





About Us

At Ananya's, every plate tells a story of tradition, creativity, and genuine hospitality. Our restaurant celebrates the rich diversity of Indian and global cuisines, bringing together timeless flavors and modern culinary artistry. With specialties ranging from aromatic Bengali fish curry, North Indian classics, and vibrant Chinese stir-fries to mouthwatering Punjabi delights, we ensure each meal becomes a memorable experience.

Our passionate chefs select the finest ingredients and infuse every dish with authenticity and innovation. Whether you are enjoying a family feast, a festive food carnival, or a quiet meal, Ananya's strives to nurture your love for great food with warmth and care.

Regular workshops, food festivals, and unique carnivals highlight our commitment to educating palates and introducing exciting tastes to all ages.

At Ananya's, excellent service and a welcoming ambience come together, making every visit special.

Join us and discover why thousands of guests return for the comfort, quality, and culinary adventures found only at Ananya's.



CHINESE MENU

CHINESE STARTER VEG

Pan Fried Chilli Paneer

Rs.299

Soft paneer cubes stir-fried with bell peppers, onions, and Chillies in a spicy, tangy Indo-Chinese sauce.

Crispy Chilli Baby Corn

Rs.299

Crunchy golden baby corn wok-tossed with peppers and Chillies in a zesty Indo-Chinese sauce



CHINESE STARTER NON VEG

Pan Fried Chilli Chicken

Rs.329

Tender chicken pieces pan-fried and tossed with onions, peppers, and Chillies in a spicy, tangy Indo-Chinese sauce

Chicken lollipop

Rs.349

Crispy fried chicken lollipops wok-tossed in a spicy, tangy Indo-Chinese sauce bursting with flavour

Pan-Fried Chilli Fish

Rs.369

Succulent fish fillets pan-fried till golden and tossed with onions, peppers, and Chillies in a spicy Indo-Chinese sauce.


Fish Finger (6 pc)


Rs.369

Crispy, golden-breaded finger cut fish served with a tangy dipping sauce



#Allergy alert: Food may contain milk, eggs, wheat, peanuts, or tree nuts; please tell the server about any allergy.

 Define as Veg

 Define as Non-Veg

*Service Charge & GST Applicable | TnC Applicable.

#Images are for illustration only; actual dishes may vary.



CHINESE MENU

CHINESE MAIN COURSE VEG

Veg Manchurian

Rs.269

Crispy vegetable dumplings tossed in a tangy, spicy Indo-Chinese sauce

Paneer in Hot Garlic Sauce

Rs.299

Soft paneer cubes stir-fried in a bold, spicy garlic sauce

Chilli Paneer

Rs.299

Crispy paneer cubes tossed with bell peppers and onions in a spicy, tangy Indo-Chinese Sauce



CHINESE MAIN COURSE NON-VEG

Chilli Chicken

Rs.339

Crispy chicken pieces stir-fried with onions, bell peppers, and a bold, spicy Chilli sauce

Chicken in Hot Garlic Sauce

Rs.339

Tender chicken pieces stir-fried in a bold, spicy garlic sauce with a hint of tang

Chilli Fish

Rs.375

Crispy fish fillets tossed with bell peppers, onions, and a spicy, tangy Chilli sauce


Fish in Hot Garlic Sauce


Rs.375

Tender fish fillets stir-fried in a bold, spicy garlic sauce



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CHINESE MENU

RICE & NOODLES

Regular Fried Rice **Veg/Egg/Chicken/Mix**

Rs.211/225/239/264

wok Tossed Rice




Hakka Noodles **Veg/Egg/Chicken/Mix**


Rs.211/225/239/264

*Stir-fried noodles tossed with
crisp vegetables, soy, and
aromatic spices*



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INDIAN MENU

VEG STARTER

Angara Paneer Tikka

Rs.289

Succulent cubes of paneer marinated in spicy yogurt masala, skewered and roasted in the tandoor for a smoky, fiery flavour

Malai Paneer Tikka

Rs.289

Soft and creamy paneer marinated in rich yogurt, cream, and mild spices

NON-VEG STARTER

Bhatti Da Murgh Full/Half

Rs.459/299

Traditional tandoor-roasted chicken marinated in spiced yogurt and aromatic herbs, slow-cooked to smoky perfection

