

The food at Andaaz is no less extraordinary. Every dish reimagines traditional Indian recipes with a modern twist, creating a menu that's as artistic as it is delicious. From reinvented street food to slow-cooked curries with avant-garde plating, Andaaz combines **authentic flavors with contemporary techniques**, earning its place as a contender in the global fine dining scene.



SOUPS

French Pressed Tamatar Dhaniya ka Shorba 13

This refreshing soup combines ripe tomatoes and fragrant coriander, infused with spices and a hint of coriander oil. Light and zesty, served with spiced makhana

Cream of Chicken 15

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

SALADS

Twisted Caesar Salad 18

This salad combines crispy melba toasts and spring mix in a creamy Greek yogurt dressing with mint chutney and roasted cumin, topped with cherry tomatoes, red onions, Parmesan flakes, and cilantro.

Mango Infusion Bocconcini Salad 18

This vibrant salad combines sweet ripe mangoes with creamy bocconcini cheese, fresh greens, and a tangy tamarind dressing, sprinkled with roasted cumin, mint, and a hint of chili. Garnished with pomegranate seeds.

Raw Mango and Papaya Salad 21 Salad live on table

Enjoy our table-prepared raw mango and papaya salad with julienned mango, papaya, crunchy carrots, and fresh herbs, tossed in a zesty lime and jaggery dressing with chaat masala. Topped with coated peanuts.



LET'S DO CHIT-CHAAT

Delhi's Special Pani Puri 🍷 🌿

18

6 piece and 3 different types of flavored water Khatta Meetha, Green Chilly and Coriander, Alphonso Mango

Connaught Place Wali 🍷 🌿 Aloo Chaat

15

A Classic Potato Chaat with medley chutneys, spices, and fresh herbs inspired by Delhi's bustling flavours.

👨🍳 Chaat Trolley Live on Table

25

A vibrant chaat served in crispy tart shells, prepared fresh at your table for an interactive dining experience.

B.T.W Inspired Aloo Tikki Chaat

18

Crispy golden potato tikkis are topped with sweet yogurt and a medley of chutneys, finished with chaat masala, fresh pomegranate, beetroot juliennes, and Sev.

👨🍳 Rajasthan's Special Kadhi Kachori Chaat with Mango Chutney Foam

18

Crispy kachoris filled with a spiced legume and green pea mixture are served on a bed of tangy and creamy kadhi, topped with a light mango chutney foam.



FROM THE STREETS OF DELHI

VEG / NON VEG

Steamed Momos

14

Savory ingredients wrapped in soft dough, expertly steamed for a light, fluffy texture. Served with vibrant red spicy chutney

Fried Momos

15

Delicious dumplings fried to perfection for a satisfying crunch, paired with zesty red spicy chutney and garlic aioli.

Tandoori Momos

18

Marinated in a vibrant spice blend and grilled to achieve a smoky char while maintaining a juicy filling. Served with refreshing mint chutney and fiery spicy chutney.

Dragon Fire Dumplings

22

Fried to a perfect crisp and tossed in a blend of chili sauce, soy sauce, and vinegar for a bold, tangy flavour profile!

Pan Fried Dumplings on The Bed of Chef Special Magic Sauce

22

Crisped on the outside and tender inside, these dumplings are served on a bed of Special Magic masala sauce, a secret blend of Savory spices.



SHARING PLATES VEG



Meve Mave ka Paneer Tikka 24

Slices of cottage cheese are expertly stuffed with a rich filling of khoya and dried nuts, marinated in a creamy white marinade for bursting flavour. Topped with Thecha chutney

Paneer Tikka Paturi 22

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.

Amritsari Paneer Khurchan Taco 18

Soft tacos are filled with spiced, sautéed paneer khurchan, Topped with a drizzle of tangy chutneys and pickled veggies



Paneer Ghee Roast 24

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

Corn Flakes Crusted Dahi ke Kebab 20

Hung yogurt blended with spices are shaped into patties, coated in a crispy corn flakes mixture, and fried to golden perfection. Served with tangy mint chutney & smoked tomato chutney

Truffle-Infused Malai Soya Champein 19

Soya pieces are marinated in a rich, creamy malai infused with luxurious truffle essence and grilled to perfection. served with edible charcoal dust and smoked tomato chutney!

