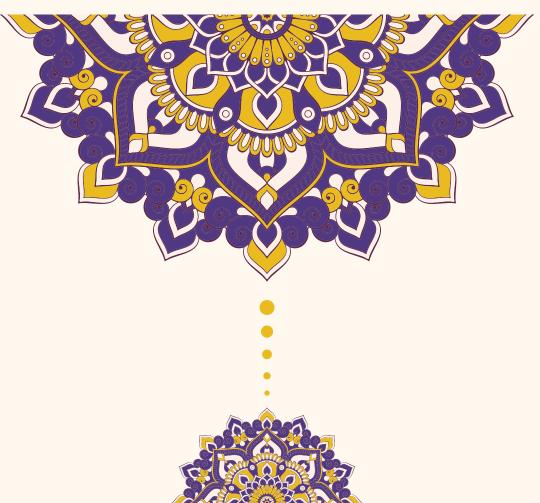


## اناوانا **anardana**

OF INDIA





In the heart of Riyadh, where Arabian opulence intertwines with the elegance of India, a hidden treasure known as Anardana awaits. Nestled within the Premium VOCO Riyadh, an IHG hotel, Anardana is an Indian fine dining establishment that extends a beguiling invitation to all those in search of an unforgettable culinary adventure.

Embarking on this remarkable voyage, one delves into the rich tapestry of flavors and history. In the foothills of the southern Himalayas, where the air carries the ancient whispers of spices, the wild pomegranate daru thrives. Its ruby-red seeds, carefully dried, give birth to the revered Anardana essence, bestowing the restaurant with its name. Here, we trace the footsteps of ancient traders who traversed deserts and mountains, connecting cultures and igniting a culinary exchange that spanned continents. Anardana's menu weaves together an exquisite blend of spices, echoing the tales of the legendary Spice Route. From the bold allure of black cardamom to the delicate warmth of saffron, every ingredient has a story to tell. As you step into Anardana, your senses are greeted by a harmonious symphony of flavors, celebrating the diversity of Indian cuisine. The fiery vindaloo, a fusion of Indian traditions, tantalizes with its exquisite balance of heat and tang. Meanwhile, the velvety tikka takes center stage, its tender pieces marinated in a secret spice blend passed down through generations. Amidst the elegant ambiance of Anardana, where

contemporary aesthetics blend seamlessly with traditional charm, every dish becomes a work of art. The opulent saffron and turmeric hues enhance the surroundings, transporting diners to a realm where culinary finesse meets visual splendor. As the sun sets over Riyadh, the restaurant's inviting atmosphere transforms into an enchanting backdrop, creating unforgettable dining moments.

Unveiling the secrets of the pomegranate, Anardana whispers softly to the soul as you savor its tantalizing creations. Each dish carries the essence of the anardana seeds, symbolizing both life and abundance, and infuses a sense of vitality and discovery into your culinary journey. Anardana extends a warm invitation to connoisseurs, explorers, and those seeking the artistry of fine Indian dining. Here, you are invited to partake in a timeless experience that celebrates the fusion of flavors and cultures, promising a symphony of tastes that will linger on your palate and in your memories. Anardana embodies the essence of Indian fine dining in the heart of Riyadh, where each dish becomes a chapter of history and each bite is a moment of pure delight. Come and indulge, explore, and savor the culinary magic that awaits.





### Soups



46

(128 Calories) (M)

South Indian-spiced lentil soup paired with Bombay cheese Toast, deliciously comforting.





**57** 

(164 Calories) (M)

Savor roasted tomato & red pepper soup with delectable masala toast.

Yakhni Lamb Soup

**52** 

(240 Calories) (M)

Our Kashmiri saffron lamb soup boasts the richness of saffron and the creamy tanginess of yogurt.

### Salads & Appetizers

Indian Kachumber Salad

40

(344 Calories)

Chopped cucumber, tomatoes and onions tossed with lemon juice and black salt.

Chicken Tikka Salad

45

(344 Calories)

Chicken tikka mix with bell pepper, onions and chat masala.