Angara Murgh Tikka

Rs.299

Juicy chicken chunks marinated in fiery spices and yogurt, skewered and roasted in the tandoor

Murgh Malai Tikka


Rs.299

Tender chicken marinated in cream, cheese, and mild spices, skewered and chargrilled for a rich, melt-in-mouth delight



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INDIAN MENU

MAIN COURSE VEG

Veg Darbari

Rs.208

vegetarian curry made with fresh seasonal vegetables simmered in a rich, mildly spiced gravy



Bengali Style Aloo Dum

Rs.208

Tender baby potatoes simmered in a mildly spiced, aromatic Bengali-style tomato-onion gravy



Dhingri Matar Masala

Rs.289

A classic North Indian delicacy of mushrooms and green peas cooked in a spiced onion-tomato gravy



Paneer Butter Masala

Rs.289

Cottage cheese cubes simmered in a rich, buttery tomato gravy with a touch of cream



Kadai Paneer


Rs.289

Paneer cubes stir-cooked with onions, capsicum, and aromatic spices



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INDIAN MENU

MAIN COURSE NON-VEG

Ananya's Style Chicken Kasha

Rs.359

Traditional Bengali chicken curry slow-cooked with onions, tomatoes, and spices in a rich, flavourful gravy.



Kadai Chicken

Rs.359

Juicy chicken cooked with onions, capsicum, and a blend of bold spices in a rustic tomato-based gravy



Murgh Ka Bharta

Rs.359

Smoky shredded chicken slow-cooked with onions, tomatoes, and traditional spices



Chicken Butter Masala

Rs.359

Tender chicken pieces simmered in a rich, buttery tomato gravy with cream and mild spices



Murgh Tikka Lababdar

Rs.359

Tandoori chicken tikka simmered in a rich, creamy tomato-onion gravy.



Ananya's Special Mutton Kasha (3 Pc)

Rs.499

Tender mutton slow-cooked in a rich, spiced onion-tomato gravy for a hearty traditional curry.




Katla Kaliya (1 Pc)

Rs.184

Grilled fish tikka pieces simmered in a creamy, spiced tomato-onion gravy

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INDIAN MENU

DAL

Yellow Dal Tadka

Rs.179

Soft yellow lentils cooked to perfection and tempered with ghee, garlic, and aromatic spices

Dal Makhani

Rs.220

Whole black lentils and kidney beans slow-cooked in creamy butter and rich spices

RICE

Chicken Biryani

Rs.263

Fragrant basmati rice layered with tender, spiced chicken and slow-cooked to perfection.

Mutton Biryani

Rs.318

Aromatic basmati rice layered with tender, slow-cooked mutton and a blend of traditional spices

Kaju Kismis Pulao

Rs.189

Fragrant basmati rice cooked with fresh seasonal vegetables and mild aromatic spice

Jeera Rice

Rs.179

Fluffy basmati rice tempered with fragrant cumin seeds and a touch of ghee


Steam Rice

Rs.120

Light, fluffy basmati rice—perfect with any curry or main dish.

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INDIAN MENU

TANDOOR BREAD

Tandoori Roti Plain/Butter

Rs.48

Soft, whole-wheat flatbread baked in a traditional tandoor



Naan Plain/Butter

Rs.78

Soft, fluffy leavened flatbread baked in a tandoor



Masala Kulcha Plain/Butter


Rs.99

Soft, fluffy tandoor-baked flatbread stuffed with spiced mashed potatoes and aromatic herbs



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SALAD & DESSERT

SALAD & RAITA

Green Salad

Rs.72

A refreshing mix of crisp seasonal greens, cucumber, tomatoes, and carrots



DESSERT & BEVERAGE

Gulab Jamun With Ice Cream

Rs.99

Soft, syrup-soaked gulab jamuns served warm with a scoop of creamy ice cream



Ice Cream

Rs.71

(Flavours based on availability)



Package Drinking Water

Rs.20




Soft Drink

Rs.55

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&
Visit us Again**

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