Bhatti Di Champein with Bhurani Raita Foam 19

Each skewer is elegantly presented and accompanied by a vibrant mint-coriander chutney, Finished with a delicate dust of chef special chaat masala.

Shrooms Indulgence 22

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

SHARING PLATES VEG

Veg Galouti Kebab

24

Exquisitely crafted mouth melting kebab served on herbed bread toast, accompanied by in-house chutney and fresh salad.

Cauliflower Pepper Fry

20

Cauliflower Pepper Fry with Malabari Paratha is a delightful pairing of spicy cauliflower seasoned with freshly ground black pepper and aromatic spices.



Spicy Paneer Sushi Tacos

21

Traditional sushi meets a fun taco twist with tender; marinated paneer infused with a spicy kick. Wrapped in rice paper, these tacos are filled with seasoned sushi rice, fresh vegetables, and zesty sauces!

Fiery Honey Glazed Potatoes With Curry Leaf Emulsion

18

Perfectly coated fries tossed in a unique blend of sweet honey and zesty chili. Each bite offers a harmonious balance of sweetness and spice

Paneer Satay with Spiced Peanut Drizzle

22

Succulent skewers of marinated paneer, expertly grilled and complemented by spiced peanut drizzle. Served with a zesty smoked lime wedge!

Cottage Cheese Szechuan Sensation with Orange Zest Aioli

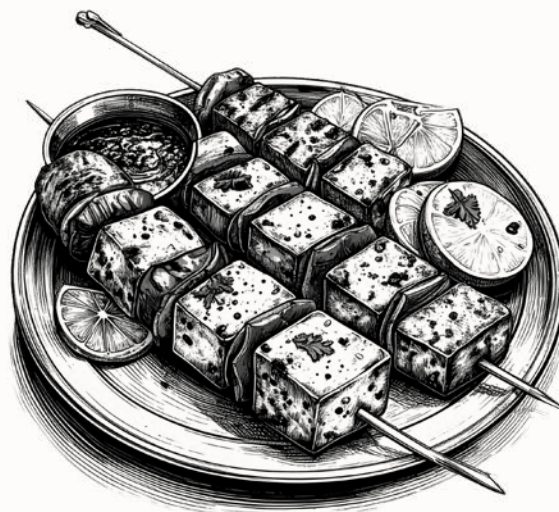
22

Stir-fried to perfection with bell peppers, crunchy peanuts, and aromatic garlic, in fiery Szechuan sauce.

Street Style Chow-Mien

19

Stir fried noodles with vegetables drenched in savory soy.



SHARING PLATES

NON-VEG



Trio Pepper Chicken Tikka with  25
Ghost Chilli Oil and a Cheese
Sauce Stuffed Semolina Puff Ball

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

Reshmi Chicken Tikka with   26
Edible Charcoal Dust and Truffle
and Chilli Foam

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



Chicken Ghee Roast 24

Chicken Ghee Roast, featuring tender chicken roasted in rich ghee and coated in tangy, spicy masala. Each bite delivers bold, aromatic flavors, served with in-house baked croissant and Sabudana crisps!



So, Fish-Ticated  26

Salmon Tikka with mustard foam and rice crackers salmon marinated in vibrant pickling spices and grilled to perfection delivers a burst of flavour, enhanced by smooth mustard foam. Accompanied by crispy rice crackers.

Amritsari Chicken Khurchan Taco 20

Soft tacos filled with spiced, sautéed chicken khurchan, bursting with aromatic spices and herbs. Topped with tangy chutney and pickled veggies.

Bhatti De Wings   16

Marinated in a rich Bhatti marinade, these wings are grilled to perfection for an irresistible smoky and spicy taste. Served with tangy plum sauce.

Gilafi Lamb Seekh Kebab with  25
Mini Rumali Roti Pancakes

Spiced minced lamb skewered and grilled to juicy perfection, wrapped in vibrant bell peppers and herbs, served with mini rumali roti, spiced red onions and coriander chutney!

Chicken Szechuan Sensation  24
with Orange Zest Aioli

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

SHARING PLATES NON-VEG



Glazed and Grazed Lamb Chops 42

Each chop is seared in mango caramelization, locking in succulence and infusing smoky sweetness and zesty vibrance. Finished with a silky glaze and fresh herbs, served on mashed potatoes tossed with Indian spices, fresh salad, and smoked tomato chutney!

