ANDAAZ

SOCIAL ◆ KITCHEN ◆ BAR

WELCOME TO ANDAAZ

ANDAAZ, meaning style, grace, and expression, is our interpretation of India's evolving culinary story. Inspired by regional traditions and elevated with contemporary flair, every dish celebrates bold flavours, fine ingredients, and timeless craftsmanship.

Thoughtfully crafted. Elegantly served. Distinctly Andaaz.

AN ANDAAZ FOR EVERY MOMENT.

SOUPS

Cream Of Chicken

A smooth and creamy chicken soup crafted with tender, slow-cooked chicken, fresh herbs, and a subtle hint of spices, offering a rich, hearty experience, served with crispy garlic toasties.

16.49

Tomato Soup

A smooth and comforting classic with a rich, velvety texture and a balanced blend of sweet and tangy flavours.

14.49

Mutton Broth Clear Soup

A delicate clear mutton broth, slow simmered to extract deep, rich flavours and infused with aromatic spices.

17.49

SALADS

Pineapple And Lettuce Salad

A crisp blend of fresh lettuce and juicy pineapple, lightly tossed in a refreshing dressing and elegantly served in a carved fresh pineapple.

24.49

Mango Bocconcini Salad

A refreshing blend of tangy and sweet ripe mango, creamy bocconcini cheese, and crisp greens, finished with a light dressing.

20.49

Spring Salad VEG | NON-VEG

Fresh seasonal greens and garden vegetables tossed in our house vinaigrette, with your choice of **PANEER** or **CHICKEN**.

22.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

SOMETHING MAGICAL

LIVE ON THE TABLE

Andaaz Live Chaat Trolley

Live-to-table experience inspired by the vibrant streets of Old Delhi. Soft lentil dumplings topped with creamy yogurt, tangy chutneys, and aromatic spices for an authentic, flavourful chaat.

34.49

Andaaz Black Forest Cake

A live-to-table deconstructed Black Forest dessert with decadent chocolate, luscious berry compote, and delicate garnishes for an unforgettable sweet finale.

34.49

EGGLESS DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

LET'S DO CHIT-CHAAT

Delhi Style Palak Patta Chaat

Crispy spinach leaves topped with creamy yogurt, tangy chutneys, fresh pomegranate, and aromatic chaat spices for a perfect balance of crunch, sweetness, and spice.

20.49

Rajasthani Kadhi Kachori Chaat

Crispy lentil-stuffed kachoris served on creamy Rajasthani kadhi and finished with a delicate mango chutney, a perfect blend of royal flavours and street-food charm.

20.49

Btw Aloo Tikki Chaat

Crispy golden potato tikki topped with creamy yogurt, tangy chutneys, chaat masala, fresh pomegranate, beetroot juliennes, and crunchy sev for a perfect balance of flavours and textures.

20.49

Aam-E-Nazakat

A fruity, creamy twist on classic pani puri. The crispy puris (shells) are stuffed with a savoury filling, generously topped with a sweet and tangy mango-yogurt blend, and finished with traditional chutneys and crunchy toppings for the perfect bite.

19.49

Delhi 6 Golgappa

Crispy semolina shells filled with spiced potatoes and chickpeas, served with refreshing mint-coriander water and sweet tamarind chutney for a burst of bold, vibrant flavours.

19.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

THE SILK ROUTE

A journey across ancient caravan trails, where every stop reveals a new flavour, a new story, and a cherished culinary tradition. Inspired by the legendary trade routes that connected cultures and cuisines, this selection invites you to savour timeless recipes reimagined with contemporary elegance.

Pan-Fried Dumplings with Andaaz Special Sauce VEG | NON-VEG

Pan Fried Golden and crisp on the outside, delicately tender within, these dumplings are served on a bed of Andaaz signature sauce a secret blend of savoury spices spices.

24.49

Sunehri Arancini

Inspired by Sicily's centuries-old Arancini tradition, these golden-fried arancini are filled with creamy spiced dal and served over our signature sauce for a rich and indulgent experience.

23.49

Tempura Tiger Prawns

Inspired by the elegance of Japanese cuisine and the touch of Indian spices. Lightly battered tiger prawns, fried to golden perfection and tossed in our signature tempura sauce.

29.49

Paneer Satay With Spiced Peanut Drizzle

Luscious paneer skewers marinated in aromatic spices and grilled to perfection, finished with a rich spiced peanut drizzle and lime for a vibrant Asian-inspired touch.

