253kcal) 625 Lamb Cooked In Its Own Juice With Traditional Spices</p>	<p> Chicken Chettinad (Tamil Nadu) (1006kcal) 605 Boneless Chicken Cooked With Star Anise, Black Pepper, Aniseed & Curry Leaves</p>
<p> Champaran Meat (Bihar) (1664kcal) 625 Lamb Cooked With Whole Spices, Onion, Whole Garlic & Chillies In Mustard Oil Cooked And Served In An Earthen Pot</p>	<p> Butter Chicken (Punjab) (1657kcal) 605 Chicken Cooked In Rich Tomato Gravy With Cream, Butter & Dried Fenugreek Leaves</p>
<p> Bhuna Gosht (Punjab) (1263kcal) 625 Mutton Cooked With Whole Spices</p>	<p> Awadhi Murgh Korma (Uttar Pradesh) (1253kcal) 605 Chicken Simmered In Gravy Of Cashewnut, Poppy Seeds, Mixed Melon Seeds & Yoghurt</p>
<p> Punjabi Rogan Josh (Punjab) (1054kcal) 625 Lamb Cooked With Onion, Tomato & Curd With Indian Spices</p>	<p> Egg Curry (Delhi) (929kcal) 425 Boiled Eggs In Onion, Tomato Masala</p>

MAIN COURSE (Vegetarian)

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| <ul style="list-style-type: none"> ■ Tandoori Paneer Lababdar (Punjab) (1297kcal) 375
 Chargrilled Cottage Cheese Chunks
 In Rich Onion & Tomato Gravy | <ul style="list-style-type: none"> ■ Kadi Pakora (Punjab) (643kcal) 315
 Onion & Spinach Gram Flour Dumplings In
 Thick Tangy Yogurt Based Gravy |
| <ul style="list-style-type: none"> ■ Palak Paneer (Delhi) (887kcal) 375
 Cottage Cheese Chunks Cooked In Spinach Gravy | <ul style="list-style-type: none"> ■ Vegetable Balchow (Goa) (713kcal) 315
 Fresh Vegetables In A Spicy & Tangy Gravy |
| <ul style="list-style-type: none"> ■ Kadhai Paneer (Delhi) (1054kcal) 320
 Cottage Cheese Chunks In Ginger & Tomato Masala
 With Chillies, Coriander & Capsicum | <ul style="list-style-type: none"> ■ Chatpati Aloo Gobi (Delhi) (690kcal) 315
 Cauliflower & Potatoes Cooked Home Style |
| <ul style="list-style-type: none"> ■ Tamatar Chaman (Kashmir) (728kcal) 375
 Deep Fried Cottage Cheese Chunks Cooked In
 Tomato Gravy Flavoured With Ginger & Fennel | <ul style="list-style-type: none"> ■ Dum Aloo (Punjab) (610kcal) 315
 Spicy & Tangy Curry Made With
 Baby Potatoes, Curd & Spices |
| <ul style="list-style-type: none"> ■ Soya Chaap Masala (Punjab) (1033kcal) 375
 Chargrilled Soya Chops In Rich Onion &
 Tomato Gravy Topped With Cream | <ul style="list-style-type: none"> ■ Aloo Matar (Punjab) (869kcal) 315
 Traditional Potato & Green Peas Curry
 Cooled With Indian Spices |
| <ul style="list-style-type: none"> ■ Gatta Curry (Rajasthan) (973kcal) 330
 Gram Flour Dumplings In Asafoetida &
 Red Chillies Tempered Yoghurt Based Gravy | <ul style="list-style-type: none"> ■ Mausam Ki Subzi (610kcal) 315
 Vegetable Dish Of The Season
 (Please ask your server for the selection) |
| <ul style="list-style-type: none"> ■ Malai Kofta Kesari Pukhtan 330
 (Uttar Pradesh) (979kcal)
 Cottage Cheese Dumplings Stuffed With Nuts,
 Cooked In Rich Pukhtan Gravy | <ul style="list-style-type: none"> ■ Lachha Palak Bhurji (Delhi) (850kcal) 255
 Shredded Spinach Cooked With Tomatoes,
 Royal Cumin & Garlic |
| <ul style="list-style-type: none"> ■ Subz Dum Korma (Uttar Pradesh) (856kcal) 330
 Melange Of Seasonal Vegetables Cooked
 In Yogurt & Fried Onion Gravy | <ul style="list-style-type: none"> ■ Dal Makhni (Punjab) (735kcal) 285
 Black Lentil Slow Cooked
 With Butter & Cream |
| <ul style="list-style-type: none"> ■ Mushroom Pepper Fry 330
 (Andhra Pradesh) (828kcal)
 Button Mushrooms Cooked With
 Onion & Crushed Black Pepper Corns | <ul style="list-style-type: none"> ■ Yellow Dal Tadka (Uttar Pradesh) (718kcal) 215
 Arhar Lentil Tempered With Spices
 (Also Available Without Onion & Garlic) |