Burraahy...!! 42

Marinated lamb chops slow-cooked for a soft, juicy texture and infused with rich spices, grilled to perfection for a smoky flavor. Served with tangy mint chutney, fresh salad, and herbed garlic mashed potatoes

Nawabi Galouti 28

Finely minced meat blended with aromatic herbs and spices creates a melt-in-your-mouth delicacy served with herbed bread, spiced onion slaw, mint coriander chutney.

Chicken Satay with Spiced Peanut Drizzle 23

Skewers of marinated chicken are grilled to perfection for a smoky flavour, spiced peanut drizzle zesty smoked lime wedge!



Smoked Tandoori Chicken Tangri 26

Drumsticks Marinated in yogurt & spices cooked in clay oven, smoked with cherry wood Served with tangy plum chutney, edible butter candle and soft mini pudina laccha paratha.

Amritsari Fish Fingers 24

Painter's Canvas

Fish Fingers artfully skewered with small paintbrushes create a delightful presentation reminiscent of a painter's canvas. Each perfectly seasoned finger is fried to a crisp and served with an assortment of house-made flavoured dips

Street Style Chow-Mien Chicken 22

Stir fried noodles with crispy fried chicken and vegetables drenched in savory soy.



Spicy Chicken Sushi Tacos 21

Traditional sushi meets a fun taco twist with tender marinated chicken infused with a spicy kick. Wrapped in rice paper, these tacos are filled with seasoned sushi rice, fresh vegetables, and zesty sauces!

Tandoori Tiger Prawns 26

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!



LARGE PLATES VEG

Dal Maharani Edible Silver Sheet

23

Signature slow-cooked black lentils topped with a luxurious edible silver sheet.

Pindi Chana with Gudd and 21 Imly Chutney

Authentic chickpea curry simmered in a blend of Amritsari spices for a hearty, flavorful experience.

Cooker Wali Dal Tadka 22

Features yellow lentils simmered to perfection and tempered with a fragrant blend of ghee, garlic, cumin seeds, and spices. Topped with fresh cilantro and a squeeze of lime.

Andhra Style Spiced Potatoes 21

Perfectly crispy fried potatoes drenched in a rich, aromatic sauce, infused with the bold and vibrant Flavors of Andhra Pradesh. Each bite offers a tantalizing blend of heat and depth, creating a memorable culinary experience.

Subz Diwani Handi 21

Subz Diwani Handi is a delicious mixed vegetable dish with fresh carrots, peas, and bell peppers in a rich, creamy gravy. Seasoned with aromatic spices, it offers a delightful blend of Flavors and textures!

Soya Tikka Masala 22

Featuring marinated soya chunks that are grilled to perfection and immersed in a rich, creamy tomato-based sauce.

Paneer Pasanda our Way...!!

25

Herbed Crusted, Nuts and Khoya Stuffed Cottage Cheese Slices, grilled to perfection and draped in rich makhani gravy. Accompanied by a delicate signature fenugreek butter, this is our take on paneer makhani

Palak Bocconchini 24

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



LARGE PLATES VEG

Paneer Tikka Masala ✂

23

Succulent pieces of smoked paneer tikka enveloped in a velvety, rich makhani gravy and onion-tomato sauce, each bite offers a delightful blend of spices and creaminess

Tawa Paneer ✂

24

This dish features fresh, soft paneer simmered with bell peppers, onions, and tomatoes. Infused with aromatic spices like cumin, coriander, and garam masala, it delivers a rich and balanced flavor profile!



Old Fashioned Malai Kofta with Andaaaz's Modern Twist

24

Our Old Fashioned Malai Kofta, featuring traditional malai koftas served in a luxurious saffron-infused gravy, artfully poured at your table. Topped with delicate edible silver leaf, this dish combines classic Flavors with a modern flair

Exotic Mushroom Do Pyaza ✂ with Butter Tossed Enoki Mushrooms

23

Mushroom Do Pyaza, featuring a medley of gourmet mushrooms cooked with a generous number of onions, tomatoes and a blend of aromatic spices. The dish is known for its rich flavour and hearty texture.

For Hardcore Cheese Lovers ✂ Cheese Butter Masala

23

Creamy, rich sauce meets delectable cheese chunks in this indulgent dish. Velvety tomato-based gravy infused with aromatic spices and a touch of butter creates a harmonious blend of Flavors, with the cheese melting beautifully into the sauce!