25.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

Chicken Satay With Spiced Peanut Drizzle

Succulent chicken skewers, marinated with a blend of exotic aromatics and grilled to perfection, offering a refined interplay of smokiness and delicate seasoning.

25.49

Steam Momos VEG | NON-VEG

Handcrafted dumplings with a delicately seasoned filling, steamed to tender perfection.

21.49

Tandoori Momos VEG | NON-VEG

An evocative meeting of Himalayan craftsmanship and North Indian fire. These dumplings are kissed by the tandoor, lending a smoky depth and charred elegance to every morsel.

22.49

Herb-Roasted Chicken Steak

Juicy tandoor-roasted chicken breast, marinated with fresh herbs and spices for a smoky, tender, and flavourful bite.

29.49

Korean Cauliflower GOCHUJANG

A contemporary Korean-inspired creation. Crispy golden cauliflower glazed in authentic gochujang, delivering the perfect balance of sweet, spicy, and savoury flavours.

21.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

VEG APPETIZERS

Paneer Tikka Paturi

Paneer pieces are served on a bed of smoked banana leaf infused with delightful mustard flavour, accompanied by tandoori masala onions and crunchy khakhra crisps.

21.49

Pesto Paneer With Basil

Tandoor-grilled paneer marinated in vibrant basil pesto, finished with a perfect balance of smoky and herbaceous flavours.

21.49

Velvety Dahi Kebab

Crisp golden dahi kebabs with a velvety hung curd, delicately spiced for a melt-in-the-mouth finish.

22.49

Aloo Tikki Sliders

Crispy spiced potato patty layered in soft slider buns with fresh toppings and signature chutneys.

21.49

Lotus Stem Kebab

Signature lotus stem kebabs with a crispy exterior and a soft, melt-in-the-mouth centre, served with our signature mint-coriander chutney.

22.49

Paneer Ghee Roast

Tender Paneer cubes are roasted in ghee and coated in a tangy, spicy masala, Served with in-house baked waffle and crispy sabudana chips.

21.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

Cottage Cheese Szechuan Sensation

Soft paneer infused with a fiery szechuan sauce, balancing smoky heat, aromatic spices, and the bold character of Indo-Chinese cuisine.

22.49

Shroom Indulgence

Stuffed with cheese, mushroom, and aromatic herbs, marinated in hung curd and Indian spices. Served alongside coriander-mint chutney, enhanced with lemon air.

23.49

Paneer Kurchan Bao

Soft steamed bao buns filled with spiced paneer kurchan, topped with tangy chutney, pickled vegetables, and fresh herbs for a bold, flavour-packed bite.

21.49

Truffle-Infused Tandoori Soya Chaap

Tender soya chaap emerges from the tandoor with remarkable depth and character, elevated by a touch of truffle for a luxurious yet rooted dining experience.

20.49

Street Style Chowmein

A tribute to India's beloved street-food culture, featuring tender COTTAGE CHEESE woven through perfectly tossed noodles, capturing nostalgia with refined elegance.

23.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

NON-VEG APPETIZERS

Chicken Chop-Chop

Juicy chicken drumsticks marinated in aromatic Mughlai spices, char-grilled for a smoky finish and served with mint chutney.

26.49

Chapli Kabab

Handcrafted minced mutton, delicately seasoned with aromatic spices and fresh herbs, then pan-seared to perfection for a rich, authentic frontier-inspired Flavour.

27.49

Trio Pepper Chicken Tikka

Chicken Tikka, marinated in hung curd and traditional Indian spices, is chargrilled in a clay oven for a smoky flavour. Trio pepper, chili oil drizzle, and puff ball stuffed with cheese sauce.

25.49

Reshmi Chicken Tikka

Tender chicken breast marinated in a creamy blend of spices, grilled to perfection and dusted with edible charcoal for a unique presentation. Drizzled with luxurious truffle and chili foam.

26.49

Chicken Sheekh Kebab

Juicy minced chicken seekh kebabs, char-grilled with bell peppers and aromatic herbs, served with mint-coriander chutney and Rumali Roti.

28.49

Chicken Ghee Roast

Inspired by the Coastal kitchens of Karnataka, fiery ghee-roasted chicken meets a crisp artisanal waffle, bringing together tradition and innovation in a memorable culinary journey.

26.49

Chicken Szechuan Sensation

Chicken szechuan sensation, featuring tender chicken stir-fried with bell peppers, crunchy peanuts, and aromatic garlic in a szechuan sauce. Garnished with fresh scallions and sesame seeds.