Crispy Fried Paneer

46

(354 Calories) (M) 📵 😻

Indulge in the crispy perfection of fried paneer, expertly sautéed in South Indian spices.

Vegetable Samosa Chaat

41

(320 Calories) (M) (G)

Delight in our vegetable samosa, generously filled with fresh, vibrant vegetables, and topped with a tantalizing chutney.

Aloo Papdi Chaat

**52** 

(198 Calories) (M) (G) (198 Calories)

Savor the tangy delight of aloo papdi chaat. Crisp papdi topped with spicy potatoes, drizzled with Chutneys, and garnished with fresh herbs. A flavor explosion!

> The prices mentioned above are in Saudi Riyals and include a 15% value-added tax (VAT). Food allergies Symbols





















### Vegetarian Delight Platter



46

(268 Calories) (M) (G) (18)

Zesty potato chaat, succulent stir-fried cottage cheese, and crispy vegetable samosas. A trio of culinary delights in one plate.

### Crispy Fried Fish Delight

65

(298 Calories) (G) 🕸

Our crispy fried fish is a true classic, prepared to golden perfection. Served with a side of mint chutney for that extra burst of flavor.

#### Chicken 65

74

(312 Calories) (MU) (E) (G) (B)

Succulent chicken pieces are expertly fried, then adorned with fiery chilies and aromatic curry leaves.

### From Tandoor Oven

### Jumbo Tandoori Prawns

140

(344 Calories) (M) (SH) @ 🗐

Succulent jumbo prawns, expertly grilled in our traditional tandoor oven for a smoky flavor and aromatic spices.

### Tandoori Salmon

110

(332 Calories) (M)

A salmon delicacy slow-cooked in the tandoor to perfection. Enjoy the aromatic essence of carom spice paired with creamy garlic raita for a truly memorable dining experience.

### Tandoori Lamb Chops

95

(362 Calories) (M) (1)

Savor our tandoori lamb chops, where succulent lamb chops are infused with the bold flavors of black pepper and expertly barbecued in the tandoor.

### Tandoori Spring Chicken

69

(396 Calories) (M) 📵

Classic spring chicken: yogurt, ginger, and garlic-marinated perfection.

### Combination Tandoori Platter

145

(429 Calories) (M) (SH) (MU) (A) (A) (A)

Curated selection of our chef's favorite tandoori delights, offering a diverse array of flavors and textures for your culinary enjoyment.

The prices mentioned above are in Saudi Riyals and include a 15% value-added tax (VAT).



















### Main Courses

#### Lobster Masala

177

(412 Calories) (SH) (M) ( ( ( ( ) © ( ) )

Indulge in our lobster masala, featuring succulent rock lobster stir-fried with the fragrant essence of pink peppercorns. Served on a sizzler plate.

### Prawn Masala

145

(392 Calories) (SH) (M) ( (392 Calories)

Savor our prawn masala, where plump and succulent shrimps are Stir-fried in a fragrant Kadhai masala. Garnished with scallions.

### Fish Curry

92

88

(384 Calories) (MU)

Our fish curry is a symphony of flavors, where tender fish is lovingly simmered in a tangy tomato and coconut sauce.

#### Butter Chicken

(426 Calories) (M) (N) (10 (10)

Indulge in our butter chicken, where tender chicken tikka is lovingly simmered in a rich blend of butter and tomatoes, enhanced with the aromatic touch of fenugreek leaves.

#### Chicken Tikka Masala

88

(377 Calories) (M) (N) ( ( ( )

Experience the world-renowned signature dish of Indian cuisine with our chicken tikka masala. Succulent chicken tikka, simply tossed in our authentic Indian masala.

#### Lamb Kadai

82

(347 Calories) (M) (III)

Enjoy the rich and savory flavors of our lamb kadai, where tender lamb cubes are slowly cooked with vibrant bell peppers, finished with a fragrant blend of pounded coriander and cumin.

#### Lamb Rogan Josh

95

(364 Calories) (M) (1)

Savor the classic flavors of Kashmir with our Lamb Rogan Josh. This dish features slow-cooked lamb immersed in a rich onion and tomato sauce, elevated by the distinct aroma of brown cardamom.