LARGE PLATES NON-VEG

Not your Usual Butter Chicken ✂ 26

Chargrilled pieces of chicken, marinated to perfection and served in a rich, velvety makhani gravy infused with saffron and chili foam. The presentation is truly spectacular adorned with delicate sheets of edible silver sheet.

✿ Mutton Kofta Bliss ✂ ✂ 26

Tender goat mince is mixed with fresh herbs and spices to create flavourful koftas, cooked in a rich, aromatic sauce. Each bite offers a harmonious blend of Flavors, showcasing traditional cooking with a modern twist!

Chicken Tikka Masala ✂ 24

Succulent pieces of smoked chicken tikka enveloped in a velvety, rich makhani gravy and onion-tomato sauce, each bite offers a delightful blend of spices and creaminess.

Handi Mutton ✂ ✂ 26

A traditional dish slow-cooked in a classic Handi to enhance its taste and tenderness. Succulent pieces of meat are simmered with a blend of aromatic spices, tomatoes, and onions, creating a hearty and flavourful curry.

Tawa Chicken ✂ 25

Featuring tender, chargrilled pieces of chicken drumstick cooked in a traditional griddle. This delightful preparation showcases a medley of onions and tomatoes, all simmered together to create a vibrant dish that delivers a rich and balanced flavour profile.

✿ Nalli Nihari ✂ 32

A Mughlai classic featuring tender mutton shanks slow-cooked in a rich broth, thickened with chickpea flour and enhanced with brown onions and saffron. This hearty stew delivers melt-in-your-mouth meat, making it perfect for a satisfying meal.



LARGE PLATES NON-VEG

Lucknowai Mutton Rogan Josh ✂ ✂ 26

This exquisite dish features tender mutton slow-cooked in a fragrant, spiced gravy. Rogan Josh is known for its vibrant red colour, achieved with aromatic spices like Kashmiri red chili, ginger, and garam masala, creating a rich flavour without overwhelming heat!

L.T.T.M Lobster Tail Tawa Masala

35

This luxurious seafood dish features tender lobster tails pan-seared with aromatic spices on a traditional tawa. The rich masala sauce perfectly complements the sweetness of the lobster!

Hyderabadi Mutton Rarra ✂

27

This unique preparation features succulent chunks of mutton slow-cooked alongside finely minced meat, creating a harmonious blend of textures and Flavors. The dish is infused with a fragrant mix of spices.

Palak Chicken ✂ ✂

25

Tender chicken simmered in a creamy spinach sauce, infused with aromatic spices. This comforting dish perfectly balances flavour and nutrition, making it a must-try.



Cooker Wala Chicken ✂ ✂

27

Tender pieces of chicken simmered in a fragrant, spiced gravy that captures the warmth and comfort of home-cooked meals. Infused with a blend of aromatic spices, tomatoes, and onions, the curry is rich in flavour and beautifully balanced.

Shrimp & Coconut Harmony ✂ ✂ ✂

25

Succulent shrimp in creamy coconut milk make this vibrant curry a tropical delight. Fresh herbs and spices create a perfect balance of Flavors, with shrimp absorbing the rich coconut essence in every bite!



BIRYANIS AND MORE

Hyderabadi Mutton Biryani

26

This culinary treasure features tender mutton marinated in a rich blend of spices, layered with fragrant basmati rice, and slow-cooked using the Dum method. Known for its aromatic Flavors and melt-in-your-mouth texture, it's garnished with fried onions, fresh mint, and coriander, served with raita!

Royal Nalli Biryani

35

Featuring tender lamb shanks marinated in aromatic spices and layered with fragrant basmati rice. Cooked using the traditional dum method, each bite is a celebration of rich Flavors. Garnished with fried onions and fresh herbs, it's served with raita.

Awadhi Chicken Biryani

24

Succulent marinated chicken is layered with fragrant basmati rice and cooked using the traditional Dum technique. Each grain absorbs rich Flavors, resulting in a fragrant dish garnished with caramelized onions, fresh herbs, and served with raita!

Steam Rice

7

This dish is prepared by steaming, allowing each grain to remain fluffy and separate. Its neutral flavour makes it the perfect base for pairing with a variety of curries.

Dum Pukht Sabz Biryani

21

This traditional dish features a vibrant mix of seasonal vegetables and fragrant basmati rice, slow-cooked using the Dum method for beautifully melded spices. Garnished with fresh herbs and served with raita!