22.49

Chicken Kurchan Bao

Soft steamed bao buns filled with spiced chicken kurchan, topped with tangy chutney, pickled vegetables, and fresh herbs for a bold, flavour-packed bite.

21.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

Butter Chicken Sliders

Soft slider buns loaded with creamy butter chicken, fresh garnish, pickled onions, and our signature house sauce.

21.49

Street Style Chowmein Chicken

Wok-tossed chowmein with tender chicken, crisp vegetables, Indo-Chinese sauces, and smoky wok flavours.

23.49

Gilafi Lamb Seekh Kebab With Mini Rumali Roti Pancakes

Juicy gilafi lamb seekh kebabs, char-grilled with bell peppers and fresh herbs, served with mini Rumali Roti pancakes, spiced onions, and mint-coriander chutney.

26.49

So, Fish-Ticated

Salmon delicately marinated with mustard and aromatic spices. Gently kissed by the flames of the traditional clay oven.

28.49

Desi Lamb Chops

Premium lamb chops marinated in signature Indian spices, char-grilled to perfection and served with fresh salad and mint-coriander chutney.

45.49

Andaaz Special Pistachio Lamb Chops

Tender lamb chops marinated in aromatic spices, char-grilled to perfection, finished with a rich pistachio crust, and served with fresh salad and mint-coriander chutney.

45.49

Tandoori Tiger Prawns

Tiger Prawns marinated in aromatic spices and grilled for a tantalizing char, paired with delicately buttered asparagus for elegance. This dish is complemented by a velvety creamy garlic ranch!

28.49

Amritsari Fish Pakora

A treasured delicacy from the streets of Amritsar, marinated in traditional Punjabi spices, coated in a crisp golden gram flour batter, and fried to perfection.

26.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

VEG MAINS

Andaaz Special Dal Maharani

An heirloom preparation of whole black lentils, slow cooked overnight in the royal tradition, enriched with cream and finished with delicate edible silver leaf (varq).

23.49

Home Style Dal Tadka

Yellow lentils slow cooked to perfection, finished with a fragrant ghee, garlic, and cumin tempering, and garnished with fresh cilantro.

22.49

Anjeer Malai Kofta

Delicate cottage cheese and fig koftas served in our signature creamy royal gravy, layered with aromatic spices and nutty richness.

25.49

Bhindi Temptation

Crispy okra tossed with caramelized onions, aromatic spices, and fresh herbs for a bold, homestyle flavour.

23.49

Granny Smoked Baingan Bharta

Charcoal-roasted eggplant, delicately smoked and hand-crushed, prepared from a cherished family recipe that captures the warmth and soul of traditional Indian kitchens.

23.49

Imitation Keema Kaleji

A hearty bhurji of finely crumbled soya and paneer, tossed with onions, tomatoes, aromatic spices, and fresh herbs.

24.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

Vegetable Jalfrezi

A vibrant composition of seasonal vegetables, gently sautéed with peppers, onions, and house-ground spices in a delicately tangy tomato reduction.

24.49

Paneer Pasanda Our Way

Handcrafted stuffed paneer filled with fragrant herbs and spices, gently nestled in a rich saffron-infused gravy.

25.49

Paneer Butter Masala

Tender paneer simmered in our signature creamy tomato-butter gravy, delicately finished with aromatic spices.

23.49

Palak Bocconcini

Creamy bocconcini cheese nestled in a spiced sauce, finished with homemade herbed butter and a hint of burnt garlic. A delightful fusion of flavours that beautifully balances tradition and modernity.

25.49

Tawa Paneer

Fresh paneer delicately tossed on a tossed on the tawa with bell peppers, onions, tomatoes, and a royal blend of aromatic Indian spices.

25.49

Mushroom Do Pyaza

Mushroom Do Pyaza, featuring a medley of gourmet mushrooms cooked with a generous number of onions, tomatoes and a blend of aromatic spices

24.49

Tandoori Soya Tikka Masala

Char-grilled soya morsels delicately marinated in traditional spices and finished in a velvety tomato-based sauce, offering a harmonious balance of richness, warmth, and refined flavour.

22.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

NON-VEG MAINS

Butter Chicken

Delhi's most celebrated culinary icon.
Tandoor-roasted chicken meets a velvety tomato and cream sauce, creating timeless comfort and elegance.

26.49

Masala Chicken Chop-Chop

Tender chicken drumsticks simmered in a rich, creamy Mughlai-style masala gravy with Andaaz's signature blend of aromatic spices.