### Rice & Biryani

### Prawns Biryani

97

(387 Calories) (M) (SH) @ 🔊

Fragrant rice layered with succulent prawns, garnished with crispy fried onions and fresh mint.

#### Lamb Dum Biryani 🔛

97

(346 Calories) (M) (1)

A fragrant blend of tender lamb, mace, and cardamom, layered with aromatic rice in a timeless classic.

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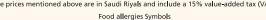


















### Lassi

41

Lassi originated in the Punjab region of South Asia. The word lassi means yogurt mixed with water in Punjab.

Lassi making in Beauty Lachchi, Dhaka Lassi is prepared by blending yogurt, water, and salt. In Punjab, the yogurt is traditionally made from water buffalo milk.

However, variations of lassi can be prepared in different ways. Cumin and cardamom are the most common spices added to lassi.

### Pomegranate Lassi

(137 Calories)

Saffron infused with cardamom & almond. Cool and aromatic

#### Mango Lassi

(142 Calories)

Thick yogurt based beverage infused with mango. Cool and exotic

#### Rose & Pomegranate

(147 Calories)

Pomegranate lassi infused with a hint of rose water. Soothing and cooling

#### Sweet Lassi

(161 Calories)

Homemade yoghurt based beverage infused with sugar. Authentic and sweet

### Indian Spices

(117 Calories)

Thick yoghurt based beverage infused with masala. Traditional and distinctive

### Anardana Mocktail's

### Ginger Delight

(146 Calories)

Ginger and Lemongrass mixed with apple juice

### Ruby Red

(116 Calories)

Pomegranate juice, hibiscuses tea, rose syrup

### Anardana Mojito

(160 Calories)

Indian masala Paste, mint leaves, lime, Diet 7-Up



## Refreshing Mocktail's 47

Strawberry Daiquiri

(122 Calories)

Fresh strawberry, lemon juice, strawberry puree

Pineapple Cobbler

(250 Calories)

Pineapple juice, strawberry juice, ginger syrup with honey, lemon juice

Watermelon Fizz

(230 Calories)

Watermelon, lemon juice, mandarin juice, 7-Up, chopped mint

### Lemonade

35

**Description** Lemon Mint

(108 Calories)

Lemon juice, mint and simple syrup

Pink Lemonade

(138 Calories)

Lemon juice, strawberry juice and simple syrup

### **Fresh Juices**

40

Orange

(145 Calories)

Pomegranate

(235 Calories)

Pineapple

(130 Calories)

Watermelon

(98 Calories)



	<b>Water</b>	• • • • • • •
	Berain Still Small	17
	Berain Still Large	27
	Berain Sparkling Small	21
	Berain Sparkling Large (OCALORIES)	35
• • •	Soft Drink	25
	Pepsi (189 Calories)	
	Diet Pepsi (0 Calories)	
	Seven Up (159 Calories)	
	Diet Seven Up (7.5 Calories)	
	Tonic (7.5 Calories)	
	Soda (7.5 Calories)	
	Ginger Ale (7.5 Calories)	
	Ginger Beer (7.5 Calories)	
	Red Bull (125 Calories)	31
• • •	Non Alcoholic Beer	• • • • •
	Bit Burger (22 CALORIES)	45



• • •	Tea Selections	29
	English Breakfast	
	Green Tea (OCALORIES)	
	Earl Grey (OCALORIES)	
	Chamomile (1 CALORIES)	
	Black Tea (OCALORIES)	
	Jasmin Green Tea	
	Masala Tea	35
	(105 Calories)	
• • •	(105 Calories)  Coffee Selection	• • • • •
		21
	Coffee Selection  Espresso Single	21 29
	Coffee Selection  Espresso Single (1CALORIES)  Espresso Double	
	Coffee Selection  Espresso Single (1CALORIES)  Espresso Double (2CALORIES)  Cappuccino	29
	Coffee Selection  Espresso Single (1CALORIES)  Espresso Double (2CALORIES)  Cappuccino (140 CALORIES)  Café Latte	29 34



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