Jeera Rice

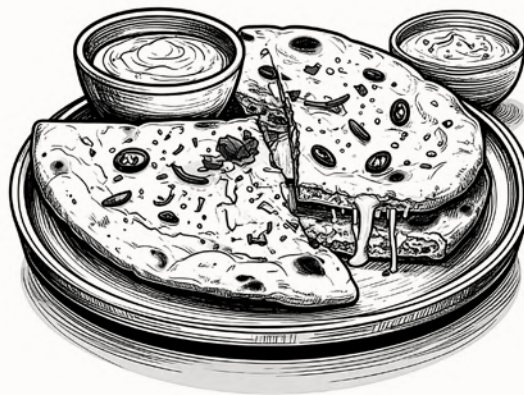
9

Made with perfectly cooked basmati rice, this dish is seasoned with aromatic cumin seeds "jeera" and infused with subtle spices for a delightful taste.



BREADS & SIDES

Roti Plain/Butter	5	Pomegranate & Mint Raita	9
Naan Plain / Butter / Garlic / Methi	6	Pineapple Raita	9
Laccha Paratha Butter / Red Chilli / Green Chilli / Pudina / Ajwain	7	Boondi Raita	8
		Mix Vegetable Raita	8
Cheese Chilly Garlic Naan	10	Tandoori Masala Onion with Mint Chutney	7
Roomali Roti	7	Sirka Onion	8
Missi Roti	6	Garden Green Salad	10
		Roasted Papad	5



KIDS MENU

FOR UNDER 7 YEARS OF AGE

Butter Chicken / Paneer
Makhani Rice Bowl

12

Classic Salted Fries with
Cheese Dip

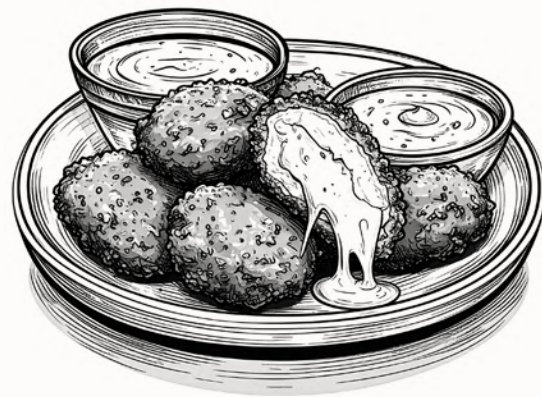
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Cheese Chicken Nuggets

12

Mac & Cheese Bites

12



TEMPTING FINALE



Nest of Delights

21

Inspired by Dubai's viral chocolate, this dessert features a katafi nest with a creamy lemon vanilla cheesecake, elegantly resembling an egg. Adorned with fresh strawberries and finished with a live drizzle of milk chocolate and pistachio cream.

Andaaz Special Tiramisu

18

Layers of coffee-soaked ladyfingers, creamy mascarpone, and a dusting of cocoa, adorned with chocolate curls and fresh berries. A delightful classic with a luxurious twist.

Fresh Berry Tresleche Alia Bhatt's Favorite Dessert

20

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.

Nutty Brownie with Hot Chocolate Sauce & Scoop of Vanilla Ice Cream

18

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

Badam Halwa Tarts with Ice Cream

21

These delightful tarts filled with rich badam halwa, featuring a delicate rose-flavored crust. Served alongside roasted almond ice cream and finished with a pistachio cream glaze, this dessert offers a perfect balance of flavors and textures.

Make a Wish

70

Mini cake with sparkles & team wishing with lights and name display on screen.



Not your Usual Rabri Falooda

21

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 flavors and textures that will tantalize your taste buds!



BUBBLYS

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

TEA

Tea	9	Masala Chai	9
Cardamom Chai	9	Kashmiri Pink	9

COFFEE

Cappuccino	9	Espresso	9
Latte	9	Double Espresso	10

18% gratuity for 5+ guests. All applicable taxes extra.
Please inform your server of any allergies.
All food items may contain or come in contact with wheat, eggs, nuts or dairy.

We believe food is more than taste – it's connection, comfort, and conversation. Thank you for allowing us to share a piece of our world with you. We hope every bite brought a smile and every detail made you feel seen. Come back anytime – the table is always open.





ANDAAZ

SOCIAL KITCHEN & BAR