26.49

Home Style Chicken Curry

A taste of family traditions.
Prepared from recipes passed through generations, offering warmth, comfort, and authentic Indian hospitality.

28.49

Chicken Chettinad

From the legendary kitchens of Chettinad.
A vibrant blend of roasted spices, coconut, and black pepper creates one of South India's most celebrated curries.

26.49

Tawa Chicken

Tender chicken cooked on a traditional tawa in a rich masala of onions, tomatoes, ginger, garlic, and freshly ground Indian spices. Bold, aromatic, and finished in the classic North Indian style.

25.49

Kadhai Chicken

Named after the traditional iron wok.
Chicken is cooked with peppers, onions, and freshly crushed spices, capturing the essence of North Indian cooking.

24.49

Palak Chicken

Inspired by the fertile fields of Punjab.
Tender chicken and vibrant spinach come together in a wholesome, elegantly balanced preparation.

24.49

Nalli Nihari

Once reserved for Mughal nobility.
Lamb shanks are gently braised until meltingly tender in a luxurious broth infused with warming spices.

32.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

Mutton Irachi Pepper Fry

A tribute to Kerala's spice coast.
Tender mutton is tossed with freshly cracked pepper, curry leaves, and fragrant shallots for a bold southern experience.

31.49

Shahi Laal Maas

A regal take on Rajasthan’s iconic Laal Maas, featuring tender lamb slow-cooked in a rich, velvety gravy of Mathania chilies, aromatic spices, and royal Indian flavours.

35.49

Mutton Rogan Josh

A jewel of Kashmir's royal kitchens.
Tender mutton is slowly simmered in an aromatic saffron-infused gravy, celebrating centuries of Himalayan culinary tradition.

26.49

Mutton Rara

Born in the hunting camps of North India.
This hearty delicacy combines succulent mutton and spiced minced mutton in a richly layered curry.

27.49

Handi Mutton

Inspired by village hearths and royal feasts alike.
Mutton is slow-cooked in a traditional handi, allowing every spice to unfoldits depth and character.

27.49

Goan Salmon Curry

Fresh salmon fillet simmered in a traditional Goan coconut curry infused with roasted spices, red chilies, tamarind,and ragrant curry leaves.

29.49

Coconut Shrimp Curry

A journey along India's tropical coastline.
Fresh shrimp are gently simmered in creamy coconut curry enriched with coastal spices.

26.49

Masala Lobster Tail

Premium lobster tail is delicately cooked in an aromatic curry that reflects the richness of India's coastal heritage.

43.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

MUGHAL'S CHOICE

BIRYANI AND RICE

Dum Pukht Subz Biryani

Inspired by the royal kitchens of Awadh.
Seasonal vegetables and fragrant basmati rice are slow cooked under seal, allowing delicate spices and aromas to meld beautifully.

22.49

Kukad Biryani

A celebration of India's timeless love for biryani.
Tender chicken and aromatic basmati rice are layered with saffron and spices, then finished using the traditional dum method.

25.49

Mutton Masala Biryani

Crafted for connoisseurs of bold Flavours.
Succulent mutton and long-grain rice are infused with hand-ground spices, creating a rich and satisfying royal feast.

27.49

Nalli Biryani

A regal masterpiece from Mughal traditions.
Slow-braised lamb shanks and fragrant basmati rice come together in a luxurious preparation bursting with depth and aroma.

36.49

Steam Rice

This dish is prepared by steaming, allowing each grain to remain fluffy and separate. The perfect base for pairing with a variety of curries.

9.49

Jeera Rice

Fragrant basmati rice delicately infused with roasted cumin seeds and aromatic spices.

11.49

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

CONDIMENTS

Old Fashioned Raita

Simple, classic, and comforting.
Traditional yogurt preparation seasoned with roasted cumin and fresh herbs.

8.49

Boondi Raita

A timeless North Indian favourite.
Crisp gram flour pearls folded into chilled yogurt with roasted spices.

8.49

Pineapple Raita

A delightful balance of sweet and savoury.
Fresh pineapple and creamy yogurt come together in a refreshing accompaniment.

8.49

Pomegranate And Mint Raita

A vibrant medley of freshness.
Jewel-like pomegranate seeds and garden mint enhance silky yogurt with bright Flavours.

8.49

Garden Green Salad

Fresh from the garden.
A selection of seasonal greens and vegetables prepared to complement every meal.

12.49

Sirka Onion

House-pickled pearl onions infused with seasoned vinegar and aromatic
spices.