SATVIK KHANA (No Onion - No Garlic)

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| ■ Paneer Makhanwala, Kasoori Methi (913kcal) 375
Cottage Cheese Simmered In Rich Tomato & Cashewnut Gravy | ■ Hing Jeere Ke Aloo (591kcal) 315
Mildly Spiced Potatoes Prepared With Asafoetida & Royal Cumin |
| ■ Exotic Vegetables In Makhni Gravy (837kcal) 330
Exotic Vegetables Cooked In Rich Tomato Gravy With Cream & Butter | ■ Paneer Matar Bhurji (1079kcal) 375
Cottage Cheese, Green Peas Cooked With Mild Spices |
| ■ Pindi Chana (Delhi) (911kcal) 330
Chickpeas Cooked With Indian Spices | ■ Dal Sultani (747kcal) 215
Arhar Lentil Tempered With Cumin, Tomatoes & Yoghurt |

ACCOMPANIMENTS

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|---|---|
| ■ Dahi Bhalla (563kcal) 100 | ■ Green Salad (59kcal) 95 |
| ■ Raita 95
Onion (126kcal) / Tomato (117kcal) / Cucumber (116kcal) / Mix (125kcal) / Potato (145kcal) / Boondi (256kcal) / Pineapple (130kcal) | ■ Onion Salad (82kcal) 95 |

STAPLES

▲ Hyderabadi Dum Mutton Biryani (Hyderabad) (1005kcal) Marinated Lamb Cooked With Aromatic Spices & Basmati Rice	535	■ Subz Dum Biryani (Awadh) (807kcal) Vegetables Cooked With Aromatic Spices & Basmati Rice	190
▲ Hyderabadi Chicken Biryani (Hyderabad) (910kcal) Marinated Chicken Cooked With Aromatic Spices & Basmati Rice	390	■ Hyderabadi Subz Dum Biryani (Andhra Pradesh) (792kcal) Vegetables Cooked With Aromatic Spices & Basmati Rice	190
▲ Awadhi Mutton Biryani (Awadh) (1236kcal) Lamb Cooked With Aromatic Spices, Layered With Basmati Rice	535	■ Pulao (Punjab) Jeera (913kcal) / Bhuna Pyaaz (900kcal) / Matar (945kcal)	175
▲ Awadhi Chicken Biryani (Awadh) (1025kcal) Chicken Cooked With Aromatic Spices, Layered With Basmati Rice	390	■ Steamed Rice (760kcal)	170

BREADS

■ Paratha Mint (234kcal) / Ajwain (244kcal) / Plain (244kcal) / Mirchi (244kcal)	105	■ Roomali Roti (400kcal)	90
■ Naan Garlic (243kcal) / Butter (273kcal) / Plain (233kcal)	95	■ Missi Roti (284kcal)	75
■ Kulcha Pyaaz (281kcal) / Aloo (388kcal) / Gobi (266kcal) / Mix (361kcal) / Paneer (502kcal)	95	■ Tandoori Roti (230kcal)	60

DESSERTS

■ Malpua Rabdi (1396kcal)	160	■ Ice Cream	170
		Vanilla (166kcal) / Chocolate (173kcal) / Butterscotch (166kcal) /	
■ Kesri Rasmalai (560kcal)	125	Mango (166kcal) / Strawberry (155kcal) / Coffee (166kcal)	
■ Bharwan Gulab Jamun (733kcal)	125	■ Moong Dal Halwa (523kcal)	175
■ Kashmiri Phirni (400kcal)	175	■ Pista Kulfi Falooda (418kcal)	170
■ Fresh Fruit Salad (153kcal)	160	■ Mishti Doi (158kcal)	145

HOT BEVERAGES

■ Darjeeling (40kcal)	110	■ Chamomile (02kcal)	120
■ Assam (38kcal)	110	■ Cappuccino (119kcal)	145
■ Earl Grey (0kcal)	110	■ Espresso (03kcal)	125
■ Green Tea (0kcal)	120	■ Decaffeinated (63kcal)	135

5% GST extra. We do not levy any Service Charge.

Nutritional information, calculated per portion, is indicative and may vary slightly with each serving.

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

■ Vegetarian

▲ Non Vegetarian | Egg