8.49

Tandoori Masala Onions

A beloved accompaniment from India's tandoors.
Crisp onions tossed with tangy spices and served alongside refreshing mint chutney.

7.49

Roasted Plain Papad

A traditional Indian table favourite.
Crisp roasted lentil wafer served with every \
royal feast.

5.49

Roasted Masala Papad

An elevated classic.
Roasted papad topped with onions, tomatoes, herbs, and vibrant Indian spices.

11.49

Masala Peanuts

A popular accompaniment to festive gatherings.
Crunchy peanuts seasoned with aromatic spices for a Flavourful bite.

12.49

BREADS

Tandoori Roti Plain/ Butter

The cornerstone of North Indian dining.
Whole wheat flatbread baked in a traditional clay tandoor.

6.49

Choor Choor Naan

A royal Punjabi favourite.
Crisp, buttery naan gently crushed and finished with aromatic spices.

9.00

Naan Plain / Garlic / Methi

A timeless tandoor specialty.
Soft leavened bread finished with aromatic fresh herbs.

8.00

Rumali Roti

Named after its handkerchief-like softness.
Delicate, paper-thin bread traditionally folded and served warm.

8.00

Cheese Chilli Garlic Naan

A contemporary indulgence.
Stuffed with melted cheese, garlic, and green chilies for a rich and Flavourful experience.

11.49

Missi Roti

A rustic North Indian classic.
Gram flour and whole wheat bread seasoned with traditional spices and herbs.

6.49

Laccha Paratha

Butter/ Red chilli/ Green Chilli/ Pudhina/ Ajwin

A masterpiece of layers.
Flaky whole wheat bread folded and cooked to golden perfection.

8.00

DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

DESSERTS

Kashmiri Kahwa Cake

A soft, fluffy khajoor (date) sponge infused with the fragrant essence of traditional Kashmiri Kahwa, delicately flavoured with saffron, green cardamom, cinnamon, cloves, rose petals, and almonds, finished with a light drizzle of aromatic Kahwa syrup and served with premium vanilla ice cream.

25.49

Not Your Usual Rabri Faluda

Experience a unique twist on a classic with this all-in-one dessert featuring rose and khoya ice cream, coconut vermicelli, and a luscious rabri base. Topped with roasted nut flakes, rose syrup, basil seeds, candied gummy bears, and sweetened coconut flakes, it's a delightful fusion of flavours and textures that will tantalize your taste buds!

22.49

Fresh Berry Tres Leches
Alia Bhatt's Favourite Dessert

Inspired by Alia Bhatt's favourite dessert, this delectable twist on the classic Tres leches cake features a moist sponge soaked in three milks, layered with fresh berries. Each slice is light and airy, topped with a luscious whipped cream frosting and a medley of vibrant berries.

23.49

Nutty Brownie With Hot Chocolate Sauce And Scoop Of Vanilla Ice Cream

Enjoy a rich, fudgy brownie topped with warm chocolate sauce and paired with a scoop of creamy vanilla ice cream.

21.49

Daulat Ki Chaat

Delicate saffron-infused milk foam, lightly sweetened and flavoured with cardamom, topped with pistachios and almonds. A traditional North Indian winter delicacy with a light, melt-in-your-mouth texture.

25.49

Make A Wish

Celebrate your special moment with a handcrafted mini cake, sparkling candle presentation, personalized birthday wishes from our team, and a memorable table-side celebration.

71.49

EGGLESS DAIRY FREE NUT FREE GLUTEN FREE VEGAN CHEF'S SPECIAL

BUBBLYS

Fever-Tree Premium Club Soda	8
Fever-tree Premium Ginger Beer	8
Fever-Tree Premium Tonic	8
Fever-Tree Elderflower Tonic	8
Fever-Tree Light Cucumber Tonic	8
Fever-Tree Sparkling Pink Grapefruit	8
Still & Sparkling	7
Juices	7
Soft Drinks	6
Redbull	8

TEA-COFFEE

Tea	9
Cardamom Chai	9
Coffee	9
Masala Chai	9
Kashmiri Pink	9

Terms and Conditions

Maximum 5 separate bills per table.

Outside Cake: A $25 cake service fee applies per table.

An 18% gratuity is automatically added to parties of 6 or more.

Please inform your server of any allergies or dietary restrictions before ordering.

All dishes are prepared fresh to order. Wait times may exceed 45 minutes during peak hours.

ANDAAZ

SOCIAL KITCHEN & BAR